



WINE News



Gorgeous Grenache? TRY GIGONDAS

Oh what a great run France's Rhône Valley has had! With the exception of 2008, the last six years have been very good in this region of France. Perhaps the two strongest vintages, 2007 and 2010, yielded top wines that will age gracefully for the next 10-20 years. Although most of the 2007s are long gone and resting comfortably in many a wine cellar, K&L presently has an extensive selection of 2010 Rhône to try on for size, and a handful of just-arrived 2011s.

One of the most spectacular sights in the southern Rhône Valley is, without a doubt, the *Dentelles de Montmirail*, a chain of mountains directly above the sleeping village of Gigondas. A plethora of delicious Grenache-based wines come from the surrounding vineyards, made in a style reminiscent of Châteauneuf-du-Pape. Below are several examples of Gigondas, all of which are carefully vinified by some of the best winemakers in the region.

2010 Montirius "Terre des Aînés" Gigondas* (\$29.99) Planted in clay and limestone. Half of the estate's vines in Gigondas were planted by the Saurel family's great-grandfather in 1925. Three parcels equaling 16 hectares are planted to Grenache and Mourvèdre, 12 of which are those very old vines dating back to 1925. The 2010 Terres des Aînés is composed of 80% Grenache and 20% Mourvèdre. A distinct anise note lingers on the long finish of this rich red, which combined with a hint of lavender and black currant tea, make for a delicious and complex Gigondas. Certified by Ecocert and Biodyvin. 14.5% ABV.

2010 Domaine Les Pallières "Les Racines" Gigondas (\$42.99) 92 points Robert Parker: "The soft, delicious 2010 Gigondas Les Racines is, surprisingly, more open-knit than I remember it from last year. Abundant notes of red and black currants, raspberries, garrigue, crushed rock and peppery spice are all present in this medium to full-bodied, elegant yet substantial, authoritative Gigondas. It should drink well for 12-15+ years."

2010 Domaine Les Pallières "Terrasse du Diable" Gigondas (\$42.99) 93 points Robert Parker: "...The 2010 Gigondas Terrasse du Diable offers lots of black raspberry, kirsch and floral characteristics along with an undeniable crushed rock minerality. Medium to full-bodied and elegant as well as impressively built, rich, pure and beautifully balanced, it can be enjoyed now and over the next 15 years."

IT'S FEBRUARY, and we've got fabulous new wines in stock to enjoy whether the Groundhog sees his shadow or not. And there's no other region that provides more options for the season than the Rhône Valley. We've got great new selections from the exceptional 2010 and very good 2011 vintages. Read on for our staff's picks...

2010 Domaine Saint Damien "Les Souteyrades" Gigondas (\$34.99) 94 points Robert Parker: "A 1,000-case offering from gray clay soils, the 2010 Gigondas Les Souteyrades is also made from 80% Grenache and 20% Mourvèdre from 65-year-old vines. It represents what Saurel believes is his finest parcel of old vines. This cuvée is always the richest and fullest of this trio of Gigondas, and it can also contain more truffle, herbs, tannin and structure. A complex, intricate Gigondas, it offers a terrific perfume of truffles, forest floor, acacia flowers, and lots of black and red fruits. It hits the palate with a deep, expansive, round, full-bodied mouthfeel, and finishes long. This 2010 is capable of drinking well for 12-15+ years."

2011 Montirius Côtes du Rhône* (\$13.99) Like all of Montirius' wines, this delightful Côtes du Rhône is vinified without the use of oak. The 2011 is composed of 65% Grenache and 35% Syrah and showcases the characteristics of the vintage beautifully. It entices with dark cherry fruits with just a hint of damp earth and black tea notes, framed by fine tannins and snappier acidity. Organically grown grapes. 14% ABV.

2011 Domaine Les Grands Bois "Cuvée les Trois Soeurs" Côtes du Rhône* (\$13.99) Domaine Les Grands Bois is owned and run by husband and wife Marc Besnardeau (a former sommelier) and Mireille Farjon. The Cuvée les Trois Soeurs comes from 30- to 60-year-old vines and is predominantly Grenache, balanced by Syrah and Carignan. Spicy cherry and blueberry fruit is lifted with perfumy floral aromas. Finely structured on the palate, this is a round, stony and fresh Côtes du Rhône for enjoying now. 14.5% ABV.

Mulan Chan-Randel

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The Eighth Day of Clifftmas



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

Okay, as I write this on December 27th, there are only four more days to see if we go over the fiscal cliff. We survived the end-of-the-world prediction for December 21st, and I have a hunch we will survive this

problem too. In fact, I am (and have been) so confident of late, that I bought all of you some great gifts for 2013—at least those of you who love Bordeaux. I just finished writing orders for \$1M more 2009 Bordeaux ranging in price from \$9.99 to \$999.99. Most of the wines are in the sweet spot: \$29-\$69. These wines sold so well in November and December that I had to get more. I have a hunch that much of the wine bought then has been drunk already, but I hope you saved some for the long haul. I know they taste great now, but they will cellar magnificently for quite a few years. Some of the wines on order will sell out quickly, such as the **2009 Alter Ego de Palmer (Inquire)**, **Corbin (\$34.99)**, **La Croix de Beaucaillou (\$49.99)**, **Fleur Cardinale (\$49.99)**, **Gloria (Inquire)**, **Les Gravières (\$29.99)** and **Meyney (\$39.99)**. For those who want super great value wines—less than \$25 a bottle—look for **Beaumont, Paloumey, Lanessan, Lilian Ladouys** and **Gigault “Cuvée Viva.”**

Congratulations to K&L's good friend James Suckling for naming the **2009 Malescot-St-Exupéry (\$129.99)** his “Wine of the Year” for 2012. He must have read my report on the wine noting the fact that I said it was the best wine value from the best Bordeaux vintage ever! (Just kidding, James.)

We are hearing that retail sales in December were somewhat disappointing across the U.S. Well, happily we can report a great holiday sales season. Why not? We have great stuff to sell. Italian Brunello from 2006 and 2007 has been flying off the shelves, as has Champagne. Sales of 2009 Bordeaux, 2009/10 Burgundy and 2009/2010 Rhônes have been very brisk. Our first full container of Spanish wines will be sold out in another month or so. And do not forget the great beers we've been selling—none of which I have ever heard of.

Finally, not since the heyday of Todd Zucker buying the booze in the '80s have spirits sales been so strong. The products are a little different now, though. No more Ancient Age or Old Crow or Relska Vodka. Now we sell tons of esoteric brands, both brown and white. Our buyers have done a great job finding niche brands and educating our consumers about them. All in all a fine finish to 2012. Now we will see if 2013 is as good, with its cliff and all.

Clyde Beffa Jr.

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

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

K&L SAN FRANCISCO

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Hollywood, CA 90028
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We accept American Express, Discover, Visa and Mastercard.

Mailing List If you are not on our mailing list and would like to be, please call one of our stores or visit our website, KLWines.com. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list or our email 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, 2013. 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 page 29). Please contact us for details.

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REVIEW KEY

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

SATURDAY TASTINGS

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

February 2: 2009 and 2010 Vintage Rhônes. Show the Rhône some love this month.

February 9: Almost Valentine's Day Champagne Tasting! Our 10th annual (almost) Valentine's Day Champagne tasting.

February 16: Bordeaux! A continued exploration of the 2009 and 2010 vintages from Bordeaux.

February 23: Red Wines of Italy. What better way to end the month of love than with the great reds of romantic Italy?

