



WINE News

IT'S FEBRUARY: Whether or not you embrace Valentine's Day or dismiss it as another Hallmark holiday, the cool weather and long Presidents' weekends make for a great time to hunker down by the fire with your loved one and a bottle of bubbly. And if bubbles aren't your style, try newly arrived domestic wines from the fabulous 2007 vintage, stunning Bordeaux and regional beauties from around the globe. Our staff recommendations are inside...



IN CUPID'S QUIVER *Bubbles*

This year Valentine's Day falls on a Sunday, and I suggest that you have a bottle of Champagne ready. The best way to choose a bottle is to join us, with your special someone, on Saturday, February 13th, when all three of our stores are hosting Champagne tastings! Join me in Redwood City anytime between 1 and 4 p.m.; Scotty will be pouring in San Francisco between noon and 3 p.m. and Mari will be pouring in Hollywood between 2 and 5 p.m. It will be a lot of fun and a great deal at only \$20 a person. If you can't come, here are some of our most romantic selections, starting with wines also available in half bottle:

Franck Bonville Brut Selection Blanc de Blancs Champagne* (375ml \$16.99; 750ml \$29.99) This all-estate grown, pure Chardonnay Champagne comes from our top-selling Champagne house. You don't have to worry about Clyde buying it all unless you want a magnum (1.5L \$64.99); that is the only way he drinks it. This has classic breadth from the village of Avize as well as the chalky zip that one expects from a top class Blanc de Blancs. Bring on the oysters!

Collard-Picard "Cuvée Selection" Brut Champagne* (375ml \$18.99; 750ml \$34.99) For those of you looking for something a bit richer for Valentine's Day, this blend of 80% Meunier and 20% Chardonnay is made by one of the power couples of Champagne. Delphine Picard is part of the Gonet family of the Côtes de Blancs, and the top quality Chardonnay, that she brings to this blend gives it a nice long finish and bright, snappy refreshment. Olivier Collard, grandson of René Collard, contributes rich, toasty Meunier to the blend.

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WHAT'S YOUR VINTAGE?

Most people are aware of the phenomenal 1996 Champagne vintage—a powerhouse year with wines that will age gracefully for many years to come. Last fall, Gary and I did a 1996 vintage tasting for some auction winners, and with the exception of one wine that was starting to come into its own, the others were still in their infancy and could use upwards of four to 20 years each of additional cellaring time. The Champagnes of 1998, another excellent year, are also cellar candidates. The other recent vintages that show lots of promise are 2000, 2002 and 2004. The '02 and '04 vintages will also be long-lived, and the 2002s should be comparable to the 1995 vintage, which is just a cut below 1996. Keep an eye out for the 2004s, which are just starting to arrive. This vintage also looks very promising. I have personally only had a few from this vintage, but they were spectacular with a lot of potential. Another vintage of note is 2000, with some really excellent wines, though I don't think that they will have the longevity of the 2002. Now, I just need to find a 1964 Salon that won't eat up my 401k. Oh, wait. That already happened last year.

Scott Beckerley

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February 2010: The State of the Economy



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

Of course that would be the “wine economy” as it pertains to K&L. And I would say ours is much better than the overall US economy, but that’s a different story altogether!

We had a strong 2009 holiday season—at least compared to the dismal 2008 holiday season, and we are looking forward to some great wines becoming available in 2010. Wholesalers and importers and wineries continue to dump wine onto the market as they scramble to improve their inventory positions. This really is driving our sales activities as you, our loyal clients, reap the benefits of fantastic deals. Who doesn’t love a bargain? And we’ve been getting some doozies, markdowns like “Was \$29.99; Now \$9.99.” As I write this (December 30th) Trey, Keith Wollenberg and I are finishing a huge Bordeaux and Burgundy buy from a large local wholesaler. Unfortunately, most of it will sell out before February 1st, when this newsletter was mailed to you. But there will be more of these deals as the year progresses, I should think, so keep checking our new arrivals page on KLWines.com and sign up for email blasts in your favorite categories and for new arrival notifications.

Clyde Beffa Jr

Some great wines to hit the sales floor in 2010: the ’07 California Cabernets are coming in and are as good as Cabernets get—just ask Robert Parker. We have some of them in now, like **Lewis Cellars (\$76.99)**, **Caymus (\$59.99)** and **Caymus “Special Selection” (\$109.00)**. More are released daily. We will finally have stocks of ’04 Brunelli and ’07 Châteauneuf-du-Papes, and some outstanding ’02 and ’04 Champagnes will be coming too. And there will always be great finds from Australia, Spain and the Loire.

As for pre-arrival wines, there look to be some great Italian wines in barrel now, and the 2009 red Burgundies appear to be outstanding. But, probably the biggest news is 2009 Bordeaux, which will be offered around May or June. All the talk among château owners and négociants is that the wines are BETTER than 2005! And I thought that vintage was the best I tasted from barrel in the last 25 years! We will be in Bordeaux in late-March to see just how good they are. Hopefully the Bordelais will keep the prices reasonable, but I am worried that they’ll go up. And let’s hope for a stronger dollar, which has been on a roller coaster lately.

Many great buys only last a week or so in our stores so, again, sign up for our weekly new arrivals email and keep reading the newsletter to find out about what’s coming down the pike.

K&L LOCATIONS, HOURS AND INFORMATION

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

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

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

Sale Dates End February 28, 2010. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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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 |

SATURDAY TASTINGS

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

February 6: Bordeaux. Our monthly Bordeaux tasting will highlight newer and older vintages. Ten wines to be poured. \$20. Nicola Allison will be back in RWC with Ralph to pour the fine wines from L'Avocat.

February 13: Annual Valentine's Champagne Tastings! Our 7th annual Valentine's Day (or close to it) Champagne tasting. This year we will be highlighting rosé bubbliels from small estate and Grand Marque producers. \$20. Ah, L'amour!

February 20: Northern Rhône Reds. In San Francisco, buyer Mulan Chan will present her favorite reds from the Northern Rhône; Chiara Shannon will pour in Redwood City and Jacques Moreira will pour in Hollywood.

February 27: Domestic Bordeaux Blends. Come in and see if these Bordeaux-style North American reds can stand up to the real deal. Competition can be fun!

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m. (NEW HOURS)
February 4: Closed; February 11: Faust;
February 18: Bella Vetta; February 25: TBA

Special San Francisco Tasting
Friday, February 5: L'Avocat with Nicola Allison from 5-6:30 p.m.

In Redwood City, Fridays from 5-6:30 p.m.
February 5: Schramsberg Vineyards with winemaker Keith Hock;
February 12: Loire Valley;
February 19: Cannonball and Klinker Brick; February 26: Storrs

In Hollywood, Thursdays from 5:30-7:30 p.m.
February 4: L'Avocat with Nicola Allison; February 11: Spain;
February 18: Loire Valley; February 25: Wine 201

Special Hollywood Tasting
Wednesday, February 10: Wine 101 from 5:30-7:30 p.m.

SPECIAL EVENTS:

March 5: Bonny Doon Tasting and Book Signing with the inimitable Randall Graham. Check online for details.

Sommelier Secrets FOR THE LOVE OF BUBBLES

I am constantly vowing to drink more sparkling wine. I do this because I love bubbles. I know that fine Champagne from small grower-producers can be attained without breaking the bank, that less-expensive sparkling alternatives from the Loire Valley, Burgundy, Limoux and Alsace can be enjoyed without fear of headache (that headache business is a myth, by the way—it was the martinis), and that sparklers are lower in alcohol and more food-friendly than many still alternatives at any price. And luckily, for the increasing number of you who seek wines produced locally, there exist a number of outstanding domestic producers giving their Champagne counterparts a run for their money. If you're inspired to make more room for bubbles in your life, here are some to get you started (and hooked):

Fleury "Carte Rouge" Brut Champagne* (375ml \$21.99; 750ml \$39.99) This biodynamic estate, located in Courteron, one of the Champagne villages closest to Chablis, is somewhat of a darling around here. Made from 100% Pinot Noir from different-aged vines, the Carte Rouge is magic in a bottle. It is deep and expressive, with delicate Pinot Noir fruit flavors embedded in lees-y richness that are drawn out by a long, dry, mineral-laced finish. Not only is this one of the drier Champagnes in stock, but it is available in half-bottle!

2006 Schramsberg Blanc de Blancs Sparkling Wine (\$27.99) Schramsberg, in Calistoga, is famous for being the first in the US to produce sparkling wine in the traditional method. That began in 1965, and Schramsberg continues to lead the pack in quality sparkling wine production. Sourced from cool-climate sites in Napa, Mendocino, Sonoma and Marin, this is balanced and elegant, with the ripeness of California Chardonnay—aromas and flavors of green apple, pineapple and key lime—masterfully folded into creamy layers marked by flavors of lees and baked brioche. Stump the Francophiles at your next blind tasting.

De Chanceny Cremant de Loire Brut* (\$11.99) A great place to look for quality, low-priced sparkling wine is the Loire Valley, where bottles labeled as Cremant de Loire are produced in the traditional method and are stylistically reminiscent of Champagne. The De Chanceny Cremant de Loire Brut, a blend of Chenin Blanc, Chardonnay and Cabernet Franc, is, quite simply, delicious. Aromas of minerals, lemon and lees, with creamy

and nutty flavors underneath, make for an intriguing, complex nose. The mousse is rich and mouthfilling, with tangy lemon-lime flavors and a finish marked by a burst of fruit. This would be a wonderful choice for a wedding or other large party since it is very light and fresh and will nicely offset the flavors of savory appetizers, the sweetness of cake, or even be enjoyable on its own.

How much do *you* love bubbles? Join the K&L Personal Sommelier Service and create your own personalized Sparkling Wines of the World subscription today! Learn more about the service online at KLWines.com/Sommelier.asp or email chiarashannon@klwines.com.

Chiara Shannon

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Staying on Top of Value

I really look forward to this quiet and cold time of year, since it's when I get to play with and organize my wine collection. As most of you know, the more wine you collect the tougher it is to stay on top of it. When you start building a cellar you naturally gravitate to the famous estates and I'm no exception. I have a lot of very special wines, but the reality is that every year when I'm done, I always end up with the same thought: I need more really good everyday wines that I can just grab and drink for midweek meals. I've learned a lot in my 54 years (32 here at K&L), and I greatly appreciate all the fantastic value wines produced in Bordeaux at every level and am far less interested in the crazy-priced and highly-rated/pointed trophy wines. Instead I gravitate to wines like those from Verdignan, Coufran and Les Gartieux de Pichon, sweet reminders of what Bordeaux does best.



“Very few vintages, if any, in my career have offered more drinking pleasure than 1999...”

Clyde and I visited Château Coufran to taste the estate wines and those from Verdignan at least twice in the last three years. Owner Eric Mailhe is the winemaker at both estates and the consulting enologists are Jacques and Eric Boissenot, who also consult for Lafite, Latour, Margaux, Cos, Pichon-Lalande, Pontet-Canet, Léoville-Las Cases and both of Ducru's properties. Eric is an energetic man who loves his food and wine, but his pride and joy is his temperature-controlled warehouse! This huge, thick cement-walled building is located at Château Coufran and houses the entire yearly production of both Coufran and Verdignan. It is in this year-round “chilly” warehouse that all the vintages sleep (around 45,000 bottles) until they are ordered by clients around the world. Only then are they labeled and shipped. It's great to have this treasure trove of older vintages in pristine condition to purchase when needed.

I was very impressed by the quality of the wines and their representative value so much on those visits that I included both Coufran (85% Merlot, 12% Cabernet Sauvignon) and Verdignan (50% Cabernet Sauvignon, 45% Merlot, 5% Cabernet Franc) on my “Taste the Greats of Bordeaux Tour” in June of 2008. After visiting the likes of Ch. Latour, Lafite, Margaux, Palmer and the Pichons, this was a bit of a gamble on my part because my customers did not know the wines and kept saying, “tell me again where we are going today...” (As did the bus driver!) I told my customers that to get the full-on Bordeaux experience you have to taste wines like these; they are eye-opening. My customers loved the wines from these two St-Estèphe Cru Bourgeois estates. As with all Bordeaux wine, this experience was accentuated when the wines were served with lunch: a country paté, green salad and steaks grilled to order and perfection over the vine cuttings; the wines were great!

It may not be as Exotic as Cos...

As powerful as Montrose...

Or as classy as Calon...but it is far less expensive and...Bordeaux we can drink!

1999 Verdignan* (\$10.99) Very few vintages, if any, in my career have offered more drinking pleasure than 1999 and 2001. The 1999 shows the soft, supple nature and round fruit of the vintage and drinks very well now, and it is just \$10.99!

2001 Verdignan (\$14.99) This features the classic balance, freshness and elegance that are the hallmark qualities of this completely underappreciated vintage. Lovely now.

2003 Verdignan* (\$14.99) The scorching heat of 2003 grew grapes of abnormal ripeness, opulence and aromatics for Bordeaux, and this made winemakers and owners a bit nervous. No need for you to worry though, the wines turned out fabulous. I love the 2003!

2004 Verdignan (\$12.99) The 2004 is a brisk, firm claret with zesty red fruits that could use a few years in the cellar, if only because the other vintages drink so well now.

2001 Les Gartieux des Pichon Lalande (\$21.99) When Clyde, Alex and I tasted this together we looked at each other and started laughing. “Buy every case they have,” was the verdict. I served this with white bean soup, green salad and cheese during the holidays and knocked people out. The wine, from the young vines at Pichon Comtesse de Lalande, is so classy and elegant.

Please feel free to contact me anytime with questions or for advice on the wines of Bordeaux at x2723 or by email at Ralph@klwines.com

Cheers, Toujours Bordeaux and Happy Valentine's Day!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

If you're still suffering from sticker shock at your bills from the holidays, show yourself a little love this Valentine's Day with affordable, classic Bordeaux that can drink now or age further—all for less than \$30 a bottle. Here a few of my favorites:

2005 Peyraud, Premiers Côtes de Blaye* (\$10.99) This somewhat obscure region is the origin of many great values that can be enjoyed upon release. Juicy and easy drinking, this sees no oak to obscure the lively, fresh fruit or to add any harsh tannins. Keep a few bottles on hand to open with absolutely no guilt.

2005 Lanessan, Haut-Médoc* (\$26.99) This affordable '05 is already delicious, but you may want to lay some away for a decade or more (with the price tag prominently displayed) to impress your friends with your savvy years from now. This has lots of deep, dark fruit, a touch of spice, hints of tobacco and ripe, round tannins done in a hearty style. This shows the quality of the magnificent 2005 vintage, but without the super-aggressive tannins that mark so many of the wines.

1999 Lanessan, Haut-Médoc* (\$19.99) In this era of overblown and overpriced wine it's amazing that you can get a classic, 10-year-old Bordeaux for only 20 bucks. This has alluring aromas of cedar, olive, ripe plums and earth. Although quite dark, the body is plump, fruity and gentle, with a strong mineral component that leads to a fine, slightly leathery finish. This is just delicious right now and affordable for everyone. Very impressive now but can age even longer.

1996 Lanessan, Haut-Médoc* (\$24.99) This is another unbelievable bargain in mature Bordeaux to drink now or cellar for another 10 years. Although aromatically more reserved than the '99, this is darker, sturdier and more powerful—a great showcase for the classic '96 vintage. Here we have to contend with the firm, deep mid-palate of brooding, dark fruit before we get to the powerful finish of firm tannins and mineral. This serious wine will stand up to the richest and heartiest of foods and is perfect to enjoy on a cold winter evening. Buy a case and drink a bottle a year for the next 12.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

The finest wines of Bordeaux epitomize luxury. First Growths such as Mouton-Rothschild, Haut-Brion and Latour regularly command astronomical prices as wine connoisseurs from around the world avidly compete for a limited number of bottles. It is important to recall, however, that Bordeaux is perhaps unique among the world's fine wine regions in the sheer quantity of wine it produces. The Bordeaux region alone is responsible for around one-quarter of all the wine produced in France, annually. There are literally thousands of châteaux making wines at every price level.

So, I hope I am not disappointing anyone when I admit that, while we are very pleased to be able to carry the most famous wines of Bordeaux here at K&L, these are not the wines that most of us drink every day. And the same could be said for the vast majority of our customers.

With that in mind, I am pleased to announce the release of the new vintage of two longtime K&L favorites for drinking near-term, the **2008 St-Jean-des-Graves Blanc, Graves* (\$13.99)** and the **2008 Roquefort Blanc, Bordeaux* (\$12.99)**. These dry, crisp whites are both predominantly Sauvignon Blanc, with just a bit of Sémillon for added structure. Both exhibit the refreshing acidity and tart grapefruit notes that are typical of the best young Bordeaux blancs. If you enjoyed the 2007 vintage, these wines will not disappoint.

Speaking of new vintages, the **2006 Grand Bateau Rouge, Bordeaux***, which comes to us from the owners of Château Beychevelle, is now available at **\$9.99**. The 2005 was one of our top sellers of the vintage. While the fruit on the 2006 is not quite as generous, this is a classic, well-rounded vintage that those who drink Bordeaux on a daily basis will embrace.

And, with regards to 2005, Clyde continues to tirelessly beat the bushes for any remaining bargains that have yet to grace our store shelves. His newest discovery is the **2005 Léonie, Graves* (\$19.99)**. From the tiny village of Leogeats, just south of Sauternes, this is the former Château Robinet rechristened as Château Leonie in 2002 by the new owner Thierry Prisetete, brother of Eric Prisetete of Château Rol Valentin. 60% Merlot and 40% Cabernet Sauvignon, this is a delicious Graves red that displays all the strength of the vintage without the hefty price tag.

Jeff Garneau

“In this era of overblown and overpriced wine it's amazing that you can get a classic, 10-year-old Bordeaux like the 1999 Lanessan for only 20 bucks.”

“I hope I am not disappointing anyone when I admit that, while we are very pleased to be able to carry the most famous wines of Bordeaux here at K&L, these are not the wines that most of us drink every day.”

“There are few things I love more. Bacon would probably win out in a battle royal for the ages. Rock records would as well, but they surely are not as good without beer to go with them...”

Wine 101: Rebel Yell

Ask anyone who knows me. I am a rebel. A year or two ago I might have said **maverick**. But that word just doesn't have the same ring to it anymore, does it?

Doing things a little differently is fun. In some cases it also makes good economic sense. Take, for instance, sparkling wine. Most will choose Champagne for their valentine, and why shouldn't they? It's the thing to do. And there are many delicious Champagnes to choose from at K&L. Not me, though. I'm going to send my valentine on a tour of Europe's other sparklers, all of which are great values, too.

The non-vintage **Champalou Vouvray Pétillant Brut (\$19.99)** will be served before our Valentine's Day dinner, with maybe a slice or two of sashimi. Didier and Catherine Champalou are masters of Chenin Blanc in all of its types and styles. This is less fizzy than Champagne, more creamy and soft in the mouth, with tons of floral aromatics and a bright, clean finish.

