



# WINE News

**WELCOME** to February's Wine News.

Love is in the air and newly-arrived Champagne is on the shelves for your romantic Valentine's dinner. Peek inside to learn more about new and old faves, and much more...

## For Your Valentine CHAMPAGNE

Champagne is one of the world's most flexible wines, and in February it is called upon to play to its strength as the wine of romance. Romantic on its own, Champagne enhances other traditional "date night" fare, from oysters with a young Brut to caviar with a great Vintage or sushi with a Blanc de Blancs. It is hard to derail Champagne when pairing it with food, but the best combination for me starts with one special person! This month, I have dreamt up a few scenarios for enjoying a good bottle, but if you don't already have plans this Valentine's day (Saturday the 14th), we are celebrating with Champagne tastings at all three of our stores. Scotty B will be pouring in the city, Mari in LA, and Cinnamon and I will be pouring in Redwood City. The cost will be \$20 per person, and there is no need to make a reservation—just drop on in to San Francisco from noon-3 p.m., Redwood City from 1-4 p.m. and LA from 3-6 p.m. We will be pouring six fantastic Champagnes, including a few extra-romantic rosés. I hope you can make it.

Once the store is closed, my plan is to stop by one of my favorite local sushi spots for some take-out, and to enjoy Valentine's at home. I am planning on drinking the **Bruno Michel Premier Cru Blanc de Blancs Brut (\$44.99)** with Cinnamon, one of my favorite wines of 2008. Made from one vineyard that was planted in 1964 in the cold micro-climate of the Premier Cru of Pierry, just south of Epernay, this wine combines the richness of barrel fermented old vines with the zing and minerality of cold site Chardonnay. I wish Valentine's was today—maybe we'll do a little practice run... If oysters are on your Valentine's Day list, the **Bruno Michel Blanche Brut (\$29.99)** is a great complement. As I mentioned last month, I had this on my birthday in Tomales Bay with oysters fresh from their beds and it was the perfect combination. This is a blend of half and half Meunier and Chardonnay, and it is fresh, vivacious and fun.

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## SOMETHING ABOUT BUBBLES

While December and New Year's are generally the times when people think of Champagne, February is a close second. Not simply a drink for Valentine's Day, but also for Lincoln's and Washington's birthdays, Flag Day and President's Day. Just kidding! February 14th is the driving force behind Champagne consumption in February. Something about bubbles makes people happy and romantic. Plus, it goes well with chocolate! Well before this month, Gary was out searching for more small-estate, artisan Champagnes in the \$50 range. In fact, many of them come in at less than \$40—a nice thing in these trying economic times. Some of the new properties that Gary picked up are: **Baron Fuente** (more about this producer on page 7), **Francois Diligent**, **Desbordes-Amiaud**, **Tsarine** and **Demoiselle**. We also received new vintages and blends from old favorites like **Bruno Michel**, **Franck Bonville** and **Michel Dervin**. So come on in and check out these bang-for-your-buck producers that have that refreshing combination of quality and value.

Scott Beckerley

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# A New Year, A New Buyer and What to Expect...



Clyde Beffa Jr.  
Co-owner/Bordeaux Buyer

First, I want to welcome Eric Story to the K&L Buying Team. He has replaced the hard-to-replace Jeff Vierra as buyer for many regions, including Greece, Germany, Italy, Slovenia, Croatia, Austria, Hungary and a good dash of France with Alsace and the Loire Valley. It's quite a range of wines, and I know Eric will do a great job. Best of luck to Jeff.

Well, this sure will be a great wine year for the consumer, and it will definitely be a buyer's market. The dollar strength will help on imports and California wineries are loaded with product.

Quality wise we will have the great 2007 Rhône wines to sell and the first of the fabulous 2007 California reds. Italy will have the excellent 2004 Brunellos to offer and we still have a bunch of superb 2005 Bordeaux coming in. Also the 2006 Bordeaux are arriving and they are getting great press—I do not want to say "I told you so!" One negociant from Bordeaux even went so far to say 2006 would rival 2005 in quality in many areas.

We recently received hundreds of cases of fine red and white Burgundies as well as many value-driven Italian and French regional wines. Down

Under countries always have boatloads of values, so look for great Aussie, South African and Kiwi bargains. Argentina is hot right now—big sales on Malbecs here. Spain and Chile will have their usual red wine bargains and Eric Story will continue to line up good deals from the many countries from which he buys.

Just a word about my New York Bordeaux tasting in December—we blind tasted 388 wines all under \$40. The final Top 100 is out and the French owners are touring this year to showcase the winners. Quality was excellent, in general, with most of the wines coming from the 2005 and 2006 vintages.

A quick note: Check out our recently acquired list of older vintages from Château Coufran and Verdignan. All of these wines come direct from the property and all are superb values. There are wines from 1982 to 1996 and they're priced to sell. Large sizes also. We had two great magnums over the holidays: 1985 and 1989 Coufran were perfect for our Christmas dinner—lush and ripe and ready! Very limited quantities of these wines are available; try a few.

Let's hope 2009 turns out better than 2008 economy wise. We know it will be as good wine wise.

Clyde Beffa Jr

## K&L LOCATIONS, HOURS AND INFORMATION

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

### K&L REDWOOD CITY

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Redwood City, CA 94061  
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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](http://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 February 28, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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

**What do you do at K&L?**

Wine sales: I'm the Champagne and domestic Cabernet Sauvignon liaison. I've been with K&L since the Hollywood store opened.

**What did you do before you started here?**

I was at the Culinary Institute of America in St. Helena running the Wine Studies program.

**What was your "epiphany wine?"**

The '92 Raymond Burr Dry Creek Valley Cabernet Sauvignon. I was 23 and hadn't even thought about a career in wine. I couldn't stop fixating on the smell of black pepper. It was the first time that I ever distinguished an individual aroma in a glass of wine.

**Describe your perfect meal and what you would pair with it.**

I love throwing some nice fillets on the grill and enjoying several bottles of wine with my friends. We've paired everything from Brunello di Montalcino to Rioja to Dry Creek Valley Zinfandel. Lately, I'm really enjoying big, structured Willamette Valley Pinot Noirs.

**How do you think your palate has changed over the years?**

California Zins were my first love. Looking for more structure and less fruit, I shifted to

California Cabernets. The natural leap was to Bordeaux and, once in France, Pandora's Box was opened. But it was when I tasted the Krug Grand Cuvée that I knew my home was in Champagne.

**What do you like to drink?**

Bubbles and a balanced Cabernet Sauvignon with a little age on it. Although a dirty martini can be a great substitute.

**What words of advice do you have to offer people just getting into wine?**

Whenever possible, taste with others to help develop a consistent wine lexicon and taste wines side by side to be able gauge the differences in acidity, body and structure.

**If you could have dinner with anyone in history, who would you invite?**

Marilyn Monroe—only to find out if she really did take a bath in 350 bottles of Champagne, and what house it was from. Dom Perignon—2000 Dom Perignon Brut—to see his reaction to how Champagne today is the result of his accidental discovery and what he strived to get rid of. Myself on the day I turned 21. I'd bring a bottle of Krug Grand Cuvée to show myself what I missed out on earlier.



MARI KEILMAN

*"I'd like to have dinner with Marilyn Monroe—if only to find out if she really did take a bath in 350 bottles of Champagne...and what house it was from."*

## KALINDA 25 Years On

It seems like yesterday, that we (Bob Pellegrini and myself) blended K&L's first Kalinda wine—the 1984 Sonoma Chardonnay. Bob said that there was a lot of great bulk wine on the market (there still is) and that we should blend our own. Its great success led us to our friends Greg and Suzie Boeger in El Dorado County, the source of our 1985 Sauvignon Blanc and 1981 Cabernet Sauvignon. Through the years we have worked with many of the best properties in California and even a few in Europe. Usually we can't divulge our sources, because we sell our wines for much lower than these famous wineries. But we stand behind these wines—you should try them. Below are a few of our current offerings.

**2007 Kalinda Napa Valley Chardonnay\* (\$17.99)** The 2007 is a much more opulent style of Kalinda Chardonnay than previous vintages. Made by one of Napa's top producers, it's full of broad, exotic fruit flavors. In the mouth, the wine is dry with gobs of fruit and a lingering finish. The perfect wine for fans of buttery California Chardonnays at a price even someone on a tight budget would like.

**2006 Kalinda Napa Valley Merlot\* (\$17.99)** We can't tell you the source of Kalinda's 2006 Napa Merlot, but suffice to say it comes from one of the Valley's preeminent family-owned producers of Cabernet, Merlot and Chardonnay. It has bright acidity and a complex and elegant bouquet filled with red fruit, mint, cherries and spice. This is still young, so decant an hour before serving with a rustic beef or lamb dinner.

**2005 Clos Kalinda, St-Emilion\* (\$26.99)** We are very excited about this, our first Bordeaux under the Kalinda label! We tasted and blended a wine we thought would be a great drinker and also a fine cellar candidate. We loved the 2005 Ch. Sansonnet, a fine St-Emilion property (92 points *Wine*

*Spectator*), and we were thrilled to be offered their second wine (in France, Lasalle) as a base with some Sansonnet blended in. The expressive bouquet offers a succession of cherry, cinnamon and fine toasted oak notes. Supple in the mouth, fine chewy tannins, flavors of black fruit and a very good finish. Like almost all of the 2005 Bordeaux, this wine should be decanted if you are drinking it now.

**2006 Kalinda Niersteiner Riesling\* (\$12.99)** Produced by our friends at Weingut Georg Albrecht Schneider this wine comes from Nierstein in the Rheinhessen, Germany, famous for its red slate soils that render silky, refined Rieslings of great aromatic richness. You will love this Riesling's nose of apricot and peach, its vibrant and refreshing personality infused with the warmth and mineral-tinged smokiness of the red slate. With an ever so slight hint of fruity sweetness, this wine makes a wonderful companion to yellow curries or spicy Asian dishes.

**Kalinda Riesling Sekt Dry\* (\$17.99)** Sekt is the German name for sparkling wine, a style that they are very passionate about and drink on a regular basis. We are happy to say Fitz-Ritter, in Pfalz, produced this sparkling Riesling for us (they specialize in bubbly). At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become to taxing when many wines will be served.

**Kalinda Napa Valley Zinfandel\* (\$16.99)** The 2006 Kalinda Zin is a special cuvée bottled for K&L by a vintner Robert Parker once called, "One of my favorite zinfandel producers." The wine's earthy framework keeps the blackberry fruit in check, creating a balanced zinfandel with acidity, fruit tannin and oak tannins all working together.

Clyde Beffa Jr





“Nicola and Sean Allison’s 2004 L’Avocat Rouge is my new house red. Very pretty, plump ripe fruits with hints of graphite and earth, balanced, elegant and clean on the finish and lovely right now.”

## ALL FOR THE LOVE OF WINE

**I distinctly remember the rainy afternoon in February 1979 at the K&L Liquor Store.**

**There was not car in the lot or a customer in the store.** I was in my sixth month working here and, after a busy holiday season, I just had my hours cut to 16 per week. The manager was the father-in-law of the owner, a wonderful and distinguished man named Howard Brown, and I really enjoyed working and going to lunch with him on most days. He and Joe Zugelder were in the back stocking. I stood on the floor in silence, surrounded by mountainous stacks of Ancient Age Bourbon, Lejon Vermouth, J&B, Cutty Sark, Old Smuggler Scotch, Smirnoff and Popov Vodka, hundreds of cases of beer and mammoth boxes of Almaden 4.0 wine, and they all bored me to tears. The owners were good guys (still are today) but I wondered to myself, what the heck am I doing here?

The only area of interest to me was the five-foot section in the corner that displayed the “Boutique Wines.” These intrigued me. On this rack were wines from my home state of California—1974 and 1975 Cabernet Sauvignons from Charles Krug, Robert Mondavi and Sterling Vineyards and 1977 Montevina Special Selection Zinfandel. These wines were just outstanding young and started my deep love of wine. Right alongside those wines were a few Bordeaux—1975 Ch. Coufran and 1976 Ch. Chasse-Spleen—my first look at all of those labels. Little did I know that those estates from Bordeaux would be some of our best-selling wines in 2008, and that I would still be here!

Two bold moves in the wine world took place in 1976. K&L started their business and Jacques Merlaut, owner of numerous estates, hired the newly trained Bernadette Villars (Clair and Celine’s mother) to make the wine at Chasse-Spleen. Clair and Celine took over the family properties in the late-’90s, and these properties have been making fabulous wines of value. We revere Chasse-Spleen (under Celine’s guidance) here at K&L; as is the case with all of the Villar wines, they are classic and strong. Chasse is driven by vibrant, strong red fruits and firm structure. No question, for the money one of the very best value 2005s you can cellar is the **2005 Chasse-Spleen (\$39.99)**.

As we bid farewell to the great **2005** vintage we are getting in a small amount of two spectacular wines that quickly sold out previously. In only three short years Bruno Borie’s intense work has taken his family’s small estate, **Lalande-Borie, St-Julien (\$29.99)** (65% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc) from average to exceptional and delicious. It took a bit longer, but Stefan Von Niepperg has brought his Right Bank Côtes de Castillon estate **Ch. d’Aiguilhe (\$39.99)** (80% Merlot, 20% Cabernet Franc) from absolute obscurity to one of the most talked about properties in the wine world today. Both are amazing wines that will improve for a few years, but are so hard to stay away from even though they’re very young.

The best move that K&L co-owner Clyde Beffa ever made, besides marrying his wife Kay, was to fall in love with the wine of **Pichon-Longueville Comtesse de Lalande**. This wine unleashed Clyde’s inner passion for wine, brought it to the forefront, and completely shifted the focus of the company. The reason could not be simpler: the wine of Pichon Comtesse, unlike almost any other Left Bank Bordeaux, always tastes great at any point in its life! This is a big deal. Not everyone wants to wait for years for a wine to be “ready;” that is why the perfect introduction to high class, as well as affordable Bordeaux, is the soft and seductive **2003 Reserve de la Comtesse (\$34.99)**. We sell more of this wine than almost any wine store in the USA and maybe the world; taste why! After trying the Pichon, believe me, you will be searching for more 2003s to try. The **2003 Smith-Haut-Lafitte (\$59.99)**, from the Graves, is another love of ours and a perfect choice. It is, in fact, a bigger wine with a lot of ripe purple-grapey fruit, round and polished with hints of vanilla; and it’s flat out delicious. Just 20 minutes south of Smith on a high plateau of gravel overlooking the deep Garrone River is **Ch. L’Avocat**, located in Cerons. Nicola and Sean Allison’s **2004 L’Avocat Rouge (\$19.99)** is my new house red. Very pretty, plump ripe fruits with hints of graphite and earth, balanced, elegant and clean on the finish and lovely right now.

We love the sweet-lush wines of Sauternes! But Mother Nature was not sweet to the producers of Sauternes from the ’70s to the ’90s, most vintages were average or below. But this new decade has produced four great vintages out of seven. We continued to receive many calls for the **2005** and I recommend you try **Ch. Lafaurie Peyraguey (\$45.99)**, which is fat and viscous, with flavors of honey, vanilla and ripe pears. For young enthusiasts learning about wine, let me emphasize that the pillars of every wine collection are Port and Sauternes!

Please contact me anytime with questions about the wines of Bordeaux at x2723 or by email at: [Ralph@klwines.com](mailto:Ralph@klwines.com). Cheers to a Happy Valentine’s Day.

Ralph Sands

## STEVE BEARDEN *On Bordeaux*

Now that the holidays are safely behind us, it is time to slow down, relax and figure out how we can afford to enjoy great Bordeaux wines on our down-sized budgets. One great way to get more bang for your buck is to skip the well known and well hyped properties and concentrate on more obscure, well run operations that are quietly turning out great wines vintage after vintage. Here are a few suggestions to get you started.

**2004 Château Paloumey, Haut-Médoc (\$16.99)** This obscure property is getting help from Barbara Engerer (the wife of Frederic Engerer of Ch. Latour), and is producing well made, classically styled wines that are bargain priced. This is elegant, slightly earthy, supple and very easy to drink. This beauty from the wonderfully affordable '04 vintage really plumps up with a little time in a decanter.

**2005 Château Paloumey, Haut-Médoc (\$19.99)** This is riper and richer than the '04 version and shows very velvety tannins and spice on the finish. Also clean and crisp, this is a little bolder and heavier. A great value for the vintage! Decant this with food tonight, but be sure to save several bottles for a few years down the road.

**2000 Château Ducluzeau, Lustrac (\$19.99)** This property is owned by the Borie family of Ch. Ducru-Beaucaillou and, though not as powerful as that great second growth, it shows abundant finesse and charm. Gentle and toasty, this is round and sumptuous with soft, caressing tannins. An easy to drink wine with excellent pedigree from the great 2000 vintage!

**2000 Château Verdignan, Haut-Médoc (\$21.99)** I love this wine for its dark, husky character and its hearty rusticity. This is dark and dense with earth, cedar, black olive and plenty of deep, brooding fruit in the middle. This rich, Old School bargain from the outstanding 2000 vintage has shed some of its harder edges, but there is no scarcity of depth or power. This is the best wine this property has ever produced and an outstanding value in aged Bordeaux.

**2007 Grand Village Blanc, Bordeaux (\$14.99)** The 2007 white Bordeaux are fabulous and the folks at Ch. Lafleur make only 1,000 cases of this 60% Sémillon/40% Sauvignon Blanc blend. This has a flowery nose of pear, peach and apple. The body is zippy and crisp with lemon, mineral and citrus on the super clean finish. Very refreshing.

Steve Bearden

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## JEFF GARNEAU'S *Bank Shot*

It's the turn of the year and the 2006 vintage Bordeaux are already beginning to arrive on our shores. But many of our customers have been asking, "Is it too late for me to buy the 2005?" The short answer is no, it's not too late. There are terrific wines still available, many of which can be enjoyed now or over the next few years.

Some of my current Right Bank favorites include the **2005 Château Moulinet, Pomerol (\$39.99)**. At less than \$40, the wine is a bargain for the appellation. If you need an even better value, try the **2005 Château Perron, Lalande-de-Pomerol (\$19.99)**, which is beautifully textured and full of sweet, forward fruit. From St-Emilion, the **2005 Le Benjamin de Sansonnet (\$26.99)**, the second wine of Château Sansonnet, is a relative bargain at roughly half the price of the *grand vin*. The beneficiary of both an historic terroir and extensive recent investment in the property, Le Benjamin is another top candidate to drink or hold. For Left Bank values, I frequently look to Moulis, an often underrated appellation that lies between Margaux and St-Julien. Sweet and sensual with good weight in the mouth, showing black fruits and hints of licorice, the **2005 Chateau Lalaudey (\$24.99)** offers enormous pleasure for the meager price. Finally, our good friend the negociant Bill Blatch, who seems to have a nose for Bordeaux bargains, offered us the fun **2005 Bordeaux Rosé from Château de la Riviere (\$10.99)**, and we couldn't resist. The wine is fresh, fruity and fun, and at \$10.99 per bottle, you can afford to drink it year round.

Jeff Garneau

"One great way to get more bang for your buck is to skip the well known and well hyped properties and concentrate on more obscure, well run operations..."

Many of our customers have been asking, "Is it too late for me to buy the 2005?" The short answer is no, it's not too late.

“I’m still basically a cheap date wine wise with one exception: Salon Champagne.”

# Wine 101: Salon Champagne

**I get a major kick out of buying and drinking cheap wine.** This comes from a time in my youth when I worked in a fancy wine store off San Francisco’s Union Square. At least 17 times a day, moneyed tourists from Tokyo, Torino or Tucson would wander in and pay top dollar for big name wines that, in my much more sophisticated and learned opinion, weren’t worth half as much. Anyone can spend beaucoup du cash on decent wine. It takes a real connoisseur to find inexpensive, obscure gems.