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.
February 7: Henriot Champagne; February 14: TBA;
February 21: Tablas Creek; February 28: TBA

In Redwood City, Fridays from 5-6:30 p.m.
February 1: Big Basin; February 8: Staff Picks;
February 15: Quivira; February 22: Tablas Creek

In Hollywood, Thursdays from 5:30-7:00 p.m.
February 7: Staff Picks; February 14: Valentine's Day Bubbles;
February 21: Henry Wine Group; February 28: Vibrant Rioja

Sommelier Notes THE AGE OF VACQUEYRAS

"...One AOC that is exceptional is Vacqueyras. This is an up-and-coming star in the southern Rhône." —Robert Parker

According to the Zodiac calendar, February is the month governed by the sign of Aquarius. Not anymore. As declared by the omniscient Robert Parker, there's a new star on the rise, and when such a declaration is made, the entire cosmos shifts. This is the dawning of a new age: the Age of Vacqueyras.

Vacqueyr-wha? Yes, Vacqueyras: a small southern Rhône appellation nestled beneath the rocky peaks of the *Dentelles de Montmirail*. Vacqueyras has been on K&L's radar as a source for delicious, food-friendly gems for some time, but it wasn't until recently that the region has taken center stage among the wine drinking elite. Though the style of Vacqueyras wines are very similar to those produced in the more prestigious neighboring appellations of Châteauneuf-du-Pape and Gigondas, subtle differences in blending style make for a distinctive aroma and flavor profile that is uniquely Vacqueyras. For example, compared to Châteauneuf-du-Pape and Gigondas, where the basic red blend is about 80% Grenache with the balance Syrah and other blending varietals, the typical Vacqueyras red contains a higher percentage of Syrah than Grenache. Thus the wines are typically a little lighter in style and often present an earthy, rustic edge. As folks have tended to prefer the richer, rounder, fuller and more instantly gratifying Grenache-based blends, fans of Vacqueyras have historically been in the minority. However, thanks to major improvements in quality of production in Vacqueyras since its promotion to appellation status in 1990—coupled with strings of exceptional recent vintages, 2009, 2010 and now 2011—the region has gradually proven itself to be a serious source for elegant, charming wines that rival Gigondas as an affordable alternative to Châteauneuf-du-Pape.

We recently added the wines of Montirius, a fifth-generation Vacqueyras producer to our Direct Import program, just in time to give you a chance to get your hands on these wines before they become increasingly more expensive and scarce. This estate works entirely biodynamically and never uses new wood in any of their wines, striving for a purer, more elegant expression of fruit and terroir, which is why their wines have always stood out to me amid the sea of competition as a step above in elegance and craft for the price.

2010 Montirius "Garrigues" Vacqueyras* (\$19.99) This blend of 30% Syrah and 70% Grenache comes from 65-year-old vines. The soil type here is a mix of blue marl, clay and sandstone, promoting concentration, lift and mineral nuances in the wine. The wine is raised in concrete, with no contact with wood to preserve the fruit's natural, wild, "garriguey" expression (hence the name). It offers an intoxicating nose of dark cherry overlain with lavender, rosemary and savory herbs, with spicy hints of licorice, black pepper and warm earth. Styled for near-term drinking, this improves in the glass and is an ideal match with roast meats and braises.

2010 Montirius "Le Clos" Vacqueyras* (\$24.99) Syrah leads the way in this 50/50 Syrah-Grenache blend, dominating the nose with that irresistible pairing of freshly cracked black pepper and smoked meat aromas. Named Le Clos for the fact that all the fruit comes from a parcel totally enclosed by forest, this is more structured than the Garrigues. The palate is densely packed with dark, meaty fruit but is supported very well by solidly structured tannins and impressive acidity. This has much to offer now, but it seems poised to develop beautifully over time.

2011 Montirius "Mineral" Vacqueyras Blanc* (\$24.99) The Montirius white Vacqueyras consists of half Bourboulenc blended with equal parts Grenache Blanc and Roussanne. Bourboulenc is known for high acidity and verve, and this wine wastes no time in showing off its provenance of ancient sandstone soils in the form of bright, chalky aromas and flavors laced with subtle herbs and a fleeting hint of white pepper. Its fleshiness, viscosity, and balance are attributed to the supporting roles played by Grenache Blanc and Roussanne and not to wood. This is very different from your average peachy, blousy white Rhône. To all fans of distinctive, mineral-driven white wines: I predict this bottle will make an appearance at your table very soon.

Design Your Own Wine Club! Whether you are interested in exploring different regions of the Rhône Valley or looking to try a variety of affordable, food-friendly wines from all over the world, you can design your own customized wine club and learn from professionals through the **K&L Personal Sommelier Service**. You set the number of bottles, the duration of the subscription and the budget. You can focus on specific regions and styles, or leave it open to be surprised. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started today!

Chiara Shannon

HAIL TO QUEEN MARGAUX

In my mind the small appellation of Pauillac has always been the “Commune of Kings,” making masculine, powerful Cabernet Sauvignon exemplified by its three diamond-studded First Growths: Latour, Lafite, and **Mouton Rothschild (2009 \$1,099.00)** at the pinnacle. Those superstars are followed closely in quality by the great vineyards of **Pichon-Lalande (2009 \$229.99)** and **Pichon-Baron (2009 \$209.99)**, the world famous **Lynch-Bages (2009 \$199.99)** and the newest superstar **Pontet-Canet (2009 \$299.99)**. But as you can see, you need a king’s ransom to buy these great wines in today’s marketplace.

The wines of Pauillac are indeed great, but the reality is that the entire Bordeaux region is making great wine today and offering tremendous value, much of which comes from the also world-famous commune of Margaux. If Pauillac is the King, then Margaux is the lovely, elegant and wealthy Queen—as was Eleanor of Aquitaine, who later became Queen of France—the wines perfectly reflect her royal elegance.

In the last few years I have found myself buying more and more wines from Margaux and the surrounding southern Médoc. Maybe my appreciation for wines that feature more elegance is growing as I age—but all fine Bordeaux should absolutely have a vein of elegance—the price is really the big factor! In my opinion there are quite a few estates that easily made their best wine ever in 2009. Malescot-St-Exupéry tops this list; this Third Growth had underperformed for decades, but when Jean Luc Zugar took over the reins this changed immediately. He made a delicious wine in the torrid heat of the 2003 vintage and a phenomenal 2005 that, with the 2009, will battle it out for their best wine ever. I was thrilled to find out that when the famous wine critic James Suckling came out with a list of his favorite wines from 2012 the **2009 Malescot-St-Exupéry (\$129.99)** was #1.

Over the last two years I’ve told every customer I have that the Malescot, along with **Calon-Ségur (2009 \$119.99)**, are the greatest wines of the vintage for the money. We have small quantities of these wines, so do not hesitate. He who hesitates is lost! My #1 pick for 2009 under \$100 was, and still is, the second wine of Palmer: **2009 Alter Ego de Palmer (Inquire)**. It’s an incredible wine for the money and has sold out numerous times already. I’m so glad we have a small amount coming back. I bought the wine the first day it was released in June 2010; last month one of my nice but less-informed customers decided he only wanted famous names, so I wrote him a check for all of his Alter Ego!

It seems that each time I walk out of the Union des Grand Cru’s Margaux tasting every April in Bordeaux I say the same thing: The best wine in the room is the **Rauzan-Ségla!** I adore this classy wine, which always features dark, sleek fruit that is fresh and perfectly balanced. This wine screams Margaux and the **2009** is a steal at **\$119.99**. Other 2009 classified growths from Margaux you should buy are **Brane-Cantenac (\$99.99)**, **Lascombes (\$109.99)**, **Labégorce (\$29.99)**, **Marquis de Terme (\$44.99)**, **Marquis d’Alseme (\$39.99)**, **Du Tertre (\$44.99)**, **La Lagune (\$69.99)**, **D’Issan (\$79.99)** and **Giscours (\$72.99)**.

In the super value category, wines I really love include the **2009 Cambon La Pelouse (\$21.99)**, from a property located right near Cantemerle and Giscours. It always has very serious dark fruit and cellars very well; it may be the finest *cru bourgeois* made today for the price. The **Tour de Mons** from Margaux proper is an irresistible wine for me; I have already drunk all six bottles of my 2005, the only 2005 in my cellar I have consumed. Lovely bright blueberry fruit, elegant and so tasty, the **2009** is just **\$27.99**. Believe me, you must try these. Do not let the low prices scare you!