The non-vintage **Jean-Louis Denois Brut "Tradition"* (\$15.99)** proves the Languedoc can make sparkling wine to rival the best from up North, and check out that price. The secret to Denois' success is low-yielding vines, vinified with as little interference as possible. This wine is made from 50% each Pinot Noir and Chardonnay with 18 months on the lees before disgorgement. A dead ringer for Champagne, it is dry and full of finesse, with aromas and flavors of roasted nuts, red berries and brioche. We'll have this one with a cold Dungeness crab, split between us and served with aioli and new potatoes.

Finally, because there must be rosé on Valentine's Day, and we'll need a wine with more stuffing to match a main course of butter-poached local halibut, we'll open the **2006 Raventos i Blanc "L'Hereu de Nit" Reserva Rosé (\$21.99)**. Local varieties Macabeo (Viura), Xarel-lo and Parellada are behind this pink-hued beauty, with a bit of Monastrell for added heft. Wild strawberries and pomegranate notes lead to a mineral rich palate. This one is biodynamic, too.

Elisabeth Schriber

BRICK'S BEER PICKS: I ♥ BEER

Yes I do. You probably already know this about me, but I feel like I have to share it with the world, or at least those that read this rag. I love it so much that I actually have a scarf that I wear with the utmost pride that states: "I ♥ beer." In fact I'm wearing it as I type this article. There are few things I love more. Bacon would probably win out in a battle royal for the ages. Rock records would as well, but they surely are not as good without beer to go with them, but I guess the inverse would be true, too. Other than that, I can think of few things that I hold in as high esteem as beer.



All that said, let's get down to brass tacks here. My beer picks for February are:

Maui Brewing Company "Big Swell" IPA, Hawaii (12oz Can \$1.83) A more balanced effort for IPA and a refreshing drink that you can easily imagine enjoying while sitting on the beach on an island somewhere. The nose emits aromas of fresh alfalfa, grapefruit and an interesting jalapeño note, all backed by a smooth, creamy-textured palate without all of the malty sweetness that is creeping into so many IPAs these days.

Weihenstephaner "Korbinian" Doppelbock, Germany (500ml \$2.99) Korbinian is a man amongst Doppelbocks. Not needing to be the biggest, sweetest or most alcoholic, perfectly confident in what it has and knowing that everyone wants a big ol' piece of it. Expressive throughout the nose, which is full of aromas of

gingerbread, salted caramel, husky grains and the slightest bit of piquancy from typical German hops. Lush and fruity on the palate, with flavors of fig, cocoa, sweet cream and toffee that are all wildly apparent on the rich but weightless frame. This is an after-dinner beer, and while it is far from sweet it surely is in the realm of a digestif.

Brasserie De La Senne "Stouterik" Belgian Stout, Belgium (330ml \$3.99) If you want your stouts to be more airy than heavy, then Stouterik is for you. A light brown color, this is a world, or a continent at least, away from the massive black, Bourbon-casked monsters that are so prevalent from the US today. Understated aromas of espresso, coffee grounds and burnt sugar combine for a sort of new twist on a familiar theme in this style of beer. This is sort of "Stout Light" in the best possible way: all of the flavor but less weight. God, now I sound like one of those horrid low-carb beer commercials. I have to stop here before it gets out of control.

Bryan Brick

A Tribute to Mr. René Collard

Sadly, Champagne has lost another of its visionaries and craftsman; Mr. René Collard passed in November after fighting a long battle with ill health that had confined him to a nursing home since 2005. He was a grower respected like no other within Champagne, born in 1921 in the heart of the Marne Valley. In 1943, in the middle of the Second World War, his father (who was a grower) saw his dedication to the family vineyards and gave him a little less than a hectare of vines of his own in the village of Reuil, with which he made his first Champagne that year. He slowly added to his estate, buying up choice vineyards in the '40s, '50s and '60s in the villages of Reuil and Damery. His estate grew to 17.5 acres total, planted to about 90% Meunier and 10% Chardonnay.

For 52 years he made a tiny amount of the most unique Champagne in the world, and he retired after making his “Ultime,” a brut nature made entirely from the 1995 harvest (although it did not carry a vintage date). When he passed, he had made more of a contribution to the world of wine than anyone could dream of making. He was a huge champion of the native (and unfairly dismissed by the big houses) variety Meunier. He proved that Meunier, when grown seriously on good sites and kept to low yields, was not just top notch, but also nearly infinitely ageable. In fact, he never sold any of his wines with less than six years of aging on the lees.

He was a champion of organic viticulture before it was fashionable or even thought of as a category of vine-growing. He never used pesticides, pruned very short and worked the land tirelessly. His motto was “quality sells quantity,” and his marketing efforts stopped there.

Mr. Collard invested in an amazing cellar that is 25-feet deep at its shallowest and 75-feet deep at the far end. All of his wines were fermented in two-thirds old, large *foudres* and one-third enamel vats without malolactic fermentation. He was never sold on stainless steel. In that cellar he kept an amazing collection of old bottles, and I feel lucky to have enjoyed many old vintages with him. As many of you know from having tasted and drunk the wines, they have personality to spare—just like the great man that made them. He will be missed.

Gary Westby

“For 52 years he made a tiny amount of the most unique Champagne in the world, and he retired after making his “Ultime,” a brut nature made entirely from the 1995 harvest...”

How to Keep Enjoying 2010

I don't know about for you but, for me 2009 went very quickly. Not because I was particularly busy or because I traveled a lot, it just seemed to go fast. It's probably a sign that I am, ahem, well-entrenched in middle age. Yet, here we are ALREADY into the second month of the New Year. In a bid to cleanse a bit, post-holidays, I don't drink too much bubbly in January. February is another story altogether—for me it's the start of the entertaining/dinner cycle. And what better way to get back into things than by spreading the love and having friends over for Valentine's Day? I'll pour a nice Blanc de Blancs, such as the **NV Franck Bonville Blanc de Blancs Brut*** (\$29.99), with something like baked brie with capers and a nice sourdough baguette to start off the evening. The wine's clean notes of key lime and nectarine and crisp minerality make it a perfect match every time. The clay scents at the back of the nose make it all the more interesting, and the palate of green apples, grapefruit and traces of sea salt make this a sublime 100% Chardonnay sparkler. Or, if I decide to bump it up a notch, there is also the **2004 Franck Bonville Blanc de Blancs*** (\$39.99) or the **NV Franck Bonville Brut Prestige Blanc de Blancs*** (\$44.99). I'll save the **NV Franck Bonville “Cuvée Les Belle Voyes”*** (\$67.99) for a special occasion, perhaps a romantic dinner. Seeking to continue the New Year on a healthy note, I'll serve a main course of chicken or fish and a simple salad. The problem with this comes from moving from Blanc de Blancs to a cuvée. I need a blend that is not too fruity or heavy. Hmm. For that, I'll look to the **NV Bruno Michel Carte Blanche Brut*** (\$29.99). Even though this Champagne has a lot of Pinot Meunier (53%), it retains a crispness and acidity that works extremely well with the spiced apple fruit character of the wine, as well as the subtle toast and mushroom on the back of the palate. Think New World Meunier: beautiful balance, elegance and crisp acidity. Last, onto dessert. It needs to be a chocolate something or other. Perhaps a simple chocolate mousse or a tort? There is really only one Champagne for this: the **Ariston Aspasia NV Brut Rosé*** (\$32.99) from Paul-Vincent Ariston and his lovely family. A blend of half Pinot Noir and half Pinot Meunier, it has a tart nose of raspberries and fresh strawberries. In the mouth, it is clean with a hint of minerality and gobs of red cherry fruit. A crisp, lingering finish balances the overall character and makes this a very enjoyable Brut rosé. A great bargain at this price. Now, all that's left is to do the dishes and take a nice nap!

Happy Valentine's Day and best wishes for a successful 2010!

Scott Beckerley

“I need a blend that is not too fruity or heavy. Hmm. For that, I'll look to the NV Bruno Michel Carte Blanche Brut...”

SPARKLING ROSÉ



This February I've got two delicious rosé sparklers for your consideration. First, a delicious and dry Pinot Noir rosé (and my current house favorite) from Jean-Louis Denois, a man who needs no introduction to many K&L fans. Next, Caveau Mont July's playfully sweet and zippy Bugey Cerdon is my go-to wine with spicier take-out or greasy spoon fare. Both wines are great candidates for your Valentine's Day festivities and beyond!

Jean-Louis Denois Pinot Noir Brut Rosé* (\$14.99) A rosé sparkling wine for less than \$15? Yes, it's true! This 100% Pinot Noir Brut Rosé comes from Limoux, located in the southwestern corner of France not far from the medieval city of Carcassone. Jean-Louis Denois, the talented winemaker who brought us wines like Chlœ, Grand Cuvée Rouge and Sainte-Marie, has fashioned this delicious bubbly redolent of cherry and pomegranate and full of Pinot Noir spice. This juicy yet dry bubbly pairs well with just about anything—roast chicken, caramelized salmon or tuna poke are just a few ideas. 12% ABV.

Caveau du Mont July Bugey Cerdon Rosé* (\$15.99) This pink, semi-dry bubbly from the Savoie region of France is produced by spontaneous fermentation, otherwise known as

méthode ancestrale. Caveau Mont July is located in the tiny village of Bohas, approximately 45 minutes from Bourg-en-Bresse, the home of France's famous "Bresse" chicken.

Winemaker Jean-Louis Ronger owns four hectares of vineyards, however fewer than two of those are actually planted to vines for Bugey Cerdon. All of the (mostly) Gamay grapes for this pétillant rosé are picked by hand and fermented in chilled vats until they just reach five or six degrees alcohol. The young and light wine is then bottled, along with its active yeast and considerable unfermented sugars. Under pressure of the cork, the wine continues to ferment, gaining a few degrees of alcohol and its bubbles, another result of fermentation under pressure, all while retaining a nice amount of sweetness. Caveau Mont July's Bugey Cerdon is so much fun to drink! Fresh, and mousse-y, with a distinctly fruity strawberry and grape flavor profile that just begs for letting the good times roll. Try it with spicier dishes like yellow, fried spareribs with green chilis or sweets like chocolate mousse. 8.25% ABV.

Mulan Chan-Randel

Portugal

Fighting Viticultural Amnesia

*"That's what history is: the story of everything that needn't have been like that."
—Clive James "Cultural Amnesia"*

The fascinating story of Portuguese wine can read like a good thriller, with all variants of villains and heroes popping in and out over the centuries, contributing their own enduring blend of inspiration, menace and malice to the tale. Take but one dramatic wine region, Bairrada, which lies 150 kilometers north of Lisbon, Portugal, near the cooling breezes of the Atlantic Coast. Liberated from Moorish influence in the 10th century, its vineyards prospered like so many others under monastic control, eventually supplying a good share of grapes to the burgeoning Douro Port industry. Unfortunately, this was a real pip in the eye of the powerful Portuguese Prime Minister, the Marquis of Pombal, who as punishment decided to mercilessly extirpate every single vine in Bairrada, along with more than a few suspect elderberry bushes that likely added hue to the Port. It took over two centuries of struggle for the region to regain its historic position, and Bairrada was finally awarded DOC status in 1979.

But the real hero in this story is chemical-engineer-turned-winemaker Luis Pato, of Bairrada fame, who almost singlehandedly brought the indigenous black Baga grape back from the dead by championing its thick-skinned character and age-worthy virtues, calling it Portugal's answer to Piedmont's Nebbiolo. A true rebellious spirit, Pato plants only indigenous varieties in his clay and limestone soils, uprooting, in historic

fashion, all "foreigners." In protest of DOC rules, he recently formed the Independent Winegrowers Association, and now labels his wines solely under the regional Beiras designation. Acknowledging that the modern palate may not beat an immediate path to his door, he aspires to create unique wines of formidable beauty, elegance and long life, and I hope you will embrace and relish them as much as I do.

2007 Luis Pato Vinas Velhas White Beiras (\$17.99) To create this sophisticated wine Luis Pato harnesses old vine fruit from different soils—the aromatic, nectaresque potential of the Bical grape (50%), the noble, long-lived Sercial of Madeira fame (30%) and the hybridized rarity Sercialinho (20%, a hybrid of Arinto and Alvarinho). Four months in both stainless and chestnut casks (Pato even uses indigenous wood for specific ends) give the wine a subtle creaminess that stainless alone would never achieve. The result of all this blending and cellar-door effort will elevate the most seasoned palate with inflected mineral, lemony-lime elements, and deliver enough elegance and acidity to complement most shellfish dishes.

2003 Luis Pato Quinta do Ribeirinho "Primera Escolha" Beiras (\$29.99) Although this dark and richly enjoyable wine was fermented in stainless steel and slept a mere four months in French oak, it certainly has the structural spine to unravel savory fruit and complexity for at least a decade. Not all that surprising when you consider the admirable alliance of both Baga and Touriga Nacional together. Luis Pato believes strongly in his expressive, quixotic wines with an unswerving, passionate, almost fatherly devotion. What more could one ask from a winemaker?

John Majeski

“Steve Clifton, one half of the dream team that is Brewer-Clifton, and his wife Chrystal have created a little slice of Italy in the unexpected town of Lompoc.”

Brick’s Backyard Picks: Italy In Lompoc?

Palmina is one of my favorite producers in California. So, I figured, what better time to do a feature on Palmina Wines than in this month dominated by the specter of love? Steve Clifton, one half of the dream team that is Brewer-Clifton, and his wife Chrystal have created a little slice of Italy in the unexpected town of Lompoc. They produce solely Italian varietals, and I’d argue that they are doing it better than anyone in the US. Their philosophy, to quote them, is to “bring people back to the table to sustain themselves with good wine and food, conversation and a small respite from the hustle and bustle of today’s world.” How is that not what wine should always be about? They forgo many of the New World traps in the winemaking process, like using too much new oak and trying to over “make” wines, instead allowing the raw materials to show themselves. The resulting wines are unique, reflecting their regional and personal take on what Italy has done so well over time.

The first wine in our Palmina lineup is the tangy, sassy **2007 Palmina Santa Barbara County Barbera (\$18.99)**. The nose of clay, fennel, cassis, Asian plum and mocha is a bit spicier than most bottlings of Barbera you’ll find from Italy, but it totally works. The acidity of the grape is on full display here, meshing into the requisite red fruit flavors of cranberry, pomegranate and red currant. Precise and direct, this is electric stuff.

The **2008 Palmina Santa Barbara Dolcetto (\$15.99)** is simply one of the most delicious wines I’ve had in some time. It is so good that it is hard not to drink this bottle by bottle rather than glass by glass. Sweet cherry and baker’s cocoa create the base of the nose in which spices like grated clove and cinnamon have the opportunity to play. This is ripe and fruity, but never sweet or cloying, allowing one to take in its simplistic yet refined nature in ease. Bushels of plum, Rainier cherry and black raspberry layer over the more earthy overtones of warm soil and some fine, velvety tannins.

But, if you only buy one Palmina, which would be a travesty, it should be the **2005 Palmina**

Santa Barbara County Nebbiolo (\$25.99).

Simply put, this is the best domestic Nebbiolo I’ve tried in the last five or six years. In fact, in the price-for-quality department I’d put this up against Langhe Nebbiolo and most Barolo and Barberescos I’ve tasted recently. Dried rose petals, blood oranges, tar, macerated cherries and a musky, earthy quality that only Nebbiolo can produce, are ever apparent on the perfectly

varietal nose. Not expressing the forward tannins typical of the grape, this is silky soft on entry with plenty of finishing tannin in the long, resonating finish of cedar, dried tobacco and tart cherry. Somewhere in the middle of all this are the deep, sexy flavors of framboise, plum and highly-perfumed flowers.

Bryan Brick

WINERY TO WATCH: COLLARD-PICARD

Sadly, the world of Champagne lost another of its legends in November, the champion of Meunier René Collard.

His grandson, Olivier, fortunately, carries on the tradition along with his wife, Caroline Picard (the cousin of Chantal Gonet of Champagne Gonet, another of our incredible direct imports) producing exceptional Champagne under the label Collard-Picard. Established in 1996, the couple farms 11 hectares of vines split between some of the top regions for Champagne grapes. Their Chardonnay comes from the chalky soils of Mesnil-Sur-Oger, one of the hallowed Grand Crus for the varietal. Their Pinot Meunier comes from the western edge of the Valley of the Marne, where Meunier is king and Olivier’s familial experience enables him to capture the best the grape has to offer. They also grow small amounts of Pinot Noir in the Premier Cru vineyards of Vertus.

We directly import a number of Collard-Picard’s small production Champagnes, which have the character and intensity you would expect from their heritage. Sadly, we run out of their wines very quickly, and as of this writing our stock is already low. But we hope there will still be some around come February for you to try, and if not, write down the name somewhere where you won’t forget it.

Collard-Picard Cuvée Selection Brut* (375ml \$18.99; 750ml \$34.99) This cuvée is comprised of 80% Meunier and 20% Chardonnay, and is perfect for toasting the memory of Olivier’s grandfather, René. The base wine is from the 2004 vintage, and it is fermented in stainless steel with no malo. The reserve wine is aged in large oak foudres, for added texture, but very little spice influence. Fresh, round and minerally, this is a staff favorite.

Collard-Picard Domaine Picard Blanc de Blancs* (\$59.99) From Grand Cru vineyards in Mesnil-Sur-Oger, this has depth, complexity and unbelievably pure, minerally, Chardonnay fruit.



Leah Greenstein

Doug Davidson's **NORTHWEST CORNER**

This month's column is all about wines to go with slow-cooked meat. You see, my very generous brother gave my wife and me a slow-cooker for Christmas and we've been using it nonstop. Now that I'm getting used to cooking dinner in the morning, I'm thinking about starting to make breakfast in it before going to bed as well. Lunch seems to be out of the question, however, unless we get a second slow cooker and set an alarm for the middle of the night. Luckily, we've got lots of great reds from the Northwest to pair with all those new, hearty meals.

"The 2007 Charles & Charles Columbia Valley Cabernet Sauvignon/Syrah (\$9.99) is a 50/50 red blend that punches well above its class."

First off is a great new affordable red from two guys who are masters of the genre—Charles Bieler (of Three Thieves and Rebel Wine Co.) and Charles Smith (of K Vintners, Magnificent Wine Company and Charles Smith Wines). Their **2007 Charles & Charles Columbia Valley Cabernet Sauvignon/Syrah (\$9.99)** is a 50/50 red blend that punches well above its class. Aromas of fresh red cherry and lively currants fill the glass with a lot more character than you would expect at this price. On the palate, this wine delivers bright red fruits, tangy acidity and a touch of clove spice on the finish. Just the thing for a nice slow-cooked pork shoulder.

I've been a fan of Cadence wines for the past few years, and have mentioned some of their delicious single-vineyard bottlings in previous articles. This year, I'm really excited because, for the first time, we've got their multi-vineyard blend, the **2007 Cadence "Coda" Red Mountain Bordeaux Blend (\$25.99)**. From an outstanding Washington vintage, this wine offers an opportunity to taste the great winemaking skills of Benjamin Smith at a more accessible price than his single-vineyard releases. A blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot, the wine has scents of ripe plum and mocha spice that follow through onto the palate with a lush texture lifted by balanced acidity. A nice touch of smooth tannins on the finish promise that this wine will continue to improve over the next couple of years and pair beautifully with slow-simmered beef stew.