I’m still basically a cheap date wine wise with one exception: **Salon Champagne.**

Pricey by anyone’s estimation, the Champagne house of Salon has been around for about 100 years, and in that time, while the ownership has changed, the winemaking has not. Salon represents the best site in Champagne (the Grand Cru Chardonnay vineyard of Mesnil), the best grapes in those vineyards, and only the best juice in the best years (only 37 vintages have been produced in the past century). Naturally only a few thousand bottles are made, and the wine is not offered for sale until about a decade later, when it has just begun to reach drinkability.

Something else that sets Salon apart from the bubbly pack is the fact that malolactic fermentation is suppressed at this Champagne house, which means that the wine retains its very bright, vibrant, proudly acidic and exceedingly fresh taste.

There are no mediocre Salon Champagnes, but even among the best of the best, there are sometimes wines so miraculously perfect, they deserve special mention and a special outpouring of the green (yes, even in trying financial times such as these). **1996 (\$289.00)** was a spectacular vintage in Champagne, and you can be sure that no one made a better bubbly in the region than Salon. There is power here, structure and grace, longevity and that tell-tale acidity that bodes well for long-term cellaring. This is an ideal wine to start off the year or to share with that special someone, if you love Champagne as much as I do. A year that begins with Salon can only be a very very fortuitous one, I just know it!

*Elisabeth Schriber*

## FEBRUARY EVENTS CALENDAR

### SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-6 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit [KLWines.com](http://KLWines.com) and click on “Local events.”

**February 7:** Wines from Down Under in San Francisco and Redwood City. In Hollywood, taste Syrahs from around the globe.

**February 14:** Champagne! Come and celebrate Valentine’s Day with a toast to your beloved. We will focus upon artisan, small-estate Champagnes this time out. We have picked some new Champagne houses (and some old favorites!) with new releases that will be sure to please. \$20 per person.

**February 21:** Bordeaux! Our monthly Bordeaux tasting will focus solely upon new arrivals—mostly 2006s, but some great wines from older vintages as well. Eight red, one white and one Sauternes to be featured. \$20 per person.

**February 28:** Battle of the States. California versus Oregon in San Francisco and Redwood City. Our domestic buyers will pick both red and white wines from these two states to see which ones YOU like better! In Hollywood: California Chardonnay and white Burgundy will duke it out for supremacy.

### THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

February 5: K&L Club Wines; February 12: Artisan Beers;  
February 19: Ch. de la Negly and los du Gravillas; February 26: Honig Vineyards

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

February 6: Lewis Cellars with Randy Lewis (owner/winemaker);  
February 13: Schramsberg; February 20: Malbec from Around the World;  
February 27: Old World vs. New World Rieslings

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

February 5: Rubicon; February 12: Schramsberg;  
February 19: Vintage Point Wines; February 26: Wine 101

### Coming Up:

**Saturday, March 21, Château Coufran and Verdignan Tasting in Redwood City, 1-4 p.m.** K&L recently acquired a range of older vintages direct from these two Châteaux. Join Ralph as he tastes through them. Visit [KLWines.com](http://KLWines.com) for more information.

### Saturday, May 2, 2009 A Special Tent Tasting to Benefit the Hollywood Police Activities

**League, from 2-5 p.m.** Each year, the Hollywood Police Activities League serves more than 300 area youth through after-school athletic and enrichment programs. They are making a long-term investment in the youth in our community by providing them an opportunity to engage with members of our law enforcement community and explore alternatives to gangs and drugs. Please join us for a special tent tasting and silent auction organized to support this important community organization.

...continued from page 1

Caviar is a wonderful luxury and, although many insist that vodka is the only way to go, I (predictably) disagree, finding the high alcohol too numbing on my taste buds for the delicate roe. I like the extra depth and complexity that vintage Champagne offers with caviar, but prefer to drink a young one, as aged Champagne can bring out the fishy taste a bit too much. On New Year's Eve we had a fantastic old vintage of Collard that was a disaster with the caviar and a triumph with the foie gras... The **2002 Launois Brut Blanc de Blancs Vintage Champagne (\$39.99)** is ideal, mellower than the average Blanc de Blancs due to Bernard Launois' policy of harvesting about 10 days after everyone else is done. This creamy Champagne will bring out the elusive nutty quality in the caviar that makes me willing to pay the high price for the good stuff. Speaking of foie gras, I can hardly think of a more romantic combination than delicious foie mousse with **1985 Veuve Clicquot Rare Rosé Vintage (Recently Disgorged) Champagne (\$119.00)**. This Champagne is a coppery pink and full of developed mushroomy Pinot Noir character. It will also work well with wild salmon to keep the party going! Dungeness crab is another Valentine's Day tradition here on the West Coast, and nothing goes better with the noble crustacean than the single vineyard **Franck Bonville Cuvée Les Belles Voyes Champagne (\$67.99)**. Either served simply cracked with fresh sourdough bread and salad or gussied up in crab cakes, the scintillating minerality of the Belles Voyes, one of our best Champagnes at any price, is guaranteed to impress. I often feel guilty for drinking more than my fair share of this 3,000-bottle production, special occasion Champagne, but maybe one more bottle will get me over it!

Speaking of great deals, we are bound to be full of them this year, and thus able to supply romantic bottles for many more days than Valentine's. A lot of Champagne houses chose 2008 as a year to drastically raise prices, with disastrous results for their sales. I think this year will be the most exciting yet for our Champagne club because of that, in addition to a little bit of relief from the dollar/ euro exchange rate on the direct side. This club, which ships every other month at a cost of \$69.95, makes a wonderfully fantastic Valentine's Day present.

Gary Westby

## Baron Fuente IS MUY CALIENTE!

During this month of amour, I am very pleased to be able to present a new Champagne producer (for us, anyway!). Our continued search for hand-made Champagnes at a reasonable price has led us to the estate of **Baron Fuente** and its negociant Champagnes. One of the things that makes Baron Fuente special is that it actually owns 90 acres, while it purchases another 90 acres of fruit. So instead of purchasing *sur lattes* wine (in bottle), Baron Fuente purchases *sur pied* (on foot), which means they choose their own grapes for the finished product. Their introductory Champagne is the **Grande Reserve Brut (\$36.99)**, a blend of 60% Pinot Meunier, 30% Chardonnay and 10% Pinot Noir. It has been aged three years on its lees after being fermented at somewhat cold temperatures in stainless steel tanks. It also undergoes 100% malolactic fermentation. Surprisingly, for such a blend of "dark" grapes, it is very light in color—almost a light straw. On the nose it starts out light and pretty with aspects of fresh-cut flowers and bread dough. In the mouth it has a tight bead with very well-balanced flavors of apples (both green and gold), lemon curd and white cake, in a lighter style that finishes very cleanly. Ten grams of dosage per liter make this a perfect aperitif bubbly. Next in the lineup is the **Espirit Brut (\$39.99)**. Like the Grande Reserve, it is very well-balanced, but it is aged longer, spending eight years on its lees! Also like the Grande Reserve, it is fermented in stainless steel. The big difference here is a blend of equal parts Chardonnay, Pinot Meunier and Pinot Noir. There is a definite sourdough nose (perfect for San Franciscans and their famous bread!) with an elegant toastiness. In the mouth; it starts off rich and round with lovely nutty notes to contrast the underlying citrus fruits. The citrus takes over on the finish and adds a nice zippiness to the overall richness of this Champagne. Last in the lineup is my personal favorite, the **Galipettes Brut (\$39.99)**. When we tasted all three in December, this one became my pet. All of the fruit comes from the Galipettes vineyard, so this is the one all-estate Champagne that Baron Fuente produces. This vineyard is biodynamic and certified by Ecocert and Demeter. Like the Espirit, the Galipettes is an even blend of all three varietals. The nose is full of butter and light dough with the slightest hint of cocoa. On the palate, rich, dark cherry fruit dominates with chocolate and savory notes from the Meunier. This is a really outstanding Champagne at this price. So, while the weather is *frio*, remember the champagnes of Baron Fuente are *muy caliente!*

Happy month of amour!

Scott Beckerley

“A lot of Champagne houses chose 2008 as a year to drastically raise prices, with disastrous results for their sales. I think this year will be the most exciting yet for our Champagne club because of that...”

“Our continued search for hand-made Champagnes at a reasonable price has led us to the estate of Baron Fuente and its negociant Champagnes.”



# JIMMY C'S VIEW *Down Under*

**2008 Hewitson "Lulu" Sauvignon Blanc Adelaide Hills (\$17.99)** This is the debut release of "Lulu" in the United States. Though I had tasted it previously with Dean Hewitson in Australia, and loved it, there was none for "us." That has changed, and I grabbed some as soon as it hit our shores. The fruit was grown on Hewitson's own vineyard situated between Hahndorf and Mount Barker. Located in the highest reaches of the Adelaide Hills, looking out across to Mount Lofty Ranges, the vineyard is ideally situated, due to its elevation and cool climate, for Sauvignon Blanc. The bouquet sings with vibrant aromas of pink grapefruit, lime, passion fruit (for Lulu?) and a hint of Mandarin orange peel. On the palate there is zesty bright acidity along with a mineral note and chalky texture that leads to a long refreshing finish. 90 points from *Stephen Tanzer's International Wine Cellar*.

**2007 Strong Arms Shiraz South Australia (\$9.99)** It's back! This wine was given 91 points last year by Robert Parker's *Wine Advocate*, and is a steal at \$9.99. The wine is part of the "R Wines" portfolio developed by importer Dan Phillips and Aussie winemaking guru Chris Ringland. While the wine is given a South Australia "GI" (Aussie for appellation or AVA) the concept is to have the wine dominated by fruit from McLaren Vale. The 2007 is a more than worthy follow up to the 2006; it shows lovely bright blue and blackberry fruit coupled with subtle notes of iron and mineral. On the palate the wine is rich with soft tannins and hints of earth and mocha that are woven into the core of blue and black fruit. The 2007

vintage was certainly affected by the drought conditions and production is down, so grab this overachiever while you can.

**2007 Tait "Ball Buster" Red Blend Barossa Valley South Australia (\$17.99)** This year Bruno Tait brings us a blend of 71% Shiraz, 19% Cabernet Sauvignon and 10% Merlot that is a bit brighter and more restrained than previous vintages. There is a mix of red and black fruits that offer dark plum, blackberry, earth, cedar, cocoa powder and a creamy vanilla note. There is fine balance with good acidity and spicy nuance in the mouth with nice persistence. This is another fine effort from a young Barossa winemaker who just keeps getting better.

**2004 Meerlust "Rubicon" Bordeaux Blend Stellenbosch South Africa (\$24.99)** Graves in Stellenbosch? The Rubicon is a blend of 63% Cabernet Sauvignon, 27% Merlot and 10% Cabernet Franc that has always reminded me of the Graves appellation in Bordeaux. On the nose: smoky red and black currant are to be found with notes of earth, graphite, tobacco leaf, cedar, smoke, anise and a herbal note. The wine spends 24 months in 80% new Nevers barrique and then 24 months in bottle before release. On the palate there are fine tannins with good acidity, fine balance and excellent length. While drinkable now, there is the stuffing to reward time in the cellar.

Cheers,  
Jimmy C



## SECRETS OF THE RHÔNE

Just across the Rhône river from the esteemed vineyards of Châteauneuf-du-Pape lies one of the best kept secrets in the Southern Rhône: the famous castle and 88-acre estate known as **Château de Montfaucon**. They produce a delicious range of wines from traditional Rhône varietals that K&L has been proud to feature for many years. A family-run enterprise, today's current owner and winemaker is Rodolphe de Pins, a UC Davis graduate and former member of the winemaking staff at Domaine du Vieux Telegraphe (in Châteauneuf-du-Pape). All of the wines produced at Montfaucon come from estate vineyards, and for this reason Rodolphe and his team maintain complete control over every aspect of the vineyard and winemaking process. The qualitative results are evident from the moment you pop the cork and enjoy one of these Rhône gems. The 2006 reds have recently arrived and they are absolutely delicious. Pure, racy fruit, good acidity and fine tannins make for a more charming and accessible vintage than the more robust 2005s.

**2006 Côtes du Rhône Château de Montfaucon (\$10.99)** The 2006 Côtes du Rhône is an elegant blend of Grenache, Syrah, Cinsault and Carignan. Crushed red raspberry and cherry notes abound, along with delicate spicy notes to keep things interesting. This is a lovely wine to consume now and over the next several years with a variety of dishes, including roast pork loin with sage or roasted rabbit with wild herbs. 13.5% abv.

**2006 Côtes du Rhône Château de Montfaucon "Baron Louis" (\$17.99)** The Cuvée Baron Louis is a special assemblage from select parcels of vines between 50-90 years of age. The 2006 is a blend of Grenache, Syrah, Cinsault, Carignan, Mourvèdre and Counoise. Aging takes place over 12 months in small oak barrels. The Baron Louis is an absolute overachiever when it comes to Côtes du Rhône. A step up in intensity and length from the regular Côtes du Rhône, the Baron Louis can be enjoyed now, however it will be superb with several years of additional cellar time. Try it with heartier fare like sirloin steaks dusted with fresh herbs. 14% abv

**2007 Côtes du Rhône Blanc Château de Montfaucon "Comtesse Madeleine" (\$15.99)** In addition to producing delicious Rhône reds, Château de Montfaucon releases a limited amount of this stunning Côtes du Rhône Blanc that sells out every year. This top cuvée is named in honor of winemaker and owner Rodolphe de Pins' grandmother, who managed the estate for more than 60 years and was a huge force in its development. The 2007 Comtesse Madeleine is an artful blend of 40% Viognier, 30% Marsanne, 10% Clairette, 10% Bourboulenc and 10% Picpoul. After a rigorous selection process, the wine is fermented and aged in oak barrels for seven months before bottling. Enjoy this elegant white on its own or with grilled snapper, roast chicken or layered vegetable gratin. 13% abv.

Mulan Chan

*The Rhône*



“These are the kind of beers that could change your whole mentality about what beer can be.”

## Brick's Backyard Picks **BEER ME!**

**A lot of our customers don't know this, but we do carry beer, lots of beer,** beer that is delicious, beer that is hard to find and beer that will complement food just like wine. We're not talking Budweiser here, we're talking small production, hand-crafted beers from around the world, made by some of the most well respected brewers in the business. Take notice, these are the kind of beers that could change your whole mentality about what beer can be.

First up we have the **Fantome “Hiver” (750ml \$14.99)**. This seasonal beauty is from brewer Dany Prignon, one of Belgium's leading experimenters, who has made beer with just about everything, including mushrooms. Crazy right? But the Hiver bottling is not that exotic, made in a Saison/Farmhouse style that was traditionally brewed in winter for summer consumption. This is surprisingly light for a “winter” beer. Dany's recipe changes every year for this, so it is a bit hard to say what exactly he has up his sleeve, but I can guarantee you it tastes great.

With a nice orange color and rusty highlights, the Hiver is visually striking. Wonderful aromas of orange peel, bergamot and something like grains of paradise, combine for an intensely spicy nose along with more seasonal aspects like gingerbread and clove. The aromatics here are worth the price of admission alone. Bright and light on the palate with just a pinch of lactic sourness on the entry; sprightly is the best word to describe this, with its tangy, citrus-driven fruit and grainy undertones. Some ester-y flavors are present as well, with some green banana floating around on the back of the tongue. Overall this is solid, delicious beer with some nice palate restoring flavors perfect for a season where everything is heavy and dense.

Not to be outdone is the **Brouwerij De Proef “Les Deux Brasseurs” (750ml \$14.99)**. This beer is one of the best I've had all year. Every year brewer Dirk Naudts asks a fellow brewer to collaborate on a bottling. This year he got Jason Perkins of Allagash fame, and it's a match made in heaven—one of the greatest brewers of Belgian-style beers in the US with the “Professor” of Belgian brewing. It is like the awesomeness of Voltron: great on their own, but unstoppable when they combine forces for all that is good in the world.

The Brouwerij is made in a Belgian Strong Pale Ale style. Don't think of the over-hopped, bitter pale ales of the US, this registers at 8.5% alcohol and has tons of interesting flavors. It really has elements of a lot of styles, a little bit for everyone, if you will. Bret rears it head and gives some great lactic notes, combined with some of the floral hop notes. It is hard to drink this 'cause it smells so damn good. Pineapple, key lime, some sweeter mushroom notes like oyster or sweet cap, orange pith and honeycomb. It is all here.

On first taste this seems simple, almost one-dimensional, but it's far from it. This is subtle but

has tremendous depth and complexity. And I think it will continue to develop in bottle; I will surely stash this with the wines in the basement. Lacy, creamy and snappy all at the same time in the mouth, with great dissipating carbonation and wonderful clarity, this is a truly classic beer.

So there you have it, possibly the first column on beer to grace the K&L Newsletter. Like wine, there are some serious restrictions on beer sales. Please contact me directly for shipping options, or with availability questions: [bryan-brick@klwines.com](mailto:bryan-brick@klwines.com)

Bryan Brick

## WINERY TO WATCH: CHÂTEAU CANTEMERLE

**Robert Parker recently called Château Cantemerle, “A property on the rebound,” in the *Wine Advocate*,** and he couldn't be more spot on. Finally recovering from the decades of neglect that preceded its purchase by a French insurance group in the early-1980s, Château Cantemerle produces exceptional Old World Bordeaux that have earned it the reputation as one of the best values in in the region.

This isn't to say that everything made before the purchase of this 90-hectare Haut-Médoc estate is forgettable. There are some fabulous old Cantemerles—1949, 1961 and 1981, in particular—but the wines really started getting good in the late-1990s, according to K&L's co-owner and Bordeaux buyer Clyde Beffa Jr. K&L has been visiting the property, which was designated a fifth growth in the 1855 Classification of the Médoc, since 1985, watching its evolution and enjoying its rustic, Old School, rough-and-ready wines all the while. Director Philippe Dambrine, who also works with Château Greysac, Château Haut Corbin and Château le Jurat, joined the Château a few years ago (see our interview with Philippe on page 22), and under his direction the wines have really begun to show elegance and finesse. In fact, Clyde says the **2006 Cantemerle (\$29.99)** is the best ever from them and, by the scores, it seems Robert Parker agrees (90-92 points). Spicy ripe fruit with fine middle richness, sweetness and mouthfeel. K&L's Alex Brisoux describes it as having: “Sweet, spicy red fruit with cocoa and tobacco undertones, good structure and elegant, long finish. The best young Cantemerle I've ever tasted.”

The Château is planted to 50% Cabernet Sauvignon, 40% Merlot and 5% each Cabernet Franc and Petit Verdot, varieties that appropriately struggle in the silca-gravel soils created by the erosion of the Pyrenees by the Garonne River centuries ago.

In addition to the 2004, 2005 and 2006 vintages we describe on page 22 and above, K&L also currently has Cantemerle's second wine, the **2004 Les Alles de Cantemerle, Haut-Médoc (\$19.99)**, in stock. Ready to drink now, this has the same personality as the *grand vin*, with hints of chocolate, pencil lead and cassis that fill the palate and the nose. We are also offering the delicious **2007 vintage (\$28.99)** on Pre-Arrival, which Ralph says is sweet and herbal with a long finish that's even better than their 2005! Don't miss them!

Leah Greenstein

“This wine really delivers a great experience at a reasonable price for such high quality Willamette Valley Pinot Noir.”