Quite frankly it has been a very long time since I saw a spreadsheet with new arrivals direct from Bordeaux that made me more excited than the one I’m looking at as I write this. There are a ton of fun wines and sizes “on the water” that you should know about, and many of them are favorites of mine. I love **Poujeaux**, and we will have **1998** in 3L bottles for **\$299.00**, **5L** for **\$499.00** and **6L** for **\$549.00!** There will be 3L of **2006 Cantemerle (Inquire)**. Other wines on their way include the **2000 Prieure-Lichene** in 3L and 6L, **1987** and **1996** in 6L and **1997** in 3L, and the **1988 Pape Clément** in 5L for **\$2,299.00**. Get the party started!

Happy Valentine’s Day! Please feel free to contact me anytime with any questions or for advice on the wines of Bordeaux at x2723 or by email at Ralph@KLWines.com.

Cheers, Toujours Bordeaux and Go World Champion San Francisco Giants!

Ralph Sands



“I adore the Rauzan-Ségla, a classy wine, which always features dark, sleek fruit that is fresh and perfectly balanced. This wine screams Margaux.”

STEVE BEARDEN *On Bordeaux*

As we get ready for the onslaught of soon-to-arrive 2010 Bordeaux we can enjoy the last of the late-arriving 2009s. We still have plenty from this warm, accessible vintage, but don't wait too long if you haven't yet grabbed yours. In addition, if you have not yet jumped on the bandwagon for the fantastic 2010 white wines, now is a chance to try some before they are all gone.

2009 Chauvet Rouge, Bordeaux (\$9.99) Here is yet another example of the great quality provided by the 2009 vintage in the lower price range. This starts with warm, earthy scents of baked cherry, dark plum and ripe blackberry fruit. Although the body of the wine is surprisingly deep and rich, the finish stays clean, crisp and refreshing in this amazing bargain.

2009 Picque Caillou Rouge, Pessac-Léognan (\$22.99) Smoky dark currant and hot gravel aromas soar from this elegant yet rich wine. The body is smooth and satin textured, and there is a roasted quality to the sweet, dark fruit and toasted herb flavors. This stays supple, velvety and balanced right through to the gravely, mineral-laced finish.

1998 Grandis, Haut-Médoc (\$19.99) Yet another well-aged and unbelievably well-priced Bordeaux has landed here at K&L, and it is a wonder that people are drinking anything else these days. This traditionally styled wine from a very good vintage starts with mature notes of cedar, black olives, dark cherry fruit and a touch of leather. The mid-palate is firm, chewy, bold and bone dry. The still youthful tannins speak to the power of the vintage, but at 12 years of age this is a joy to drink now.

2010 Chasse Spleen Blanc, Moulis (\$24.99) This hard-to-find white from one of the most consistent producers in Moulis won't be around long, so do not hesitate. Grapefruit, citrus pith, fresh-cut melon and just-squeezed Meyer lemon are some of the things that come to mind when this is poured. This is juicy and mouthwatering, yet there is a roundness to the white fig-flavored middle that gives an impression of added weight. The fine finish of citrus and powdered minerals wraps up with a feeling of steely freshness.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

As we anticipate the release of the 2010 vintage Bordeaux, it is worth looking back and recalling the excellent quality of the wines—particularly in the \$10 to \$20 price range—of the 2009 vintage, many of which are still available. These can be enjoyed now or over the next three to five years. Some of my current favorites:

2009 Petit Manou, Médoc (\$17.99) The 2009 vintage was a particularly good vintage for the Médoc. This, the second wine of Clos Manou in Saint-Christoly de Médoc, was made with a higher percentage of Merlot than the *grand vin*, lending additional ripeness and improving near-term drinkability. There is a state-of-the-art winery producing wine in a modern, fruit-forward style. Black fruits, cherry and plum. Nicely integrated oak. Rich, silky texture.

2009 Martinat, Côtes de Bourg (\$14.99) Lucie and Stephane Donze produce wine from 10 hectares of vineyards with an average age of 40 years in the commune of Lansac in the heart of the Côtes de Bourg. In this Right Bank enclave, Merlot is the dominant red wine grape. In addition to 70% Merlot, however, Martinat is composed of an intriguing 20% Cabernet Sauvignon and an improbable 10% Malbec. Red and black fruits with a hint of new wood. Firm tannins.

We also have two wines from properties owned by Bernard Magrez, who also owns Pape Clément, Fombrauge and La Tour Carnet. These were two of our most popular wines from the 2005 vintage. We have been looking forward to enjoying the 2009s.

2009 Perenne, Premières Côtes de Blaye (\$14.99) A blend of 85% Merlot, 13% Cab, 1% Cab Franc and 1% Malbec. Red and black fruits. Plummy with good ripeness. Firm, fine tannins.

2009 Plaisance “Cuvée Alix” Bordeaux Supérieur (\$14.99) From the Premières Côtes de Bordeaux in the Entre-Deux-Mers region. Made from 75% Merlot, 20% Cabernet Sauvignon and 5% Cab Franc. Tons of dark fruit. Rich and round with good underlying structure. Fine tannins.

And lest we forget the white...

2011 Haut-Magnet Blanc, Bordeaux (\$9.99) Produced by Château Saint-Florin in the commune of Soussac near the village of Pellegrue in the heart of the Entre-Deux-Mers. This is classic Bordeaux blanc: lightly floral with bright citrus notes, dry and crisp.

Jeff Garneau

“We still have plenty from this warm, accessible vintage, but don't wait too long if you haven't yet grabbed yours.”

“The 2009s in the \$10-\$20 price range can be enjoyed now or over the next three to five years.”

“But unless you were on the amazing cruise with Clyde, you know that there is really no good wine in Alaska. A tallboy from Château Budweiser is usually the beverage of choice...”

Pairings: Wines for Seafood and Game

In my former life as a chef I spent a summer cooking on a charter yacht in southeast Alaska. After spending a season at a Relais and Château ranch in Montana, and then a season as the chef of a hunting camp in Idaho, I was up for just about anything. Second only to the wildlife that served as inspiration, was the seafood. Every type and size of salmon—fresh, smoked, canned, candied—crab that was, I kid you not, close to four and a half feet from end to end, and halibut! Oh the halibut! Did you know they had cheeks? And that they are just about the best thing ever? The second meal of every trip was seafood chowder (the first was fresh steamed crab, cracked and cleaned). I took the bounty of seafood available and turned it into a pretty awesome Alaskan chowder served in a toasted bread bowl and finished with crispy bacon bits. But unless you were on the amazing cruise with Clyde, you know that there is really no good wine in Alaska. A tallboy from Château Budweiser is usually the beverage of choice, or if you're fancy, a beer from the Alaskan brewery in Juneau behind the Costco. I tried to block it completely from my mind, but I remember pouring “Chablis” from a gallon jug into plastic wine glasses. If I were to duplicate that experience today, you can bet your budushka I would be pouring the **2011 Domaine Lafage “Cuvée Centenaire” Côtes du Roussillon Blanc (\$12.99)**. Composed of 80% Grenache Blanc and Grenache Gris from 100-year-old vines and blended with 20% Roussanne, it is aged in both stainless steel and new French oak. This wine has all the richness and clean finesse that this humble dish deserves, with palate-cleansing acidity.