Finally, for this month I wanted to tout a wine that would make a great splurge for your Valentine's Day dinner, the **2007 DeLille Cellars "D2" Columbia Valley Red Blend (\$39.99)**. The DeLille wines are consistently delicious and their "second" wine, the D2, is no exception, especially in a vintage as good as 2007. This is a bigger, deeper, more brooding wine than the previous two, but one that still shows great balance and characteristic Washington State acidity. Containing a higher proportion of Merlot than their other releases, this wine drinks great now, but will definitely reward a few years in the cellar. This would be perfect with some braised short ribs—I'll let you know how they turn out!

Doug Davidson

BOUTIQUE CORNER

*All the world's a stage, And all the men and women merely players;
They have their exits and their entrances, And one man in his time plays many parts,
His acts being seven ages. At first, the infant, Mewling and puking in the nurse's arms.
Then the whining schoolboy, with his satchel And shining morning face, creeping like snail
Unwillingly to school. And then the lover, Sighing like furnace, with a woeful ballad
Made to his mistress' eyebrow. Then a soldier, Full of strange oaths and bearded like the pard,
Jealous in honor, sudden and quick in quarrel, Seeking the bubble reputation
Even in the cannon's mouth. And then the justice, In fair round belly with good capon lined,
With eyes severe and beard of formal cut, Full of wise saws and modern instances...*

—Excerpt from "As You Like It" by William Shakespeare

Another year begins and I hope it brings us all a little more clarity and prosperity, and since it's February, a little love, too. One thing I know I can count on every year is California producers Nikolai and Zina at Woodenhead Vineyards to release more fantastic Pinot Noir. Their 2007s are some of the best I have tasted from them. The **2007 Woodenhead Russian River Pinot Noir (\$39.99)** is a medium-bodied wine with a nose that explodes out of the glass with cherry, cola and violets. The mouth is full of bright red fruit with just hints of rhubarb, mushroom and cola. I shared this wine with several people when I first tasted it and they were all blown away. The **2007 Woodenhead Humboldt Pinot Noir (\$39.99)** shows a little more ripeness and a smoked meat quality with a hint more of mushroom and forest floor. Like all of Nikolai's wines, the balance between acid and tannin is perfect. These wines are meant to drink immediately, but will hold for two to three years.

Michael Jordan

"One thing I know I can count on every year is California producers Nikolai and Zina at Woodenhead Vineyards to release more fantastic Pinot Noir."

TREY'S *Winter Picks*

I always find it difficult writing the February newsletter. New Year's is tomorrow, we are all burned out from the holidays and now we're supposed to be thinking about what arrows Cupid will shoot at us in February? Well luckily I have picked some wines that will fire us all up!

2008 Napa Cellars Napa Valley Chardonnay (\$14.99) Really a great value when it comes to California Chardonnay. It is big, rich and ripe in its fruit. Hints of toasty oak, cream and green apples add some complexity to this Chardonnay. Fans of the buttery, oaky style, this one is for you.

2006 Clos du Val Napa Valley Cabernet Sauvignon (\$21.99) Great price, great Cab! There are a few wines in California that you can refer to as having a "Classic California" style, and Clos du Val is one of them. This wine shows excellent balance, finesse, minerality and fruit. Its aromas of cedar, lead pencil and Bing cherries are followed by sweet, dark fruit with earthy undertones.

2007 Soda Canyon Cellars "Barrel Chaser" Napa Red (\$39.99) This new wine from Dave Phinney (of Prisoner fame) is a blend of 70% Merlot, 20% Cab, 6% Petit Verdot and 4% Cab Franc. This is a juicy, mouthfilling wine that

"Now we're supposed to be thinking about what arrows Cupid will shoot at us in February?"

shows sweet upfront fruit and a silky, spicy finish. The wine shows well now and should round out in the bottle over the next year or so.

2007 Paloma Napa Merlot (\$53.99) Merlot is not the easiest sell these days, especially expensive Merlot. However, after tasting the '07 Paloma I find it hard not to recommend this wine to customers who are fans of big Cabernets. This Spring Mountain property is making terrific wine that is big, dense and loaded with cassis, black cherry and sweet herb flavors. The '07 is polished and ripe, yet it still shows plenty of structure and balance to help it age well over the next 5-10 years. Serious wine!

And what I'm drinking lately:

2008 Michel Delhommeau "Cuvée St-Vincent" Muscadet Sèvre et Maine Sur Lie* (\$11.99) I had to write this one up for Eric in our SF store. This wine has been my go-to white lately. Perfect for a clean, refreshing "before dinner" wine or to accompany shellfish or lighter fare—great minerality and freshness with crisp lime and wet stone flavors.

Trey Beffa



Hollywood Hot Pix

WINTER TREATS

The **2001 Campo Viejo Gran Reserva Rioja (\$14.99)** is an excellent deal from the Rioja in Spain. Founded in 1959, Campo Viejo is one of those players that has remained remarkably consistent throughout the years, producing classically flavored Rioja that many of us have come to know and love. The Gran Reserva is a blend of Tempranillo, Mazuelo and Graciano that spends two years in barrel and a minimum of three years in bottle before it is released. It is one of those perfectly mature wines that has the essence of mulled plums and roasted cherries blended with wood spice and leather notes. This would pair beautifully with lamb shank braised in wine served over rosemary roasted potatoes and it was a great bargain for any lover of traditional Rioja, even at its original \$22 retail price. But with the wine reaching the end of the vintage, we were able to negotiate an incredible discount and pass on the savings to you.

Two other lovely finds (and exceptional values) for February are the **2008 Calina Chardonnay Reserva** and **Cabernet Sauvignon Reserva (\$7.99 each)** both from Chile. Part of Jess Jackson's South American portfolio, these little performers give the profile and flavors of wines at twice the price. The Chardonnay is not too oaky, seeing about 7 months in a blend of French and American barrels, only 10% new. This treatment lends a little richness and subtlety to an already friendly wine brimming with pear, apple, a touch of melon and a kiss of vanilla. Factor in great acid balance and you have the formula for a very tasty Chardonnay that would

be perfect with grilled halibut. The Cabernet, on the other hand, has a lot of body for such an inexpensive wine. Blackberry, cedar and cola are just a few of the flavors in this lush little drinker. Grilled flank steak with chimichurri should suit this wine nicely.

I've sung the praises of Joshua Klapper and his La Fenêtre wines before (which are now starting to receive wonderful critical reviews). He is now consulting on a side project—Infinity—for distributor Kevin Stuart of Epicurean wines. The **2008 Infinity Central Coast Syrah-Grenache (\$10.99)** utilizes some of the best and brightest fruit from California's Central Coast. This négociant label speaks loudly with brambly black fruit, pepper spice and mocha. Add that hint of bacon and smoke on the finish and you get one of our best Rhône-style value blends from California, especially for the price. The **2008 Infinity Central Coast Grenache Blanc-Viognier (\$9.99)** has tremendous tropical flavors of guava and papaya, but a nice streak of citrus helps keep this terrific 60/40 blend focused. A clean and bright finish keep this wine perky, and it never gets cloying or flabby like so many Viognier-based wines do. This is great as a warm weather refresher (don't worry warm days will be here sooner than you think), or even better with spicy Asian foods.

Keith Mabry

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



ALSACE/LOIRE

Charles Baur Cremant d'Alsace Rosé * \$19.99

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

2006 Charles Baur "Pfersigberg" Gewürztraminer Grand Cru* \$24.99

This wine is very concentrated and comes from one of the most famous Grand Cru vineyards in Alsace. The site's gravelly soils, with rich deposits of magnesium, give the wine elegance, finesse and freshness. Well-balanced but still on the big end of scale, this 2006 displays aromas of roses, acacia and exotic fruits. It is best served with poultry, fish or fruit-based desserts.

2008 Charles Baur Pinot Blanc Alsace* \$12.99

This elegant wine is one of the most food-friendly whites on the planet, and is especially scrumptious when paired with seafood and delicate chicken dishes.

2008 Franck Millet Sancerre Blanc* \$16.99

From soils of clay and chalk in the village of Bue near the domaine. A wine of freshness, lift and snap, the Millet keeps you coming back for more. It is vinified entirely in stainless steel to preserve its wonderful citrus and slightly grassy aromas and gentle mineral finish.

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

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

2008 Tessier Cheverny Rouge* \$13.99

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

CHAMPAGNE

Marguet Pere et Fils "Cuvée Reserve" Brut Champagne* \$36.99

This is very rich and powerful Champagne with tons of Pinot Noir muscle and plenty of yeasty, toasty flavor. I find it to be one of my favorites with richer appetizers (think paté or stuffed mushrooms) or even the main course! It is very rare to see an all-Grand Cru Champagne at this price, but with our direct buy (from Mr. Benoit Marguet) we are able to offer at a price that makes it a spectacular value.

Ariston Aspasié Carte Blanche Brut Champagne* \$24.99

One of our best deals in bubbles? No doubt many on our staff would say yes! A balanced cuvée in every way, this Champagne, comprised of 40% Chardonnay, 30% Pinot Noir and 30% Meunier, is clean and powerful at once. The length of this little bottle of bubbles proves to me the class of its origin, the small commune of Brouillet in Champagne.

Franck Bonville Brut Selection Champagne* \$29.99

All of the fruit comes from Bonville's own vineyards in the marvelous Grand Cru of Avize. It is all Chardonnay blended from three sensational years: '96, '97 and '98. This Champagne has exotic, ripe fruit aromatics with traces of clay and earth, just like in great Chablis. On the palate, the Champagne has great fruit and a wonderful full texture. This is a perennial staff favorite.

RED BURGUNDY

2005 Domaine Stéphane Magnien Bourgogne Passetoutgrains* \$12.99

This fascinating wine is a blend of Gamay and Pinot Noir. Given the terrific growing conditions in 2005, the Gamay got a bit riper and more structured than is usual. The result was a wine that, unusually for Gamay, needed some time to resolve its structure and tannins, and to let its charming personality emerge.

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

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

2007 Domaine Bart Marsannay "Echezots"* \$21.99

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

WHITE BURGUNDY

Plaisir des Princes Chardonnay* \$8.99

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

2008 Domaine Renaud Mâcon-Charnay* \$12.99

Compared to Renaud's Solutré, the Charnay is richer and squarer on the palate, with good power and weight.

2008 Domaine de Biéville (Louis Moreau) Chablis "VV"* \$17.99

The Biéville is always a bit rounder in character than the Louis Moreau Chablis, but it retains the same sense of freshness and bright minerality to accompany the lovely floral notes. The finish is unmistakably Chablis, with notes of limestone, oyster shells and white flowers.

2008 Domaine Paul Pernot Bourgogne Blanc* \$19.99

The bright and elegant entry is followed by characteristic Puligny minerality and a very nice creamy middle, and slightly citrus notes at the finish. Overall, this is a delight, easy to drink and lovely. Pernot's Bourgogne always contains a fair amount of declassified Puligny-Montrachet, and it shows.

RHÔNE/FRENCH REGIONAL

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

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

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

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

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

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next four to five years.

2007 Mas du Bouquet Vacqueyras* \$14.99

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



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

2006 Chante Cigale Châteauneuf-du-Pape*

Inquire

The 2006 Châteauneuf-du-Pape has a dark ruby/plum color and a sweet black cherry and currant nose with notes of loamy soil intermixed with a hint of nori (the seaweed wrapper used in sushi restaurants), as well as pepper and lavender. It is very spicy and that, of course, is a signature of the 2006s.

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

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

2006 Château Viranel "Tradition" Saint-Chinian Rouge* *Inquire*

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

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

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

SPAIN/ARGENTINA

Gran Sarao Brut Cava Penedes* \$9.99

According to Robert Parker: "The non-vintage Brut offers yeasty, wheat-thin aromas, persistent small bubbles, and crisp, dry, citrus and green apple flavors. Drink it over the next 12-18 months. This is an excellent value in sparkling wine from Gran Sarao. It is a custom cuvée selected and bottled for the importer."

2004 Zarus Barrica Ribera del Duero* \$14.99

From *Wine Spectator*: "A smooth texture and well-integrated tannins give this red an appealing elegance. Cherry, vanilla and light herbal flavors are bright and lively. Drink now through 2012."

2007 Acústic "Acústic" Monstant* \$19.99

Back and every bit as tasty as the previous vintage, this staff favorite shows beautiful black cherry and blackberry fruit aromas with extraordinary freshness, purity and lift on the palate.

2004 Monteviejo "Festivo" Malbec Mendoza* \$11.99

Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit, light tannin and a sense of elegance. It can be enjoyed now and over the next five years. An outstanding value. 91 points RP.

2006 Monteviejo "Festivo" Malbec Mendoza* \$11.99

Showing all of the pure plum and dark berry fruit of the 2004, Monteviejo's 2006 also has considerably more complexity, a touch of minerality (not too common a descriptor for Malbec, but the good ones have it), excellent texture, mid-palate depth and just loads of character.

NEW ZEALAND

2008 Kalinda Pinot Gris Marlborough* \$11.99

2008 Kirkham Peak Sauvignon Blanc Marlborough* \$11.99

We've been loving both of these since they arrived last fall. The Pinot Gris is quite rich on the palate, while still crisp and dry on the finish. It is very Alsatian in style. The Sauvignon Blanc is limy, snappy, grapefruit-y and totally delicious. The best Kirkham we have had from New Zealand.

ITALY

2004 Collemattoni Brunello di Montalcino* \$46.99

95 points *Wine Spectator*: "Delivers fabulous aromas of crushed raspberries, cherries and strawberries, with flowers and a hint of vanilla bean. Full-bodied, with a solid core of fruit and silky tannins. Dense and very long. A serious, powerful and complex red."

2008 Ermacora Pinot Grigio* \$14.99

This is no industrial Pinot Grigio—it is the real McCoy. It has wonderful fruit and minerals on the nose, is loaded with pear and apple, and is concentrated and superbly balanced with body and an elegant finish.

2007 Ferrero Rosso di Montalcino** \$17.99

The Rosso from this vintage are really good, with stunning power and depth. Claudia and Pablo, in particular, made a wine with deep color, ripe plummy fruit that just flows out of the glass, layers of luscious black cherry fruit and a plush palate feel that commands attention.

2006 Schinosa Nero di Troia* \$13.99

This supple wine flows richly across your palate, soft and full yet balanced. It has a distinctly chocolaty nose with hints of cardamom, ginger and a wild aromatic, sort of violet- and lavender-like, that gives the wine its special character. The wine finishes with very fine-grained tannins that are almost imperceptible with food. I'd have this with hearty pasta courses.

2007 La Fortuna "Fortunello"* \$14.99

Bursting with aromas of raspberries and cherries, this is a chocolaty wine with depth and lingering finish. Made from 90% Sangiovese and 10% Merlot—a fantastic combination of power and drinkability.

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 she/he 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.



1942-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1996-2006)

- 1996 Lanessan, Médoc*** \$24.99
Back in again and a perfect example of old school, mature Bordeaux.
- 1999 Lanessan, Médoc*-Superb!** \$19.99
- 1999 Verdignan, Médoc** \$10.99
A steal. Drink now!
- 2001 Verdignan, Médoc** \$14.99
Delicious wine—what a bargain!
- 2001 Gartieux de Pichon Lalande** \$21.99
Third wine of Pichon-Lalande and it is stunning.
- 2004 Bahans Haut-Brion, Pessac** \$29.99
- 2003 Coufran (375ml)** \$8.99
- 2003 Coufran (1.5L)** \$29.99
- 2003 Gruaud-Larose, St-Julien** \$39.99
- 2003 Gloria, St-Julien** \$29.99
- 2003 Potensac, Médoc** \$19.99
- 2003 Verdignan, Médoc** \$14.99
Ralph loves this beauty.
- 2004 Lalande-Borie, St-Julien** \$21.99
91 points from Clyde. Delicious wine. Classic.
- 2004 les Alleees de Cantemerle** \$16.99
- 2004 Mille Roses-As good as 2005!** \$11.99
- 2004 Reserve de Comtesse Lalande** \$29.99
- 2004 Verdignan, Haut-Médoc** \$12.99
Fabulous bargain. Super classic and delicious.
- 2005 Bad Boy Bordeaux Thunevin*** \$19.99
Collector's label banned in the USA. Good too.
- 2005 Bailly de Camensac, Médoc*** \$19.99
Second wine of Camensac. Sweet and elegant!
- 2005 Benjamin de Sansonnet*** \$26.99
- 2005 Chantegrive, Graves** \$19.99
- 2005 Clos Kalinda, St-Emilion*** \$26.99
A spicy, lively, full-flavored Right Bank!
- 2005 d'Arche, Haut-Médoc*** *Inquire*
Stunning wine. Tons of flavor.
- 2005 Domaine de Montalon*** \$14.99
- 2005 Ducluzeau, Llistrac*** \$19.99
- 2005 de l'Estang "Clos Kalinda"*** \$16.99
- 2005 Fourcas Dupre, Llistrac*** \$19.99
- 2005 Gigault "Cuvée Viva" Blaye*** \$19.99
- 2005 Grand Puy Ducasse, Pauillac** \$29.99
- 2005 La Couronne, Mont St Emil*** \$17.99
Extremely rich and quite delicious. Exceptional Right Bank value. 91 points from Clyde.