## Doug Davidson's **NORTHWEST CORNER**

After a couple months off from writing newsletter articles I've got more than a few new wines to tell you about. But, at the risk of overwhelming you with too much, too fast, I've narrowed it down to a few wines that should help warm up your winter months. Let's start out with another great release from Owen Roe. Their **2007 Owen Roe Sharecropper's Pinot Noir (\$23.99)**, from Oregon's Willamette Valley, falls into the middle tier of the Owen Roe lineup, between the O'Reilly's Pinot Noir and the Owen Roe Eola-Amity Hills Pinot Noir. This beauty opens with wonderful cranberry fruit and a touch of smoky spice on the nose to accompany its rich, deep garnet color. The sumptuous fruit has great flavors of tart pie cherries and winter spice with a long finish and refreshing, crisp acidity. This wine really delivers a great experience at a reasonable price for such high quality Willamette Valley Pinot Noir.

Another consistent favorite from the Northwest are the wines of Mike Januik, who has been making wine under his own label since 1999. In addition to outstanding single-vineyard Cabernets and Merlots from Washington's top vineyards, Januik Winery also produces an excellent blend that I just recently tasted: the **2006 Januik Columbia Valley Red Wine (\$18.99)**. This blend of Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot and Malbec shows off its Washington fruit with great aromas of blackberry, a whiff of meaty smoke and cedar. The lush texture of this wine contains flavors of black cherries, currants and a touch of black pepper, finishing with a nice grip of soft tannins, spice and perfectly balanced acid. This would be a great partner to hearty winter stews or braised meats.

Finally, this month we've got a great Bordeaux-style blend from another of Washington's best producers. DeLille Cellars of Woodinville launched in 1992 with the goal of creating the very best Old World-style red and white wines in Washington. They currently produce four reds from the classic Bordeaux varieties, the most affordable of which is the **DeLille Cellars "D2" Columbia Valley Red Blend (\$39.99)**, which is a blend of the same components that go into their top wines, but made in a younger-drinking style. For the **2006** vintage, the wine is a blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. This complex and luscious wine has bold aromas of black fruit, cedar and graphite, leading into flavors of ripe blackberries and plums balanced by smooth tannins and bright acidity. The long, smooth finish leaves lingering tastes of cocoa and vanilla spice and the unmistakable mark of Washington winemaking at its finest. Drink one now and save one for 10 years for a real treat.

Doug Davidson

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## BOUTIQUE CORNER

*When, in disgrace with fortune and men's eyes, I all alone bewep my outcast state,  
And trouble deaf heaven with my bootless cries, And look upon myself, and curse my fate,  
Wishing me like to one more rich in hope, Featured like him, like him with friends possessed,  
Desiring this man's art and that man's scope, With what I most enjoy contented least;  
Yet in these thoughts myself almost despising, Haply I think on thee—and then my state,  
Like to the lark at break of day arising From sullen earth, sings hymns at heaven's gate;  
For thy sweet love remembered such wealth bring. That then I scorn to change my state with kings.*

William Shakespeare's "Sonnet 19"

Every now and then a wine jumps out at you and says, "This is the one." When Bryan Brick and I tried the **2006 Alcina Russian River Valley Pinot Noir (\$15.99)** we looked at each other and knew this wine was something different and special. You've probably heard us gushing about the store since we've been selling it over the last 6-8 weeks. A beautifully balanced Russian River Pinot Noir, the Alcina is even better because of its incredible price. Root Beer, black tea and a hint of forest floor combine perfectly with dark red fruit. Plush tannins, good acid, Yes! To quote Bryan Brick, "Simply put, this is the best value in domestic Pinot Noir I've seen all year." I'll second that.

Mike Jordan

“Every now and then a wine jumps out at you and says, “This is the one.””

# TREY'S February Value Picks

## 2006 Avalon Napa Cabernet Sauvignon

**(\$11.99)** Last year the 2005 Avalon broke sales records here at K&L! The 2006 is a tremendous follow-up. Much of the fruit is sourced from Howell Mountain, Rutherford and Oakville vineyards—but there is fruit from along the Silverado Trail and Soda Canyon as well. Bright Bing cherry fruit with hints of vanilla and anise make up this deliciously well-balanced young Cabernet.

## 2006 Louis Martini Sonoma Cabernet

**Sauvignon (\$11.99)** This wine might be next in line for top-sellers at less than \$12 and with 90 points from Robert Parker! He writes: “One of the finest bargains in California Cabernet Sauvignon!” We tasted this wine in Hollywood shortly after it was delivered and it showed very well. Approachable, balanced and clean, this wine shows excellent concentration of fruit, just the right amount of oak and some acidity to balance it out. No green or dirty fruit flavors here, just great everyday drinking Cab for a song!

## 2007 Au Bon Climat Santa Barbara County

**Pinot Noir (\$19.99)** My pick for a Pinot Noir under \$20! This wine is just delicious. Silky

smooth texture and fresh, bright berry fruit, this wine is clean and lively, not over-the-top in style. Only 13.5% alcohol, quite low for a California Pinot Noir these days. This is something that wine drinkers who enjoy more than one glass each night will appreciate in the morning.

## 2006 Robert Mondavi Napa Cabernet

**Sauvignon (\$19.99)** The current release of the Mondavi Napa Cabernet could be one of their best. Great finesse, spicy red currant fruit, red cherry, cinnamon and cloves burst out of the glass. A great pick for Cab lovers. 90 points from Robert Parker!

## 2007 Columbia Crest Grand Estates Columbia

**Valley Chardonnay (\$7.99)** If you're looking for a tasty bargain, the Columbia Crest Grand Estates is the wine for you. In their recent review of great bargain bottles, *Bon Appétit Magazine* called the 2007 Chardonnay: “An elegant wine, rich with apple, pear and a hint of oak.”

Trey Beffa



## Domestics

# HOLLYWOOD HOT PIX A Sparkling Valentine

**There is nothing wrong with keeping it local to satisfy that need for some sparkle in your life.** There are so many great sparkling wine options from California these days that offer great value as well as prestige. Many of the top Champagne houses have fantastic properties here, elevating our homegrown bubbly to world-class product.

Roederer Estate is one such example. They established their property in 1982 and developed their own estate vineyards. In 1988 they released their first non-vintage cuvée and it quickly became the benchmark by which all other domestic bubbles would be measured. The **NV Roederer Estate Anderson Valley Brut (\$18.99)** has a vibrant spiced pear and melon character. It sees little to no malolactic fermentation, giving it a racing stripe of acidity that keeps the wine focused. We also have this beauty, which was awarded 90 points by *Wine & Spirits Magazine*, in **magnum (\$49.99)**.

Not far from Roederer is a little homegrown brand: Scharffenberger. Established in 1981, the winery has gone through a couple of ownership changes (remember Pacific Echo? Me neither). Under the current ownership quality from this 120-acre property has shot to new heights. In contrast to the Roederer, the **NV Scharffenberger Brut (\$15.99)** sees 100% malolactic fermentation. The wine is comprised of 2/3s Pinot Noir and 1/3 Chardonnay. There is a fruity richness with hints of plum, roasted apples and cinnamon.

Domaine Chandon was the first French-owned sparkling wine venture in California. Established in 1973, they have led the way in production methods and farming practices. They were also the first domestic producer to introduce Pinot Meunier into their sparkling wine. The **Domaine Chandon Blanc de Noir (\$14.99)** is a great reflection of their style, focusing on Pinot Noir and Pinot Meunier. The grapes come primarily from their Carneros property, which has the cool climate to provide great structure and backbone to the wine. It has a delicate salmon color with flavors of strawberry and black cherry. It is a fruit-driven style with a creamy texture and finish.

Finally, we have a wine from one of California's oldest wineries and finest bubbly producers, Schramsberg. While they make a full line of remarkable sparklers, I would like to focus more on their entry level wine: Mirabelle. The **Schramsberg "Mirabelle" North Coast Rosé (\$19.99)** is one of the best rosé values that will be found all year. It is a multi-vintage blend of Chardonnay and Pinot Noir from the winery's holdings in Carneros, Anderson Valley, Marin and Sonoma. It doesn't really need my help to sell it since it received a tremendous *Wine Spectator* score (93 points), but I really liked the style. It has an explosive nose of watermelon and strawberries. On the palate, it is almost candied in its concentration and exotic in its range. I can think of no other bright, frothy concoction to drink on Valentine's Day with my sweetie.

Keith Mabry



K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the US market, getting the wines to you for less. No middlemen! Other K&L Direct Imports are indicated by an asterisk\* throughout this newsletter.



## GERMANY

### 2006 Kalinda Niersteiner Riesling\* \$12.99

Produced by our friends at Weingut Georg Albrecht Schneider, this wine comes from Nierstein in the Rheinhessen. You will love this Riesling's nose of apricot and peach and its vibrant and refreshing personality infused with the warmth and mineral-tinged smokiness of red slate. With an ever-so-slight hint of fruity sweetness, this wine makes a wonderful companion to yellow curries or spicy Asian dishes.

### Kalinda Riesling Sekt Dry\* \$17.99

Produced by our friends at Fitz-Ritter. This 100% Riesling sparkling wine is fresh and vibrant with fine bubbles and a creamy mouthfeel underscored by the beautiful stone fruits and snappy acidity we love in Riesling. A perfect bottle for parties.

## ALSACE/LOIRE VALLEY

### Jean-Philippe et Françoise Becker Cremant d'Alsace\* \$16.99

This lovely dry sparkler is composed of Pinot Noir, Chardonnay and Pinot Blanc. It is bright and refreshing, with a fine bead, creamy texture and just a hint of toast.

### 2006 Charles Baur Riesling Grand Cru Eichberg\* \$19.99

A rich creaminess and depth of flavor as well as an interesting complexity in both the aromas and flavors. Outstanding quality.

### 2007 Tessier Cheverny Rouge\* \$12.99

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

### 2007 Gerard Boulay Sancerre Chavignol\* \$21.99

Aromas of candied grapefruit, Mandarin orange, lime and wildflowers. But what really sets this wine apart is its mineral-infused personality. This is wine of the soil that echoes the land with the precision and delineation found in only the greatest of white wines.

### 2007 Jean Francois Merieau Gamay Touraine "Bois Jacou"\* \$17.99

This red comes from 40- to 60-year-old Gamay from a single block of vines, harvested by hand and fermented and aged in tank for eight months before release. Pure and rich, it represents an astounding value in Touraine and the Loire as a whole.

## CHAMPAGNE

### Franck Bonville Brut Selection Blanc de Blanc\* \$32.99

All Chardonnay blended from three very good years: '00, '01 and '02. This Champagne has exotic, ripe fruit aromatics and, as the glass warms up, there are also traces of clean clay and earth, just like in great Chablis! On the palate the Champagne has great fruit and a wonderful full texture.

### Francois Diligent Carte Blanche Brut\* \$39.99

Made entirely from Pinot Noir harvested from 10- to 20-year old vines and given three years of aging on the lees. In the glass it has a pale color with a hint of gold from the Pinot Noir and a slow, spiraling bead. The wine is very savory on the nose, and reminds me of Côtes de Beaune Burgundy with Champagne brioche integrated perfectly into the aroma. On the palate it is full bodied.

### 2003 Louise Brison Vintage Brut\* \$34.99

This Champagne makes a reticent impression on the nose and the opposite on the palate—a powerhouse of muscled Chardonnay and broad Pinot. The finish is very dry and flavory. I would drink this over the next five years or so. (Gary Westby, Champagne Buyer)

## WHITE BURGUNDY

### Cremant de Bourgogne, Domaine Voarick\* \$16.99

A sparkling wine of brightness with fine bubbles and a lovely finish. If you love Champagne but are trying to keep down costs (or simply want to enjoy it more often without breaking the bank), this is one sparkler you must try. Only K&L's direct import can bring you a bottle-fermented classic of this quality at this price!

### 2007 Mâcon Vergisson, Dom des Nembrets, Denis Barraud\* \$12.99

This is bright and very rich on the palate with lovely acidity that awakens your mouth. There is more minerality than many Mâcons, and the cool evenings in the hills result in a fresh, bright wine. Excellent!

### 2007 Bourgogne Blanc, Paul Pernot\* \$17.99

The rich and creamy entry is followed by characteristic Puligny minerality and very nice acidity giving brightness at the finish. Overall a delight; easy to drink and lovely. Pernot's Bourgogne always contains a fair amount of declassified Puligny-Montrachet and it shows. This is a delight, and so quintessentially white Burgundy that it is very easy to like!

## FRENCH REGIONAL/RHÔNE VALLEY

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

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

### 2006 Coteaux du Languedoc Pic-St-Loup

#### Mas Bruguière "La Grenadière"\* \$15.99

This family estate was one of the founding fathers in the appellation and this is the winery's top red. A blend of Syrah, Mourvèdre and Grenache. Layers of black fruits and an elegant finish, along with ripe aromas of black cherries and currants, make for a very supple and likeable drink.

### 2004 Château d'Estoublon, Les Baux de Provence Rouge\* \$19.99

A guiding principle of the Château is to craft wines that are delicious, rich and that always retain the Château's signature elegance. The 2004 Château d'Estoublon Rouge is primarily composed of Grenache and Syrah, and exhibits ripe raspberry aromatics and flavors along with moderate tannins on the finish due to the addition of Cabernet Sauvignon. The wine is supple and fleshy.

### 2006 CdP Cecile Chassagne "Image du Sud"\* \$19.99

Just tasted. This wine has really come around—great meaty aromas and flavors—a fabulous buy. The 2006 is composed predominantly of old vine Grenache, with an average vine age of 80 years! Enjoy this intense red with roast pork, garlic leg of lamb or mushroom lasagna.

### 2006 Côtes du Rhône, Château de Montfaucon\* \$10.99

An elegant blend of Grenache, Syrah, Cinsault and Carignan. Crushed red raspberry and cherry notes abound, along with delicate spicy notes to keep things interesting. A lovely wine to consume now and over the next several years with roast pork loin with sage or roasted rabbit.



K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the US market, getting the wines to you for less. No middlemen! Other K&L Direct Imports are indicated by an asterisk\* throughout this newsletter.

## SPANISH

### 2004 Zarus Barrica Ribera del Duero\* \$14.99

From Robert Parker's *Wine Advocate*: "The 2004 Barrica was aged for 7 months in French and American oak. Dark ruby-colored, it exhibits a touch of smoke and vanilla from the oak treatment as well as blueberry and blackberry. This is followed by a ripe, fruity wine with fine depth and balance and a pure finish. An excellent value."

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

One of last year's surprise hits was the 2004 vintage of this wine. I was given a sneak preview of the 2005 vintage, when I visited the winery last year and was blown away. The wine shows this dedication to quality at every turn, imminently apparent by the amazing bouquet that begins as soon as the bottle is opened. This is one of those wines that will fill the room and stop people in their tracks. Exuberant, to say the least with powerful aromas of cherry pie, loam, licorice root and fresh tobacco, this is inviting stuff. But with a nose so big some might expect a let down on the palate, that is simply not the case here. Bursting and full of juicy red and black fruit this has more flavor than you can shake a stick at, cocoa powder, bay leaf, more tobacco and gobs of perfectly ripe raspberry and blueberry fruit join harmoniously. All this juicy fruit is tempered in the finish with pleasing savory tones of dried herbs and bloody steak. The 2005 Conde de San Cristobal is simply a treat to drink now and the good news is that it is only going to get better.

### 2004 Marques de Vargas Reserva Rioja, Spain \$24.99

You may have had the 2003 vintage of this wine and, good news, the 2004 is even better. From a much better vintage overall, this is a blend of Tempranillo, Mazuelo, Garnacha and a few other things that rested comfortably for 23 months in oak before its release. A hugely spicy, savory nose layered with fresh fennel, black pepper and cigar smoke, is the first sign of the seriousness of this wine. Pliable tannins will allow you to drink this early, but really this is meant for the cellar. The flavors of fig, Pastis, caramel and tobacco leaf will only get better and more meshed with age. The oak, already perfectly rounded, will continue to bolster all of the fruit here for at least another 7-9 years."

### 2005 Domini de la Cartoixa "Galena" Priorat, Spain \$29.99

92 points from Robert Parker's *Wine Advocate*: "The 2005 Galena is a blend of 35% Garnacha Negra, 25% Cabernet Sauvignon, 25% Merlot, and 15% Carinena aged for 12 months in French and American oak. Purple-colored, it offers an enticing bouquet of cedar, spice box, earth, mineral, black cherry, and black currant. Supple-textured, ripe, and already complex, this easy-going effort is already delivering much pleasure although it will continue to evolve for another 2-3 years. Drink it through 2020."

## ITALY

### 2007 Blason Sauvignon\* \$9.99

1 Glass *Gambero Rosso*\* Blason Sauvignon is a classic Friulian Sauvignon, blessed with a touch of herbaceousness couched in an elegant medium bodied frame. An excellent food wine with good balance, fresh and at an exceedingly good price.

### 2007 Ermacora Pinot Bianco\* \$15.99

2 Glasses *Gambero Rosso*! This is the Ermacora's flagship wine; it has tremendous focus and exhibits the classic, elegant balance that is the hallmark of the 2007 vintage. The wine lacks nothing in concentration, creamy, custard-like flavors, with spice, hints of apples and bergamot. It is stately on the palate, with balance, complexity and character. Age this wine for 2-3

years, and you won't believe the incredible wine it will evolve into!

### 2003 La Fortuna Brunello di Montalcino\* \$39.99

90 points Robert Parker's *Wine Advocate*: "La Fortuna's large-scaled 2003 Brunello di Montalcino opens with ripe, expressive aromatics. It is a dense, full-bodied wine packed with ripe dark fruit buffered by firm, but well-integrated tannins. The wine offers outstanding balance and enough stuffing to ensure at least seven to eight years of fine drinking."

## SPECIAL SELECTION: PAGO DE VALLEGARCÍA

### 2006 Pago de Vallegarcía Viognier La Mancha \$27.99

Even with all the excellent varieties indigenous to Spain, it's a wonder there isn't more viognier planted, if the Pago de Vallegarcía is any indication of its potential. Its Condrieu-like minerality is complemented by vibrant stone fruit and rich citrus aromas and flavors—spicy, floral and dry and not overtly oaky. This comes from a vineyard near Toledoin the DO of La Mancha. This is a small production wine and a rarity here in the states. If you're a fan of viognier or are just looking to try something new and different, this is your wine.

### 2005 Pago de Vallegarcía Syrah La Mancha \$34.99

This is a big, beefy monster in both texture and flavors, a syrah for fans of Aussie shiraz, new world Rioja or Priorat. It's jam-packed with blackberry, black currant and black cherry fruit with an underpinning of vanilla figgy pudding topped with a sprig of mint. The tannins are firm and chewy, but definitely in proportion to the wine's fruit. Drink this now with some decanting and a juicy steak or lay down and allow it to develop those secondary aromas and flavors lurking underneath.

## SHIPPING INFO

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

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

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

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

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

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

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

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



**1966-2004 IN STOCK**

There are some fabulous buys here—check them out!