And while I didn't cook anything like caribou in Alaska, I did cook elk, venison and antelope while in Montana and Idaho. Searing the prized backstrap and slicing it thinly, while it was just under medium-rare, I served it on a cloud of silky potatoes aligote, with a pool of concentrated demiglace, but I yearned for the right wine to serve in the middle of nowhere. A bottle of **2010 Domaine Roche “Cairanne” Côtes du Rhône-Villages (\$16.99)** would have been perfect. A blend of Grenache and Syrah so ripe and opulent it could make up for

the meat being slightly overcooked (game can be one of the toughest meats to cook because of its lack of fat) if you were making this at home, and its lovely red raspberry acidity is

tempting enough to use in the demiglace, assuming you'd want to sacrifice a glass.

Melissa Lavrinc Smith

OLD WINES ARE GREAT TO BUY AND SELL

One thing about the great young wines from Bordeaux, Burgundy and the Rhône, as well as California Cabernet, is that most turn out to be great old wines. K&L loves selling these young wines, and we often get to sell them again once they've matured. (Multiple sales of the same bottle is a specialty of ours.) We buy many wines from our great customers and then sell them to other great customers. Since this issue is Rhône-related, here are a few such gems from that esteemed region.

2001 Château de Beaucastel Châteauneuf-du Pape (\$99.99) 96 points Robert Parker: “This inky/ruby/purple-colored cuvée offers a classic Beaucastel bouquet of new saddle leather, cigar smoke, roasted herbs, black truffles, underbrush and blackberry as well as cherry fruit. It is a superb, earthy expression of this Mourvèdre-dominated cuvée.”

2002 E. Guigal “Château d'Ampuis” Côte-Rôtie (\$49.99) 90 points *Wine Spectator*: “Excellent ripeness for the vintage, with focused red and black cherry and plum fruit. Also shows judicious toast, along with mineral and coffee notes on the supple finish. Drink now through 2010.”

1999 E. Guigal Châteauneuf-du-Pape (\$99.99) This was the #1 wine on the *Wine Spectator's* Top 100 Wines of 2002. “Distinctive Châteauneuf, with plenty of wild mushrooms, wet earth, game and leather. This is not a fruit bomb; it has chewy tannins. But underneath is wonderful sweet fruit, as well as a subtle mineral caress. Something special. Best from 2005 through 2015.”

2004 Domaine Marcoux “VV” Châteauneuf-du Pape (\$149.99) 94 Points WS: “Very round and supple up front, with raspberry and fig fruit caressed by silky tannins. Long finish shows kirsch, mineral, graphite and dark chocolate hints. Really stretches out, with the structure becoming more evident as it tightens up in the glass. Needs cellaring to let it put on all its weight. Best from 2008 through 2024.”

Plus, we have two Canadian sweet wines that are both delicious!

2005 Henry of Pelham Vidal Ice Wine (375ml \$19.99) This ice wine comes from naturally frozen Vidal grapes from select Niagara vineyards. Its tropical bouquet is dominated by scents of pineapple and mango. The palate is pleasantly tangy and very rich, layered and long. Very limited production. Usually sells for more than twice the price!

2007 Henry of Pelham Riesling Ice Wine (375ml \$24.99) Like the 2005, except this comes from naturally frozen Riesling grapes harvested from Henry of Pelham's own Niagara Escarpment vineyards and from another vineyard on the Beamsville Bench. All Botrytis Cinerea-affected fruit is removed prior to harvest. Very limited availability.

Clyde Beffa Jr.

Valentine's Day Champagne

The best Champagne experiences are with the person that you love, and I can't think of any better excuse to share a bottle of Champagne than Valentine's Day. Lots of people complain that it is a Hallmark holiday, but I am a celebrator and look forward to it every year. One thing I don't like about it though is dining out, as our friends in the restaurant business are swamped with two-tops—many guests out for one of their few excursions of the year. Instead Cinnamon and I dine at home and splurge on a bottle of **Krug "Grand Cuvée" Brut Champagne (\$139.00)**, one of the very best bottles we have to offer at K&L. The bottle that I am looking at as I write is from batch 311032, based on 2004 and composed of 121 different wines from 12 different vintages going all the way back to 1990. It was disgorged in the fall of 2011. You can find this information by going to Krug.com and entering the code above. Cinnamon and I last had this together at dinner with Margareth Henriquez, the CEO of Krug, and it was very memorable. It was Krug at its toasty, extroverted best, with plenty of buttery brioche and mid-palate weight. It also had typical 2004 zing and acidity, and showed attractive aspects of both youth and maturity.

I love the idea of sharing something that is blended across time for a romantic occasion, and another impressive bottle in that regard is the **Charles Heidsieck "Brut Reserve" Champagne (\$49.99)**. This wine is an even blend of Pinot Noir, Chardonnay and Meunier composed of 40% reserve wines that average 15 years old. It manages to be young and old at the same time, with lots of virile chalk and plenty of bready richness. The winemaking team did a lot to improve this wine before raising the price, including cutting the number of grape suppliers in half to ensure that only the best fruit into it!

The K&L Valentine's Day tradition has always been **Billecart-Salmon Brut Rosé Champagne (\$74.99)**, and we have it for you. This effortless, elegant Champagne is one of our top sellers for a reason. The benchmark in rosé, the Billecart always shows subtle strawberry fruit and the finest bead of tiny streaming bubbles. I hope that you and yours have a great Valentine's Day. Don't forget the Champagne!

Gary Westby

IN LOVE WITH ROSÉ CHAMPAGNE

Well, here I am writing this article two days after Christmas. The good thing is that I have been thinking about Champagne nonstop this month (December). Now, it is another big Champagne holiday, Valentine's Day. And since the color red seems to be theme for this day, I'm going to concentrate on "red" Champagnes or, more precisely, pink ones.

To start things off, there is the always wonderful **Ariston Aspasié Brut Rosé* (\$32.99)**. This perennial favorite is half Pinot Noir and half Chardonnay aged for five years on the lees. It starts with rich cherry fruit and ends with bright raspberry notes and ample minerality. The Aristons are masterful winemakers, and all of their bubbliés are excellent.

Another small estate producer that puts out a dynamite rosé is Pierre Paillard. The **Pierre Paillard Brut Rosé (\$49.99)** is dry and crisp and composed of 70% Chardonnay and 30% Pinot Noir, 6% of which is still Bouzy rouge. There is a nectarine and raspberry nose with a ton of minerality and acidity. Clean, clean, clean and sexy, sexy, sexy! Not particularly detailed wine descriptions, I know, but they are accurate! Long, lingering finish.

Do you need some "big guns" to impress your date? How about Champagne from some venerable houses like Ruinart and Bollinger? The **Ruinart Brut Rosé (\$64.99)** is big and fleshy, with 55% Pinot Noir and 45% Chardonnay, with a whopping 18% of the Pinot from vinified red wine. Black cherries, spices, deep orange scents and a smooth character make this perfect to drink on its own. As smooth as a 1955 Cadillac on a freshly-paved highway. The **Bollinger Brut Rosé (\$74.99)** is barrel-aged and has heaps of black cherry fruit, vanilla cream and brioche. Hints of tangerine and a zippy, mineral-driven finish add excitement and zest to the overall character. Perhaps James Bond should switch from the R.D. to the Brut Rosé for Valentine's Day. However, his romances tend to be not-so-lucky for the object of his affections. Sometimes, they even end up shooting him.

Finally, we have the **Fleury Brut Rosé (\$49.99)**, a big pink from a small estate. Made from 100% Pinot Noir that's also 100% biodynamic. The juice gets full skin contact, so it is no surprise that this beauty has dark strawberry flavors, vanilla and spice. The Fleury does have elegance, however, which lends it a uniqueness and character that (almost) approaches subtlety. It is equally fine by itself or with a main course. Here's to another Champagne holiday!

Scott Beckerley

"It was Krug at its toasty, extroverted best, with plenty of buttery brioche and mid-palate weight. It also had typical 2004 zing and acidity, and showed attractive aspects of both youth and maturity."

"Perhaps James Bond should switch from the R.D. to the Brut Rosé for Valentine's Day. However, his romances tend to be not-so-lucky for the object of his affections. Sometimes, they even end up shooting him."