- 2005 La Fleur Bibian, Llistrac** \$13.99
- 2005 Lanessan, Médoc*** \$26.99
Back in again and better than ever!
- 2005 Laubarit "VV" Bordeaux*** \$11.99
Coming around now. Very nice. Elegant.
- 2005 Leonie, Graves*-Just in!** \$19.99
- 2005 L'Avocat, Graves*** \$17.99
Fine minerality. Packed with ripe fruit.
- 2005 Marquis de Calon, St-Estèphe** \$29.99
- 2005 Meyney, St-Estèphe** \$29.99
- 2005 Peyraud, Côtes de Blaye*** \$10.99
- 2005 Picque Caillou Rouge, Pessac** \$24.99
- 2005 Plain Point, Fronsac*** \$19.99
- 2005 Puygueraud, Côtes de Francs** \$27.99
- 2005 St-Jacques de Siran*** \$14.99
Clyde pick as best buy. Elegant.
- 2005 Valentons Canteloup*** \$10.99
- 2005 Villegeorge, Haut-Médoc*** \$22.99
- 2005 Vieux Château Palon*** \$19.99
- 2006 Birot, Bordeaux*-K&L Favorite** \$9.99
- 2006 Bourgneuf, Pomerol** \$29.99
- 2006 Cantemerle, Haut-Médoc** \$29.99
- 2006 Corbin, St-Emilion-Superb!** \$24.99
- 2006 d'Angludet, Margaux*** \$29.99
- 2006 d'Angludet, Margaux* (1.5L)** \$59.99
- 2006 d'Aiguilhe, Côte de Castillon** \$24.99
- 2006 Ferrière, Margaux*** \$19.99
- 2006 Fonreaud, Llistrac*** \$9.99
- 2006 Grand Bateau, Bordeaux*** \$9.99
- 2006 Joanin Becot, Castillon*** \$23.99
- 2006 Haut Nadeau, Bordeaux Sup*** \$11.99
- 2006 Larmande, St-Emilion*** \$19.99
- 2006 La Chapelle aux Moines*** \$19.99
- 2006 La Grave à Pomerol** \$29.99
- 2006 Le Fer, St-Emilion*-Value!** \$19.99
- 2006 Les Tours de Peyrat "VV"*** \$14.99
- 2006 Malartic-Lagravière, Pessac** \$29.99
- 2006 Malmaison, Moulis*** \$19.99
- 2006 Picard, St-Estèphe*-Gutsy value!** \$9.99
- 2006 Puygueraud, Castillon** \$16.99
As good as their fabulous 2005.
- 2006 Rouget, Pomerol-90 points RP** \$29.99
- 2006 Seigneurs d'Aiguilhe*** \$14.99

CLASSIC WINES (1942-2003)

- 1942 Pichon-Lalande, Pauillac** \$999.00
- 1955 Pichon-Lalande (1.5L)** \$1,199.00
- 1959 Pichon-Lalande (1.5L)** \$2,499.00
- 1961 Pichon-Lalande (1.5L)** \$2,999.00
- 1966 Pichon-Lalande, Pauillac** \$299.99

1970 Pichon-Lalande, Pauillac \$249.99
These classics are direct from the property. The 1966 and 1970 are sublime.

1982 La Lagune, Médoc *Inquire*

| Ch. Siran Large Formats Direct From the Property and in Perfect Condition | |
|--|----------|
| 1982 Siran, Margaux (3L) | \$299.00 |
| 1982 Siran, Margaux (5L) | \$449.00 |
| 1982 Siran, Margaux 6L) | \$599.00 |
| 1986 Siran, Margaux (1.5L) | \$139.00 |
| 1986 Siran, Margaux (3L) | \$269.00 |
| 1986 Siran, Margaux (5L) | \$399.00 |
| 1986 Siran, Margaux (6L) | \$499.00 |
| 2000 Siran, Margaux (1.5L) | \$119.00 |

1987 Pichon-Baron, Pauillac (1.5L) \$149.00
A superb value and 91 points from Clyde!

- 1988 Pichon-Lalande, Pauillac** \$179.00
- 1991 Pichon-Lalande, Pauillac** \$119.99
- 1991 Pichon-Lalande (5L)** \$799.99
- 1991 Palmer, Margaux-Stunning!** \$189.99
- 1996 Angélu, St-Emilion (1.5L)** \$399.00
- 1996 Grand Pontet, St-Emilion** \$59.99
- 1997 Pichon-Lalande (3L)** \$499.99
- 1998 Malescot-St Exupéry-Just in!** \$59.99
- 1999 Cos d'Estournel, St-Estèphe** \$99.99
- 1999 Labegorce, Margaux** \$36.99
Elegant. Old school, classic Margaux.

- 1999 Pétrus, Pomerol** \$799.00
- 2001 Smith Haut Lafitte (1.5L)** \$199.99
Absolutely delicious wine.
- 2002 Cos d'Estournel, St-Estèphe** \$79.99
- 2003 Cos d'Estournel, St-Estèphe** \$159.99
- 2003 Latour, Pauillac** \$999.00
- 2003 Malescot-St-Exupéry** \$49.99
- 2003 Mouton-Rothschild, Pauillac** \$249.99
- 2003 Pichon-Lalande, Pauillac** \$89.99
- 2004 Pétrus, Pomerol** \$699.00

SAUTERNES

- 1996 Rieussec, Sauternes** \$69.99
- 2005 Coutet, Sauternes** \$29.99
- 2005 de Fargues (375 ml)** \$59.99
- 2005 Lafaurie Peyraguey** \$32.99
- 2005 d'Yquem-95-100 points WS** \$599.00
- 2005 Guiraud, Sauternes** \$54.99
- 2005 Guiraud, Sauternes (375ml)** \$29.99
- 2005 Rayne-Vigneau, Sauternes** \$29.99
- 2005 Suduiraut, Sauternes** \$49.99
- 2005 Rieussec, Sauternes** \$59.99
- 2005 Rieussec (375ml)** \$38.99



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

2005 and 2006 Bordeaux In Stock
K&L still has a great selection of wines from the now-legendary '05 vintage and some exceptional '06s.

2005 CLASSIC BORDEAUX

- Chasse-Spleen, Moulis-92 points WE** \$34.99
- Clos des Jacobins, St-Emilion** \$49.99
94 points *Wine Spectator*. Lush.
- Clos de Marquis, St-Julien** \$49.99
93 points *Wine Spectator*: “Fabulous aromas of crushed raspberry, blackberry, mineral and licorice follow through to a full-bodied palate.”
- Cos d’Estournel, St-Estèphe** \$169.99
98 points each Parker and *Spectator* and #28 on *Wine Spectator’s* Top 100 Wines of 2008: “Black in color, with aromas of orange peel, new leather, currant, berry and Christmas pudding. Full-bodied, with layers of velvety tannins and a long, long finish of fruit and spices. 2003 plus 2000 equals 2005. Best after 2015.”
- d’Armailhac, Pauillac-90 points WA** \$46.99
- Fleur de Boüard, Lalande Pomerol** \$34.99
- Giscours, Margaux** \$49.99
93 points *Wine Spectator* and one of *Spectator’s* Top 100 Wines of 2008!
- Gruaud-Larose, St Julien** \$54.99
95 points *Wine Enthusiast*: “Acidity, blackcurrant fruits, dry tannins: all the hallmarks of young Cabernet Sauvignon in a ripe, layered complex wine.”
- Lagrange, St-Julien** \$49.99
- Larmande, St-Emilion (1.5L)** \$59.99
92 points *Wine Spectator*. A fabulous value!
- Pichon-Lalande, Pauillac** \$89.99
93 points *Wine Spectator*: “Beautiful currant, berry and licorice aromas follow through to a full body, with tar and berry character, fine tannins and a long finish. I was expecting a little more from this, but it’s still outstanding.”
- Rauzan-Ségla, Margaux** \$129.99
- Rauzan-Ségla, Margaux (1.5L)** \$249.99
97 points *WS* and #2 on their Top 100 of 2008!
- Reserve de Comtesse Lalande** \$39.99
It’s hard to believe that this is a second wine; it’s so elegant and refined, packed with summer fruit on the bouquet: blackberries, plums and strawberries, punctuated by orange blossom.
- Smith Haut Lafitte, Pessac** \$84.99

2006 CLASSIC BORDEAUX

- Angéus, St-Emilion-95 points RP** \$129.99
- Brancaire-Ducru, St-Julien** \$34.99

- Canon-La-Gaffeliere, St-Emilion** \$59.99
93 points *Wine Spectator*: “Shows black truffle, blackberry and tea leaf on the nose. Full-bodied, with extremely well-integrated tannins and a racy, velvety-textured finish. A beauty for the vintage. Best after 2014.”
- Cheval Blanc, St-Emilion** \$449.99
- Clos Fourtet, St-Emilion-91 points RP** \$49.99
- Cos d’Estournel, St-Estèphe** \$84.99
Just back in; a fabulous value!
- d’Armailhac, Pauillac** \$39.99
91 points Robert Parker: “The dark ruby/purple-hued, mid-weight, elegant 2006 possesses sweet tannin as well as abundant concentration.”
- Domaine de Chevalier, Pessac** \$44.99
- Ducru-Beaucaillou, St-Julien** *Inquire*
95 points and one the *Wine Spectator’s* Top 100 Wines of 2009: “Very perfumed and beautiful, showing blackberry and raspberry aromas, with hints of vanilla.”
- Gazin, Pomerol*-93 points WS** \$59.99
- Grand Puy Lacoste, Pauillac** \$39.99
- Grand Puy Lacoste, Pauillac (1.5L)** \$99.99
92 points Robert Parker.
- Haut-Bailly, Pessac-95 points RP** \$64.99
- Kirwan, Margaux (1.5L)** \$49.99
90 points *Wine Spectator*.
- Larcis Ducasse, St-Emilion** \$29.99
91 points Robert Parker.
- Langoa-Barton, St-Julien** \$49.99
- Langoa-Barton, St-Julien (1.5L)** \$89.99
91 points *Wine Spectator*: “Shows violet and blackberry, with hints of raisin. Full and velvety, with lovely-textured tannins and plenty of ripe fruit on the finish. Balanced and rich. Best after 2013.”
- Léoville-Barton, St-Julien** \$59.99
94 points and one of *Wine Spectator’s* Top 100 Wines of 2009: “There’s a great dark color to this, with intense aromas of cedar, wood, new leather and crushed blackberry. Full-bodied, with loads of fruit and a firm, powerful palate. Long and mouthpuckering. A muscular baby.”
- Léoville-Poyferré, St-Julien** \$49.99
93 points *Wine Enthusiast*.
- Montrose, St-Estèphe** \$64.99
94 points and one of *Wine Enthusiast’s* Top 100 Cellar Selections of 2009.
- Mouton-Rothschild, Pauillac** \$499.99
- Nenin, Pomerol-91 points RP** \$39.99
- Palmer XIXth Century Historical** \$199.99
In the olden days, Bordeaux estates would

routinely add Syrah (Hermitage) to their red wine for additional depth, color and alcohol. Palmer has brought back the old style, in an extremely limited fashion, of course, for a lucky few that will get to sample this fascinating and very tasty wine.

- Pierre de Lune, St-Emilion** \$39.99
90-92 points Robert Parker: “Owned by Tony Balu, the régisseur of an up-and-coming St-Emilion star, Clos Fourtet, this hedonistic effort is a blend of 90% Merlot and 10% Cabernet Sauvignon.”
- Pichon-Baron, Pauillac** \$99.99
93 points *Wine Enthusiast* and 92 points Robert Parker.
- Pontet-Canet, Pauillac (1.5L)** \$119.00
- Pontet-Canet, Pauillac (3L)** \$299.00
- Reserve de Comtesse Lalande** \$44.99
Just arrived!
- Smith Haut Lafitte, Pessac** \$39.99
- St-Pierre, St-Julien-93 points RP** \$49.99

WHITE AND ROSÉ BORDEAUX

- 2006 Ducla Experience XIV*** \$12.99
Rich, round, with a great finish.
- 2006 L’Avocat Blanc*** \$14.99
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.
- 2006 Laville Haut-Brion Blanc** \$299.00
- 2006 Haut-Brion Blanc, Pessac** \$399.00
- 2007 Cantelys Blanc, Pessac*** \$19.99
Toasty aromas and quite rich on the palate.
- 2007 Grand Village Blanc** \$14.99
- 2008 La Gatte Blanc, Bordeaux*** \$10.99
Superb balance and quite rich. 70% Sauvignon Gris, 30% Sauvignon Blanc.
- 2008 Roquefort Bordeaux Blanc*** \$12.99
A spicy, dry white. A staple at K&L for years. Just arrived.
- 2008 St-Jean des Graves, Graves*** \$13.99
One of our favorites for many years. Lovely minerality. Clean and crisp.
- 2008 Chateau Reynon VV*** \$13.99
- 2008 Clos Floridene, Graves*** \$24.99
These two Denis Dubourdieu wines have just arrived and they’re excellent.
- 2008 La Gatte Rosé*** \$9.99
A saignée of very fine Merlot, this makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish.

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



CABERNET SAUVIGNON

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|------------------------------------|----------|
| 2004 Amici, Napa | \$34.99 |
| 2004 Bergevin Lane "Alder Ridge" | \$24.99 |
| 2005 Aia, Napa | \$24.99 |
| 2005 Beaulieu, Rutherford (1.5L) | \$49.99 |
| 2005 Beringer "Private Reserve" | \$79.99 |
| 2005 Blue Rock, Alexander Valley | \$45.99 |
| 2005 Ch Montelena "Estate" | \$104.99 |
| 2005 Ch St Jean, Sonoma | \$19.98 |
| 2005 Cloverdale Ranch, Alex Valley | \$19.99 |
| 2005 Columbia Crest Walter Clore | \$21.99 |
| 2005 Conn Creek "Ltd Release" | \$16.99 |
| 2005 Freemark Abbey, Napa | \$26.99 |
| 2005 Hall, Napa | \$34.99 |
| 2005 Heitz Cellar, Napa | \$39.99 |
| 2005 Hidden Ridge, Sonoma | \$39.99 |
| 2005 Keenan, Spring Mountain | \$29.99 |
| 2005 Olema, Napa | \$15.99 |
| 2005 Spellbound, California | \$15.99 |
| 2005 Trefethen, Napa | \$35.99 |
| 2006 Audelssa, Sonoma Valley | \$29.99 |
| 2006 Bishop's Peak, Paso Robles | \$12.99 |
| 2006 Buehler, Napa | \$21.99 |
| 2006 Cannonball, California | \$12.99 |
| 2006 Caymus "Special Selection" | \$99.00 |
| 2006 Ch Montelena, Napa | \$44.99 |
| 2006 Ch Ste. Michelle Canoe Ridge | \$23.99 |
| 2006 Chimney Rock "Stag's Leap" | \$44.99 |
| 2006 Clos du Val, Napa | \$21.99 |
| 2006 Donati Family "Paicines" | \$17.99 |
| 2006 Far Niente, Oakville | \$109.00 |
| 2006 Frank Family, Napa | \$39.99 |
| 2006 Fuse, Napa | \$21.99 |
| 2006 Hedges "Three Vineyards" | \$17.99 |
| 2006 Hess Select "Tri-County" | \$14.99 |
| 2006 Honig, Napa | \$30.99 |
| 2006 House Wine, Columbia Valley | \$8.99 |
| 2006 Joel Gott "815 Blend" | \$13.99 |
| 2006 Joseph Carr, Napa | \$19.99 |
| 2006 Joseph Phelps, Napa | \$44.99 |
| 2006 Josh Cellars "Amber Knolls" | \$14.99 |
| 2006 Kathryn Kennedy "Lateral" | \$24.99 |
| 2006 Ladera, Napa | \$28.99 |
| 2006 Larkmead, Napa | \$54.99 |
| 2006 Lewis Cellars "Reserve" | \$112.99 |
| 2006 Opus One, Napa | \$165.00 |
| 2006 Paul Hobbs, Napa | \$74.99 |
| 2006 Ramey, Napa | \$34.99 |
| 2006 Ramey "Claret" | \$26.99 |
| 2006 Raymond "Reserve" | \$26.99 |

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|----------------------------------|----------|
| 2006 Red Lion, California | \$12.99 |
| 2006 Robert Mondavi, Napa | \$17.99 |
| 2006 Seventy Five "Amber Knolls" | \$16.99 |
| 2006 Shafer "One Point Five" | \$69.99 |
| 2006 Stag's Leap "Artemis" | \$39.99 |
| 2006 Stephen Vincent, California | \$9.99 |
| 2006 Urbanite Cellars "Amplio" | \$10.99 |
| 2006 Viña Robles "Huerhuero" | \$14.99 |
| 2007 Amavi, Walla Walla | \$27.99 |
| 2007 Anderson's "Prologue" | \$24.99 |
| 2007 Anderson's "Right Bank" | \$59.99 |
| 2007 Avalon, Napa | \$11.99 |
| 2007 Bon Anno, Napa | \$19.99 |
| 2007 Caymus "Special Selection" | \$109.00 |
| 2007 Caymus, Napa | \$59.99 |
| 2007 Coho "Headwaters" | \$32.99 |
| 2007 Columbia Crest "H3" | \$10.99 |
| 2007 Decoy, Napa | \$27.99 |
| 2007 DeLille Cellars "D2" | \$39.99 |
| 2007 Forth "All Boys" | \$19.99 |
| 2007 Foxglove, Paso Robles | \$13.99 |
| 2007 Joel Gott "815 Blend" | \$13.99 |
| 2007 Joseph Carr, Napa | \$19.99 |
| 2007 Justin, Paso Robles | \$21.99 |
| 2007 Kirkham Peak, Napa | \$17.99 |
| 2007 Lander-Jenkins, California | \$9.99 |
| 2007 L'Ecole "Recess Red" | \$19.99 |
| 2007 Lewis Cellars, Napa | \$76.99 |
| 2007 Murphy-Goode, Alex Valley | \$14.99 |
| 2007 Rutherford Ranch, Napa | \$15.99 |
| 2007 Seventy Five "The Sum" | \$19.99 |
| 2007 Side Job Cellars, Sonoma | \$17.99 |
| 2007 The Show, California | \$11.99 |
| Cain "NV6" | \$32.99 |

MERLOT

| | |
|-----------------------------------|---------|
| 2004 Silverado, Napa | \$24.99 |
| 2005 Etude, Sonoma Valley | \$28.99 |
| 2005 Martin Ranch, Santa Clara | \$15.99 |
| 2005 Swanson, Napa | \$21.99 |
| 2006 Duckhorn, Napa | \$51.99 |
| 2006 Havens, Napa | \$6.99 |
| 2006 Kirkham Peak, Napa | \$17.99 |
| 2006 L'Ecole No. 41, Columbia Vly | \$27.99 |
| 2006 Parcel 41, Napa | \$16.99 |
| 2006 Rombauer, Napa | \$27.99 |
| 2006 Shafer, Napa | \$39.99 |
| 2006 Stephen Vincent, California | \$9.99 |
| 2007 Paloma, Napa | \$53.99 |
| 2008 McManis, California | \$7.99 |

PINOT NOIR

| | |
|-----------------------------------|---------|
| 2006 BearBoat, Russian River | \$17.99 |
| 2006 Brandborg "Bench Lands" | \$17.99 |
| 2006 Goldeneye, Anderson Valley | \$49.99 |
| 2006 J Swan "Cuvée de Trois" | \$26.99 |
| 2006 McHenry "Swan Clones" | \$24.99 |
| 2006 Sean Thackrey "Andromeda" | \$59.99 |
| 2006 Sonoma-Cutrer, Sonoma | \$36.99 |
| 2006 Varner "Spring Ridge" | \$19.99 |
| 2006 Vergari "Van der Kamp" | \$34.99 |
| 2007 A to Z, Oregon | \$14.99 |
| 2007 Benton Lane, Oregon | \$19.99 |
| 2007 Brooks, Willamette Valley | \$18.99 |
| 2007 Calera, Central Coast | \$19.99 |
| 2007 Cambria "Julia's Vineyard" | \$18.98 |
| 2007 Carmel Road, Monterey | \$14.99 |
| 2007 Coho, Russian River | \$36.99 |
| 2007 Dom Serene "Yamhill Cuvee" | \$37.99 |
| 2007 Elk Cove, Willamette Valley | \$21.99 |
| 2007 Ferreira "Preston Estate " | \$19.99 |
| 2007 Flowers, Sonoma Coast | \$44.99 |
| 2007 Foley, Sta Rita Hills | \$28.99 |
| 2007 Hitching Post "Cork Dancer" | \$24.99 |
| 2007 Jim Ball "Booneville" | \$19.99 |
| 2007 La Crema, Sonoma Coast | \$19.99 |
| 2007 Laetitia, Arroyo Grande | \$24.99 |
| 2007 Loring "Keefer Ranch" | \$39.99 |
| 2007 Migration, Anderson Valley | \$33.99 |
| 2007 Morgan "Twelve Clones" | \$26.99 |
| 2007 Mueller, Russian River | \$24.99 |
| 2007 Olivet Lane, Russian River | \$21.99 |
| 2007 Patz & Hall, Sonoma Coast | \$33.99 |
| 2007 Poppy, Monterey | \$10.99 |
| 2007 Robert Sinskey, Carneros | \$31.98 |
| 2007 Taz, Santa Barbara | \$17.99 |
| 2008 Au Bon Climat, Sta Barbara | \$19.99 |
| 2008 Belle Glos "Meiomi" | \$23.99 |
| 2008 Brooks, Oregon | \$21.99 |
| 2008 Byron, Santa Maria Valley | \$19.99 |
| 2008 Castle Rock, Willamette Vly | \$10.99 |
| 2008 Cazar, Russian River | \$19.99 |
| 2008 Foxen, Santa Maria | \$33.99 |
| 2008 J Wilkes, Santa Maria Valley | \$22.99 |
| 2008 Mark West, California | \$9.99 |
| 2008 McManis, California | \$9.99 |
| 2008 Melville "Estate-Verna's" | \$19.99 |
| 2008 Parker Station, Sta Barbara | \$11.99 |
| 2008 Sean Minor "Four Bears" | \$13.99 |

SYRAH/PETITE SIRAH

| | |
|-------------------------------|---------|
| 2005 Arcadian "Sleepy Hollow" | \$15.99 |
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K&L carries a number of small, adventurous, boutique producers from the US's top wine regions as well as up-and-coming locales. This is just a sample of our inventory. Go online for more.