**VALUE WINES UNDER \$30**

- 1996 Lanessan, Haut-Médoc** \$24.99  
Back in. A must-buy—classified growth quality.
- 1999 Coufran, Médoc** \$19.99
- 1999 Poumey, Pessac** \$16.99
- 2000 Coufran, Médoc** \$27.99  
One to drink and one to age in the cellar.
- 2000 de Moulin-à-Vent, Graves\*** \$17.99  
Old School and extremely delicious—buy it.
- 2000 Ducluzeau, Lustrac\*** \$19.99  
Owned by the Borie family of Ducru fame, this wine is 90% Merlot and quite soft for a Lustrac. Toasty aromas—sweet fruit. Bargain!
- 2000 Verdignan, Médoc\*** \$21.99  
Outstanding Old School value packed with fruit.
- 2001 Cantelys Rouge, Pessac\*** \$21.99  
Soft, toasty and elegant—a little SHL.
- 2001 Marbuzet, St-Estèphe\*** \$29.99  
Best ever. Made by the Cos crew; rich and round and elegant. Just served at Jack Mariani wedding reception—stunning!
- 2001 Verdignan, Médoc\*** \$14.99  
Delicious wine—what a bargain! Big style wine in soft style vintage. Perfect.
- 2003 Belle-Vue, Haut-Médoc\*** \$19.99  
You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick.
- 2003 Bois Malot, Bord Superiore** \$11.99
- 2003 Coufran, Médoc (375ml)** \$10.99
- 2004 Cantelys Rouge, Pessac\*** \$19.99  
Outstanding value wine; classic style. Clyde pick!
- 2004 Clos d'Oratoire, St-Emilion** \$29.99  
90 points *Wine Spectator*: "Silky tannins and a mineral, chocolate and tea aftertaste. Complex and subtle. Better than the 2003."
- 2004 Clarke-Rothschild, Lustrac** \$19.99  
One of best values in the store! Elegant.
- 2004 d'Aiguilhe, Castillon** \$24.99  
Robert Parker: "This property, run by Stefan von Neipperg, has produced a sleeper of the vintage." Clyde loves this with roast beef.
- 2004 Fleur de Bouïard, Pomerol** \$19.99  
90 points RP: "Hubert de Bouïard's reference point estate in Lalande de Pomerol continues to produce wines that are truly revelations."

- 2004 Fugue de Nenin, Pomerol** \$19.99
- 2004 Lalande-Borie, St-Julien** \$21.99  
Delicious wine. Classic style.
- 2004 l'Avocat Rouge, Graves** \$19.99  
One of Ralph's picks—brilliant!
- 2004 les Allees de Cantemerle** \$19.99
- 2004 La Vieille Cure, Fronsac** \$24.99
- 2004 Malmaison, Moulis\*** \$12.99  
According to the *Wine Spectator*: "Light spice and berry aromas follow through to a medium-bodied palate; fine tannins and a fresh finish."
- 2004 Paloumey, Médoc** \$16.99  
A property to watch in future—this wine is classic in style with fine fruit flavors. A definite pick by Clyde. Cellar worthy too.

**CLASSIC WINES**

- 1966 Lafite-Rothschild, Pauillac** \$399.00
- 1970 Palmer, Margaux** \$399.00  
95 points Robert Parker.
- 1975 Pichon-Lalande, Pauillac** \$179.95
- 1979 Pichon-Lalande, Pauillac** \$199.00
- 1981 Grand Puy Lacoste (1.5L)** \$199.99  
Don't miss this bargain—right from property. The first great wine from Xavier Borie.
- 1982 La Lagune, Médoc** \$219.00
- 1982 Potensac, Médoc** \$59.95
- 1982 Pavie, St-Emilion-Fabulous!** \$249.00
- 1985 Coufran, Médoc (1.5L)** \$99.99  
Stunning value! Just ask Clyde.
- 1985 Verdignan Rouge, Médoc** \$49.99
- 1986 Larcis-Ducasse (1.5L)** \$169.00
- 1987 Mouton-Rothschild, Pauillac** \$299.00
- 1988 Lafite-Rothschild (1.5L)** \$899.00
- 1990 Coufran, Médoc** \$59.99
- 1990 Verdignan Rouge, Médoc** \$69.99
- 1991 Latour, Pauillac** \$399.00  
Fabulous wine this year—no frost here!
- 1991 Léoville-Las Cases, St-Julien** \$159.99  
One of the best of this underrated vintage.
- 1991 Palmer, Margaux** \$169.00
- 1991 Palmer, Margaux (1.5L)** \$329.00  
One of the best wines of the vintage—direct from the château.
- 1992 Palmer, Margaux (1.5L)** \$199.00
- 1993 Latour, Pauillac** \$299.00
- 1994 Latour, Pauillac** \$399.00  
Two of the best wines of these vintages!
- 1994 Léoville-Barton, St-Julien** \$69.99  
91 points RP: "The 1994 continues to be a classic

Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years."

**1994 Mouton-Rothschild, Pauillac** \$299.00  
91 points Robert Parker: "The 1994 appears to be the finest Mouton-Rothschild made following the 1986 and before the 1995's conception."

**1994 Palmer, Margaux** \$129.99  
**1995 Verdignan Rouge, Médoc** \$49.99  
**1996 Clos du Marquis, St-Julien** \$79.99  
Fabulous value. New stock just in!

**1996 Coufran, Médoc** \$59.99  
**1996 Labegorce, Margaux** \$39.99  
**1996 Latour, Pauillac (1.5L)** \$1,099.99  
**1996 Lynch-Bages, Pauillac** \$199.99  
**1998 Clinet, Pomerol** \$89.00  
**1999 Cos d'Estournel (1.5L)** \$199.00  
**1999 Haut-Bailly, Pessac** \$69.99

This is just simply delicious wine.  
**1999 Pavie-Macquin, St-Emilion** \$89.00  
**1999 Pichon-Lalande (1.5L)** \$169.00  
**1999 Smith-Haut-Lafitte (5L)** \$499.00  
**2000 Langoa-Barton, St-Julien** \$69.99  
**2000 Smith-Haut-Lafitte, Pessac** \$89.99  
94 points RP: "A sensational effort, and the finest wine to ever emerge from this estate..."

**2001 Cos d'Estournel, St-Estèphe** \$139.99  
**2001 Léoville-Barton, St-Julien** \$99.00  
92 points Robert Parker: "Consistent from bottle, this is an outstanding offering..."

**2001 Smith-Haut-Lafitte, Pessac** \$79.99  
Finesse and elegance. Clyde loves this 2001!  
**2003 Haut-Bailly, Pessac** \$49.99  
**2003 Latour, Pauillac** \$999.00  
**2003 Léoville-Las Cases (375ml)** \$69.99  
**2003 Palmer, Margaux (375ml)** \$69.00  
**2003 Palmer, Margaux (1.5L)** \$249.00  
**2003 Reserve de Comtesse Lalande** \$34.99  
**2003 Smith-Haut-Lafitte, Pessac** \$59.99

**2004 Latour, Pauillac** \$399.00  
95 points Robert Parker: "A terrific effort..."  
**2004 Léoville-Las Cases (3L)** \$599.00  
One of *Spectator's* Top 10 Wines of 2007!

**2004 les Forts de Latour, Pauillac** \$99.00  
**2004 Pichon-Baron, Pauillac** \$69.99  
93 points Robert Parker: "An undeniable star of the vintage." Half the price of the 2005.

**2004 Reserve de Comtesse Lalande** \$33.99  
Robert Parker: "Impressively-endowed ...It should...evolve for a decade."





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

#### 2006 BORDEAUX IN STOCK

<b>Caronne Ste-Gemme, Haut-Médoc</b>	<b>\$15.99</b>
<b>Caronne Ste-Gemme (1.5L)</b>	<b>\$29.99</b>
Fabulous value—sweet and lovely.	
<b>Clarke Rothschild, Listrac</b>	<b>\$21.99</b>
<b>Haut Vigneau, Pessac</b>	<b>\$14.99</b>
Another fine wine from this excellent property.	
<b>Kirwan</b>	<i>Inquire</i>
<b>Marjose, Bordeaux</b>	<i>Inquire</i>
<b>Malmaison, Moulis</b>	<b>\$17.99</b>
<b>Seigneurs d'Aiguilhe, Castillon</b>	<b>\$15.99</b>
Sweet fruit aromas dominate this wine's nose as well as its palate with a nice background of spice.	

#### 2005 BORDEAUX-IN STOCK

K&L still has a great selection of wines from this now-legendary vintage.

#### VALUE WINES UNDER \$30

<b>Bad Boy Bordeaux from Thunevin*</b>	<b>\$19.99</b>
Back in and GOOD as ever!	
<b>Benjamin de Sansonnet, St-Emilion*</b>	<b>\$26.99</b>
Tremendous concentration and depth with layers of black fruit and rich, dark chocolate plus mouthfilling structure and a fine, long finish. Buy enough to stock your cellar.	
<b>Busquet VV, Lussac St-Emilion*</b>	<b>\$14.99</b>
Nice toasty oak aromas and flavors with blackberries showing through. Great with steak. Decant one hour before serving.	
<b>Camensac, Haut-Médoc</b>	<i>Inquire</i>
<b>Carignan Prima, Premières Côtes</b>	<b>\$29.99</b>
90 points Robert Parker. A lovely wine. Value!	
<b>Clarke-Rothschild, Listrac*</b>	<b>\$29.99</b>
Will go quickly. High score, low price.	
<b>Clos d'Eglise, Côtes de Castillon</b>	<b>\$29.99</b>
A Castillon star and an incredible value.	
<b>Clos Kalinda, St Emilion*</b>	<b>\$26.99</b>
Great pedigree—lush and long.	
<b>Coufran, Médoc</b>	<b>\$25.99</b>
Recommended by Clyde AND Robert Parker!	
<b>Croix de Rambeau, St-Emilion (1.5L)</b>	<b>\$43.99</b>
Sweet and sexy! You will love this.	
<b>Domaine de Bouscat, Bord Sup*</b>	<b>\$14.99</b>
International style with sweet, fine structure.	
<b>du Glana, St-Julien- Best Buy Clyde</b>	<b>\$27.99</b>
<b>Dubourg, St-Emilion*</b>	<b>\$17.99</b>
Back in and lovely as ever. A drinker now.	
<b>Fourcas Dupre, Listrac</b>	<b>\$19.99</b>

<b>Gigault "Cuvée Viva" Blaye</b>	<b>\$19.99</b>
Plenty of fruit; great price.	
<b>Haut Nadeau Reserve*</b>	<b>\$11.99</b>
Biggest selling 2005—last cases just arrived.	
<b>La Dauphine, Fronsac-90 points RP</b>	<b>\$29.99</b>
<b>Lalaudey, Moulis*</b>	<b>\$24.99</b>
Soft and lovely—gold medal winner!	
<b>Larruau, Margaux*</b>	<b>\$29.99</b>
<b>Lalande-Borie, St-Julien</b>	<i>Inquire</i>
<b>La Parde de Haut Bailly, Pessac*</b>	<b>\$29.99</b>
Great cellar candidate. Clyde's style.	
<b>Les Trois Croix, Fronsac</b>	<b>\$21.99</b>
90 points WS: "Has a pretty nose, with blackberry, flowers and licorice-tainted mineral..."	
<b>Malmaison, Moulis</b>	<b>\$24.99</b>
Big score and a low price. Magnums available.	
<b>Maurac, Haut-Médoc*</b>	<b>\$17.99</b>
Quite rich and powerful.	
<b>Mayne Vieil, Fronsac*</b>	<b>\$12.99</b>
<b>Paloumey, Haut-Médoc</b>	<b>\$19.99</b>
<b>Perron, Lalande-de-Pomerol*</b>	<b>\$19.99</b>
Jammy and sweet. Lovely texture!	
<b>Peyraud, Premier (1.5L)*</b>	<b>\$21.99</b>
Back in—sold out quickly! Party size!	
<b>Poitevin, Médoc*</b>	<b>\$14.99</b>
Excellent wine. Great structure and long finish. One of Clyde's picks for the vintage's best values.	
<b>Rocher Bellevue Figeac, St-Emilion</b>	<b>\$29.99</b>
Delicious wine to drink or cellar five years. Lots of blackberry flavors—very smooth finish.	
<b>Roland de Garde Prestige, Blaye*</b>	<b>\$17.99</b>
<b>Senejac, Haut-Médoc</b>	<b>\$29.99</b>
90 points <i>Wine Spectator</i> : "Full-bodied, with lovely soft tannins and a long, caressing finish."	
<b>Soleil, Puisseguin St-Emilion</b>	<b>\$29.99</b>
<b>St-Hilaire, Haut-Médoc</b>	<b>\$17.99</b>
Back in again—fabulous value! Elegant.	
<b>Tour de Pez, St-Estèphe</b>	<b>\$24.99</b>
The 2005 Tour de Pez is gutsy, as usual, with tremendous spice on the nose and palate. There's lots of extremely ripe fruit, too.	
<b>Valrose Cuvée Alienor, St-Estèphe</b>	<b>\$29.99</b>
<b>Vieux Château Palon Montagne*</b>	<b>\$19.99</b>
Lively and spicy. Just arrived.	

#### BIG NAME 2005 BORDEAUX

<b>Angelus, St-Emilion</b>	<b>\$289.00</b>
<b>Bourgneuf, Pomerol-91 pts WS</b>	<b>\$39.99</b>
<b>Brown Rouge, Pessac</b>	<b>\$34.99</b>

90 points WS: "...Their best in a long time."

<b>Canon, St-Emilion</b>	<b>\$119.99</b>
<b>Canteleys Rouge, Pessac</b>	<b>\$31.99</b>
Better than the very fine 2003. Best ever from them. Toasty oak, cassis and red berry fruit.	
<b>Chasse-Spleen, Médoc</b>	<i>Inquire</i>
<b>Clos de la Madeleine, St-Emilion</b>	<b>\$39.99</b>
<b>Clos Fourtet, St-Emilion</b>	<b>\$149.99</b>
<b>Cos d'Estournel, St-Estèphe</b>	<b>\$249.99</b>
98 points Robert Parker.	
<b>Clos de la Vieille Eglise, Pomerol</b>	<b>\$49.99</b>
<b>d'Armailhac, Pauillac</b>	<b>\$46.99</b>
90 points Robert Parker. We liked this as much as the Clerc Milon.	
<b>Esprit d'Eglise, Pomerol</b>	<b>\$39.99</b>
Second wine of Clos Eglise—a great value.	
<b>Fleur de Bouard, Lalande Pomerol</b>	<b>\$39.99</b>
<b>Giscours, Margaux</b>	<b>\$59.99</b>
<b>Haut-Bailly, Pessac</b>	<b>\$129.99</b>
<b>Langoa-Barton, St-Julien</b>	<i>Inquire</i>
<b>Langoa-Barton (1.5L)</b>	<b>\$169.00</b>
<b>Langoa-Barton (3L)</b>	<b>\$349.00</b>
One of Clyde's favorites in 2005.	
<b>Lascombes, Margaux</b>	<i>Inquire</i>
<b>Le Castelet, Pomerol</b>	<b>\$34.99</b>
Big, Old School Bordeaux. Rich and structured.	
<b>Lynsolence, St-Emilion (1.5L)</b>	<b>\$89.99</b>
<b>Lynsolence, St-Emilion</b>	<b>\$39.99</b>
<b>Mejeans, Graves (1.5L)-91 points RP</b>	<i>Inquire</i>
<b>Meyne, St-Estèphe</b>	<b>\$31.99</b>
<b>Moulinet, Pomerol</b>	<b>\$39.99</b>
<b>Mouton-Rothschild, Pauillac</b>	<b>\$699.99</b>
<b>Pagodes de Cos, St-Estèphe</b>	<b>\$49.99</b>
<b>Pavie, St-Emilion-100 pt WS</b>	<b>\$399.00</b>
<b>Pichon-Baron, Pauillac</b>	<b>\$149.99</b>
<b>Pichon-Lalande, Pauillac</b>	<b>\$159.00</b>
<b>Pichon-Lalande, Pauillac (1.5L)</b>	<b>\$269.00</b>
<b>Pichon-Lalande, Pauillac (3L)</b>	<b>\$499.00</b>
<b>Quinault l'Enclos, St-Emilion</b>	<b>\$56.99</b>
<b>Rouget, Pomerol</b>	<b>\$49.99</b>
<b>Reserve de Comtesse Lalande</b>	<b>\$49.99</b>
This is the BEST ever from Comtesse. It tastes like Pichon with Merlot flair. Magnums available.	
<b>Sansonnet, St-Emilion</b>	<b>\$49.99</b>
<b>Soutard, St-Emilion</b>	<b>\$44.99</b>
<b>Soutard, St-Emilion (6L)</b>	<b>\$499.99</b>
<b>Soutard, St-Emilion (3L)</b>	<b>\$249.99</b>
Simply delicious. The best ever from this property; it's packed with ripe fruit and great structure!	

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



**CABERNET SAUVIGNON**

2003 Ch Montelena "Estate"	\$99.00
2003 Rubicon (375ml)	\$34.99
2003 Silver Oak, Napa	\$89.99
2003 Smith-Madrone, Napa	\$34.99
2004 Amici, Napa	\$34.99
2004 Chateau Montelena "Estate"	\$112.99
2004 Columbia Crest "Walter Clore"	\$24.99
2004 Grgich Hills, Napa	\$51.99
2004 Heitz Cellars, Napa	\$39.99
2004 Lancaster Estate, Alex Vly	\$64.99
2004 Lewis Cellars "Reserve"	\$119.00
2004 Petit Bâtard, Napa	\$27.99
2004 Pezzi King "Estate"	\$29.99
2004 Rosati, Mendocino	\$24.99
2004 Signorello Vineyards, Napa	\$31.99
2004 Silver Oak, Alexander Valley	\$64.99
2004 Worthy "Sophia's Cuvee"	\$28.99
2005 Benziger, Sonoma	\$16.99
2005 Beringer "Private Reserve"	\$89.99
2005 Castle Rock "Reserve"	\$15.99
2005 Ch Montelena, Napa	\$41.99
2005 Cloverdale Ranch, Alex Vly	\$22.99
2005 Donati Family "Paicines"	\$17.99
2005 Edge, Napa	\$16.99
2005 Ehlers Estate, Napa	\$39.99
2005 Far Niente, Oakville	\$119.00
2005 Ferrari-Carano, California	\$24.99
2005 Flora Springs, Napa	\$24.99
2005 Franciscan, Napa	\$21.99
2005 Hawk Crest, California	\$9.99
2005 Hogue "Genesis"	\$11.99
2005 Joseph Phelps "Insignia"	\$179.00
2005 Ladera, Napa	\$33.98
2005 Lewelling, Napa	\$59.99
2005 Line Shack, Central Coast	\$12.99
2005 Neyers "Neyers-Conn Valley"	\$47.99
2005 Olema, Napa	\$18.99
2005 Roth, Alexander Valley	\$31.99
2005 Sebastiani, Alexander Valley	\$19.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Slingshot, Napa	\$19.99
2005 Tenacity, Oakville (SWRA)	\$19.99
2005 Terra Valentine, Spring Mtn	\$32.99
2005 Turnbull, Napa	\$34.99
2005 Two Wives, Napa	\$23.99
2006 Ancient Peaks, Paso Robles	\$13.99
2006 Cannonball, California	\$12.99
2006 Caymus, Napa	\$64.99

2006 Cliff Lede, Stag's Leap District	\$59.99
2006 Desert Wind "Ruah"	\$13.99
2006 Hedges "Three Vineyards"	\$17.99
2006 Leviathan, California	\$47.99
2006 Lewis Cellars, Napa	\$75.99
2006 Robert Mondavi, Napa	\$19.99
2006 Rutherford Ranch, Napa	\$15.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99
2007 Fruit Bomb, Columbia Valley	\$9.99
2007 Layer Cake, Napa	\$24.99
2007 McManis, California	\$9.99
2007 Owen Roe "Sharecropper's"	\$19.99

**MERLOT**

2002 Wyatt, California	\$5.99
2005 Cloverdale Ranch, Alex Vly	\$21.99
2005 Etude, Sonoma Valley	\$24.99
2005 Ferrari-Carano, Sonoma	\$19.99
2005 Parcel 41, Napa	\$16.99
2005 Rombauer, Napa	\$27.99
2005 Stags' Leap Winery, Napa	\$26.99
2005 Whitehall Lane, Napa	\$24.99
2006 Duckhorn, Napa	\$51.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 Parcel 41, Napa	\$16.99
2006 Stephen Vincent, California	\$9.99
2006 Twenty Rows, California	\$19.99
2007 McManis, California	\$8.99