THE VIGNERON AND THE DEVIL

Legend has it that hundreds and hundreds of years ago a gentle, wise and provident soul named Monsieur Roux thought to plant a new vineyard in the pebble-strewn, red-veined soils beneath the stark, jagged dog's teeth of the *Dentelles de Montmirail* in the southern Rhône. While working pick, hand and hoe to clear away biting rocks and aromatic scrub, digging and planting his young vines in the thin, unforgiving soil, a snippety, root-nosed little devil suddenly sprung from behind an ancient gnarled oak. In a rasping voice that sounded like he was swallowing stones and speaking at the same time, he double-dared the weary vigneron to climb still higher up the relentless hill and plant his lovely vines on steeper, stonier slopes, the better to catch the full effects of the hungry southern sun. Not to be mocked or outshone by the impetuous imp, Monsieur Roux declared, "If I go higher up, the vines will bear your name!" And credit the little devil, they did!

The proud descendants of that first Monsieur Roux, and there were many, held that precious domaine, named Les Pallières, and those steeply-terraced, venerable vineyards in Vaucluse for more than 600 years. The estate finally passed to brothers Daniel and Frédéric Brunier (Vieux-Télégraphe) and legendary importer Kermit Lynch in 1998 because there were no apparent heirs. Renovating the

treasured property involved building and reinforcing terraces, constructing a new gravity-fed winery and, after carefully analyzing the elevations, soil types and vineyard sites, designating two distinct Gigondas cuvées where historically there had been only one. One could confidently say that the "devil" is still overseeing the details.

The **2010 Domaine Les Pallières "Les Racines" (\$42.99)** is a graceful cuvée, predominantly Grenache, with Syrah and Cinsault and the rest Clairette. This refined, ruby-esque Gigondas shimmers in the glass, emitting delicate aromas of red currants, ripe raspberries and Provençal herbs, leading to an elegant palate intricately interwoven with dark cherry, orange peel, licorice and a pleasing core of dusky minerality. Tannins are underplayed by the vibrancy of the fruit in this beautifully rendered expression of what a Gigondas can be. The **2010 Domaine Les Pallières "Terrasse du Diable" (\$42.99)** is made from 90% Grenache, with equal parts Mourvèdre and Clairette. Built on a larger frame of minerality, this cuvée is perhaps less refined but possesses a bit more edgy intensity and thrust, with a sumptuous array of black and red fruits embellished by garrigue, lavender and smoky black tea notes. Lingering and powerful on the finish, this may take a bit more time to evolve, but will be well worth the wait.

John Majeski

FRENCH REGIONAL *Vin de Savoie*

Since we are deep into winter at the moment, I thought that this would be an opportune time to introduce you all to the cool mountain wines of the Savoie. Located at the base of the French Alps in eastern France, this wine region is famous for its crisp and vibrant wines. Varietals with names like Jacquère, Altesse, Bergeron and Mondeuse make the Savoie definitely a more "off the beaten path" wine region, but one that I definitely recommend taking the time to explore. Perhaps at your next fondue party or après ski with some charcuterie and assorted cheeses!

2011 Domaine Eugene Carrel Vin de Savoie-Jongieux (\$10.99) This is 100% Jacquère named for the village of its provenance, Jongieux. Vines are planted in calcareous clay and the wine is aged sur-lie in stainless steel until bottling. The color is bright with green highlights and it is incredibly fruity and refreshing, with citrus and very ripe pear notes as well as floral overtones leading into a mineral finish. Serve chilled as an apéritif or with shellfish. 11.5% ABV.

2011 Domaine Frederic Giachino Altesse Roussette de Savoie (\$17.99) Since Frederic Giachino took over his family's small Savoie estate in 1988 he has more than quadrupled its size and converted to organics. The Altesse comes from 10-to 15-year-old vines planted on sandy, limestone soils. Aged for eight months in tank sur lie. According to the importer this lovely mountain white has: "rich aromas of quince, pineapple and sweet almond." In the mouth there's an "impression of opulence thanks to notes of buttered pears with aromas of citrus fruits, which brings a fresh and exotic finish." Traditionally served as an apéritif. Organically grown grapes. 12% ABV.

2011 Domaine Frederic Giachino Vin de Savoie-Apremont (\$15.99)

This 100% Jacquère comes from vineyards around the Savoie town of Apremont. It is crisp, brisk and very light on its feet as it is vinified in stainless steel. However, in order to introduce a bit more fatness into the wine, Giachino ages it on its fine lees during the winter with some stirring, bottling the year after harvest. This is as clean and pure as the lakes of the Savoie, and it is the perfect match for freshwater fish. Organically grown grapes. 11% ABV.

2011 Domaine Jean Vullien Chignin-Bergeron (\$17.99) The Savoie town of Chignin is home to Bergeron, a varietal more famously known as Roussanne in France's southern Rhône Valley. Enticing flavors of orange, apricot, honey and minerals, with a very creamy mouthfeel and refreshing acidity, are what make this mountain white so compelling. Try it with cheese...a nice Tomme or Reblochon would be divine! 12.5% ABV.

2010 Domaine Jean Vullien "St-Jean de la Porte" Mondeuse Vin de Savoie (\$14.99) Mondeuse Noire is a varietal that is indigenous to the Savoie region of France. Although examples can also be found in Argentina, Australia and California, it is in the foothills of the Savoie's French Alps that it is its most expressive. Jean Vullien's rendition of Mondeuse is the unaltered expression of red cherry fruits, floral and earthy notes. Fine tannins and crisp acidity make it extremely food friendly as well. Pair it with game, venison, hare and Savoie's cheeses like Tomme de Savoie and Reblochon. 12.5% ABV.

Mulan Chan-Randel

French Regional

“Long have we extolled the virtues of the wines of Joseph Swan, so I hope I’m not boring you when I tell you this is simply one of the best Pinots you’re going to find at this price...”

Brick’s Backyard Picks: Bearings

February is all about all of us here at K&L getting back to normal. It is about us finding our rhythm again and setting the pace for 2013. We’d love to be able to do that earlier, say in January, but there is a huge sigh of relief here that lasts a week or so after the chaos of December, and then we have to wrap up a bunch of loose ends, including a week of inventory at the end of the month. February brings new fun wines and plenty of opportunity for us as buyers to offer you new deals as we really get into our tastings and winery visits.

However, not to pull the shroud of secrecy off of the inner workings of our newsletter, but I’m writing this article at the end of December, before any of that happens. So to get you through this month I’ll have to bring you the best of what we have left from the end of 2012. Now don’t think these are stale, moldy, oldies. In fact, these were some of the most exciting wines that we sort of didn’t have time to feature at the end of last year. Let’s start with a new vintage of one of our old favorites: the **2010 Joseph Swan “Cuvée de Trois” Russian River Valley Pinot Noir (\$28.99)**. Long have we extolled the virtues of the wines of this historic winery, so I hope I’m not boring you when I tell you this is simply one of the best Pinots you’re going to find at this price point, especially from the Russian River Valley. Full of vibrant aromas of blood orange, sweet anise, cranberry and clove, this expresses the coolness of the 2010 vintage perfectly. From the get-go the acid is wonderfully refreshing and meshed into the wine perfectly. Add sappy flavors of cola, raspberry, sage and berry compote and this becomes dangerously easy to drink.

Also wildly exciting is the re-launch of the Renwood brand. Having had its ups-and-downs for years, I believe this brand will now finally have some stability and will be producing much less wine overall, with a focus on quality. To this extent their plans now are to top out at 50,000 cases, and they have already signed on Jeff Cohn (JC Cellars, Rosenblum) and Alberto Antonini (Poggiotondo, Antinori, Frescobaldi) as consulting winemakers. The first example of the positive changes made at the winery is the **2010 Renwood “Reserve” Dry Creek Valley Zinfandel (\$19.99)**. This wine has a savory/meaty edge to the ripe black cherry fruit. Straightforward, and deliciously

so, this is soft on the palate with clean varietal flavors of cassis and blackberry, with touches of mocha and vanilla from plush, integrated oak. Perfectly weighted and precisely ripe, this really is a fantastic return from an old fave.