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|-----------------------------------|---------|
| 2005 Rosenblum "England-Shaw" | \$9.99 |
| 2005 Zaca Mesa, Santa Ynez | \$16.99 |
| 2006 Barrel 27 "Right Hand Man" | \$14.99 |
| 2006 Bonny Doon "Le Pousseur" | \$14.99 |
| 2006 Carica "Kick Ranch" | \$29.99 |
| 2006 Castle Rock, Columbia Valley | \$6.99 |
| 2006 CL, Sonoma Coast | \$10.99 |
| 2006 Copain "L'Hiver" | \$12.99 |
| 2006 David Bruce Petite Sirah | \$16.99 |
| 2006 Stolpman, Santa Ynez | \$16.99 |
| 2007 Charles Smith "Boom Boom" | \$14.99 |
| 2007 Girard Petite Sirah | \$26.99 |
| 2007 Melville "Estate-Verna's" | \$19.99 |
| 2007 Qupé, Central Coast | \$13.99 |
| 2007 Red Car "Boxcar" | \$16.99 |
| 2007 Samsara "Verna's" | \$29.99 |
| 2007 Viña Robles "Jardine" PS | \$19.99 |
| 2008 Jaffurs, Santa Barbara | \$24.99 |
| 2008 McManis Petite Sirah | \$9.99 |

ZINFANDEL

| | |
|----------------------------------|---------|
| 2005 Rosenblum "Harris Kratka" | \$19.99 |
| 2006 Haywood "Rocky Terrace" | \$29.99 |
| 2006 Ravenswood "Barrica" | \$19.99 |
| 2006 Ravenswood "Belloni" | \$24.99 |
| 2006 Rosenblum "Aparicio" | \$11.99 |
| 2006 Rosenblum "Richard Sauret" | \$16.99 |
| 2007 Ancient Peaks, Paso Robles | \$14.99 |
| 2007 Dashe, Dry Creek Valley | \$19.99 |
| 2007 Four Vines "Old Vine Cuvée" | \$10.99 |
| 2007 Gamba "Old Vine-Estate" | \$31.99 |
| 2007 J Runquist "Z" | \$19.99 |
| 2007 Joel Gott, California | \$12.99 |
| 2007 Klinker Brick "Old Vine" | \$14.99 |
| 2007 Mauritson, Dry Creek Valley | \$22.99 |
| 2007 M&D "7 Deadly Zins" | \$11.99 |
| 2007 Ridge "Geyserville" | \$29.99 |
| 2007 Ridge "Lytton Springs" | \$29.99 |
| 2007 Ridge "Three Valleys" | \$18.99 |
| 2007 Rombauer, California | \$26.99 |
| 2007 Sobon Estate "Rocky Top" | \$12.99 |
| 2007 Windmill Estates "Old Vine" | \$9.99 |
| 2008 Barber Cellars "Mr. Beast" | \$18.99 |
| 2008 Ridge "Three Valleys" | \$19.99 |
| 2008 Seghesio, Sonoma | \$19.99 |
| Rosenblum "Vintner's Cuvée XXXI" | \$9.99 |

MISC REDS

| | |
|--------------------------------|---------|
| 2003 Sean Thackrey "Aquila" | \$29.99 |
| 2005 Purisima Canyon, Sonoma | \$9.99 |
| 2006 Petroni "Rosso di Sonoma" | \$19.99 |

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|---|---------|
| 2006 Viña Robles "Signature" | \$28.99 |
| 2007 Hey Mambo "Sultry Red" | \$8.99 |
| 2007 J Runquist "R" Barbera | \$19.99 |
| 2007 Lewis Cellars "Alec's Blend" | \$54.99 |
| 2007 Margerum "M5" | \$26.99 |
| 2007 Sans Liege "The Offering" | \$21.99 |
| 2007 Tablas Creek "Esprit de Beaucastel" | \$42.99 |
| 2007 Vino Noceto Sangiovese | \$15.99 |
| 2008 Folie à Deux "Menage à Trois" | \$8.99 |
| 2008 Infinity Syrah-Grenache | \$10.99 |
| 2008 Orin Swift "The Prisoner" | \$34.99 |

CHARDONNAY

| | |
|----------------------------------|---------|
| 2006 Clos du Val, Carneros | \$18.99 |
| 2006 J Vineyards, Russian River | \$19.99 |
| 2006 Jordan, Russian River | \$21.99 |
| 2006 Landmark "Damaris" | \$34.99 |
| 2006 Ramey "Hudson" | \$49.99 |
| 2006 Ridge "Monte Bello" | \$49.99 |
| 2006 Sonoma-Cutrer, Sonoma | \$21.99 |
| 2006 Stony Hill, Napa | \$36.99 |
| 2006 Talbott "Sleepy Hollow" | \$29.99 |
| 2006 Tolosa "Edna Ranch" | \$16.99 |
| 2007 Acacia, Carneros | \$14.99 |
| 2007 Babcock, Santa Barbara | \$16.99 |
| 2007 Beringer "Private Reserve" | \$29.99 |
| 2007 Byron, Santa Maria | \$19.99 |
| 2007 Cambria "Katherine's" | \$16.99 |
| 2007 Chalk Hill "Estate" | \$31.99 |
| 2007 Chalone "Estate" | \$19.99 |
| 2007 Chappellet, Napa | \$28.99 |
| 2007 Far Niente, Napa | \$44.99 |
| 2007 Ferrari-Carano, Alex Valley | \$23.99 |
| 2007 Flowers, Sonoma Coast | \$42.99 |
| 2007 Foley, Sta Rita Hills | \$24.99 |
| 2007 Gainey, Sta Rita Hills | \$17.99 |
| 2007 Grgich Hills, Napa | \$34.98 |
| 2007 J Lohr "Riverstone" | \$11.99 |
| 2007 Kistler "Durrell" | \$99.95 |
| 2007 Kistler "McCrea" | \$99.00 |
| 2007 La Crema, Sonoma Coast | \$16.99 |
| 2007 MacRostie, Carneros | \$17.99 |
| 2007 Melville "Estate-Verna's" | \$18.99 |
| 2007 Mer Soleil "Silver" | \$24.99 |
| 2007 Olivet Lane, Russian River | \$19.99 |
| 2007 Patz & Hall, Napa | \$31.99 |
| 2007 Ramey, Sonoma Coast | \$29.99 |
| 2007 Shafer "Red Shoulder" | \$44.99 |
| 2007 Stags' Leap Winery, Napa | \$21.98 |
| 2007 Taz, Santa Barbara | \$15.99 |

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|----------------------------------|---------|
| 2007 Walter Hansel "Estate" | \$28.99 |
| 2008 Au Bon Climat, Sta Barbara | \$16.99 |
| 2008 Cakebread, Napa | \$36.99 |
| 2008 Calera, Central Coast | \$13.99 |
| 2008 Cuvaison, Carneros | \$15.99 |
| 2008 Foxglove, Central Coast | \$10.99 |
| 2008 Kali Hart, Monterey | \$13.99 |
| 2008 Kalinda, Napa | \$17.99 |
| 2008 Lander-Jenkins, California | \$9.99 |
| 2008 Lewis Cellars, Napa | \$42.99 |
| 2008 Lioco, Sonoma | \$19.99 |
| 2008 Luli, Santa Lucia Highlands | \$17.99 |
| 2008 Napa Cellars, Napa | \$14.99 |
| 2008 Newton "Red Label" | \$16.99 |
| 2008 Neyers, Carneros | \$24.99 |
| 2008 Rombauer, Carneros | \$29.99 |

SAUVIGNON BLANC

| | |
|-----------------------------------|---------|
| 2007 Castle Rocke "Reserve" | \$9.99 |
| 2007 Frei Brothers "Reserve" | \$13.99 |
| 2008 Barber Cellars "Lazarie" | \$14.99 |
| 2008 Brander, Santa Ynez | \$10.99 |
| 2008 Cakebread, Napa | \$24.99 |
| 2008 Ch St Jean "Fumé" | \$10.99 |
| 2008 Duckhorn, Napa | \$26.99 |
| 2008 Ferrari-Carano "Fumé" | \$12.99 |
| 2008 Frog's Leap, Napa | \$14.99 |
| 2008 Geyser Peak, Sonoma | \$9.99 |
| 2008 Honig, Napa | \$13.99 |
| 2008 Joel Gott, California | \$8.99 |
| 2008 Kalinda, Mendocino | \$11.99 |
| 2008 Pomelo, California | \$8.99 |
| 2008 Provenance, Rutherford | \$14.99 |
| 2008 St Supéry, Napa | \$14.99 |
| 2008 Viña Robles "Jardine" | \$9.99 |
| 2008 Walter Hansel, Russian River | \$14.99 |
| 2008 Wildhurst "Reserve" | \$8.99 |

MISC WHITES

| | |
|---|---------|
| 2007 Bridlewood Viognier | \$14.99 |
| 2007 Eyrie Pinot Gris | \$14.99 |
| 2007 Pine Ridge Chenin/Viognier | \$9.99 |
| 2008 Ch Ste Michelle-Dr. Loosen "Eroica" | \$19.99 |
| 2008 Chehalem "3 Vineyards" | \$16.99 |
| 2008 J Vineyards Pinot Gris | \$14.99 |
| 2008 King Estate Pinot Gris | \$14.99 |
| 2008 Kung Fu Girl Riesling | \$12.99 |
| 2008 Pine Ridge Chenin/Viognier | \$10.99 |
| Sokol Blosser "Evolution" | \$13.99 |

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing greg@klwines.com or calling Greg at 877-559-4637 x1413.



MISC TUSCANY

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| 2008 Tenuta di Sesta "Camponovo" Sangiovese* | \$6.99 |
| 2008 Maritima "4 Old Guys" Sangiovese- <i>Outstanding Value!</i> | \$7.99 |
| 2007 Frescobaldi "Castiglioni" Chianti | \$9.99 |
| 2007 Villa Pillo "Borgoforte" | \$11.99 |
| 2007 Castello di Querceto Chianti Classico | \$11.99 |
| 2007 La Fortuna "Fortunello"* | \$14.99 |
| 2006 Ferrero Rosso di Montalcino* | \$15.99 |
| 2007 La Mozza I Perazzi Morellino di Scansano | \$15.99 |
| 2007 Ferrero Rosso di Montalcino* | \$15.99 |
| 2006 Castello di Monsanto Chianti Classico Riserva-91 points RP | \$17.99 |
| 2006 Frescobaldi Nipozzano Chianti Rufina Riserva | \$18.99 |
| 2007 La Fortuna Rosso di Montalcino* | \$19.99 |
| 2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP | \$22.99 |
| 2006 Marchesi de' Frescobaldi "Tenuta Castiglioni" 90 points <i>Wine Spectator</i> . | \$24.99 |
| 2005 Tenuta Monteti "Monteti" Super Tuscan* | \$26.99 |
| 2004 Ferrero Brunello di Montalcino*-91 points WS | \$34.99 |
| 2004 Caparzo Brunello di Montalcino-91 points RP | \$39.99 |
| 2007 Tenuta San Guido "Guidalberto" | \$44.95 |
| 2004 Talenti Brunello di Montalcino*-93 points RP | \$44.99 |
| 2004 Collemattoni Brunello di Montalcino*-95 points WS | \$46.99 |
| 2007 Tenuta dell'Ornellaia Le Serre Nuove -92 points WS and RP | \$49.99 |
| 2004 Poggio Antico Brunello di Montalcino*-91 points WS | \$58.99 |
| 2006 Fontodi "Vigna del Sorbo" Chianti Classico Riserva 95 points Robert Parker's <i>Wine Advocate</i> . | \$62.99 |
| 2004 La Gerla "Vigna gli Angeli" Brunello-92 points WS | \$71.99 |
| 2004 Altesino "Montosoli" Brunello*-95 points WS | \$74.99 |
| 2004 Poggio Antico "Altero" Brunello-92 points WS | \$74.99 |
| 2006 Marchesi de' Frescobaldi "Giramonte"-92 points WS | \$89.99 |
| 2004 Valdicava Brunello di Montalcino-97 points WS | \$118.99 |
| 2006 Tenuta dell'Ornellaia-97 points RP | \$169.99 |

MISC PIEDMONT

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| 2008 Fontanafredda "Briccotondo" Barbera | \$10.99 |
| 2008 La Montagnetta "Il Ciaret" Freisa Chiaretto* (Rosato) | \$12.99 |
| 2007 Icardi "L'Aurora" Cortese | \$13.99 |
| 2007 La Montagnetta "Bugianen" Freisa d'Asti* | \$14.99 |
| 2008 Renato Ratti Dolcetto d'Alba | \$14.99 |
| 2007 Mutti "Bosco Barona" Barbera | \$15.99 |
| 2006 Bricco del Cucù "San Bernardo "Dogliani"* (Dolcetto) | \$19.99 |
| 2007 Angelo Germano "La Solegiatta" Barbera | \$19.99 |
| 2007 Angelo Germano Nebbiolo d'Alba | \$19.99 |
| 2008 Renato Ratti Nebbiolo d'Alba | \$19.99 |
| 2004 Angelo Germano Barolo | \$29.99 |
| 2005 G.D. Vajra "Albe" Barolo | \$29.99 |
| 2004 Mauro Veglio "Gattera" Barolo | \$42.99 |
| 2004 Mauro Veglio "Arborina" Barolo | \$43.99 |
| 2004 Mauro Veglio "Castelloto" Barolo | \$44.99 |
| 2005 Clerico "Ciabot Mentin Ginestra"-96 points RP | \$89.99 |

2005 Clerico "Pajana"-95 points RP \$89.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

| | |
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| 2008 Contesa Vino Sfuoso Rosso | \$6.99 |
| 2008 Blason Pinot Grigio* | \$8.99 |
| It's back! The best value in Pinot Grigio. | |
| 2008 Quattro Mani Montepulciano d'Abruzzo | \$8.99 |
| 2008 Blason Cabernet Franc* | \$9.99 |
| 2008 Ermacora Friulano*-2 glasses GR | \$14.99 |
| 2008 Ermacora Pinot Grigio*-2 glasses GR | \$14.99 |
| 2008 Ermacora Pinot Bianco*-1 glass GR | \$14.99 |
| 2008 Convento Muri-Gries Pinot Grigio | \$14.99 |
| NV Ruggeri "Gold Label" Prosecco | \$14.99 |
| 2007 Bastianich Friulano | \$15.95 |
| 2008 Santa Margherita Pinot Grigio | \$18.99 |
| 2007 Jermann Chardonnay | \$19.99 |
| 2007 Jermann Ribolla Gialla | \$19.99 |
| 2007 Jermann Pinot Grigio | \$19.99 |
| 2005 Ermacora Riul Super Friulian Red* | \$21.99 |
| 2008 Pacherhof Kerner | \$21.99 |
| 2008 Pacherhof Grüner Veltliner-91 points RP | \$22.99 |
| 2007 Cantina Valle Isarco "Aristos" Kerner-2 Glasses GR | \$25.99 |
| 2007 Ermacora Picolit* (500ml) | \$49.99 |

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

| | |
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| 2008 Tormaresca Neprica | \$8.95 |
| 2008 Il Trullo Primitivo del Salento | \$8.99 |
| 2007 Vinosia Primitivo di Salento IGT | \$9.99 |
| 2007 Fujanera "Lamadali" Negroamaro* | \$12.99 |
| 2007 San Francesco Cirò | \$12.99 |
| 2008 Valle dell'Acate "Case Ibidini" Nero d'Avola | \$12.99 |
| 2008 Fujanera "Arrocco" Nero di Troia* | \$14.99 |
| 2006 Pasetti Montepulciano d'Abruzzo | \$14.99 |
| 2008 Gulfi Cerasuolo di Vittoria | \$16.95 |
| 2007 Benanti "Rosso di Verzella" Etna Rosso | \$16.99 |
| According to Robert Parker's <i>Wine Advocate</i> : "The 2005 Etna Rosso di Verzella (Nerello Mascalese, Nerello Cappuccino) is a mid-weight, ethereal red with pretty aromatics and a soft, delicate core of small red fruits, flowers and spices. The wine offers lovely balance and freshness in a feminine, weightless style. Anticipated maturity: 2009-2011." | |
| 2007 Romanelli Montefalco Rosso | \$17.99 |
| 2005 Pasetti "Testarossa" Montepulciano d'Abruzzo | \$25.99 |
| 2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA | \$39.99 |
| 2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR | \$49.99 |
| 92 points <i>Stephen Tanzer's International Wine Cellar</i> : "Deep ruby. Explosive aromas of sweet, ripe red cherry, chocolate-covered plum, violet and cappuccino. Enters rich and suave, then turns somewhat more austere, offering lovely purity to its red fruit and sweet baking spice flavors. Displays lovely balance for a Sagrantino with the Antonelli-signature silky tannins and great length. Very well done." | |



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

CHABLIS

| | |
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| 2006 Dom. Louis Moreau Chablis Grand Cru "Les Clos"* | \$44.99 |
| 2007 Maison William Fèvre Chablis "Champs Royaux" | \$18.99 |
| 2007 Dom. Bernard Defaix Chablis 1er Cru "Vaillons" | \$26.99 |
| 2007 Dom. Bernard Defaix Chablis Grand Cru "Bougros" | \$49.99 |
| 2007 Dom. Louis Moreau Chablis Premier Cru "Vaillons"* | \$24.99 |
| 2007 Dom. Louis Moreau Chablis Grand Cru "Les Clos"* | \$46.99 |
| 2008 Dom. de Biéville (Louis Moreau) Chablis VV | \$17.99 |
| 2008 Dom. Louis Moreau Petit Chablis* | \$13.99 |