**PINOT NOIR**

2004 Carlton Winemakers' Studio	\$19.99
2005 Domaine Serene "Evenstad"	\$54.99
2005 Mount Eden "Saratoga Cuvée"	\$29.99
2006 Alcina, Russian River	\$15.99
2006 Alfaro "A"	\$22.99
2006 Bogle, Russian River	\$12.99
2006 Brandborg "Bench Lands"	\$17.99
2006 Chasseur, Sonoma Coast	\$39.99
2006 Dom Serene "Yamhill Cuvee"	\$37.99
2006 Dragonette, Sta Rita Hills	\$44.99
2006 Etude, Carneros	\$39.99
2006 Gary Farrell "Russian River "	\$36.99
2006 J Wine, Russian River	\$29.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Ken Brown, Santa Barbara	\$29.99
2006 Laetitia "Reserve"	\$34.99
2006 Landmark "Grand Detour"	\$32.99

2006 Migration, Anderson Valley	\$31.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Mueller "Emily's Cuvee"	\$39.99
2006 Patz & Hall, Sonoma Coast	\$37.99
2006 Presidio "Estate"	\$15.99
2006 Roessler Cellars "Red Label"	\$24.99
2006 Santa Barbara Crossing	\$9.49
2006 Talley Estate, Arroyo Grande	\$32.99
2006 Testarossa "Sleepy Hollow"	\$39.99
2006 Walter Hansel "North Slope"	\$34.99
2006 Woodenhead "Buena Tierra"	\$53.99
2006 ZD, Carneros	\$32.99
2007 A to Z, Oregon	\$14.99
2007 Adelsheim, Willamette Valley	\$28.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2007 Castle Rock, Willamette Vly	\$10.99
2007 Chehalem "3 Vineyards"	\$24.99
2007 Copain "Tous Ensemble"	\$29.99
2007 Drew Gatekeeper "Rio Vista"	\$38.99
2007 Elk Cove, Willamette Valley	\$21.99
2007 Flowers, Sonoma Coast	\$49.99
2007 Foley, Sta Rita Hills	\$34.99
2007 Foxen, Santa Maria	\$33.99
2007 George "Martinelli"	\$68.95
2007 Hirsch "The Bohan Dillon"	\$29.99
2007 Mark West, California	\$9.99
2007 McManis, California	\$9.99
2007 Melville "Estate"	\$27.99
2007 Melville "Estate-Verna's"	\$22.99
2007 O'Reilly's, Oregon	\$16.99
2007 Owen Roe "Sharecropper's"	\$23.99
2007 Redemption "Mission Ranch"	\$47.99
2007 Shea Wine Cellars "Estate"	\$47.99
2007 Siduri "Gary's Vineyard"	\$49.99

**SYRAH AND PETITE SIRAH**

2003 Hanna "Bismark Ranch"	\$19.99
2005 Barrel 27, Central Coast	\$14.99
2005 J. Runquist, Paso Robles	\$18.99
2005 JC Cellars "Frediani" PS	\$44.99
2005 Kathryn Kennedy, Santa Cruz	\$25.99
2005 Lost Canyon "Stage Gulch "	\$34.99
2005 Purisima Canyon, Mendocino	\$17.99
2005 Storrs Santa Cruz Petite Sirah	\$18.99
2006 Bogle California Petite Sirah	\$9.99
2006 Eric Kent "Dry Stack"	\$37.99
2006 Girard Napa, Petite Sirah	\$26.99
2006 Hocus Pocus "Reset"	\$17.99
2006 JC Cellars "California Cuvée"	\$25.99



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2006 Justin, Paso Robles	\$22.99
2006 Olson Ogden Sonoma-Napa	\$26.99
2006 Owen Roe "Ex-Umbris"	\$21.99
2006 Qupe, Central Coast	\$14.99
2006 Qupe, Central Coast (375ml)	\$8.99
2006 Rosenblum "Rominger"	\$12.99
2006 Vinum Cellars "PETS" PS	\$10.99
2007 McManis Petite Sirah	\$9.99

**ZINFANDEL**

2004 Alibi, Dry Creek	\$19.99
2005 Bella Vetta "Jack's Cabin"	\$34.99
2005 Boeger "Walker Vineyards"	\$16.99
2005 Carol Shelton "Monga Zin"	\$19.99
2005 Mueller "Old Vine"	\$34.99
2005 Pezzi King "Old Vine"	\$19.99
2005 Plungerhead, Dry Creek	\$15.99
2005 Ridge "Geyserville" (1.5L)	\$39.99
2005 Turley "Juvenile"	\$39.95
2006 Bucklin "Old Hill Ranch"	\$21.99
2006 Castle Rock, Dry Creek	\$8.99
2006 Four Vines "Biker"	\$19.99
2006 Girard, Napa	\$22.99
2006 Green & Red "Chiles Canyon"	\$19.99
2006 Joel Gott "Dillian Ranch"	\$25.99
2006 Kalinda, Napa	\$16.99
2006 Klinker Brick "Old Vine"	\$14.99
2006 M&D "7 Deadly Zins"	\$12.99
2006 Ridge "East Bench"	\$28.99
2006 Ridge "Geyserville"	\$31.99
2006 Ridge "Lytton Springs"	\$32.99
2006 Rombauer, California	\$26.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Sobon Estate "Rocky Top"	\$12.99
2006 Storybook Mtn "Mayacamas"	\$29.99
2006 Terraces, Napa	\$24.99
2006 Turley, Old Vines	\$59.95
2006 Windmill Estates "Old Vine"	\$9.99
2007 Brown Estate, Napa	\$34.99
2007 Foxglove, Paso Robles	\$13.99
2007 Ridge "Three Valleys"	\$18.99
2007 Shenandoah "Special Reserve"	\$9.99

**MISC REDS**

2005 Altamura Napa Sangiovese	\$34.99
2005 Ch Ste Michelle "Orphelin"	\$19.99
2005 Domenico Montepulciano	\$19.99
2005 L'Uvaggio di Giacoma Barbera	\$14.99
2005 Pink Pinot Rosé	\$3.99
2005 Purisima Canyon Red	\$9.99

2006 Four Vines "Anarchy"	\$37.99
2006 Lewis Cellars "Alec's Blend"	\$59.99
2006 Minassian-Young GSM	\$18.99
2006 Paraduxx, Napa	\$47.99
2006 T-Vine "Frediani" Grenache	\$28.99
2007 Folie à Deux "Menage à Trois"	\$8.98
2007 Hey Mambo "Sultry Red"	\$8.99
2007 Lang & Reed Cabernet Franc	\$19.99
2007 Orin Swift "The Prisoner"	\$34.99

**CHARDONNAY**

2005 Cambria "Katherine's"	\$16.98
2005 Hanzell, Sonoma	\$59.99
2005 Iron Horse, Sonoma	\$22.99
2005 Talbott "Sleepy Hollow"	\$36.99
2006 Chalone "Estate"	\$18.49
2006 Chinook Winery, Yakima	\$18.99
2006 Columbia Crest Grand Estates	\$7.99
2006 Cuvaison, Carneros	\$16.99
2006 Dehlinger, Russian River	\$37.99
2006 Flora Springs "Barrel Fermented"	\$17.99
2006 Flowers, Sonoma Coast	\$45.99
2006 Fort Ross "Fort Ross"	\$26.99
2006 Hanna, Russian River	\$14.99
2006 Heitz Cellars, Napa	\$16.99
2006 J. Lohr "Riverstone"	\$12.99
2006 Marimar Torres "Don Miguel"	\$29.99
2006 Miner Family "Wild Yeast"	\$44.99
2006 Miner Family, Napa	\$27.99
2006 Moobuzz, Sonoma	\$16.99
2006 Murphy-Goode, Sonoma	\$12.99
2006 Olivet Lane, Russian River	\$19.99
2006 Pellegrini, Russian River	\$13.99
2006 Sbragia "Gamble Ranch"	\$32.99
2006 Shafer "Red Shoulder Ranch"	\$44.99
2006 Smith-Madrone, Spring Mtn	\$24.99
2006 Talley Estate, Arroyo Grande	\$24.99
2006 Walter Hansel "North Slope"	\$34.99
2006 Windsor, Russian River	\$16.99
2007 Alfaro Family "A"	\$19.99
2007 Alma Rosa, Santa Barbara	\$14.99
2007 Alpen Cellars, Trinity County	\$12.99
2007 Bethel Heights "Estate"	\$21.99
2007 Bogle, California	\$7.99
2007 Ch Souverain, Alexander Vly	\$11.99
2007 Ch St. Jean, Sonoma	\$11.99
2007 Columbia Crest Grand Estates	\$7.99
2007 Far Niente, Napa	\$44.99
2007 Four Vines "Naked"	\$11.99

2007 Foxglove, San Luis Obispo	\$12.99
2007 Heron, California	\$9.99
2007 Hirsch Estate, Sonoma Coast	\$49.99
2007 Kali Hart, Monterey	\$13.99
2007 Kalinda, Napa	\$17.99
2007 Lewis Cellars, Napa	\$44.99
2007 Lewis Cellars, Russian River	\$44.99
2007 Lioco, Sonoma	\$19.99
2007 Margaret's Vineyard	\$7.99
2007 Melville "Estate"	\$23.99
2007 Melville "Estate-Verna's"	\$19.99
2007 Mount Eden, Arroyo Seco	\$17.99
2007 Napa Cellars, Napa	\$15.99
2007 Rochioli "Estate"	\$54.99
2007 Rombauer, Carneros	\$29.99
2007 Stuhlmuller, Alexander Estate	\$21.99
2007 Terraces, Napa	\$24.99

**SAUVIGNON BLANC**

2006 Amici, Napa	\$15.99
2006 Handley, Dry Creek	\$14.99
2006 Seventy Five Wine Company	\$14.99
2006 Wildhurst "Reserve"	\$8.99
2007 Cliff Ledo, Napa	\$21.99
2007 Duckhorn, Napa	\$26.99
2007 Ferrari-Carano Fumé Blanc	\$12.99
2007 Girard, Napa	\$14.99
2007 Honig, Napa	\$13.99
2007 Kathryn Kennedy, Santa Cruz	\$17.99
2007 Margerum "Sybarite"	\$17.99
2007 Matanzas Creek, Sonoma	\$19.99
2007 Pomelo, California	\$8.99
2007 St Supéry, Napa	\$13.99
2007 Voss, Rutherford	\$14.98

**MISC WHITES**

2006 Anderson Family Pinot Gris	\$29.99
2007 Bridlewood Viognier	\$14.99
2007 Chehalem Pinot Gris	\$17.99
2007 Conundrum White	\$21.99
2007 Etude Carneros Pinot Gris	\$21.99
2007 K Vintners Viognier	\$21.99
2007 King Estate Pinot Gris	\$16.99
2007 Kung Fu Girl Riesling	\$12.99
2007 Londer Gewürztraminer	\$24.99
2007 L'Uvaggio Vermentino	\$10.99
2007 Pey-Marin "The Shell Mound"	\$22.99
2007 Ponzi Willamette Valley Arneis	\$19.99
2007 Smith-Madrone Riesling	\$24.99
Sokol Blosser "Evolution"	\$13.99



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#### MISC TUSCANY

2007 Castello di Querceto Chianti	\$6.99
2007 Maritma Sangiovese "4 Old Guys"-Outstanding Value	\$7.99
2006 La Mozza I Perazzi Morellino di Scansano-90 points RP	\$15.99
2006 Felsina Chianti Classico-90 points WS "Smart Buy"	\$17.99
2006 Rocca di Montegrossi Chianti Classico*	\$19.99
2004 Castello di Monsanto Chianti Classico Riserva*	\$19.99
2005 Castello di Monsanto Chianti Classico Riserva*	\$19.99
2003 Castel Ruggero Chianti Classico	\$20.99
2004 Rocca di Montegrossi Chianti "Marcellino"*	\$34.99
93 points Robert Parker's <i>Wine Advocate</i> "...Reveals a powerful, brooding expression of scorched earth, tobacco, dark fruit and toasted oak. The layers of fruit need bottle age to gain volume and depth while the building tannins require time to settle down even though the use of French oak is very refined. This wine of superb weight and density offers tremendous potential. Readers looking for a powerful style of Sangiovese will love this wine, but patience is required. Simply put, this is a terrific effort..."	
2005 Felsina Chianti Classico Riserva "Rancia"-92 points RP	\$34.99
2004 Felsina Fontalloro-93 points ST	\$36.99
2006 Tenuta San Guido "Guidalberto"-92 points RP	\$44.95
2004 Vecchie Terre di Montefili "Bruno di Rocca"*-2 Red GR	\$46.99
2004 Vecchie Terre di Montefili "Anfiteatro"*-2 Red GR	\$46.99
2004 La Massa "Giorgio Primo"-93 points RP	\$46.99
2006 Tenuta dell'Ornellaia Le Serre Nuove	\$47.95

#### MONTALCINO

2006 Baricci Rosso di Montalcino*	\$17.99
2006 Poggiarellino Rosso di Montalcino*	\$17.99
2006 Ferrero Rosso di Montalcino*	\$19.99
2006 La Fortuna Rosso di Montalcino*-2 Glasses GR	\$19.99
2003 Ferrero Brunello di Montalcino*	\$29.99
2003 Baricci Brunello di Montalcino*	\$34.99
2003 La Fortuna Brunello di Montalcino*-2 Red Glasses GR	\$39.99
2003 Sesta di Sopra Brunello di Montalcino*-92 WA	\$44.99
2003 Casanova di Neri Brunello di Montalcino	\$49.99
2003 La Gerla Brunello di Montalcino Vigna gli Angeli	\$74.99

#### MISC. PIEDMONDT

2006 Bricco del Cucù Dolcetto di Dogliani*-2* Glasses GR	\$13.99
2007 Pelissero Dolcetto d'Alba "Munfrina"	\$16.99
2007 Enzo Boglietti Dolcetto d'Alba	\$17.98
2005 Ruggeri Corsini Nebbiolo d'Alba*-2 Glasses GR	\$21.99
2005 Bricco del Cucù Bricco San Bernardo Dogliani* 2 Glasses Gambero Rosso.	\$21.99
2006 Vietti Barbera d'Alba "Tre Vigne"-90 points WS	\$23.99

#### BAROLO/BARBADESCO

2004 Ruggeri Corsini Barolo "San Pietro"*-2 Glasses GR	\$34.99
2004 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$39.99
2004 Ruggeri Corsini Barolo "Corsini"*-91 points WS	\$44.99

2004 Einaudi Barolo "Costa Grimaldi"*-92-95 points ST	\$79.95
2004 Giuseppe Rinaldi Barolo "Brunate/Le Coste" 96 points Robert Parker.	\$113.99

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

2007 Blason Pinot Grigo*	\$8.99
2007 Blason Cabernet Franc*	\$9.99
2007 Bastianich Friulano	\$15.95
2007 Ermacora Pinot Grigio*-2 Glasses GR	\$15.99
2007 Blason Pinot Grigo* (1.5L)	\$16.99
2007 Santa Margherita Pinot Grigio	\$19.99
2006 Livio Felluga Tocai Friulano	\$26.99
2006 Lis Neris "Piccol" Sauvignon-93 points RP	\$27.99
2007 Venica Collio Sauvignon "Ronco delle Mele"	\$29.99
2007 Cantina Valle Isarco Kerner "Aristos"-2 Glasses GR	\$25.99
2007 Jermann Pinot Grigio	\$32.99

#### SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$6.99
2006 Vallevò Montepulciano d'Abruzzo	\$7.99
2005 Sella & Mosca Cannonau Riserva	\$11.95
2007 Gulfi Rossojbleo Nero d'Avola	\$11.99
2007 Donnafugata Anthilia	\$12.99
2007 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2006 Benanti Bianco di Caselle Etna Bianco	\$16.99
This apple-scented wine is 100% carricante, a local grape grown throughout the Mt. Etna zone, and found nowhere else in the entire wine-making world! Little wonder it has caught on here, as it creates a wine of richness but also delicacy, with apples galore on the nose and palate and layers of crisp acidity through the long finish.	
2005 Valle dell'Acate Cerasuolo di Vittoria-2 Glasses GR	\$22.99
2005 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Benanti Serra della Contessa Etna Rosso-93 points WA	\$39.99
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99

#### EMILIA-ROMAGNA & VENETO

2006 Masi Valpolicella "Bonacosta"	\$11.99
2007 Corte Rugolin Valpolicella Classico	\$11.99
NV Drusian Extra Dry Prosecco	\$14.99
NV Sorelle Bronca Extra Dry Prosecco	\$16.99
2006 Zenato Valpolicella Ripassa	\$24.99
93 points Parker's <i>Wine Advocate</i> : "The 2006 Valpolicella Classico Ripassa reveals lovely clarity and precision in its perfumed dark fruit. This vibrant, poised Valpolicella offers tons of depth and a long, refreshing finish."	
2001 Corte Rugolin Amarone "Monte Danieli"-2 Glasses GR	\$46.99
2004 Masi Amarone "Costasera"	\$49.95
2001 Brigaldara Amarone "Case Vecie"	\$64.99



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

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

2000 Griottes-Chambertin, Grand Cru, Chezeaux/Ponsot*	\$124.99
2000 Charmes-Chambertin, Grand Cru, Nicolas Potel	\$104.99
2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Griottes-Chambertin, Grand Cru, Chezeaux/Leclerc*	\$139.99
2004 Charmes-Chambertin Grand Cru, Domaine Roty	\$129.99
2005 Aloxe-Corton, Domaine Henri Delagrangé	\$39.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Chambolle-Musigny, Antonin Guyon	\$44.99
2005 Chambolle-Musigny, Clos du Village, Dom Guyonnière	\$59.99
2005 Chassagne-Montrachet Rouge, Louis Latour*	\$26.99
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$109.99
2005 Gevrey-Chambertin, Clos Prieur Bas, Joseph Roty	\$72.99
2005 Gevrey-Chambertin, Domaine de la Guyonnière	\$49.99
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$93.99
2005 Mercurey 1er Cru, Clos des Myglands, Faiveley	\$38.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis, Rue de Vergy, Michel Gros	\$59.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard Platière, Domaine Vincent Sauvestre	\$44.99
2005 Pommard, Domaine Louis Boillot	\$56.99
2005 Pommard 1er Cru, Chaponnières, Domaine Parent	\$79.99
2005 Pommard 1er Cru, Fremiers, Domaine de Courcel	\$49.99
2005 Volnay, Vieilles Vignes, Domaine Henri Delagrangé	\$40.99
2006 Beaune 1er Cru, Les Epenottes, Dom Gabriel Billard*	\$34.99
2006 Bonnes Mares, Grand Cru, Domaine Groffier	\$239.95
2006 Bonnes Mares, Grand Cru, Nicola Potel	\$235.00
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrangé	\$19.99
2006 Bourgogne Pinot Noir, Domaine de la Guyonnière	\$15.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$13.99
2006 Chambertin, Grand Cru, Nicolas Potel	\$249.95
2006 Chambertin, Clos de Beze, Grand Cru, Dom Groffier	\$239.95
2006 Chambolle-Musigny, Les Athets, Domaine Jean Tardy	\$49.99
2006 Chambolle Musigny 1er Cru, Amoureuses, Groffier	\$209.95
2006 Chambolle-Musigny 1er Cru, Les Baudes, Louis Jadot	\$91.99
2006 Chambolle-Musigny 1er Cru, Aux Echanges, N Potel	\$83.99
2006 Chambolle-Musigny 1er Cru, Les Hauts Doix, N Potel	\$83.99
2006 Chambolle-Musigny, V.V., Domaine Lignier-Michelot	\$61.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99
2006 Côte-de-Nuits-Villages, Clos Magny, Domaine Fèry*	\$27.99