Also, remember that if you are interested in joining our mailing list focused on interesting,

small production Domestic wines, wines that are destined to become the “next big thing,” wines that don’t have points, or are just underdogs, please send me an email at BryanBrick@KLWines.com. Cheers!

Bryan Brick

WINERY TO WATCH: MONTIRIUS

Montirius. J’adore. And apparently I’m not the only one. This newsletter reads like a love letter to your small, family-owned domaine. Fortunately there’s enough of your wines to go around.

Owned by fifth generation wine growers, the Saurel family, and named for proprietors Christine and Eric Saurel’s children: MON (Manon) TI (Justine) RIUS (Marius), the family makes wine from their cellars in Vacqueyras, and the range includes wine from that appellation as well as Gigondas, Vaucluse and the Côte du Rhône. The domaine is certified *biological* (organic) by Ecocert and biodynamic by Biodyvin (they’ve been farming biodynamically since 1996), and in 2012 Ecocert certified their wines from the 2006-2011 vintages as “biological,” not just “made from biological grapes.” But the fact that the domaine is biodynamic isn’t why we love them, though it may contribute to the fact, it’s that their wines are delicious *and* affordable expressions of their terroir, a combination that none of us can pass up.

How do they do it? Attention to detail, of course, and unwavering dedication from the vineyards to the cellar, that’s what makes the entire range so fantastic. All of the wines are fermented in cement tanks, never seeing a lick of oak, so there’s nothing to get in the way of the pure fruit, Provençal spice and soil-driven minerality. We’ve been their exclusive importer in California since July 2012, and this allows us to offer their wines at remarkable prices.

My love affair with Montirius began with the **2011 Montirius Côte du Rhône* (\$13.99)**. My bank account drained after Hanukkah, Christmas and my baby’s first birthday, I was looking for something to drink that fit my tight budget. What I discovered was a wine that was unbelievably fresh, with the windswept herbaceousness (known as garrigue in the southern Rhône), briary fruit and Syrah’s natural spiciness.

Not long after I tried the CdR, I needed a white wine to bring to a dinner party. I often find Rhône whites too flouncy and plush, preferring the snappy, mineral-driven whites of the Loire, but a coworker convinced me to try the **2011 Montirius “Mineral” Vacqueyras* (\$24.99)**, and I’m awfully glad they did. Made from Grenache Blanc, Roussanne and Bourboulenc, the wine has the viscosity I needed to stand up to butter-roasted spiny lobster, but the acidity, minerality and brightness I crave in a white wine. Unadulterated by oak, it was the perfect pairing and a crowd-pleaser too.

In addition to the two aforementioned wines, we carry the “Le Clos” from Vacqueyras and “Terre de Aïnés” from Gigondas, both of which promise to enchant. Try any from the line-up, and I’m sure you’ll be writing your own love letter to Montirius before you finish the first glass.

Leah Greenstein

Come to Redwood City's
Gourmet Haus Staudt when I
take over the taps on Saturday,
February 16th from 5-10 p.m.

“Steve Edmunds and his wife
Cornelia St. John started
Edmunds St. John in 1985,
making 645 cases of wine from
Rhône varietals in a style they
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the time.”

BRICK'S BEER PICKS SF Beer Week

It's back! San Francisco Beer Week—everyone's favorite week to pack themselves into a tiny bar or stretch out in a long line eagerly awaiting some super-limited release is nigh! From Friday, February 8th to Sunday the 17th, bars, taverns and restaurants all over the Bay Area will be featuring beers, food pairings, meet-the-brewers, and all other sorts of beer-themed events. Many of these will sell out quickly, some of them will tragically be overlooked, but all will be listed on the official SF Beer Week website: SFBeerWeek.org. I'd check out the site quickly if you haven't already done so for any upcoming events you won't want to miss.

Speaking of events you don't want to miss, K&L already has two very special ones on the books. The first is the return of the tap takeover by yours truly at Gourmet Haus Staudt in Redwood City on Saturday, February 16th from 5-10 p.m. I've done this a couple of times thanks to the ever-so-gracious hosting of the folks at GHS, and we've all had a blast. I'm already working, in late December, on securing some fantastic kegs for the event. In the past we've had everything from a sneak preview of the Kalinda Wild #1 to Cantillon Mamouche to Pinot Noir Barrel Aged De Glazen Toren to tannic artisanal pear cider! Don't miss this fun and unfussy evening of delicious beers. No reservations needed, just pay as you go.

We will also be hosting a special beer tasting on Thursday, February 14th from 5-6:30 in the Redwood City Tasting Bar. What is so special about this tasting you may ask? I have no idea at this point, except that it is Valentine's Day so bring your sweetie. It is December as I'm writing this, but I guarantee you will not want to miss it. I'll figure out some lineup to impress even the dorkiest and stodgiest of beer nerds. I have a ton of ideas and feelers out there, and I'm pretty sure we are going to have a killer lineup. Cost yet to be determined.

Please get out there and support both local and non-local breweries and businesses supporting the world of beer!

Bryan Brick

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...*

—William Shakespeare

The story of Edmunds St. John is one of passion and guts. Steve Edmunds and his wife Cornelia St. John started Edmunds St. John in 1985, making 645 cases of wine from Rhône varietals in a style they loved. But the style wasn't really one the press embraced or that the public was familiar with at the time. They continued to do it their own way, though, and along the ride both consumers and the world wine press began to pay attention. Today, the wines of Edmunds St. John are some of the most sought-after in California, and they are currently producing 3,000 to 4,000 cases a year. Completely self-financed from the beginning, this winery is run on the philosophy of passion before profit, and you can taste the passion in every sip.

2011 Edmunds St. John “Bone-Jolly” El Dorado County Gamay Noir (\$16.99) This could be the wine that brings domestic Gamay into the limelight. There are a few tasty ones made in the U.S., but nothing like this. Full of lean raspberry fruit with hints of pepper, salt, orange peel, violets and cassis. It is beautifully bright with great acidity.

2010 Edmunds St. John “Heart of Gold” El Dorado County White Blend (\$18.99) A blend of 72% Vermentino and 28% Grenache Blanc, this is a bright, refreshing wine with pear, citrus and hints of ginger and fresh melon. A lean and zippy white wine with great minerality and depth.

2011 Edmunds St. John “Rocks & Gravel” Dry Creek Valley Rhône Blend (\$27.99) The Rocks and Gravel is probably the most recognized label from Edmunds St. John's range of wines. A blend of Grenache, Syrah and Mourvèdre. It's a medium-bodied, red fruit-dominated wine with hints of smoked meats and cedar, with lovely minerality present throughout.

Mike Jordan

2012 A Year in Review

Why are you reading a year in review article in February? Well, despite today's technology, I am writing my February article on Dec 28th to meet our printer deadlines, so in reality it's actually the perfect time to write this... Anyway, what did we see from wines grown in our own backyard this year? Let's start off with what was hot: Pinot Noir! Yes, we continue to see consumers gravitating towards Pinot Noir, and Domestic Pinot Noir sales for us have never been stronger.

The category that seems to be taking the brunt of this shift is Cabernet. I was surprised to see "not so hot" numbers from Cabernet this year, despite the release of what everyone agrees was a solid vintage in California wine, 2009. But big name 2009s with heavy price tags were slow to sell this year compared to years past. This also could be due to the fact that the 2009 Bordeaux are now on the sales floor and Cabernet drinkers are choosing to drink these wines over their domestic counterparts. What could be a nail in the coffin for California Cabernet would be for producers to raise prices in the next couple of years. This would only drive more consumers to other varietals or regions. Could we be living in a world where Cabernet is no longer king? Time will tell.