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

| | |
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| 2003 Dom. Lignier-Michelot Gevrey-Chambertin | \$29.95 |
| 2005 Dom. Stephane Magnien Bourgogne Passetoutgrains* | \$12.99 |
| 2005 Emile Chandesais Mercurey 1er Cru "Clos du Roy" * | \$23.99 |
| 2005 Emile Chandesais Volnay* | \$21.99 |
| 2005 Dom. Desertaux-Ferrand Côte de Nuits-Villages | \$24.99 |
| 2005 Dom. Desertaux-Ferrand Beaune 1er "Les Sceaux" | \$35.99 |
| 2006 Nicolas Potel Bonnes-Mares Grand Cru | \$169.95 |
| 2006 Moillard Bourgogne Hautes Côte de Nuits Rouge | \$16.99 |
| 2006 Maison Faiveley Bourgogne Rouge "Joseph Faiveley" | \$17.99 |
| 2006 DEux Montille Chambolle-Musigny "Les Babilères" | \$39.99 |
| 2006 Dom. Groffier Chambolle 1er Cru "Hauts Doix" | \$109.99 |
| 2006 Dom. Lignier-Michelot Chambolle-Musigny VV | \$39.99 |
| 2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers" | \$99.99 |
| 2006 Dom. Stephane Magnien Chambolle 1er Cru "Sentiers"* | \$54.99 |
| 2006 N. Potel Chambolle-Musigny 1er Cru "Les Hauts Doix" | \$59.99 |
| 2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru | \$119.95 |
| 2006 Dom. de Montille Clos Vougeot Grand Cru | \$136.99 |
| 2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"* | \$134.95 |
| 2006 Louis Jadot Côte de Nuits-Villages "Le Vaucrain" | \$19.99 |
| 2006 Dom. Rebourseau Mazy-Chambertin Grand Cru | \$69.95 |
| 2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"* | \$49.99 |
| 2006 Dom. Jean Tardy Nuits-St-Georges 1er "Les Boudots"* | \$69.99 |
| 2006 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"* | \$39.99 |
| 2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens" | \$109.95 |
| 2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"* | \$29.99 |
| 2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"* | \$27.99 |
| 2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets" | \$74.99 |
| 2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes" | \$69.99 |
| 2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes" | \$69.99 |
| 2006 Dom. Mongeard-Mugneret Vosne-Romanée | \$49.99 |
| 2006 Dom. Jean Tardy Vosne-Romanée "Vigneux"* | \$47.99 |
| 2006 Dom. Tardy Vosne-Romanée 1er Cru "Les Chaumes"* | \$69.99 |
| 2007 Dom. Desertaux-Ferrand Bourgogne Rouge | \$17.99 |
| 2007 Dom. Chezeaux-Ponsot Griottes-Chamb. Grand Cru | \$109.99 |
| 2007 Dom. Bart Bonnes Mares Grand Cru | \$109.99 |
| 2007 Dom. Olivier Guyot Gev-Chamb. 1er "Champeaux" | \$52.99 |
| 2007 Antonin Rodet Bourgogne Rouge | \$13.99 |
| 2007 Dom. Olivier Guyot Bourgogne Rouge | \$19.99 |
| 2007 Dom. Desertaux-Ferrand Bourgogne Rouge | \$18.99 |
| 2007 Dom. Fèry Bourgogne Rouge* | \$23.99 |

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| 2007 Maison Joseph Drouhin Côte de Nuits-Villages | \$19.99 |
| 2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"* | \$23.99 |
| 2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru | \$79.99 |
| 2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"* | \$139.99 |
| 2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"* | \$59.99 |
| 2007 Dom. Martin Bart Marsannay "Echezots"* | \$21.99 |
| 2007 Dom. Martin Bart Marsannay "Champs Salomon"* | \$21.99 |
| 2007 Dom. Fèry Morey-St-Denis* | \$39.99 |
| 2007 Dom. Anne Gros Richebourg Grand Cru | \$299.95 |

WHITE BURGUNDY

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| NV Dom. Voarick Cremant de Bourgogne Brut | \$9.99 |
| NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore" | \$13.99 |
| 2005 Dom. Benoit Ente Puligny-Montrachet | \$51.99 |
| 2005 Dom. B. Ente Puligny-Montrachet 1er "Champ Gain" | \$64.99 |
| 2006 Dom. Bernard Millot Bourgogne Blanc (Meursault) | \$17.99 |
| 2006 Bonneau du Martray Corton-Charlemagne Grand Cru | \$99.95 |
| 2006 Dom. Anne Gros Hautes Côtes de Nuits "Marine" | \$29.99 |
| 2006 DEux Montilles St-Aubin 1er Cru "Sur Gamay" | \$29.99 |
| 2007 Dom. Fèry Bourgogne Aligoté* | \$18.99 |
| 2007 Etienne Sauzet Bourgogne Blanc | \$34.99 |
| 2006 Dom. Jean-Marc Morey Chassagne-Montrachet | \$38.99 |
| 2006 Dom. J-M Morey Chassagne-Mont. 1er "Chenevottes" | \$46.99 |
| 2007 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers" * | \$19.99 |
| 2007 Dom. Nembrets Pouilly-Fuissé "La Roche"* | \$28.99 |
| 2007 Sauzet Puligny-Montrachet 1er "Folatières" | \$119.99 |
| 2007 Sauzet Puligny-Montrachet 1er "Champ Canet" | \$119.99 |
| 2008 Dom. Paul Pernot Bourgogne Blanc* | \$19.99 |
| 2008 Dom. Sylvain Langoureaux Chassagne-Montrachet "Perclos" | \$39.99 |
| 2008 Dom. Heritiers du Comte Lafon Mâcon | \$19.99 |
| 2008 Dom. Nembrets Mâcon "Source de Plaisir"* | \$12.99 |
| Barraud can no longer label this as Mâcon-Vergisson, but it comes from exactly the same vineyards as it always has. Excellent! | |
| 2008 Dom. Bart Marsannay Rosé* | \$12.99 |
| 2008 Dom. Paul Pernot Meursault Blagny 1er Cru* | \$57.99 |
| 2008 Dom. Paul Pernot Meursault 1er "Piece Sous Bois" | \$57.99 |
| 2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncét"* | \$25.99 |
| 2008 Dom. Paul Pernot Puligny Montrachet* | \$44.99 |
| 2008 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"* | \$79.99 |
| 2008 Dom. Paul Pernot Puligny-Montrachet 1er "Pucelles"* | \$99.95 |
| 2008 Dom. Sylvain Langoureaux St-Aubin* | \$23.99 |
| 2008 Dom. Sylvain Langoureaux St-Aubin 1er "En Remilly"* | \$32.99 |
| 2008 Dom. Sylvain Langoureaux St-Aubin 1er "Chez Edouard"* | \$32.99 |

HALF BOTTLES (375ML)

| | |
|--|---------|
| 2007 Dom. Matrot Meursault "Chevalières" | \$21.99 |
| 2005 Dom. Olivier Guyot Bourgogne Pinot Noir | \$11.99 |
| 2007 E. Sauzet Puligny-Montrachet 1er "Hameau de Blagny" | \$49.95 |
| 91 points Allen Meadows: "An ever-so-slightly riper nose of lemon zest, white flower and lime marries into nicely rich yet detailed, racy, pure and intense mineral-inflected medium-bodied flavors that finish with a lovely mouth feel and fine length on a finale that really stains the palate." | |

“The Ariston family has worked together for five generations to harvest and gently press the grapes in their own cellars to obtain the balance and finesse that represents their signature house style and terroir.”

Ariston Aspasié: Grower-Producer Extraordinaire

Since their beginning in 1794, Ariston Pere et Fils has been the true epitome of a “grower-producer” Champagne house—“grower-producer” referring to families in Champagne that make wine from their own estate vineyards, more rare than one would think. These families are able to control every aspect of the winemaking, from how the vines are cropped in the vineyard to how many grams of sugar will go into the dosage. This control guarantees quality and consistency, in addition to establishing a strong sense of place from where the grapes were grown. These grower-producers create Champagnes with a distinct personality that comes through in their wines, channeling the particular nuances of each grower’s specific combination of soil, climate, winemaking style and history.

The Ariston family has worked together for five generations to harvest and gently press the grapes in their own cellars to obtain the balance and finesse that represents their signature house style and terroir. The family’s 30-acre estate in Brouillet is located on steep hillside slopes that provide more sun exposure, therefore allowing a greater chance for full ripening in the vineyards to occur. To top it all off, the Aristons harvest much later than other producers, often not finishing until late October. The maximum sun exposure, long hangtime and fossil-laden, fertile soil produces Champagnes of immense force and richness.

What’s fascinating is when tasting the Ariston Champagnes, you can truly smell and taste the fossil-rich soil. You can close your eyes and envision the steep hillsides drenched in sunlight, as the grapes surrounding you ripen to a golden apple flavor. These are true expressions of terroir.

The rich, deep, golden yellow color of the **Ariston Aspasié Carte Blanche*** (\$24.99) is a tiny hint at the expressive and explosive purity of the Ariston fruit. Very few Champagnes have the amount of chalky minerality that is present in the Carte Blanche, a blend of 40% Chardonnay, 30% Pinot Noir and 30% Meunier, let alone a cuvée that sells for less than \$30! What’s even more impressive than

the wine’s minerality is the broad, rich texture that makes this Champagne a match for a wide variety of foods.

The **Ariston Aspasié Brut Rosé*** (\$32.99) is a richly impressive, full-bodied rosé, made up of 50% Pinot Noir and 50% Pinot Meunier. An additional 12% still red Pinot Meunier is added to give this rosé its beautiful salmon color. What really makes this rosé stand out among a crowd of trendy charlatans is the five years it is

aged on its lees. The complexity, the richness, the layers of berry fruit balanced by vibrant acidity and lazy bubbles are matched by only a few lone standouts in the world of rosé Champagne, but few this incredible are ever this affordable.

Mari Keilman

IN CUPID’S QUIVER (CONTINUED FROM PAGE 1)

Ruinart Brut Rosé Champagne (375ml \$39.99; 750ml \$59.99)

Nothing is more perfect for Valentine’s Day than rosé and the Ruinart is one of our classiest. It is a blend of 55% Pinot Noir and 45% Chardonnay entirely from Grand and Premier Cru vineyards. With a gentle, pure Pinot Noir character from the 18% still red wine added to the blend and a honeyed note from the Chardonnay, sourced (unusually) from the Mountain of Reims, this is a fantastic bottle for a special night.

Ruinart Blanc de Blancs Champagne (375ml \$39.99; 750ml \$59.99)

Our roundest, softest Blanc de Blancs; this would be perfect with a fruit-based dessert or just on its own. It is composed of Chardonnay from both a traditional source on the Côte de Blancs and the more unusual and exotic tasting Mountain of Reims.

Baron Fuente Grande Reserve Brut* (375ml \$16.99; 750ml \$34.99)

For those of you who like a toasty Champagne, this is it! It is composed of 10% Pinot Noir, 30% Chardonnay and 60% Meunier and had been aged three years on the lees, giving the wine a rich toasty character without becoming heavy. If you are planning on having a little paté this Valentine’s (or even foie), this will be a wonderful combination.

Ariston Aspasié Carte Blanche Brut* (375ml \$14.99; 750ml \$24.99)

Don’t let the low price fool you—this is very serious Champagne! As Mari mentions in her article, this is composed of 40% Chardonnay, 30% Meunier and 30% Pinot Noir all grown on the Ariston’s estate in Brouillet, this wine is given a full five years of aging on the lees. It is riper than most of the Champagne that you will have since the Ariston’s don’t harvest until about 10 days after everyone else is done.



Gary Westby

Lo Auténtico VALENTINE'S EDITION

For this most romantic of Hallmark holidays, I thought that I would change it up a bit here at *Lo Auténtico* and present for you a menu proposal for Valentine's Day dinner, featuring some of our most enticing offerings from Argentina and Chile. Sound good? Sí? Well okay, let's get to it.

You are savvy and most observant; rather than cram into your car with your special someone and rush to make a 7 p.m. dinner reservation on that most amateur of amateur nights, you have opted to cook up an intimate dinner for two at *chez vous*, or *casa suya* as it were. Perhaps you'll start with some finger food, why not something quick and easy like crostini? Sautéed wild mushrooms on one, leeks wilted in butter with grated Parmigiano on another, burrata and fresh, grassy *olio nuovo* on the last one. Pair these delicious Italian-inspired toasts with the delightful **2008 Finca Las Moras Alma Mora Pinot Grigio San Juan (\$11.99)**. It's a wonderfully fresh Pinot Grigio from Argentina's San Juan region, north of Mendoza. Its slightly honeyed, melon nose leads to flavors that are fresh and vibrant, with good intensity and acidic backbone. This brings to mind good, drier style Willamette Valley Pinot Gris.

"You are savvy and most observant; rather than cram into your car with your special someone and rush to make your 7 p.m. dinner reservation on that most amateur of amateur nights, you have opted to cook up an intimate dinner for two at chez vous, or casa suya as it were."

Though salads may not be as integral a part of the meal in Santiago or Buenos Aires, you appreciate the role of a perfectly composed salad—crisp, light and readying the palate for the richer, more substantial food to come. Mixed baby greens, fennel, grapefruit sections and a light dressing of lemon juice and extra virgin olive oil should do the trick. To accompany the greens, you should try the delicious **2008 Aresti Gewürztraminer (\$9.99)**: apple-y, floral and possessing a touch of residual sugar that should effortlessly complement the flavors of the salad.

For the main course, lamb chops sound just about right. You know that Syrah and lamb are like Loggins and Messina. Hall and Oates. Michael McDonald and Steely Dan. That having been said, you should crack open a bottle of **2007 Montes Alpha "Apalta Vineyard" Syrah Colchagua Valley (\$17.99)**. Always a winner, this wine balances ripe cherry and plum fruit with smoky, peppery Syrah spice.

Without a doubt, a slow, lingering meal calls for a cheese plate followed by dessert. For the cheese, I suggest that wonderfully funky Sauvignon-Chenin Blanc blend, the **2007 Bodega Weinert "Carrascal" Blanco Lujan de Cuyo (\$11.99)**; it's broad and rich on the palate but with cutting, steely acidity to balance. Finally, for dessert, pick up whatever looks delicious at the local corner bakery and pair it with the **2008 Familia Schroeder "Deseado" Sparkling Torrontes Neuquen Patagonia (\$14.99)**. A nose of white peach with a touch of an orange blossom Muscat-like note in this lightly fizzy wine leads to a delicious, slightly sweet palate that maintains its freshness and that hallmark Torrontes spicy quality.

Well, it looks like another Valentine's Day is on the books, and a successful one at that, thanks to your kitchen skills combined with the vinous bounty of Argentina and Chile.

Joe Manekin



"For the cheese, I suggest that wonderfully funky Sauvignon-Chenin Blanc blend, the 2007 Bodega Weinert "Carrascal" Blanco Lujan de Cuyo."

JIMMY C'S VIEW DOWN UNDER

Okay it's February and that means Valentine's Day. Besides the usual Hallmark card and last-minute flowers and chocolates, don't forget the libations to make merry, or put the make on Mary, if the occasion presents itself.

For me, there are two kinds of wine that come to mind when I think of Valentine's Day: sparkling and Pinot Noir. Bubbles seem to say "we're celebrating" (though I say life is a celebration, and you should do it daily) and "you're special" because hey, we're looking for romance here. And Pinot Noir may really be the most sensuous of grape varieties with its ethereal aromatics and flavors that shape-shift more than a character out of a Carlos Castaneda novel.

So, here are a few selections to help make Valentine's Day (and all the rest of the days) a celebration of life and love. It's the best thing we've got going on Earth, and it's free.

NV Quartz Reef "Methode Traditionelle" Brut Sparkling Wine Central Otago New Zealand (\$15.99) Austrian born winemaker Rudi Bauer has been in New Zealand for almost 30 years, but still brings a European touch to his wines. This sparkler, which is made from 62% Chardonnay and 38% Pinot Noir spends a minimum of 26 months *en tirage* and is riddled and disgorged by hand. There is a fine bead, with aromas of pear, apple, a hint of cherry and yeasty notes. Clean and precise.

NV Taltarni "Tache" Brut Rosé Sparkling Wine Victoria Australia (\$15.99) The "Tache" is made from 70% Chardonnay, 25% Pinot Noir and 5% Pinot Meunier. This rosé is created by a "stain" of red wine added at disgorgement, giving the wine its light salmon color and adding to its bouquet of strawberry, watermelon and cherry, with a toasty note. Fresh and fine.

NV Graham Beck Brut Rosé Western Cape South Africa (\$14.99); NV Graham Beck Brut Western Cape South Africa (\$13.99) The Graham Beck Rosé (55% Chardonnay, 45% Pinot Noir) and the Brut (54% Chardonnay, 46% Pinot Noir) are exceptional value bubbles with the Rosé showing notes of raspberry, cherry and minerals and the Brut offering elements of pear, yeast and a hint of wild fennel, with a creamy texture.

2008 Waipara Springs Pinot Noir Waipara New Zealand (\$15.99) Last year the 2007 Waipara Springs Reserve Pinot garnered 93 points from the *Wine Spectator* and this 2008 "normal" bottling is just delicious. Made in an elegant style, with a lifted bouquet of raspberry, cherry, cranberry and spicy clove notes. On the palate, the wine is silky with good texture and length.

2005 Seresin "Leah" Pinot Noir Marlborough New Zealand (\$19.99) The Seresin "Leah" goes for \$24 in New Zealand and is normally closer to \$28 here. The organic fruit is sourced from three home vineyards and is bottled without fining or filtration. After a little time in bottle, this wine has developed nice complexity, with smoky black cherry, spice, earth and a hint of forest floor. On the palate, the wine is rich and full with a note of dried orange peel, tangy-juicy acidity and a very good finish.

2006 Quartz Reef Pinot Noir Central Otago New Zealand (\$19.99) The Quartz Reef grapes come from volcanic soils mixed with shattered quartz in the sub-region of Bendigo in Central Otago. The grapes are mostly de-stemmed with some indigenous yeast used for fermentation, and the wine sees 100% French oak, of which 37% is new. The bouquet offers notes of dark cherry, forest floor, a hint of rhubarb, earth, spice and mocha. On the palate, there are fine chewy tannins with good balance and length. And like the "Leah" it usually retails for \$28 a bottle or more.

2005 Yabby Lake Pinot Noir Mornington Peninsula Victoria Australia (\$39.99) The Yabby Lake wines are a first here at K&L and are a fine representation of the Burgundian style (try the Chardonnay as well) coming out of Mornington Peninsula, Yarra Valley and other areas in Victoria, along with some Tasmanian producers as well. The wine is very pure and fine, with a bouquet of cherry, dried tangerine peel, earth, clove, forest floor and a light mocha note. Made from a mix of Dijon and Pommard clones, this beautifully crafted wine shows a true sense of terroir.