2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy	\$144.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy	\$144.95
2006 Fixin, La Place, Domaine Jean Tardy*	\$33.99
2006 Marsannay, Les Finottes, Domaine Martin Bart*	\$20.99
2006 Marsannay, Les Longeroies, Domaine Martin Bart*	\$21.99
2006 Marsannay, Echezots, Domaine Martin Bart*	\$22.99
2006 Marsannay, Les St. Jacques, Domaine Martin Bart*	\$29.99
2006 Morey-St-Denis, Jean Fèry*	\$42.99
2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Fèry*	\$54.99
2006 Nuits-St-Georges 1er Cru, Les Boudots, Jean Tardy	\$74.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Jean Tardy	\$49.99
2006 Pommard, Les Vaumuriens, Domaine Gabriel Billard*	\$39.99
2006 Pommard 1er Cru, Charmots, Domaine Gabriel Billard*	\$54.99
2006 Savigny-lès-Beaune 1er Cru, Vergelesses, Dom Fèry*	\$35.99
2006 Savigny-lès-Beaune, Ez Connardises, Domaine Fèry*	\$28.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy	\$53.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Dom Jean Tardy	\$74.99

#### WHITE BURGUNDY

2004 Puligny-Montrachet 1er Cru, Referts, Benoit Ente	\$78.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Chevalier-Montrachet, Domaine Philippe Colin	\$270.00
2005 Meursault 1er Cru, Perrieres, Chanson	\$67.99
2005 Pernand-Verg 1er, Iles Vergelesses, Chandon Briailles	\$44.99
2005 Puligny-Montrachet, Benoit Ente	\$61.99
2005 Puligny-Montrachet, Alain Chavy	\$41.99
2005 Puligny-Montrachet 1er Cru, Domaine Ramonet	\$99.95
2006 Bâtard-Montrachet, Grand Cru, Paul Pernot	\$174.99
2006 Bienvenues-Bâtard-Montrachet, Paul Pernot	\$144.99
2006 Bourgogne Aligoté, Domaine Fèry*	\$17.99
2006 Chassagne-Montrachet, Voillenots, Maroslavac-Leger*	\$49.95
2006 Chassagne-Montrachet 1er, Chaumées, Dom. Ramonet	\$76.99
2006 Chas-Montrachet 1er, Chenevottes, Fontaine-Gagnard	\$82.99
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$62.99
2006 Chas-Montrachet 1er, Grand Ruchottes, Paul Pillot*	\$71.99
2006 Chassagne-Montrachet, VV Dom Fontaine-Gagnard	\$58.99
2006 Hautes Côtes de Nuits, Cuvée Marine, Anne Gros	\$29.99
2006 Mâcon-Villages, Domaine Niales*	\$12.99
2006 Meursault, Domaine Ballot-Millot*	\$44.99
2006 Meursault, Meix Chavaux/Luchets, Domaine Roulot	\$73.99
2006 Puligny-Montrachet, Corvees Vignes, Maroslavac*	\$52.99
2006 St-Aubin 1er, Murgers Dent de Chien, Maroslavac*	\$39.95
2007 Mâcon-Charnay, Domaine Renaud*	\$12.99
2007 Mâcon-Solutré, Domaine Renaud*	\$12.99
2007 Mâcon-Vergisson, Domaine de Nembrets*	\$12.99
2007 St-Veran, Domaine de Nembrets*	\$14.99
2007 Pouilly-Fuissé, Domaine de Nembrets*	\$20.99
2007 Pouilly-Fuissé, Clos Combe Poncet, Dom de Nembrets*	\$26.99

## Loire & Austria

### Charles Baur Cremant d'Alsace Rosé\* (\$14.99)

How can you go wrong with a rosé sparkler—especially under the \$15 mark? Made from Pinot Noir, this is jam-packed with crunchy red fruits and spicy strawberry sweetness. Delightful on its own, as an aperitif, with a first course salad, or with a plate of cheese and a hearty loaf of fresh-baked bread.



**2006 Weingut Allram Blauer Zweigelt\* (1L \$11.99)** A full-bodied red at an incredible price—and it's in that one-liter bottle that I love so. Spicy blue and black berries tame and meld into the dusty, juicy finish that has just enough zip to make this an excellent food wine. It will be great with wintertime braised meat dishes. I had a couple of glasses while munching on a grilled ham and cheese and it was perfect with that, too! Sometimes you just have to appreciate the simple things.

*Eric Story*

## Dall' Italia

### 2003 Sesta di Sopra Brunello di Montalcino\* (\$44.99)

Sesta di Sopra is a micro-winery—their entire production fits into one 30-hectoliter barrel, only 333 cases. They have an exquisite position on the south slope of Montalcino looking to the southwest. Whenever I smell and taste their wine I always think of purity of the soil, and of the lack of human interference with the wine. These grapes are tended lovingly, carefully, more like a backyard garden than a vineyard, and the results are breathtaking. This wine is classic with none of the modern influences that barrique add to wine. Yet because of its superb position and the warmth of the vineyard, the fruit's perfect ripeness gives the wine palate weight, richness and a balance rarely seen in Montalcino or even Tuscany.



### 2007 Convento Muri-Gries Lagrein Scuro/Dunkel (\$15.99)

Lagrein is the Alto Adige's most powerful and famous indigenous grape variety that has been said to have its genetic roots in Syrah. The wines are dense, dark and meaty, not unlike what you might expect in Syrah. The Alto Adige is the most northerly portion of Italy and is bordered by Austria to the north, the Alps to the west and the Dolomites to the east. The wine is soft, supple, seductive, complex, full of blackberry fruit, earth, licorice and violets and fresh crushed black pepper. It's almost opaque in color and is an excellent example of this varietal in a spectacular vintage!

*Greg St. Clair*

## The Rhône

### 2007 Clairette de Bellegarde Mas Carlot (\$12.99)

The appellation is pretty obscure, but this A.O.C. Clairette de Bellegarde is a wonderful introduction to the grape Clairette. At Mas Carlot the grapes are picked by hand and the bunches are put through a strict selection process. Fermentation is carried out at cool temperatures and without any oak influence. This is a single-variety wine boasting a lovely pale yellow color and aromas of orange blossom and honey. The attack is fleshy, leading into a plush but very clean flavor profile. Delicious! 13.5% abv.



### NV Vin de Table Domaine Beau Thorey "Bogus"\* (\$14.99)

Domaine Beau Thorey is a modest, biodynamically run enterprise located in the Coteaux du Languedoc appellation of Pic-St-Loup. Vigneron Christophe Beau describes Beau Thorey as a "human scale winery," just large enough for him and his team to still work by hand. The vines here are Grenache and Syrah, along with more esoteric varietals like Carignan, Aramon, Carignan Blanc, Oeillade, Cinsault and Alicante. Beau Thorey's "Bogus" (named after his dog) is billed as a simple table red, but that's a bit of a bogus description if you ask us! Comprised almost entirely of Carignan with a touch of Muscat thrown into the mix, this latest cuvée (all from the 2007 vintage) is juicy, spicy and teeming with elegant fruit. 14% abv.

*Mulan Chan*

## These just came back in stock—they will sell quickly:

### 2007 Thorn-Clarke "Shotfire" Shiraz Barossa Valley South Australia (\$18.99)

The 2007 offers a lifted nose of clean blackberry fruit accompanied by cedar character. The oak elements are complex and layered, with mocha and spices. The palate shows sweet fruit character dominated by blackberry and plum, complemented by sweet Indian spices, turmeric and cinnamon in particular. The sweet fruit character is balanced by rich, savory elements. The mid-weight palate is rich and mouthfilling, finishing with fine-grained tannins and great length from the savory fruit and oak.



### 2005 Château Beaumont, Haut-Médoc (\$21.99)

This sold out quickly the last time we had it, but we were able to get the last 50 cases available. A must-buy for the Bordeaux collector looking for a bargain. Clyde Beffa, K&L's co-owner and Bordeaux buyer says, "Toasty oak aromas and red fruit flavors. Elegant. Easy drinker. Value? 1/2 \*\*" Three stars *SF Chronicle* in their review red Bordeaux for \$50 or less.

### 1996 Château Lanessan, Haut-Médoc (\$24.99)

This is a delicious, mature, old-style Bordeaux with plenty of cassis aromas and flavors. According to Robert Parker: "A sleeper of the vintage—impressively-endowed, flavorful, well-structured wine should be at its finest between 2004-2016."

### 2005 Haut Nadeau Reserve, Bordeaux Superieur (\$11.99)

Bordeaux 2005 vintage bargain! This and several other affordable '05s are changing the perception that great 2005 Bordeaux wines need to be from big name properties with high prices. This is our biggest seller in 2005 Bordeaux—the last 100 cases of which have just arrived. Robert Parker: "Sleeper of the vintage." Quite simply, it is delicious. 91 points from K&L Bordeaux buyer Clyde Beffa; this is one of his favorite wines of 2008.





## BRICK'S LATIN PICKS *Argentina in Da' Casa*

We have tons of amazing deals from Argentina, and why wouldn't we? It is simply the best country at this point in time for value wines. Jay Miller of Robert Parker's *Wine Advocate* agrees; he wrote a glowing review of Argentine wine in the December issue, saying, "In short, it's hard to go wrong these days even if you choose a bottle blind-folded."

We'll begin with the **2006 Bodega Norton "Privada" Mendoza, Argentina (\$17.99)**. This blend of 40% Malbec, 30% Merlot and 30% Cabernet Sauvignon is good, really good. How good? Good enough that Bodegas Norton, who own tons of land in Luján de Cuyo and makes warehouses full of wine, completely changed my mind about the potential quality of their wines in the future. This wine shattered any and all preconceptions I had about this winery. Why, you ask? The answer is: because it shows levels of integration, complexity, richness and balance that I've never tasted in their wines. Espresso, blueberry, sweet roasted beets, cocoa powder and deep fennel aromas start this out on the right foot. Laced with oak and notes of caramel and vanilla, the creamy, coating, mouthfilling mid-palate is something to behold. Packed with currant, cedar, black pepper and an exotic plum note, this has bushels of flavor and plenty of wonderfully grainy tannins to hold it all together. As an added bonus, and an indication of potential of things to come, the finish strips away some of the

sweet baby fat fruitiness and turns things savory and meaty. So cheers to Bodegas Norton and the victory that is the 2006 Privada, and cheers to our distributor who gave us a special price on the wine so that we can offer it to you for a couple dollars less than we originally did.

While it is hard to follow such a great wine I think the **2007 Doña Paula Malbec Luján de Cuyo, Argentina (\$11.99)** does it. Doña Paula has consistently churned out some of the best inexpensive Malbec to come out of Argentina over the last few years. Did they sell their soul to do this? Did they come up with some new synthetic, highly addictive chemical additive? I say no! Their success can be attributed to something simple: they grow good grapes and don't screw them up in the cellar. Malbec is something that tastes delicious on its own merit; it really doesn't need much to make it sing. Take some vines around 40-years-old, throw some whole berries in the fermentation process to add some bright fruit and finish in new French and American oak for six months. Bingo! You have a delicious, inexpensive, chugable bottle of Malbec displaying unmistakable aromas of violet and blackberry and serious flavors of mocha, blueberry, sweet licorice and red plum.

E-mail me with thoughts or questions:  
bryanbrick@klwines.com

*Bryan Brick*



### *Spain & Argentina*

## Four Winners FROM SPAIN & ARGENTINA

**2007 El Hada Verdejo-Viura (\$9.99)** We sold through the '06 vintage of this charming Spanish white rather briskly. When I tasted the newest release of this quaffer from Rueda, I was reminded why it was so popular (now that I think of it, Jim Barr wrote this wine up, so that would also explain the popularity). Subtle citrus and a touch of clover on the nose lead to a soft citrus-inflected palate (probably the Viura component of the blend) full of white peach flavors. It also brings to mind honeydew, the really tasty layer that is just above the rind. This terrific value would make an ideal aperitif.

**2007 Bodegas Noemia A Lisa (\$21.99)** This wine is brought to you by Argiano, one of the unlucky wineries to be indicted in Brunello-gate! Let's face it, we all make mistakes. I am not going to hold it against Argiano as it relates to their efforts in Argentina, especially when they make Malbec as charming as this. Produced in the Rio Negro valley of Patagonia, A Lisa is a must for anyone who wants to lay claim to the fact that they own a Malbec that is *not* from Mendoza. The Rio Negro Valley has a cooler overall climate than Mendoza, with milder diurnal temperature swings. You can note the difference in the flavors and texture of this wine. Red plum and huckleberry aromas lead to an incredibly supple, round, juicy palate. The tannins are low, the oak barely noticeable and the fruit delicious and sappy. I challenge you to find a Malbec as food friendly as this one.

**2007 Clos de los Siete Mendoza (\$15.99)** Michel Rolland. Big scores. Buy now, ask questions later. In all seriousness, this blend of Malbec, Merlot, Syrah and Cab will please a lot of people. Yes, it does smell like a well-capitalized winery's barrel room, but flourishes of blackberry, black currants and fruitcake aromas add complexity. Brawny and spicy on the palate, the Clos de los Siete also shows a sense of balance; it's not at all over the top compared to other similarly lauded efforts out there.

**2005 Galena Galena Priorat (\$29.99)** The moment I popped the cork and sniffed the bottle to make sure it was okay, I knew that this would be a winner. This is textbook, and I do mean *textbook*, Priorat. Spicy blueberry fruit and baking spice aromas on the nose. But the oak-derived spice notes frame, rather than dominate, the bouquet. Flavors are of wild mixed berries. Very pure, fresh and snappy. A streak of vibrant slate minerality reveals itself on the mid-palate, too. The combination of acidity and strong tannins make this a wine in want of some breathing time, so be patient. I plan on buying a few bottles and cellaring them, and I never buy Priorat. This, however, is Priorat how I remember it when I first tasted it four years ago: intensely fruity but structured, mineral, and a true original in the world of red wine. I recommend that you buy some.

*Joe Manekin*



**Name:** Philippe Dambrine

**Winery:** Château Cantemerle, Haut Médoc, Grand Cru Classé en 1855; Château Greysac, Médoc, Cru Bourgeois; Château Haut Corbin, St-Emilion, Grand Cru Classé – Grand Cru ; Château le Jurat, St-Emilion, Grand Cru

**Number of years in business:**  
27 years

## GETTING TO KNOW *Philippe Dambrine*

### **Describe your winemaking philosophy?**

Modern-Classic. A combination of technology, cultural roots and strong feeling.

### **What wines or winemakers helped influence your philosophy?**

Emile Peynaud is my choice! I had the great opportunity to meet and talk with him for a full afternoon back in 1985. I asked him many questions about his own philosophy and he very kindly answered all of them. This was a new start for me, of which I still feel the boost.

### **How involved in grape-growing are you? Is there a particular vineyard site that wows you year after year?**

Running the vineyard is the key. If you don't understand the vines you won't be able to make wine. There is always an amazing spot in the vineyard. Whatever the season, when you walk in it, you know that everything is going well.

### **How do you think your palate has evolved over the years? How do you think that's influenced your wines?**

My palate is much more selective than it used to be. This may have influenced my way of working. I hope for better results.

### **What kinds of food do you like to pair your wines with?**

I like to play with the temperature of the wine. I can do a young second wine at low temperature with all kind of grilled fishes. Otherwise I drink top wines with my main course. I don't spend much time with cheese and only with white wines ... I love chocolate with old reds!

### **Any changes planned for coming vintages?**

I would love to tell you that we found a way to speed up the aging of our vines.

### **Is there a style of wine you think appeals to critics that might not represent your favorite style? How do you deal with it?**

There is a style of wine that seems to appeal to all kind of critics. I call it the "Spherical Wine Syndrome." It is like having a big bowl in the mouth. It's very impressive at first, but the second shot is pretty hard to swallow. Most of the critics are just tasting and spitting when they judge a wine. They obviously give the highest rating to this style of wine. Sometimes I dream to force one of them to finish his glass...

### **What do you drink when you are not drinking your own wine?**

It's like leaving home for a holiday. You have to change your habits and be more relaxed. That's what I feel when I taste wines I don't make.

### **Do you collect wine? What's in your cellar?**

Sorry but I'm a very poor wine collector. Being in the wine business give me so many opportunities to enjoy great wines from all over the world that I always forget to put wines away.

### **What do you see as some of the biggest challenges facing the wine industry today?**

Education is the biggest challenge on our part. We are small individual growers who are facing a world wide market. It's quite hard to explain our philosophy to consumers that have been recently introduced to wine drinking.

### **Some Cantemerle wines currently available at K&L:**

**2004 Cantemerle, Haut-Médoc (\$24.99)** According to *Stephen Tanzer's International Wine Cellar*: "Bright medium ruby. Aromas of cassis, blackberry, kirsch and menthol, with some sexy nutty oak tones. Suave on entry, with chocolatey-ripe Merlot dominating, then dense and a bit edgy in the middle, with some distinctly animal notes, firm acidity and a restrained sweetness. Finishes with ripe tannins."

**2005 Cantemerle, Haut-Médoc (\$39.99)** 90 points Robert Parker: "Cantemerle's new proprietors believe in producing delicate, beautifully wrought, finesse-styled wines that require some introspection. The deep ruby-hued 2005 displays aromas of licorice, roasted herbs, sweet cherries, and flowers. In the mouth, the wine seems almost light in comparison to its peers, but it possesses an ethereal seriousness, purity, and overall harmony that are striking for its delicacy and finesse. A blend of 61% Cabernet Sauvignon and the rest primarily Merlot with a tiny dollop of Cabernet Franc, it should be at its finest between 2012-2025+."

**2006 Cantemerle, Haut-Médoc (Inquire)** 90-92 points Robert Parker: "Quality at this property has been rising dramatically over the last several vintages. Cantemerle will never be a blockbuster claret, but rather one built on finesse and elegance. Hints of menthol, black cherries, cranberries, and blueberries emerge from the 2006's perfumed bouquet. Medium body, impressive purity, good underlying texture, and sweet tannin suggest this elegantly-styled wine will drink well between 2009-2020+. It possesses intense flavors yet requires some introspection."

# PUNXSUTAWNEY PICKS

**Well, it's early February and my thoughts suddenly turn to—groundhogs, and not** because these cute little marmots can, by sticking their heads out, uncannily predict the weather in Punxsutawney or Palm Springs. No, I'm conjuring up the 1983 classic comedy *Groundhog Day* with Bill Murray, about a cynical weather guy who relives one Groundhog Day again and again until he finally gets it right. A film gem, but what does this revolving-door, karmic comedy about the perils and pitfalls of "predictability" have to do with trying and buying wine?

Browsing the array of bottles here on any given day is a journey of unmatched discovery, and often I've witnessed beautiful wines of exceptional intrigue and wonder lie dormant while many better known, highly-publicized wines from more illustrious regions fly off the shelves like, um, winged woodchucks. We have a pretty wine-savvy group of customers, but no one can be expected to know every single terroir, varietal or style of wine. Our endeavor is to share both the rare and the well-regarded, the known and obscure with you. Two wines I highly recommend you try before they all but disappear are:

**2003 Mas de l'Abundancia "Cuvée Helena del Rio" Montsant, Spain (\$39.99)** It's amazing that we still have this any of this incredible wine in our inventory, as there were only 100 cases/707 bottles produced! Although the label says the

appellation is Montsant, this wine is actually harvested from a small estate historically located in Priorat, from the same unique, volcanic *licorella* soils. Grown on steep slopes, this wine is a balanced blend of 45% Cabernet, 35% Garnacha and 20% Samsó (Cariñena) aged in new French oak for 14 months without filtration. The wine embodies true Priorat weight, depth and character, and exudes aromas of dark berries, cassis and heated slate, well-seasoned by fine-grained, savory tannins. Uncork this complex wine and allow it to unravel with a charcoal-grilled steak and *pomme frites* while raising your glass to all glorious groundhogs past, present and future.