Zinfandel and Syrah were both a tad soft this year, while kitchen-sink and Rhône blends were still strong. Merlot has never been slower. It almost seems like consumers are actually embarrassed to ask for a recommendation for a good Merlot, which is sad because a lot of good wines are languishing. As far as white wines go, Chardonnay continues to be strong. No other white varietal from U.S. soil even comes close. For years now I've heard about a shift in the American palate to lighter, crisper white wines that have less oak. Yet Rombauer Chardonnay remains one of the best-selling Chardonnays we have. I do agree that the overall quality of Chardonnay grown in the U.S. has gotten much better over the last 10 years. I also think the quality of Sauvignon Blanc from California, especially from Santa Ynez, and other white varietals from Oregon and Washington, has never been higher.

Overall I think that 2013 will be difficult for west coast wines. If producers keep their prices down for their 2010s and 2011s then we will all be able to get through this together! The light at the end of the tunnel is the 2012 vintage in California. Not only is the quality going to be very high, but throughout the state the crop size was very large, a "win-win" for both consumers and producers.

Clyde "Trey" Beffa Jr.



Hollywood Hot Pix

ALTERNA-BUBBLES

It's never a bad time for sparkling wine, and Valentine's day is always a good occasion to pop something fun. So why not try a few new sparklers from alternative regions, not just Champagne?

Last year, Joe Manekin, our Spanish buyer, and I were in Penedès on a buying trip, and we came across two wonderful gems. They arrived at the beginning of the holiday season, but in all the bluster they may have been a little overlooked. Now is as good a time as any to examine them a little deeper. The first is the **Mas Codina Cava Brut Reserva Penedès* (\$12.99)**. This is a small family-owned and operated winery with an excellent eye for detail. Founded in the 17th century, they have 40 hectares of estate vineyards with vines aged 20 to 30 years old. Clean and fresh, this Cava is aged for a minimum of 24 months and has subtle toasty nuances and spice notes. The second wine is the **2007 Can Mayol Loxarel Gran Reserva Familiar Brut Nature* (\$21.99)**. This is one of my favorite new Direct Import producers. Loxarel deals predominately in Xarel-lo for their Cava production. Their all-organic and biodynamic vineyards boast lots of old vine fruit, and the gran reserva is aged 40 months on the lees. This is definitely the next level in Cava production when it comes to flavor, loaded with mineral and spice with a vibrant snappy finish. It has some nice autolytic qualities that make you think of Champagne, but don't think it's a knock-off.

I make no secret that I am a huge fan of wines from the Jura. The limestone and mica soils shine through the wines, lending intense

minerality to each one. I also think this is where some of the best non-Champagne sparkling wines are created. The **2007 Domaine Rolet Crémant du Jura (\$19.99)** is a textbook example. It is a blend of Chardonnay, Pinot Noir and a local varietal called Poulsard. The Rolet has fine bubbles and a creamy mousse, with toasted brioche aromas, chalky minerality and subtle dried apple nuances. Terrifically vibrant.

Then there's something a little more off the beaten path from Australia: the **2010 All Saints Sparkling Shiraz (\$29.99)** from Rutherglen. Rutherglen is best known for its sticky wines (intensely sweet fortified dessert wines) but not so much for carbonated Shiraz. But it works! I had never really been one for sparkling Shiraz. I didn't connect with it until I went to Australia. Once you see it in context it begins to make a lot more sense. Loaded with blackberry fruit and spice notes (and yes, it is dry), this is that sparkling wine for steak or, even better, duck. A classic pairing: bacon and egg breakfast sandwiches. A great brunch wine too!

Finally, a real surprise comes from South Africa, the **2007 Graham Beck Blanc de Blancs Sparkling Wine Western Cape (\$24.99)**. The regular Graham Beck Brut and Rosé have always been popular, but this definitely reaches that next level of quality. It has ripe apple and pear notes with a creamy texture. With a long finish, it is the perfect wine to toast a romantic evening with your sweetie.

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.

GERMANY & ALSACE

2011 Kalinda Rheingau Riesling Qba* \$10.99

Stone fruit laced with cool spring herbs, flowers and wet stones on the nose. The rich Rheingau texture mingles with soft minerality, and then it zips along the palate, leaving a hint of juicy sweetness.

2010 Charles Baur Pinot Blanc* \$12.99

This white is soft, creamy and lush, a bit reminiscent of lemon meringue pie, with sweet citrus scents and flavors wrapped in spice.

2009 Charles Baur "Pfersigberg" Gewürztraminer Grand Cru* \$24.99

Elegant and fresh. Well balanced, the wine displays aromas of rose, acacia and exotic fruits.

RHÔNE VALLEY & FRENCH REGIONAL

2011 La Galope Côtes de Gascogne Blanc* \$9.99

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

2010 Antech "Cuvée Eugenie" Crémant de Limoux* \$13.99

A beautiful example of Crémant de Limoux from the Languedoc. Composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac.

2009 Antech "Cuvée Emotion" Crémant de Limoux Rosé* \$14.99

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

Jean Louis Denois "Tradition" Brut* \$14.99

Dry, elegant and long, with notes of hazelnut, red berries and toasted bread. This is one delicious bubbly! 12.5% ABV.

NV Caveau Mont July Bugey-Cerdon Rosé* \$15.99

This is so delicious and fun to drink, with a distinctly, well, grapey aroma and a fruitiness that calls out for celebration and jubilation. This is also wonderful served with chocolate cake! 8.25% ABV.

ARGENTINA

2011 Monteviejo "Festivo" Torrontes* \$11.99

Bright, spicy, lively. Delicious.

2009 Monteviejo "Calypso" Malbec Mendoza* \$18.99

90 points RP: "...It has a pleasant bouquet of blackberry and briary [sic] with a touch of decayed rose petals. It has fine definition but will actually benefit from another few months to allow the aromas to unfurl!"

BURGUNDY

2010 Potel Aviron Côte de Bouilly "VV"* \$17.99

Shows bright acidity and crunchy red wild cherry notes. We found the 2010 particularly delicious and loved the intensity and fruit.

2010 Domaine des Nembrets Denis Baraud Pouilly-Fuissé "Clos de la Combe Poncét"* \$21.99

A fabulous, domaine-grown, hand-harvested monopole for a great price.

2011 Domaine Renaud Mâcon-Charnay* \$12.99

Supple and charming, with some floral notes on the nose and a terrific finish. This is pure, unoaked Chardonnay.

2011 Domaine de Nembrets Denis Barraud Mâcon "Source de Plaisirs"* \$12.99

This is bright and very rich on the palate, with more substantial weight than most Mâcons. There is also more minerality than is typical.

2010 Domaine Champy Chorey-lès-Beaune* \$23.99

This has rich, pretty cherry fruit, a pretty mid-palate and lots of plush charm. Very appealing and very well-priced.

2009 Domaine Champy Volnay 1er Cru "Taillepieuds"* \$63.99

An over-the-top great Burgundy for your cellar. Period. Taillepieuds is one of the most highly regarded sites in Volnay.

ITALY

2011 Blason Pinot Grigio Isonzo (1L)* \$11.99

Perfectly balanced, with zippy acidity. Very aromatic, with good complexity, length and subtle elegance that shows muscle and a long, flowing finish. A little spicy, with red apple, melon and lots of minerals.

2010 La Velona Rosso de Montalcino* \$14.99

Meant to be enjoyed young, it only spends a year in barrel, letting the pure core of red Sangiovese fruit shine through.

San Venanzia Prosecco Valdobbiadene Brut* \$11.99

A direct buy makes this brut level Prosecco a no-brainer, and quality-conscious winemaking makes it a delicious choice for parties.

2010 La Fortuna Rosso de Montalcino* \$19.99

Intensely fruity with admirable acidity, this is spicy, full-bodied, dry, rich and structured. A wine to drink while your Brunello ages.