Jimmy C

"Don't forget the libations to make merry, or put the make on Mary, if the occasion presents itself."

P.S. Please join me in a toast to Jacques (Jack) Chanteloup (December 31, 1923–December 9, 2009): A great father, friend and role model who brought love, laughter and life to all who knew him. Here's to you Pop.



LOADS OF LOVE?

I just cannot bring myself to write about this ridiculous marketing “holiday” they call **Valentine’s Day**. Not sure about you, but I am filled with nothing but love, and I definitely do not need to be told or made to feel like this is the only time of year for me to let it all out. Spreadin’ the love throughout the year is a lot more fun than just being pinned to this one day a year thing anyway... But hey, who am I? Just some wine guy sitting in front of a computer pecking away at his keyboard trying to make sense of it all. Tell you what, though, I do know that the new wines from the Loire Valley that just landed are nothing but LOVE. They come from two producers that absolutely love what they are doing and the love shines through from the bottle and into your glass. So, with that I say: load up on the love!

Jean-Francois Merieau is a young, rising star in the Loire Valley—the Touraine to be more precise. Born and raised in the Loire, he spent time wandering the world tasting its wines, with an extended stint in South Africa working for a winery there. During this time his heart and mind filled with ambition and drive. He returned to the Loire where he now works, with a few exceptions, making mono-varietal wines from single vineyard parcels. He feels that this leads to a style of wine that is terroir-specific and lets us taste its unique expression without anything getting in the way. He is truly a talented winemaker, and I have really been looking forward to having these wines to offer.

2007 Jean-Francois Merieau “Cent Visage” Touraine Côt* (Malbec) (\$17.99) Made from 100% Côt, the regional name for Malbec, from a single vineyard site in St-Julien de Chedon. The juice is fermented in tank and then aged for one year in old French barrels. *Cent Visage* means 100 faces, and this lovely wine does have many sides. It is a very high-toned and aromatic version of Côt, with a sweet, fruity perfume, a meaty mid-palate, supple wet tannins and nice acidity levels that leave a really long-lasting finish. A fantastic pairing for cured meats or roasted pork loin.

2004 Jean-Francois Merieau “Alliance des Generations” Touraine Rouge* (\$21.99) This is the current release of this blend of Cabernet Franc and Côt. It has spent the first four years of its life inside of a barrel. Rich and powerful aromatics bounce out of the glass, and bigger tannins envelope an elegant fruit structure that could still use a little air to open up. A darker and meatier style of Loire red that is a perfect match for braised lamb or beef dishes.

Frédéric Mabileau is known for his no-nonsense approach in the vineyards, eschewing the chemicals and machines that dominate much of the Loire, and instead focusing his energy on growing the best possible fruit naturally. He says, “the action of respecting the integrity of the grape all the way to the tank allows us to maintain the fruits’ clarity, showing its suppleness and delicacy.”

2007 Frédéric Mabileau “Racines” Bourgueil* (\$19.99) Racines is a single-vineyard site made up of clay and limestone within the Bourgueil appellation. This wine is 100% organically cultivated Cabernet Franc that was harvested from vines that were planted by Frédéric’s grandfather with an average age of 60 years. This wine sees eight months in French oak barrels and is a bigger, more intense style than his Rouilleres (another K&L favorite), having more depth and a mix of black fruit and red berries.

2008 Frédéric Mabileau “Eclipse” St-Nicolas-de-Bourgueil* (\$32.99) This is a special treat indeed. Only made in select vintages, the Eclipse is composed of 100% Cabernet Franc from 40-plus-year-old vines. There is an aggressive pre-harvest triage that takes place and the clusters are destemmed prior to fermentation, which takes place in barrel. The wine is then allowed to age in Burgundian barrels for up to 14 months. With a firm yet modest mineral structure, this is a dark and spicy style of St-Nicolas-de-Bourgueil. Loads of fleshy dark cherry, spiced vanilla and black currant fruit on the palate leads into a long and silky finish. This would benefit from a good hour of decanting or five years in the cellar.

Eric Story

“Tell you what, though, I do know that the new wines from the Loire Valley that just landed are nothing but LOVE.”



BOYCOTT VALENTINE'S DAY

Okay, maybe that's a bit harsh, but a day as commercially crass as this deserves it!

There are two ways to look at Cupid: The romantic sees a cute little fella with a quiver full of Ecstasy and a box of 90% Lindt Dark Chocolate. The pessimist (realist?) sees a little runt that looks like Danny Bonaduce wielding an arrow with a cork on the tip, aimed at where your sun don't shine. I've never seen Instant Romance, cooked and served on the same day. Do you just add water? And why does it go bad by the 15th?

Still, drinking Champagne is always on the menu, and **Tarlant Brut Zero** is the absolute bomb—as crisp and refreshing as an alpine lake at the end of a 10K hike. Just don't get all misty over it. Makes the bubbles disappear.

On a budget with a red wine jones? Check this out: **Penfold's 2004 "Koonunga Hill" Cabernet in half bottles for \$2.99!** Who says you can't drink great on a budget? Bonus points: Goes with chocolate. Just don't say "I love you" in baby talk please...

Gotta have white? Put the Rombauer down and fetch a bottle of **2006 Giaconda Chardonnay from Australia**. (I mean, the wine is from Australia. You can get it here—much more convenient). The wine is very rich, yes, but is backed and balanced by adequate acidity. Go with the cracked crab with this one. Just don't put on "Muskrat Love" or any other "yacht

rock"¹ through the speakers. An ill wind will ruffle your sails.

Down to business. Let's talk about the great wines, something old, something new:

2001 Kathryn Kennedy Cabernet Sauvignon (\$99.00) After Kathryn Kennedy's passing in 2009, we were able to procure the wonderfully drinkable '01 at an even more wonderful price. We have more now, and a comfortable enough quantity to mention in the newsletter. Along with Ridge, Kathryn Kennedy is one of the best of the Santa Cruz mountains wineries.

1991 Beringer "Private Reserve" Cabernet Sauvignon (\$129.00) From the great but very long growing season that lasted two years², this wonderfully complex and substantial wine has a wide drinking window that has opened fully. Cedar notes, earthy Cabernet flavors and smooth, balanced tannins give immense pleasure. 95 points from you know who.

If you've not heeded my Valentine's warnings: buy flowers, don a suit, buy a bauble and book a table in a quiet restaurant where the food is poo and the waiters wear tuxes. Oh, and get out some Charlie Rich and Barry White selections for later. Let the nightmare begin!

Joe Z

¹ Yacht rock is a nasty little phenomenon anchored by the likes of Jimmy Buffet, Michael Macdonald and Steely Dan, with first mates like the Captain & Tennille and Christopher Cross, and at the bow hall of fame Yachters Loggins and Messina.

² This is a lame attempt at humor. Disregard.



JIM'S VALENTINE'S DAY GEMS

This is probably the most important month of the year, in that Valentine's Day takes place and that is the day our main wine recommender, Anderson, was born. Yes, February 14th is Anderson's birthday, which makes him a love child. He will be awaiting your treats.

Both Eby and The Bean have agreed for the first time ever that the next two whites are their chosen selections. The **2008 Charles Baur Pinot Blanc Alsace* (\$12.99)** is so un-Alsatian-like, we are in disbelief that it did not originate from the region of our next recommendation, the Loire Valley. Commonly, the white wines from the Alsace are viscous, oily in texture—almost petroleum-like—and really dense in presentation. But this Gem is clean, crisp and shows attributes of Pippin apples and a lovely wet stone minerality found in the Loire Valley, both in its opening presentation and its mouthwatering finish. 12.5% ABV. (🍷🍷🍷🍷🍷)

One of the top three Sancerre producers in the Loire Valley is **Cherrier & Fils**, and their village production will rival any single-vineyard wine available. The **2008 Sancerre* (\$16.99)** shows the essence of lime zest on the nose with generous background notes of limestone minerals that carry over to a bright, crisp, clean palate impression in the mouth. This is a classic Sauvignon from this village, from a really fine vintage, with a mouthwatering finish. 13% ABV. (🍷🍷🍷🍷🍷)

Besides iur Italian wine buyer Greg St. Clair, two other K&L buyers that have had a really bad influence on me, in terms of what has been going into my wine cellar now, are Joe Manekin (Spain and South America) and Mulan Chan-Randel (French Regional and Rhône Valley). They are really dangerous people in that they keep finding remarkable wines at prices

totally unrelated to their exceptionalness.

Let's start with that Wascally Wabbit wine buyer, Joe Manekin. He turned me onto a Spanish Gem recently that is to die for: the **2005 Cellers Capafons-Osso Massia Esplanes Montsant (\$15.99)**, a Priorat that is rich, broad and complex. Deep ruby in color, the opulent nose shows tons of cassis, terroir, power and richness that carries over to its very impressive set of flavors, with dark chocolate undertones and a finish that goes on into the night. This is an amazing wine of monumental proportions that will easily age another 10-plus years, if that is what you want to do with it. According to Anderson, we need several cases of this Gem to nurse us through the next several winters. 14.5% ABV. (🍷🍷🍷🍷🍷)

Mulan has found a stunning wine from a newly created appellation in the northern end of the Southern Rhône Valley in the **2007 Domaine Courtois Vinsobres "La Grange"* (\$10.99)**. Grenache-driven (60%) with the balance Syrah, this deeply-colored wine is loaded with bright currant to black cherry fruit, with spicy anise and white pepper on the nose, all of which comes across in enormous magnitude in the mouth, with undertones of minerals and mint. The wine has excellent depth, structure and viscosity and a finish that refuses to give up. As with the Massia Esplanes, this is a Gem that will age, but with airing, it can be consumed near-term. Anderson has informed me that this Gem will also be our house red for the next few years. 13.5% ABV. (🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and The Bean.

UNDER THE RADAR *Champagne*

The whole point of *Under The Radar* has always been to shed some light on some of the more underappreciated, lesser-known wines that get overlooked in our vast and crowded inventory of wines. K&L is the kind of store that can overwhelm you the second you walk in—a veritable mass of endless bottles hits the eye all at once—and it can seem impossible to navigate without one of us to help you. With this month's newsletter focusing on the latest Champagne arrivals, I thought it might be nice to cull a few bubbliques that never seemed to their due before they got lost in the infinite torrent that is our inventory. These are interesting, refreshing, delicious and satisfying Champagnes from one of our favorite négociant/growers: Baron Fuente.

Baron Fuente owns 90 acres of vineyards that are harvested for the production of estate bottlings, and then they use the production of other local growers as the base for their other wines. What distinguishes Baron Fuente from the other numerous buyers who source wine from nearby farmers? Instead of purchasing the already-pressed and fermented still wine *sur lattes* (meaning “in the bottle”) they actually purchase acres of grapes *sur pied*, sending in their own picking crew to harvest the fruit then making and bottling wines from the grapes they buy.

The **Baron Fuente Esprit Brut Champagne*** (\$39.99) was my New Year's Eve bottle and it was the perfect choice to begin 2010 on a positive note. Composed of even parts Chardonnay, Pinot Noir and Meunier, it has the breadly, yeasty notes that I crave along with a barrel-toasted richness that pleasantly complements the citrus tones. Its very intense flavor profile will please the geekiest of Champagne nerds, while remaining rounded enough for more casual Champagne drinkers.

The **Baron Fuente Grande Reserve Brut*** (\$34.99) is made from purchased fruit, and is more floral and less rich than the estate bottling. The doughy flavors are more prevalent without the rich oak, but they mingle impeccably with the yeasty elements of the wine. The result is an incredibly crisp and focused Champagne that finishes as clean as a whistle—whatever that means. (I'm not sure why whistles are clean, but anyway that's what they say.)

Even though new prospects and fresh perspectives are on the horizon for the New Year, don't forget there are always wines that you may have overlooked. I'm always here to help you remember.

David Driscoll

GETTING TO KNOW *Leah Greenstein*

What's your position at K&L and how long have you been with the company?

I've been K&L's writer and editor since June 2007. I put together the newsletter every month, work on the blog, our Twitter account and write tasting notes and email blasts.

What did you do before K&L?

I managed Pizzeria Mozza—Mario Batali and Nancy's Silverton's restaurant here in L.A.

What do you do in your spare time?

I cook and write about food on my blog (SpicySaltySweet.com) and occasionally freelance for print and online magazines. I also love to ride my bike on the beach, hike and geek out at the farmers' market.

What was your “epiphany wine”?

I went to Sonoma State for undergrad and we spent a lot of time knocking over wineries on Saturdays instead of bar-hopping on Friday nights. And my favorite was always the Gewürztraminer at Kunde—I didn't even like white wine back then, but it was fresh and bright and spicy. Oh, and they played Led Zeppelin in the tasting room.

Describe your perfect meal.

I love rustic Italian and French food, like the kind cooked by grandmas for generations,

paired with fresh, balanced wines.

Do you think your palate's changed?

Absolutely. I started off liking really fruit-forward, aggressively structured wines. Now I prefer lighter-bodied, higher-acid wines with more subtlety than punch.

What do you like to drink?

Neal's (my fiancée) home brews, craft beer, wines from all over France, especially the Loire and the Rhône, aged Bordeaux, regional Italian wines and, more recently, gin cocktails.

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

Don't be afraid of us wine nerds. Sometimes we give the long answer to what seems like an easy question, but really we want you to have the best wine experience. Try new things and, most of all, don't assume that just because the critics like it that you have to. I think everyone's palate is different and everyone's palate changes.

If you could have dinner with any three people in history, who would you invite?

My two grandfathers and Catherine the Great because she was one badass broad. We'd drink Aviations and Châteauneuf-du-Pape from my birth year, which was said to be legendary for wine as well as for snow.

GETTING TO KNOW: *Leah Greenstein*



“Try new things and, most of all, don't assume that just because the critics like it that you have to. I think everyone's palate is different and everyone's palate changes.”



“The Bricco del Cucù “Bricco San Bernardo” Dogliani DOCG comes from one of the best-of-the-best sites in Dogliani, on a ridgetop overlooking the valley and Tanaro River below.”

SUL TAPPETO ROSSO

Every once in a while I run into someone, and although I don’t need to import another Brunello directly, the cosmic balance of life seems to move the acquaintance in that direction. Such was the case with Katia Nussbaum of San Polino. She seemed to be committed and nice, completely organic/biodynamically oriented and, I discovered, she and her husband Luigi Fabbro made really good wine! So after several encounters with Katia at tastings, subsequent visits to the winery, the wines of San Polino are now on our shelves. This tiny winery has less than nine acres of vineyards and makes fewer than 500 cases of Brunello! They are located in what was historically called the “Golden Triangle,” that’s a triangle- (obviously) shaped zone to the southeast of the town of Montalcino that included many of the “old” classic names like Costanti, Biondi-Santi and Fattoria dei Barbi. San Polino is next to a well-known Brunello producer, San Polo, just to make most everything more confusing. Their **2004 San Polino Brunello di Montalcino*** (\$39.99) has a nose full of fresh cherry aromatics with hints of earth that flow easily from the glass. On the palate, the wine is full of spicy cherry notes and has a medium to full body that is soft and easy as it washes across your tongue. The finish comes together with good balance, with the structure, mouthfeel and flavors all in harmony. This wine is built like a Montalcino from 25 years ago, but with a fruit character that’s more developed and showing more palate depth. The jewel of the San Polino crown is their **2004 San Polino “Helichrysum” Brunello di Montalcino*** (\$59.99). Helichrysum is an herb that grows wild among the vines at San Polino, and Katia and Luigi thought that it would be an ideal designation for their top wine. This wine has a big, bold nose, and it is full of spicy cherry and plum character. On the palate, it is powerful and focused, with layers of fruit and spice showing excellent balance and length and a complexity-filled finish. Well-balanced and full-bodied, this is definitely going to last for a couple of decades. If your New Year budget isn’t ready for Brunello yet, they also have the **2006 San Polino Sant’Antimo Rosso*** (\$15.99) that is made from 100% Sangiovese; it is fresh but shows lots of the 2006 vintage characteristics: deep, powerful structure and flavors that offer fruit with a background of earth and spice, perfect for an everyday pasta wine.

Domenico “Mimmo” Capello is a Freisa master, that’s all he grows. Freisa is a grape mostly made into a fizzy, slightly sweet, pseudo-red Moscato kind of wine, and is rarely taken seriously. The main growing zone is mostly on the outskirts to the west of Asti, where it has been traditionally planted for generations. Mimmo is passionate about the grape and for years has believed that his region’s future is tied to DRY Freisa! If the wines he makes under the La Montagnetta label are any indication, he could be right, and we are thrilled to be the first in the US to carry them. The **2008 La Montagnetta “Il Ciarè Freisa” Chieretto*** (\$12.99) is a rosé, and was the hit of last year’s Golden Glass tasting in San Francisco! Supple and smoky, with layers of rose petal-infused spice and raspberry fruit, this is just delicious and, yes, DRY. His 2007 **La Montagnetta “Bugianen” Freisa d’Asti*** (\$14.99) is forceful, bright and powerful, chock full of spice and leather, and it is perfect for rich risotto or polenta dishes. Give Freisa a chance!

Dario Scilio is a humble man whose origins are connected with his soil and his region. Dario is from Dogliani, the region south of Barolo that concentrates on growing Dolcetto. (In Barolo or Barbaresco all of the best growing sites are taken first by Nebbiolo and then by Barbera, but in Dogliani all of the best spots are Dolcetto.) The **2006 Bricco del Cucù “Bricco San Bernardo” Dogliani DOCG*** (\$19.99) comes from one of the best-of-the-best sites in Dogliani, on a ridgetop overlooking the valley and Tanaro River below. The yields at San Bernardo are very low (for Dolcetto) at just three tons per acre. Dario has stainless steel tanks for fermentation, but relies on 18 months of aging in big Slavonian oak for this wine. The San Bernardo is classic Dolcetto—rich and broad on the palate—with plenty of power, exotic fruits, great balance and wonderful length. This is a wine for aged cheese, game or, my favorite, lamb. *Gambero Rosso* (Italy’s premier wine critic) awarded this wine two out of three glasses, with a notation for its incredible price-to-quality ratio!

Greg St. Clair

FEBBRAIO'S SELEZIONE

2008 Ermacora Pinot Grigio* (\$14.99) This is our 10th anniversary of bringing Ermacora to you and our price on the 1998 PG was \$11.99. We love beating that Euro down! This has been one of K&L's best sellers since we started bringing it in. With perfectly balanced acidity and tremendous aromatics—it's loaded with pear, apple, citrus and tropical fruit—the Ermacora Pinot Grigio is an elegant, concentrated and superbly balanced wine. This is a great white for you and your Valentine to start the evening off with *antipasti*, like pecorino, bruschetta or *insalata mista*.

2008 Ermacora Pinot Bianco* (\$14.99) This is the wine Ermacora is known for in Italy. Perfectly balanced, the Pinot Bianco has incredible depth, concentration and focus, with a hint of green apples and good acidity. It is rich and creamy, with custard-like flavors and is full-bodied on the palate; it has balance, complexity and character. If you can hold onto it, this wine will age over the next two to three years. You won't believe the incredible wine it will evolve into! To drink sooner than later, this will work great with the *il primo* or "first course" usually consisting of pasta, minestrone, risotto or *zuppa*.