**2005 Mas Estela "Quindals" Empordà Costa Brava, Spain (\$16.99)** I tried this wine again several months ago and was impressed by its subtle spice, purity of deep fruit and enticing allure. Medium in weight and utterly alive in the glass, it caresses the palate with a luscious, layered blend of mostly Garnacha and a little Syrah and Carineña to add structure and color. Cultivated from low-yielding biodynamic mountain fruit grown at the far northeast Spanish border, a pip's throw from France in a region called Empordà. The Quindals will work its charms with seafood stew or a Moroccan chicken tagine. It will also drink well for 10 years or more, so I'd suggest stocking up at this unbelievable price!

Cheers!  
John Majeski



## Loire Valley

### Gerard Boulay SANCERRE MAGIC

**As many of you know, I worked closely with Jeff Vierra, buyer for Germany, Austria, the Loire and Alsace** (among many other more obscure regions) for many years. Jeff recently left K&L and I have been chosen to pick up where he left off. I am very excited for this opportunity, and I think the best part of all of this, for me, is the fact that I truly love the wines of the regions I'll be buying for. I look forward to finding new and exciting producers to share with you, just as I am excited to continue with the ones we have been carrying for years, like Gerard Boulay.

You may already be familiar with this truly amazing producer from a little village in Sancerre. This family domaine of nine hectares, located in Chavignol, can trace its history all the way back to 1380. At the time, the Clos de Beaujeu in Chavignol was already known for the quality of its white wine, which is remarkable since Sancerre was known as a red wine area until after phylloxera (late-1800s). Eight of Gerard Boulay's nine hectares are on the slopes of Chavignol, planted in Kimmeridgian or *terre blanche* soils (similar to those found in Chablis), and the average vine is 42 years old. The wines produced are some of the most distinctive and soil-inflected Sauvignon Blancs from the Loire, with a delineation and minerality often reminiscent of top Chablis. Boulay works the soil manually and ferments his fruit naturally, adding no yeast and minimal amounts of SO<sub>2</sub>.

**2007 Gerard Boulay Sancerre Chavignol (\$21.99)** For a wine that's considered "entry level," this is a stunner. Being bright, sexy, edgy and balanced, it is everything I'm not. This base-line wine is tank fermented and goes through an extremely gentle and light filtration process that helps retain all of the Boulay character. The chalky minerality really sings without being overbearing in any way, and the smells of fresh citrus juice brightens up every sip. An unbelievable match for a goat cheese crostini topped with caramelized onions. Trust me on this one, it is perfect.

**2007 Gerard Boulay Sancerre Chavignol Clos du Beaujeu (\$29.99)** Barrel fermented and unfiltered the Clos du Beaujeu represents everything that is good. It should be the standard that Sauvignon Blancs from around the world should strive for—from its fresh minerality, vibrant acidity and jumpy aromatics to the intriguing richness and lingering complexity.

**2007 Gerard Boulay Sancerre Chavignol Monts Damnés (\$29.99)** From a steep south-facing plot that produces some of the world's most powerful and age-worthy wines. Snappy citrus and spicy flower petal aromas abound on the nose with a brawny structure running through the entire length of the wine. A bit tight and wound up now, but this, I promise you, will be something you are really glad to have in your arsenal down the road. I had the 2002 New Years day and was blown away!

Eric Story



## WINE FOR YOUR SWEETIE ON VALENTINE'S DAY!

Just Kidding. Apologies in advance—Valentine's day is phony baloney, a marketing tool for roses and chocolate. It's all stress and expectation. Better to hand out those posies in July, when no one is expecting it. St. Valentine was an anonymous martyr, by the way...

A very famous Valentines' day poem:

I'm switching, my love, from beer to Champagne  
As I tiptoe from lucid to mildly insane  
I know what you're wanting—those roses so red  
They shine like the gun that's been put to my head  
And chocolate—oh chocolate, sweets for my sweet!  
As I line up to buy them I weep and I bleat.  
And dining by candlelight's what you'll expect  
And from me the devotion of a religious sect  
We'll toast and say "I" and say "Love" and say "you"  
And you'll have the highest price on the menu.  
And when the day's over—it shall be, I fear  
Things will be normal—that is, 'til next year...

Okay—it's not as bad as all that, but you get my drift...

Lots of wine coming in, lots going out, same old saw—we in the Library Wine Department (oh, such a phrase! Oh, so pompous!), we never seem to know what stocks will be gone by the time the K&L Times hits the newsstands. Ah, well. Occupational hazard I suppose.

In stock (at writing) and delicious:

**Dunn Napa and Howell Mountain Cabernets** from '86, '87 and '88, cases and cases with reduced prices to boot! **B. R. Cohn Cabs** from '94 to '99 at great prices. Ditto the **1994 Léoville Barton**—91 Parker points, a truly exceptional '94 Bordeaux just coming into its own, from one of the most consistent producers around.

The **1982 Ch. La Lagune (Inquire)** is such a wonderful wine, and so many folks aren't aware of the Château. La Lagune is atypical in that it contains high percentages of Cabernet Sauvignon and Petit Verdot, yet maintains a lush profile more typical of the Right Bank. The knock on the Château is that it can be a bit coarse when it misses, but when it hits the bulls-eye, look out. Bowls of ripe currants and dark cherries dominate the '82, along with roast meats and a savory character. This vintage showcases the "Burgundian" character that is a hallmark of La Lagune's reputation. Delicious.

Cat Scratch Trifecta: Our own Jim Barr comes to work one morning with a nasty scratch over his eye that he claims was, as he said, "the result of my cat running across my face as I slept." (Pause to assimilate last sentence.) During the course of the day his eye swells shut, thereby completing the hat trick of being blind as well as dumb and deaf. I mention this for no other reason than that it is true; it is Jim and it is my duty.

Joe Zugelder



Rare California Bubbly. From left: 1973 Mount Eden Sparkling Wine, 1958 B.V. "Champagne" Rosé and 1969 Trentadue "Champagne"

## JIM'S HAPPY BIRTHDAY GEMS

February is a very special month for us: Anderson turns seven (that's 49 in human years, I think) on, of all days, February 14th, Valentine's Day. Yes, he is a love child and I have been told by the powers that be that I am not to encourage all of you to bring the boy some of his favorite treats in honor of his BD, in spite of the fact that he has made impeccable recommendations to you about what red wines to buy regardless of my palate.

The Beaner and Eby think they have discovered the best house white for this month in the **2007 Weingut Allram Grüner Veltliner, Kamptal\* (1L \$10.99)**. Bottled in the traditional medicine-style bottle with a crown cap this gem is, nonetheless, a wonderfully refreshing, bright white wine that is a nice addition to our DI portfolio. It is clean and snappy on the palate with that classic Grüner minerality, peppery spiciness and lime zest- to green pea-like fruit characteristics on the nose and on the palate. With its bright acidity, this is a perfect complement to Asian foods. (🍷🍷🍷🍷🍷)

Anderson's first choice this month will be the new vintage of one of our favorite Rhône producers, **2006 Château de Montfaucon Côtes du Rhône (\$10.99)**. Created from Grenache, Syrah, Cinsault and Carignan, this Châteauneuf-du-Pape oriented red is deeply colored, shows opulent aromas of plums, pepper and red berry fruits with undertones of minerals that carry over to a broad, well-integrated palate. The finish is relentlessly long and satisfying, and the wine, as a whole, deserves tons of points and your immediate, serious attention. (🍷🍷🍷🍷🍷)

Moving a tad west of the Rhône Valley, our French regional wine buyer, Mulan Chan, has also found an exciting and really serious red wine from **2006 Château de la Negly, Coteaux du Languedoc La Clape "La Côte"\***

**(\$14.99)**, which will be Anderson's second house red for the month. This blend of 40% Carignan, 40% Grenache and 20% Syrah provides lush, ripe aromatics of cranberry- to strawberry-like fruit that is supported by very fine tannins and excellent acid structure. It is harmonious and nicely refined, finishing with a long, warm touch. Great value! (🍷🍷🍷🍷🍷)

Anderson and I have always felt that the 2001 Bordeaux vintage offered better structure and a much more classic style than 2000, and the **2001 Château Verdignan Haut-Médoc (\$14.99)** is a perfect example. Cabernet-driven (60%) with the balance comprised of mostly Merlot and a small amount of Cab Franc, this Pauillac-style red is soft, round, matured and fully ready to drink. By the way, if you do see the 2000, jump on it— it's a wonderful drinker, too! (🍷🍷🍷🍷🍷)

Anderson has saved the best for last, and it's a first for us at K&L: a Bordeaux under the Kalinda private label. Produced for us by Château Sansonnet, the **2005 Clos Kalinda, St-Emilion\* (\$26.99)** is a stunning Bordeaux that may make those of you who are into collecting Bordeaux forget Cheval Blanc. Loaded with red berry fruit, cinnamon and espresso bean aromas, the palate is lush, broad and complex with superb structure and really fine, silky tannins. A long, currant-to-cassis fruited finish reflects a wine of incredible pedigree and purity. This is a no-questions-asked must-buy for any of you who want a great wine. (🍷🍷🍷🍷🍷)

If you have any questions about these wines or want to wish Anderson Happy Birthday, you can e-mail us at [jimbarr@klwines.com](mailto:jimbarr@klwines.com).

Enjoy, Jim, Anderson, Eby, and The Beaner

## LA CORNER *Champagne Louise Brison*

Those who attended our Grand Champagne event last fall had the honor of meeting Francis Brulez, owner and general manager of Louise Brison. Brulez grew grapes for the Devaux Cooperative, before deciding in 1991 to start producing Champagne under the family name. Since the early 19th century, the Brulez family has been growing grapes on their 13-hectare estate in Noë les Mallet. When the war took Francis's grandfather away, it was his grandmother Louise that took control and ran the family business. It was in honor of his grandmother that Francis named the winery Louise Brison.

While studying at Dijon in Burgundy, Brulez became influenced by methods traditional to Burgundian wines—utilization of oak maturation and inhibiting malolactic fermentation. While ML is typically avoided, Brulez does barrel ferment the Chardonnay for 4-6 months, believing it enhances the wood aromas, accentuating aromatic complexity. Using all organic practices, Louise Brison Champagnes can be enjoyed in their youth but are designed to be cellared for a number of years.

The 2003 vintage in Champagne was the same as everywhere else in France, hot. With such heat, one would expect the Champagnes to be bursting with fruit. But while the nose of the **2003 Vintage Brut (\$34.99)** is reminiscent of ripe apple, quince and a slight spice note, the palate is surprisingly full of minerality. Broad and rich in weight, the palate has a nice caramelization of fruit with a chalk-driven finish.

The **2002 Vintage Brut from Louise Brison (\$39.99)** showcases the greatest vintage from the 21st century to date. A blend of 80% Pinot Noir and 20% Chardonnay, the 2002 demonstrates how ripe the vintage was with its classic nose of ripe Chardonnay fruit. Pushing through are aromas of ripe apple and lemon and hints of flowers and chalkiness. While light on bubbles in the glass, it comes alive on the palate with mouth-tingling vibrancy and bright acidity. Muted layers and a toasty elegant finish hint at the wine's aging potential. A definite choice to put in the cellar for a few years.

*Mari Keilman*

## UNDER THE RADAR *Champagne Values?*

With more than a year under my belt in the wine business (which is 1/30th the experience of some of my colleagues here), my biggest challenge, when dealing with wine appreciation, comes in the form of Champagne. For the longest time I could not, for the life of me, decipher why some were considered wonderful and others just ordinary. The bubbles were a hindrance to my taste buds' ability to locate flavor profiles. As Jeff Garneau later told me, "They're like someone poking you in the side as you're taking an exam." The other issue that has always worried me is the price per bottle. For less than \$30, there are really few, if any, options for true Champagne, which always has me wondering if people are really appreciating the flavors that they're paying for when buying at that price point. When I spend that kind of bread on wine, I am always disappointed if I'm not jumping up and down with bliss after taking my first sip.

Right before New Year's Eve we obviously had many customers looking for something with bubbles to help them celebrate, and many of them were looking for the real deal with Champagne. Sparkling wine, which would include everything that does not originate from Champagne, France, was not on their mind. Like myself, they were on a budget and did not want to throw down the big bucks just to get the word "Champagne" on the label; the wine needed to be representative of its price point. Fortunately, at a recent staff tasting, the mystery of Champagne dissolved as we tasted through our entire lineup. Everything clicked, and I was happy to show these customers our two exclusive bottles that cost less than \$30 and are easily two of the best deals we currently offer:

**Michel Dervin Brut Champagne\* (\$25.99)** The first descriptors that come to mind when sipping this wine are clean and vibrant. The wine has lots of bright acidity and the palate is light and lean. A blend of 80% Pinot Meunier and 20% Pinot Noir, the wine is composed of 95% estate fruit, so you're getting Dervin's own quality grapes, an exceptional value.

**Ariston Carte Blanche Brut\* (\$24.99)** Clean, powerful, full of flavor and loaded with refreshing acidity. The Ariston is great gateway into the world of Champagne because, like a great wine should, it truly reflects its terroir: the chalky white soil in which it is grown.

*David Driscoll*

"The nose of the 2003 Louise Brison Vintage Brut is reminiscent of ripe apple, quince and a slight spice note, the palate is surprisingly full of minerality."

## *Under the Western Radar*

"For the longest time I could not, for the life of me, decipher why some Champagne was considered wonderful and others were just ordinary."



“We decided to start importing small producers from Montalcino many years ago for multiple reasons: First and foremost, we wanted the opportunity to sell to you quality wine at lower prices...”

## SUL TAPPETO ROSSO

As you read this, Guido and I will be hunkered down in the cold of Montalcino, breakfasting at the Bar alla Loggia with a panoply of Montalcino’s most important, prepping our palates for the onslaught of 2004 Brunello di Montalcino. None of the hype for previous vintages matches that for 2004, the most anticipated vintage of all time. The last two vintages of Brunello—2002 and 2003—although far better than most critics’ reviews, garnered little consumer interest, creating a pent-up demand for the release of Tuscany’s famous 2004s. Much has changed with this year’s release. The DOCG discipline for Brunello di Montalcino has expanded the production area allowed for Brunello di Montalcino by 20%, so there are dozens of new producers. It is imperative for us to judge all of the wines before issuing our vintage report so we can offer any guidance necessary for you to know the whole story and evaluate your needs.

We decided to start importing small producers from Montalcino many years ago for multiple reasons: First and foremost, we wanted the opportunity to sell to you quality wine at lower prices; second, we wanted the opportunity to have wines that aren’t available otherwise; and third, we wanted to offer a selection of unique expressions from the different growing zones of Montalcino. We think we have really good examples of these and tremendous quality for the prices.

Guido and I (and Kirk last year) have been tasting the 2004 in barrel from our producers (and many others with our yearly visits) since their inception. We have relished the extraordinary quality of the 2004 Rosso di Montalcino (you should see my recycle bin) and know these Brunelli intimately. We don’t need to wait for scores or a release date to share our love of these wines with you.

**Baricci\***, for Guido and I, is the wine we find closest to our hearts, perhaps because it is usually the most misunderstood wine in our Montalcino portfolio. Situated on the Montosoli hill, Montalcino’s most famous vineyard site, Baricci’s wines are unique. They smell like Bordeaux from Graves, with that signature tobacco, gravelly character. Yet their Brunello feels more elegant on the palate, lithe like a Côte de Beaune—feminine, expressive, yet subtle.

**La Fortuna\*** is like the smiling child that everyone is attracted to—pretty, muscularly graceful, intelligent and exceedingly friendly. It is somewhat unique in Montalcino that the fruit is sourced from two sites—the estate vineyards east of the town of Montalcino nestled between Fuligni and Siro Pacenti and the the south slope of the Montalcino growing zone, vineyard land purchased from the old Ciacci Piccolomini estate years ago.

**Poggiarellino\***, the farthest north of our properties, has a small and short history. It is not far from Altesino, but I find their wines much richer and riper than their famed neighbors. Poggiarellino’s wines are imbued with an intense wild cherry chocolate aromatic character with a touch of brett, if you are sensitive to that, for many it adds depth.

**Ferrero\***, in the southwest, is positioned between Argiano and Banfi’s Riserva vineyard “Poggio all’Oro.” It produces a corpulent wine—lush, broad, ripe, plummy yet focused and scintillatingly Sangiovese. Think of this more like Brunello from Napa, maybe across the street from Chateau Montelena, something with that Calistoga lushness and fruit.

**Sesta di Sopra\*** is the effortless intellectual in our group—elegant, graceful, potent, powerful, structured, complex, stimulating and damn delicious. Their wines are the most critically lauded and, while many people are drawn by the points, I feel sometimes like I’d rather sell their limited quantities just to those who will promise to think about the effort, sweat and love that went into this tiny production.

We will be offering many of these wines on a pre-arrival basis. For many of these limited production wines it will be the only way to procure them; they won’t even make it to our shelves. Although the website will have the most up-to-date inventories, if you want the inside scoop send me an email at greg@klwines.com and I’ll put you on my list for breaking news.

Greg St. Clair



## GUIDO'S FEBBRAIO SELEZIONI

**2007 Ermacora Pinot Grigio\* (\$15.99)** This is a perfect wine for this time of year. This Pinot Grigio received 2 Glasses in the 2009 *Gambero Rosso* and has been one of K&L's best sellers since we started bringing in Ermacora's wines almost 10 years ago. This is the perfect balance of acidity and tremendous aromatics, loaded with pear, apple, citrus and tropical fruit in an elegant, concentrated and superbly balanced wine. This is a great wine for you and your Valentine to start the evening off.

**2007 Ermacora Pinot Bianco\* (\$15.99)** Here is one of our most popular wines from the Colli Orientali del Friuli, just a few miles from the Slovenian border. 2 Red Glasses *Gambero Rosso*. Perfectly balanced, this wine has incredible depth, concentration and focus with a hint of green apples and good acidity, though it's a little hard to drink in its youth without decanting for an hour or so. I have tasted Pinot Biancos with 40 years on them and I'm sure this one will also last for a long time in the cellar. Buy and hold or decant and serve with lobster or a seafood risotto.

**2007 Ermacora Friulano\* (Tocai) (\$15.99)** Rated 2 Glasses *Gambero Rosso* and three stars from me. I love this wine. Friulano is stylistically a cross between classic French Chablis and Pinot Grigio, the steely, flint-like taste and feel in the mouth coupled with well developed fruit and nuttiness on the mid-palate. With great length and balance this is a wine I will go to as soon as I get home from work and partner it up with air cured prosciutto crudo, salami and sausages of all kinds. This is also an attractive wine to match with fish and fresh or fatty cheeses.

**2004 Vecchie Terre di Montefili "Bruno di Rocca"\* (\$44.99)** This Super Tuscan blends 60% Cabernet Sauvignon and 40% Sangiovese, and the 2004 is turning out to be one of the best Tuscan vintages on record. It doesn't have the super-ripe character of the '97s, but shows more balanced and complex facets. I find that the Sangiovese really takes over, while the Cab gives it a little more fullness and softens some of the Tuscan tannins and dust. It has attractive plum, cherry and berry aromas with a hint of toasted oak. You'll find this medium to full-bodied with fine, soft tannins and a lovely sweet fruit/blackberry aftertaste. This will be a great vintage and a wine not to be missed.

Saluté

Mike "Guido" Parres

## DOMAINE JEAN-PAUL MAGNIEN

This is the second vintage that we have directly imported for Jean-Paul Magnien. Jean-Paul's youngest son Stephane seems to be taking on more responsibilities both in the vineyards and in the *couverie*. His vision, like all great Burgundy producers, is to more fully realize the expression of the vineyards in his wines. In my short experience with these wines, it seems they are succeeding.

**2006 Chambolle-Musigny 1er Cru, Sentiers\* (\$54.99)** Les Sentiers lies below Bonnes Mares, and typically exhibits a broader, fuller style of Chambolle. This wine is delicate and elegant, almost ethereal. Textbook aromatics and suppleness on the palate, this is everything you could want from a Chambolle!

**2006 Chambolle-Musigny\* (\$36.99)** Not just a village Chambolle, but an old vine cuvée from the *lieux-dit* Les Athets. With 80-year-old vines that grow in relatively deep clay soils, this elegant wine exhibits lots of pretty red fruits with a dusting of earthiness.

**2006 Morey-St-Denis\* (\$34.99)** This is a terrific value! Made from four different parcels, this represents a bit of a cross-section of the village. This is a very pretty wine, with Chambolle-like charm, a mix of red and dark fruits and a supple mouthfeel.

**2006 Morey-St-Denis 1er Cru, Monts Luisants\* (\$49.99)** Monts Luisants is located above Clos de la Roche. It has deep, dark fruit on the nose with substantial fine black fruit on the mid-palate; this is a wine of substance and terroir.

**2006 Charmes-Chambertin, Grand Cru\* (\$89.95)** Here is where this wine's direct import status really pays off—Grand Cru Burgundy for \$90! The Magnien holdings are in the Mazoyeres portion of the vineyard. This wine is transparent in its expression of site, showing red fruit notes with size and depth. It is powerful yet possesses supple body and a terrific finish.

Kirk Walker

"With great length and balance this is a wine I will go to as soon as I get home from work and partner it up with air cured prosciutto crudo, salami and sausages of all kinds."

## Burgundy

"Here is where this wine's direct import status really pays off—Grand Cru Burgundy for \$90!"

## NEW VINTAGE FROM DOMAINE PAUL PERNOT ARRIVES!

K&L is thrilled to announce the arrival of the 2007 vintage of wines from **Domaine Paul Pernot**—now direct! We have an entire range of these wines, from the village level **Puligny-Montrachet\*** (\$44.99) to the **Grand Cru Batard-Montrachet\*** (\$169.95). Fans of bargain wines won't want to miss the **2007 Bourgogne Blanc, Domaine Paul Pernot\*** (\$17.99), which contains a fair amount of declassified Puligny-Montrachet and is a creamy, fresh delight to enjoy with food and to enjoy often!

# SYLVAIN IN ST-AUBIN

## *Langoureaux's Lovely 2007s—Great Values*

**St-Aubin is a beautiful little village tucked away just up the valley from its more famous neighbors Chassagne-Montrachet and Puligny-Montrachet.** It consists of two villages, Gamay and St-Aubin, and two hillsides, the Roche du May, above Gamay, and the Montagne du Ban, above the village of St-Aubin. The vines are at a relatively high elevation, and ripening in some years is more difficult as a consequence. But, on the other hand, the cooler climate has been a blessing in our recent warm vintages.

There are a number of good producers in this village, some well-known like Marc Colin and his son Pierre-Yves Colin, and some unknown, such as young **Sylvain Langoureaux** and his wife Nathalie. Sylvain is a dedicated grower with holdings in several vineyards in St-Aubin, as well as in Meursault Blagny. We are excited to have three different St-Aubins, each from a specific Premier Cru vineyard.

The Langoureauxs work carefully, with wild yeast fermentation, to preserve the individual character of each of the vineyards. There is no chaptalization at all, so alcohol is naturally low, although ripeness was very good in 2007. To prolong the fermentation and increase richness, batonnage is used during alcoholic fermentation, but not afterwards, in order to preserve as much freshness and vitality as possible. They work in a tiny and cramped stone cellar with barely any room to spare. Sylvain has been working to build a new cellar, but has been held up for years by a neighbor who cut an illegal window in the back of an old stone building, and now wants to prevent him from building behind their house and blocking the light they were never supposed to have! The French courts seem to move even more slowly than those in the US, but they remain hopeful they will be able to finish the new cellar.

*There are a number of good producers in this village, some well-known, like Marc Colin and his son Pierre-Yves Colin, and some unknown, such as young Sylvain Langoureaux and his wife Nathalie.*

Sylvain is working with two little-known but very lovely vineyards on the St-Aubin side of the Montagne du Ban. Here the soils are a bit more meager, with less topsoil, which leads to wines of elegance and length, rather than fatness. The **2007 En Bas de Vermerain à l'Est\*** (\$29.99) comes from a vineyard high on the hill above the village. Sylvain made a point of reminding me that this was not the Vermerain à l'Ouest, a lesser place, but the one on the east, which is a great terroir in his opinion. It has shallow topsoil and produces wine of elegance and drive. This is bright and focused with great minerality and expression. The **2007 St-Aubin 1er Cru, Derrière Chez Edouard\*** (\$29.99) wins my personal award for the most fun name in all of Burgundy—"In Back of Edward's House." It is one of Sylvain's smallest holdings and hard for us to get as much as we would like. The nose is floral and lovely, with very nice weight on the palate and lots of size, in a graceful way. Very good minerality accompanies a slight citrus note. YUM! One of the most famous of the vineyards in St-Aubin is En Remilly, which lies just over the Mont Rachtet from Montrachet itself. The **2007 St-Aubin 1er Cru, En Remilly\*** (\$32.99) is quite sweet and forward, with a nice thread of minerality running through it. This is drinking very nicely, indeed, and is very reminiscent of a Chassagne-Montrachet at a fraction of the cost. And if you want to see what he can do with a more famous site, his **2007 Meursault Blagny 1er Cru, la Piece Sous le Bois\*** (\$49.99) comes from a plot high on the hill, just below the woods above Meursault Perrieres, near the border with Puligny-Montrachet. It is bright, has lots of minerality and lovely white flowers on the nose. Fine, elegant and long on the palate, this is a lovely Premier Cru for the price of village wine!

À Santé!

Keith Wollenberg

## WHISPERKOOL COOLING UNITS AT SALE PRICES!

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



Whisperkool 1600 (300 cu ft)	\$1,278
Whisperkool 3000 (650 cu ft)	\$1,458
Whisperkool 4200 (1,000 cu ft)	\$1,615
Whisperkool 6000 (1,500 cu ft)	\$2,103
Whisperkool 8000 (2,000 cu ft)	\$2,253

### Whisperkool Split System

WK Model	RETAIL	K&L
SS4000 (1,000 cu ft)	\$3,495	\$3,050
SS7000 (1,750 cu ft)	\$4,013	\$3,575

### Whisperkool Extreme System (For Extreme Climates)

Extreme 4000 (1,000 cu ft)	\$3,495
Extreme 8000 (2,000 cu ft)	\$4,595

Add the PDT digital thermostat to any of the units for only \$120. Prices include free ground shipping.



## February Featured Item:

**Vinturi "Aerator" Wine Pourer (\$35.99)** Vinturi's patent pending design speeds up aeration in the time it takes to pour a glass. Simply hold Vinturi over a glass and pour wine through. Vinturi draws in and mixes the proper amount of air for the right amount of time, allowing your wine to breathe instantly. You'll notice a better bouquet, enhanced flavors and smoother finish. It's that fast. It's that easy.

## VINOTHEQUE STORAGE CABINETS



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

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
<b>QT Models</b>			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
<b>Villa Models</b>			
Vinotheque 220	224	\$1,999	\$1,699
Vinotheque 330	336	\$2,299	\$1,999
Vinotheque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799
<b>Reservoir Models</b>			
Standard	224		K&L
Window	224		\$1,949
			\$2,299

### LOW EVERYDAY PRICES!

We will beat any written quote on custom Vinothèque storage cabinets by at least \$25.



## Screwpull "Roll" Lever Model LM400 (\$129.99)

The first lever action corkscrew designed specifically to work with increasingly common synthetic corks! A leather case adds to its elegance.



## The Original Leverpull! This may be the best price in the USA!

LM-200 (\$69.99)

The Screwpull Lever Model: Outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2,000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Lever Models all come with a 10-year warranty.

## Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Monday-Saturday from 10 a.m. to 5 p.m.  
920 Bing Street  
San Carlos, CA 94070

Secure, temperature-controlled lockers also at our RWC and SF locations. To get on the wait list or for billing, call Sharon 650-364-8544 x2739 or email [onsite-lockers@klwines.com](mailto:onsite-lockers@klwines.com)

## Tritan Titanium Crystal Lead Free!

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

## Le Cache Wine Cellars

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



“This holiday season K&L has the perfect gift: a membership in one of our wine clubs. With five to choose from there’s guaranteed to be a club that will fit any budget and palate.”

# K&L Wine Clubs: For Your Sweetheart

**Why waste your time juggling a half-dozen different winery clubs, when K&L’s wine clubs offer you five different ways to explore the diverse world of wine?**

Whether you’re a newbie, a collector or just like to try new things, K&L has a wine club tailored to suit both your palate and your budget. Our knowledgeable buyers hand-select our club wines, providing you with unparalleled expertise on everything from Bordeaux to Burgundy, Champagne to the Rhône, the Loire and every style of California wine. All clubs, except Champagne, ship monthly and are subject to sales tax for California residents. To sign up, call 800-247-5987 x2766, email us at:

[theclubs@klwines.com](mailto:theclubs@klwines.com)

or, visit our award-winning website:

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

**Best Buy Wine Club:** Whether you’re looking to learn about a variety of new wines or guarantee access to a steady stream of high-quality, value-priced gems, the K&L Best Buy Wine Club is for you. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

**Premium Wine Club:** The K&L Premium Wine Club offers exceptional red and white wines (usually one of each) prized for their varietal character and expression of terroir. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

**Signature Red Club:** For those who believe it’s got to be red to be good. The Signature Red club is a love letter to big, bold red wines from all over the world, including Bordeaux, Napa and the South of France. Members receive two bottles of cellar-worthy, jealousy-inducing reds each month for just \$49.95 + shipping. Reorders are generally \$23.99/bottle, but may vary depending on wines.

**Champagne Club:** What other club offers you the opportunity to sample hard-to-find, artisanal grower-producer Champagnes as well as the world’s top grand marque bottlings? This bimonthly club does both, adding a little more sparkle to the even numbered months. The Champagne Club costs \$69.95 + shipping. We

are shipping two stunning bubbly this month—don’t miss them.

**Club Italiano:** K&L’s newest wine club is an Italophile’s dream. From traditional Chiantis and Brunellos to lesser-known indigenous varieties, our Italian Wine Buyer, Greg St. Clair, shares his

newest discoveries. Be the first among your friends to try a food-friendly aglianico or a crisp and minerally falanghina. Discover Italy’s diversity with Club Italiano. It ships monthly and costs \$39.95 + shipping.

*Alex Pross, Wine Club Director*

## FEBRUARY WINE CLUB PICKS

### signature red collection

#### 2004 Valentine Mendocino Cabernet Sauvignon

2004 California Cabernets are becoming scarce. We were lucky to get this beauty for the club. This wine has plenty of structure for the cellar, but it is also delicious now with a bit of air. Sweet cassis fruit on the palate entry. Rich and round with smooth tannins. Perfect with roast beef.

Regular K&L Retail \$29.99 Wine Club price \$23.99

### champagne club

#### Franck Pascal Cuvée Reserve Extra Brut

This organically grown Champagne is a blend of 90% Meunier, 5% Chardonnay and 5% Pinot Noir and composed of 70% 2004 with the balance coming from 2003 and 2002. After spending time in the French armies chemical defense force, Franck Pascal returned to his 8 3/4 acres with a passion for biodynamics. His are some of the most natural wines we carry, from old vines that pre-date clonal selection, but more importantly: they are completely delicious with lots of texture and a flowery, croissant-like aroma and flavor. Yum!

Regular K&L Retail \$41.99 Wine Club price \$36.99

### best buy wine club

#### 2006 Château Souverain Alexander Valley Chardonnay

Château Souverain’s 2006 Chardonnay is a synthesis of stone fruit, pear and pineapple on the nose with citrus and pear flavors on the palate, highlighted by rich Tahitian vanilla bean. The wine has a round, creamy mid-palate balanced by bright acidity on the finish. A steal at our wine club price!

Regular K&L Retail \$11.99 Wine Club price \$9.49

### premium wine club

#### 2005 Château de l’Estang, “Clos Kalinda Cuvée,” Côtes de Castillon

This is our second Kalinda wine from Bordeaux and it is a superb value. The Côtes de Castillon produces some of the best values in Bordeaux. This is 70% Merlot and 30% Cabernet Franc blended from 35-year-old vines. A very fruity, international style Bordeaux with tons of blackberry fruit flavors. Great now after decanting one hour, but good to cellar for five-plus years.

Regular K&L Retail \$19.99 Wine Club Price \$13.95

### club italiano

#### 2007 Blason Franconia

Franconia is rarely seen in the US (the name of the grape has nothing to do with Franken wines of Germany), and it’s a shame. This is a ruby red wine with a distinctively herbal aroma and flavor and a velvety mouthfeel. Best of all, it is quite low in alcohol, making it just the red to gulp down when eating minestrone, perhaps, or rustic pasta tossed with speck and cheese.

Regular K&L Retail \$11.99 Wine Club Price: \$7.99



## Benromach

### THE “LITTLE” SPEYSIDE DISTILLERY THAT COULD!

In the ancient market town of Forres, Scotland lies the Benromach Distillery, the smallest working distillery in Morayshire. In 1993, independent bottler Gordon & MacPhail purchased the distillery. I had the opportunity to visit with Michael Urquhart from Gordon & MacPhail on my first trip to Scotland in 2004. This “little” distillery in Speyside continues to create fantastic whisky in many different styles. Here are four expressions for you to try!

**Benromach Traditional (\$39.99)** This was the first product created since the distillery restarted production in 1998. It starts off with bright citrus flavors, followed by rich honey and ends with peaty, malty notes in the background. The body of this malt is nice and rounded with a great balance of flavors and finishes slightly sweet with a whiff of smokiness! 40% abv.

**2002 Benromach 6 year old “Peat Smoke” (\$76.99)** One for the peat lovers out there! “Peat Smoke” uses barley malted to 55 parts per million (55ppm). The resulting whisky delivers a seriously smoky character. It is complex, intense and challenging, yet balanced with the fruity elegance of Speyside. Cask Type: First-fill Bourbon barrels. 46% abv.

**Benromach Organic (\$79.99)** The whole process—from raw ingredients, distillation, maturation to the bottling of this whisky—is certified organic to the rigorous standards set by the Soil Association. Using spring water from the nearby Romach Hills and Scottish organic barley and organic yeast, Benromach Organic is made by experienced distillers, personally ensuring only the highest quality spirit is filled into hand-selected virgin American oak casks. 43% abv.

**1999 Benromach “Origins” Batch #1—Golden Promise (\$95.99)** Wow this is incredible single malt—so creamy and rich with lovely length! This is one of the best bottles of single malt that I tried in 2008! Benromach “Origins” is a series of special bottlings crafted to highlight how subtle changes to the art of whisky-making can help shape the character of the final single malt. Batch #1 starts with the barley component and is made with Golden Promise Barley. Matured in a Sherry cask. 50% abv.

Susan Purnell



Top: Benromach Distillery; Bottom: Susan with Michael Urquhart

## WARM UP WITH THESE COOL SPIRITS

So, I guess winter decided that we Angelenos need a little cold-climate refresher course.

While we have yet to see any snow or hail this year, it has been “seasonably” cold, which is to say unseasonable. However uncomfortable my unheated apartment gets, I’m still enjoying this extended cold snap. What better reason to continue experimenting with some wonderful winter drinks? Here are a few spirits that have been getting extra special attention.

First, an old standard that has been reinvented: **Ardbeg 10 year (\$55.99)** is a highly-peated Islay malt that lingered in the shadow of its larger rivals, Laphroaig and Lagavulin, for many years. But something is stirring over on Islay. Ardbeg’s 10 year minimum age statement is rather deceptive. While all the whisky inside must be at least 10 years old, nothing is stopping them from putting significantly older Scotch in the mix. Jim Murray’s Whisky of the Year, Ardbeg 10 year is a fantastic value for a peat lover and I swear the stuff can’t be younger than 16 years old.

My next winter drink is an unusual choice because its brethren are usually associated with the tropics. **Rhum J.M.’s 1997 Vieux Agricole (\$99.00)** optimizes the trend toward ultra-premium, highly-complex rum with a character that more closely resembles Cognac than Captain Morgan. This sugar cane based rum comes from Martinique’s smallest rum estate and exhibits fabulous depth of flavor. Its rich texture and exquisite aromas never come across as sweet or cloying, but instead impart deep spice, cocoa and an almost savory nuttiness. Awesome after dinner it has an incredibly dry finish, and it’s great for stumping spirit nerds!

Finally, nothing keeps the cold out like a good Manhattan. It feels cool, but goes down warm. One of the simplest cocktails to make, the only requirement is that you use quality ingredients. I start with a nice spicy rye like **Rittenhouse 100 proof Bonded Rye (\$19.99)**, although some prefer the softness of Canadian whisky. Find some very high-quality sweet vermouth—my preference is **Carpano’s Antica Sweet Vermouth (1L \$25.99)** because it is significantly less sweet than many other brands. Add two parts rye and one part vermouth and a dash of **Angostura Bitters (\$8.99)** to a Boston shaker filled with ice. Shake vigorously and strain into a cocktail glass garnished with a cherry (fresh is always better). Remember if it’s served on the rocks, it’s not a Manhattan. Have fun staying warm!

David Othenin-Girard

“However uncomfortable my unheated apartment gets, I’m still enjoying this extended cold snap. What better reason to continue experimenting with some wonderful winter drinks?”

## BORDEAUX SPECIAL TEAMS *New 2005s*

Sadly, the supplies of Bordeaux from the great 2005 vintage are not limitless. While new arrivals are slowing to a trickle and stocks are depleting, we are fortunate to have just received some new ones worth trying. And, as always, we have incredible values in old and rare Bordeaux like the magnum of 1981 Grand-Puy Lacoste below.

**1981 Grand-Puy Lacoste, Pauillac (1.5L \$199.99)** Back in December our owner Clyde hosted a fantastic dinner for the Hollywood staff that he termed the "Old Geezer" dinner. We tasted a bunch of California wines from the '60s and '70s, as well as a few Bordeaux, one of which was this 1981 Grand-Puy Lacoste. This wine still shows plenty of life, fleshing out with cassis and spice over the course of that dinner. The tannins are fully integrated, and it still has lively acidity to help it pair with food. This is a great price for a third growth magnum that is more than 20 years old. You should have a bottle on hand for your next dinner party.

**2005 Clos La Madeleine, St-Emilion Grand Cru (\$39.99)** This wine was a pleasant surprise for me. The sweet ripe fruit on the nose came through on the palate as delicious raspberry fruit. Then there was this underlying minerality and spicy smoke that came through again on the finish. This wine needs time or food and decanting since the astringency and acidity is prominent, but it is well worth it for the finish and the minerality.

**2005 Château Le Castelet, Pomerol (\$39.99)** This wine's nose is dominated by oak right now, but the ripe red fruit comes through clearly on the palate, surrounded by grippy tannins followed by a smoky toasty oak finish. This wine is a bit more Left Bank in style to me, though at only 12% abv it is also very elegant. A very good Pomerol for only \$40.

**2005 Château du Glana, St-Julien (\$27.99)** This deeply colored wine starts with dark fruit aromas followed by spice and licorice. There's smoky cedar, violets and ripe fruit on the palate with a long finish filled with more smoke and spice. Give this wine some time and you will be rewarded. A lot of wine from St. Julien for less than \$30.

*Steve Greer*

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