2008 Ermacora Friulano* (\$14.99) This Tocai is always a staff favorite, as well as our customers' (it always seems to be the first of the Ermacorras to sell out). This year is no exception, the palate carries an enticing nuance of wildflowers and pears, and it is broadly flavored and offers notes of herbs and citrus, apricots and a flowery finesse with layers of minerals. Very nicely balanced acidity heightens the flavors and gives it a long, clean finish. This wine has definite structure that will work with the *il secondo* or "second course," which is the main course, often meat, poultry, game or fish.

2005 Ermacora Riul* (\$21.99) Okay, for those of you that must have red on the festa di San Valentino, Riul is a blend of Merlot (60%), Refosco (20%) and Cabernet Sauvignon (20%) that was aged in wood for 18 months. The Merlot reminds me of Pomerol (don't tell Clyde that I drink that French stuff—however rarely). The Cabernet kicks in and gives this backbone and depth, while the Refosco adds some spiciness. Together this has Wow factor—a big full-bodied red ready to take on a meat course. But save a little for dessert, especially if there's some bitter chocolate.

Buona Fortuna!

Mike "Guido" Parres

Burgundy WHEN IN DOUBT...

Reach for **Paul Pernot Bourgogne Blanc***, that is if you are looking for white Burgundy! It seems like everybody should know about this wine by now, if you have talked to me and mentioned "white Burgundy" and "value," I know I have told you about this. The 2008 is selling for only **\$19.99** and is a difficult wine to pass by. This estate is famous for its Puligny-Montrachet holdings, especially its Grand Cru and Premier Cru sites, but I usually cannot wait for this simple, entry level wine to be released, probably because it's anything but simple. First off, there is a good deal of declassified Puligny that makes it into this wine, and you can taste that complex fruit in every sip—a touch of minerality and just that little extra something on the finish—every vintage. Second, the bulk of Pernot's Bourgogne vines are located next to the Meursault border. You can almost get a feel for that on the mid-palate, where there's a little more breadth, and is that an echo of hazelnut? Finally, there is no new oak used on this wine! We only taste the fruit and the dirt that the fruit was grown in, and isn't that why we drink Burgundy? Put that all together and this is one heck of a bargain. The nose is intense with a creamy yellow fruits that are spiked with citrus and a savory mineral tang. The fruit tones on the palate mirror the aromatics, with a bit more of that fresh citrus enhanced by the racy acidity and Puligny-like minerality that builds on the finish. This is a fantastic wine for dinner tonight, but it will improve with a little time in your cellar. I can't wait to try some of this come summer, but the only way to do that is to stock up now! This value-priced beauty never lasts in our stores that long.

Kirk Walker

"This is our 10th anniversary of bringing Ermacora to you and in 1998 our price on the PG was \$11.99! We love beating that Euro down!"

Burgundy

"Paul Pernot's estate is famous for its Puligny-Montrachet holdings, but I cannot wait for their Bourgogne Blanc to be released each year—it's one heck of a bargain."

POUR VOTRE PLAISIR

Martin in Marsannay

The Domaine Clair-Daü was an old and much-storied Domaine in Burgundy. It no longer exists, but in Burgundy, where many have centuries of heritage in the vineyards, much of the family is still growing vines. One of those is the extremely talented and quick-spoken Martin Bart, a young winemaker in Marsannay, who is intensely focused on terroir. **Domaine Bart** is the domaine he runs with his sister and nephew. It was started in 1955 by his father, with lands he obtained from his wife's father, who was a member of the Clair family.

Although he has terrific, if tiny, bits of the old family holdings in Bonnes Mares Grand Cru and Chambertin Clos de Beze Grand Cru, the bulk of his domaine is focused on individual vineyards in Marsannay and Fixin. He farms six different Marsannay vineyards and can talk to you at fascinating length about the soil and exposition of each one. Marsannay has only had its own appellation for 20 years, and is still finding its way to greatness, thanks to the efforts of growers such as Bruno Clair, Philippe Roty and Martin Bart, along with newcomer Sylvain Pataille (who formerly worked with Groffier and Roumier). As we have told you before, if you're looking for extraordinary values in Burgundy, the lesser villages, off the beaten path, are the perfect place to look.

“As we have told you before, if you're looking for extraordinary values in Burgundy, the lesser villages, off the beaten path, are the perfect place to look. Marsannay is an emerging area, one to watch, where the wines are not yet high-priced!”

The domaine currently consists of more than 19 hectares of vineyards (more than 45 acres). Martin farms carefully, using *Lute Raisonée*, the “Reasoned Struggle.” What this means is that he uses minimal intervention, watching the vineyards closely and using only those treatments needed, in the smallest quantity, and as early as possible. Many growers talk the talk of early intervention and minimal treatments, but Martin spends a tremendous amount of time in the vineyard and walks the walk as well. As he told me, he is a firm believer in the principle that great wine is made in the vineyard, not the cellar. He is also a man dedicated to wines of individuality, rather than something made to fit a critic's palate. In recent years he has worked to reduce the amount of new oak, as he feels it interferes with the purity and precision of fruit that he strives for.

We are excited to have several wines from this domaine, starting with a charming and refreshing rosé of Pinot Noir, his **2008 Marsannay Rosé*** (\$13.99). This is grown expressly for rosé, and is not a byproduct of making some other wine darker. We also have two distinct Marsannays, each from a separate vineyard: the **2007 Marsannay “Les Echezots”*** (\$23.99) is from a well-situated vineyard high on the hill. It was spelled “Échezeaux” for hundreds of years, but the folks growing Grand Cru Échezeaux objected, so they changed the name. This is lovely, elegant, a bit structured, a bit supple and Chambolle-like, if you will. It has a terrific finish, with length and spice. The **2007 Marsannay “Champs Salomon”*** (\$24.99) is in the commune of Couchey, on the south side of the village, toward Gevrey-Chambertin. This is richer and fuller in the mid-palate, with black fruit again, a truly enjoyable, very supple mouthfeel and fine, ripe fruit. There is a lot to like here!

The two gems in his cellar are Grand Cru. The **2007 Bonnes Mares Grand Cru*** (\$109.95), comes from the old Clair-Daü parcel on the Chambolle side of the vineyard, above the Comte de Vogüé's holding, planted in 1935. My notes from June of 2009 read: “WOW! Big, rich, fabulous. Very, very Chambolle in character, very elegant, very long, rich, complete. Marionberry and blackberry notes on the palate, with hints of coffee. A very, very, very long finish. Truly Grand Cru.” Finally, the **2007 Domaine Bart Chambertin Clos-de-Bèze Grand Cru*** (\$124.99) is big, masculine and extracted, but still retains an openness. This wine is definitely a serious cellar candidate, in need of a good long nap. But it has all the pieces one could ask to reward your patience. And the finish today shows how much promise the wine really has!

À Santé!

Keith Wollenberg



“A charming and refreshing rosé of Pinot Noir grown expressly for rosé, and is not a byproduct of making some other wine darker.”

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| Vinotheque 700 | 528 | \$4,267 | \$3,219 |
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| 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 |
| Villa Models | | | |
| Vinotheque 220 | 224 | \$1,999 | \$1,699 |
| Vinotheque 330 | 336 | \$2,299 | \$1,999 |
| Vinotheque 440 | 448 | \$2,699 | \$2,299 |
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February Featured Item:

Ravi Wine Chiller (\$39.99) An instant wine cooler that is chilled in your freezer. Place the Ravi into the bottle neck,

and pour using your thumb on the air hole to control flow. Slower for colder, faster for less cold. Very fast and very cool, pour up to 2 bottles and up to 2 hours per chill.



WinePreserva (6-pack \$4.99; 50-pack \$19.99)

The WinePreserva disks prevent oxygen contacting the wine in an open bottle by covering the surface with an inert disk that "floats" on top. The disks will not affect the quality or taste of the wine at all.



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“One of the few resolutions that you may actually enjoy keeping is the one where you drink good wine more often.”

K&L Wine Clubs: A Great Way to Start the New Year

We all make New Year's resolutions—some are hard to keep while others are easy. One of the few resolutions that you may actually enjoy is the one where you drink good wine more often. Let K&L help you keep it. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone's taste or budget. If you love Champagne, big bold reds, classic Italian wines, interesting varietals and/or great values, you'll find them in one of our great clubs. Our experienced buyers and our purchasing power, built over more than 30 years in the business, allow us to negotiate great deals in order to give you the best possible wines for your money. The clubs are not only a great splurge for yourself, but they also make a great gift for a friend, colleague or loved one. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800-247-5987 x2766** or email us at: theclubs@klwines.com.

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

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

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

Champagne Club: Our Champagne Club will guarantee you're the life of the party! Our Champagne buyer, Gary Westby, travels to Champagne to source the best possible artisanal grower-producer Champagnes as well as the world's top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such miniscule quantities. Add a little sparkle to the even numbered months. The Champagne Club costs \$69.95 per month +

shipping and ships every other month.

Club Italiano: With Italy's legendary winemaking and its modern ingenuity, our Italiano Club promises to deliver both classic and new interpretations of great Italian wines. Each month you'll be delighted to receive the best wines that Italy has to offer. The Italiano Club ships each month at a cost of \$39.95 + shipping.

Alex Pross, Wine Club Director

FEBRUARY WINE CLUB PICKS

signature red collection

2006 Domaine des Senechaux Châteauneuf-du-Pape*

One of our favorite properties and recently purchased by the Jean Michel Cazes Group (Lynch-Bages). This wine is rich and spicy with tons of raspberry and meaty flavors. 91 points WS and 18 points Jancis Robinson. This wine was bought and shipped direct from the property. Unfortunately we only have a few extra cases for re-orders.

Regular K&L Retail \$39.99 Wine Club price: Too low to print

best buy wine club

J. Bookwalter "Subplot #23" Columbia Valley Red

An amazing value Washington red from the Columbia Valley (30% Cab, 27% Merlot, 14% Syrah, 13% Malbec, 9% Petite Verdot, 4% Barbera and 3% Cab Franc). Intense and concentrated with powerful fruit supported by natural acidity and firm tannins. Best from 2009-2018.

Regular K&L Retail \$14.99 Wine Club price: \$8.99

premium wine club

2006 Domaine les Verrieres "Clos des Soutyeres" Coteaux du Languedoc*

92 points WS and a Top 100 Wine of 2008: "A muscular style, offering a concentrated, intense mix of crushed red fruit and bittersweet chocolate flavors, with big structure and big tannins. Mint, tannins and spice fill the long, intense finish. Tempting now. Best from 2009 through 2014."

Regular K&L Retail \$19.99 Wine Club Price: \$14.49

champagne club

Claude Cazals Carte Blanche Champagne*

You'd be hard pressed to find a better non-vintage Champagne than the Carte Blanche, an entry level offering from the family-owned Claude Cazals domaine. At once fresh and herbal, with hawthorn and acacia notes on the nose that follow through to the palate. Invigorating and tightly tangy, this Brut ends in a subtle note of bitterness, which cuts through rich shellfish just perfectly.

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

italian club

2007 Bricco del Cucù Dolcetto di Dogliani*

In the mouth, the wine is lush; it rolls across your palate with layers of black fruit flavors. This is a food wine if ever there was one, and it goes with everything!

Regular K&L Retail \$16.99 Wine Club Price: \$12.99

TALES OF THE SPORTING LIFE

The New Year is already shaping up to be an incredible one for aficionados of the **Sporting Life**. In San Francisco and Los Angeles, the cocktail bug has spread, and we are seeing ever more interest in the art and craft of mixing, not to mention a general increase in appreciation of all things “spiritual.” Rumors are rumors, but we should be seeing two very intriguing bars here in L.A. very soon. The first is a Mezcal Bar (thank you Mr. Moses) which should bring this rustic and tempestuous spirit out of hiding. Start your research now with **Del Maguey Chichicapa (750ml \$69.99)** and **Del Maguey Crema de Mezcal (750ml \$39.99)**. Del Maguey is the top dog in the Mezcal category and should be the standard by which to compare all others. The Crema is not cream based, but instead adds fresh agave syrup to the mix. Bottled just above 80 degrees, it still has a kick and makes the finest and simplest margaritas: just add lime juice, shake and serve over ice.

The second is a Rum Bar from the masters who helped developed the programs at Hungry Cat and The Doheny. I think Rum is the most underappreciated spirit in the West. I sense that people are scared and disappointed with Rum because they're used to the spiced or flavored ones that have so little intrinsic character. The Rum connoisseur is also an elusive breed, so the knowledgeable are greatly outnumbered by the laypersons, hence fewer guides to this complex and diverse world. Similar problems don't exist with Single Malts, where you can't so much as turn around without running into an “expert.” Here are some styles to get you started on your adventure. The **Rhum JM Vieux Agricole VSOP (750ml \$57.99)** comes from one of the top producers of this style of cane juice based Rums. Drier and cleaner than their molasses-based counterparts, the JM Vieux Agricole is the best place for brandy drinkers to start. Single Malt drinkers should look for a Jamaica Rum that's 100% pot-stilled, like the **Appleton V/X (750ml \$19.99)**, though there will be some column still juice in there. For the serious tippler, grab the **Smith & Cross Traditional Jamaica Rum Plummer & Wedderburn Pure Pot Still (750ml \$29.99)**, it's bottled at cask strength and needs some water to unwind. Please research cocktails for the old Jamaica Style Pot Stilled Rums as well. (Note: this is not the best choice for your mojito.) For something lighter in flavor, but still with lots of character, try the **Starr Ultra Superior Light African Rum (750ml \$33.99)**, a sustainable, fair trade Rum that is aged and filtered so it has plenty of flavor but not the dark color to mar the look of your cocktails. Made on the island of Mauritius, its distinctive bottle is even fabricated in Africa.

Ultra-rich molasses-based Rums are gaining in popularity right now, but many of the best are often overlooked. **Pusser's 15 year Navy Rum (\$44.99)** is an amazing pot-stilled Rum from Trinidad. It's rich, but has balance and exhibits coffee, toffee, tropical fruit, funk and caramelized bananas. This is sort of Rum that takes over your entire body. Also, look at **Ron Del Barrilitos 3 Star (\$39.99)**, which is the finest of the Puerto Rican Rums.

David Othenin-Girard

K&L HAS IT'S OWN AMERICAN BOURBON

Yes, you read the headline correctly! K&L has had Special Casks of single malt Scotch bottled for us in the past, but never before a craft American whiskey. We purchased an exquisite barrel of 10-year, seven-month-old Kentucky Bourbon from Four Rose's distillery and I couldn't be more happy with the results. Word of the high quality elixir spread quickly through my Whisky Core Group email list and we sold close to 70 of the 170 bottles produced pre-arrival—the remaining 100 bottles are now on our store shelves. For **\$59.99** it is by far the best deal we have in our spirits selection at the moment.

Getting to taste through a library of Four Rose's barrel samples is a bit more complicated than doing the same with another distillery's specimens, namely because of the way that Four Rose's makes Bourbon—they are the only producer who uses two different mash bills and five different strains of yeast to produce 10 completely different whiskeys. One of the batches consists of 75% corn, 20% rye and 5% malted barley. The other has 60% corn, 35% rye and 5% neutral distilled grain spirits. As is the case with wine, specific yeasts are then selected to produce specific flavors and then the whiskeys are blended together in various proportions and sold as different expressions. All 10 recipes are blended into **Four Rose's Yellow Label (\$21.99)**, while their **Small Batch (\$38.99)** culls only four from their finest formulae. To sample a single barrel of Four Rose's is to taste one of the 10 whiskeys in its pure, unadulterated form—each representative vial completely different from the next. So which one do you choose?

I knew right away that I wanted the mash bill with more corn to bring the sweetness of the whiskey rather than rye spice. Since we were going to be bottling this at cask strength (without the standard addition of water to dilute the proof) it was going to be hot enough on its own. The formulae are all distinguished by lettered code and in the end whiskey OSEQ was the clear victor. With its bright red fruit and baking spice flavors, floral aromatics and a kiss of banana, it supremely destroyed the other contestants. But don't take my word for it. This is a dram you'll have to taste for yourself.

David Driscoll

“Rum is the most underappreciated spirit in the West. People are scared and disappointed with rum because they're used to the spiced or flavored rums that have so little intrinsic character.”

“K&L has had Special Casks of single malt Scotch bottled for us in the past, but never before a craft American whiskey.”



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The Last Word **ON BORDEAUX**

Although most people are glad to see 2009 fade, it has been a very good year for the Hollywood store. As we approach our three-year anniversary, we feel we are truly a part of the neighborhood, enjoying seeing our regular clients as well as welcoming new customers. But the last half of 2009 did show us that the recession has caught up to the wine industry. Just look at the price of the 2005 Pichon below. It looks as though these great deals will continue well into 2010, helping all our friends keep a little more money in their pockets while still drinking well.

2006 Haut Nadeau Reserve, Bordeaux Superieur* (\$11.99) The 2005 vintage from Haut Nadeau was very popular and the 2006 is sure to be just as successful. On the nose are potent raspberry scents and a bit of cedar. The tannins are fairly polished, giving only a slightly astringent palate filled with lots of raspberry. The finish is all red fruit and fairly lengthy. This is a nice wine for only \$12.

2005 Fleur Haut Gaussens, Bordeaux Superieur (\$13.99) Everyone is aware that in a great vintage lower appellations produce even better wines, but I am amazed we are still finding new ones to sell. This is another value Merlot-based Bordeaux filled with fleshy and sweet fruit on the nose and palate, with lots of currant and blackberry fruit and polished-but-astringent tannins. The fairly long finish is all blackberry fruit. This is good for fans of French and Californian wine.

2005 Saint Jacques de Siran, Bordeaux Superior* (\$14.99) This wine is from the Siran house in Margaux, but from vineyards that lie on the Margaux appellation's border planted with 36% Cabernet Sauvignon, 42% Merlot and 22% Cabernet Franc. The nose is a bit dusty at first, with leather and some cassis in the background. The palate is astringent and medium-bodied with cassis, leather and a little smoke, plus plenty of cassis on the lengthy finish.

2005 d'Arche, Haut-Médoc (Inquire) This wine is a part of the Mahler-Besse stable located near Ludon-Médoc just south of Margaux (think La Lagune). It has that beautiful cassis nose of classic Bordeaux. Right now it's a bit shut down, but nice heady cassis and red fruit come through on the finish. Great structure with plenty of tannins and acidity. There is plenty of potential for this wine after a couple years of cellaring, making it a great option for cellar-worthy 2005 values.

2005 Pichon-Lalande, Pauillac (\$89.99) We recently tried this wine after it arrived from the distributor, and it's actually shut down right now. But this is a fantastic wine for an amazing price. From my notes in 2008: Dense, sweet black fruit and cassis. Tannins are polished with lots of depth. Long finish of cassis. This wine will be a stunner, and at this price it is worth a case.

Steve Greer

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