2007 La Fortuna Brunello de Montalcino* \$38.99

94 points WS: "Refreshing and elegant, this lingers with a mineral element. Best from 2013 through 2025."

2007 Sesta di Sopra Brunello di Montalcino* \$49.99

94 points RP: "Dark red fruit, flowers, mint, licorice and spices come to life in this deep, expressive Brunello."

SHIPPING INFO

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

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

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

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

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

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

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

K&L carries exceptional, high quality and value-priced wines from all over the world; here are some favorites from both the Northern and Southern Hemispheres!

RHÔNE VALLEY & FRENCH REGIONAL

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

Warmly fruited and full of robust, rustic character, this 2010 Rhône offers minerality and blue fruit notes that are echoed on the palate and joined with berries, berries and more berries.

2009 Domaine Faverot "Mazet" Côtes du Luberon* \$13.99

The 2009 Domaine Faverot Côtes du Luberon Mazet is a traditional and delicious red made from the classic local grapes of the area, Carignan, Syrah and Grenache. Medium to full-bodied with hints of spice. Terrific with lamb burgers.

2011 Domaine Mirabau Côtes du Roussillon* \$9.99

This Roussillon red contains 60% Syrah and 40% Grenache. The Mirabau is fruity and soft, a generous style that pairs with roast meats, poultry, red sauces and aged cheese.

2011 Domaine Le Cazal "Tradition" Minervois* \$10.99

Cazal's 2011 Tradition is a blend of one-third each Carignan, Grenache and Syrah that are vinified without the use of oak. Dark berry fruits, damp earth and a certain garrigue-y-ness place the Tradition squarely in the south of France.

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

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

LOIRE VALLEY & GERMANY

2009 Friedrich Becker Estate Pinot Noir* \$18.99

From one of the top producers of Spätburgunder (Pinot Noir), this is a spicy treat. Full of strawberry and bright cherry fruit, just a hint of tobacco, dusty earthiness and layers of subtle textures.

2011 Domaine de la Noblaie Chinon Blanc* \$19.99

A perfect jewel of a wine produced from 50-year-old vines; this is a dry and fruity Chenin with a beautifully long finish. It offers excellent clarity, a floral nose supported by exotic citrus and distinct minerality.

2011 Jean-Francois Merieau "L'Arpent de Vaudons" Touraine* \$12.99

Born from 60-year-old organic vines planted in chalky soils, hand harvested, aged in stainless steel, this shows bright mineral notes along with some citrus, honeydew and sweet herbs. Sounds like a description for a Sancerre, doesn't it?

2011 Joël Taluau "Expression" St-Nicolas-de-Bourgueil* \$12.99

This comes from vines up to 35 years old, planted on a hillside with clay and limestone soils. The terroir is perfect for a youthful expression of Cabernet Franc that's immediately drinkable and fresh, with vibrant violet and white pepper notes to complement the fruit.

2010 M. Delhommeau "Symbiose" Muscadet Sèvre et Maine* \$14.99

Vines grown in amphibolite soils. Sharp steely minerals, upfront brightness, with nice reach across the palate and a good, juicy length.

SPAIN

2011 Bodegas Puelles Blanco Rioja* \$9.99

Viura, Malvasia, Garnacha Blanca and even a bit of Chenin Blanc. Crisp pear and apple fruit. Mineral.

2011 Bodegas Casa Juan Señor de Lesmos "Cuarteto" Joven* \$11.99

A terrific example of a "joven" or young style of unoaked Rioja. Warm red berry fruits and dried herb aromas lead to a spicy, dark cherry-fruited palate with hints of herbs.

2005 Bodegas Casa Juan Señor de Lesmos Reserva Rioja* \$19.99

Spicier than the crianza, with red and darker fruit aromatics. Truly unique, its spicy and savage qualities complement the fruit. Drinking very well now, its best years surely lie ahead.

2008 Mas Codina Cava Brut Reserva Penedès* \$12.99

Bright citrus, yellow fruit, great balance. All estate and hand disgorged!

2008 Loxarel "Refugi" Reserva Brut Nature Cava Penedès* \$17.99

A no dosage, beautifully dry style with nice toast and elegant texture. A new go-to sparkler.

COMMONWEALTH

2010 Amelia Park Cabernet-Merlot Margaret River Australia* \$19.99

An exceptional value! This has a beautifully exotic perfume of fresh black fruits and violets. Silky-smooth with ultra-fine tannins wrapped in dark cherry fruit accented by vanilla and baking spice.

2010 Amelia Park Chardonnay Margaret River Australia* \$19.99

A stunning wine. Rich orchard fruit, bright fresh acidity and no shortage of richness, it has depth, toasty oak and a voluptuous texture.

2010 Amelia Park Shiraz Frankland River Australia* \$19.99

Sourced from the far southern region of Frankland River, this Shiraz shows its cool climate origins with dramatic, fresh aromatics of cherry and spice with a hint of wintergreen. On the palate it is soft and supple, showing dark berry fruits and some vanillin from the French oak. Concentrated and rich, but with freshness and drive.

2012 Waterkloof "Circumstance" Sauvignon Blanc Stellenbosch* \$19.99

This wine is bright, concentrated and fresh. Soft, fleshy stone fruit notes are sharpened by a citrus and mineral finish. It has many layers of flavor, great persistence and energy on the palate and immaculate balance.

2009 Waterkloof "Circumstance" Syrah Stellenbosch* \$24.99

This wine simply exudes the classic Syrah qualities of dark red fruits, herbs and cured meats. Some spice on the nose runs through the substantial, rich and generous palate, all carried by driving acidity.

2011 Waterkloof "Circumstance" Viognier Stellenbosch* \$19.99

Perfumed and alluring but somewhat restrained. Not a big, oily Viognier; more bright and lithe in character. A freshness to the acidity works well with this grape's natural richness and weight.

CHAMPAGNE

2006 Michel Lorient "Pinot Meunier Vieilles Vignes" Brut* \$49.99

From a single vineyard planted in 1943. One of the most powerful, vinous, complex Champagnes at half the price of anything comparable.

Bruno Michel Premier Cru Brut Blanc de Blancs* \$39.99

All from one plot of Premier Cru Chardonnay planted in 1964. Our most focused, long-finishing blanc de blancs. Pure class at a great price.

Louis Roederer "Brut Premier" \$38.99

Top notch Grand Marque Champagne from one of the most ambitious producers in the region. If you have not tasted this lately, you should.

2004 Baron Fuente "Grand Millésimé" Brut* \$34.99

Classic vintage Champagne with high marks from the *Wine Spectator* for just \$35? Buy some for now and save some for the decade to come!

Ariston Aspasia Blanc de Blancs Brut* \$34.99

All from the Goutte d'Or vineyard in Broulliet, a steep, south-facing site that produces our most luscious Chardonnay Champagne.

K&L seeks out the best Bordeaux from every vintage. We've got old and rare gems for you to drink now, plus great values from more recent vintages and lovely Bordeaux Blancs!

1956-2008 RED BORDEAUX

There are some fabulous buys here—check them out!

1956 Pichon-Lalande, Pauillac	\$899.99
1961 Lynch-Bages (Négoc. label)	\$499.99
1966 Léoville-Las Cases, St-Julien	\$179.00
Army-Navy bottling.	
1966 Pichon-Lalande, Pauillac	\$299.99
Direct from the property.	
1982 Larcis Ducasse (1.5L)	\$199.99
1982 Pichon-Lalande, Pauillac	<i>Inquire</i>
1985 Soutard, St-Emilion-Delicious	\$79.99
1986 Haut-Brion, Pessac	\$599.00
1986 Pape Clément, Pessac	\$179.99
1988 Léoville-Barton, St-Julien	\$129.99
1990 Domaine de Chevalier	\$129.99
1990 Figeac, St-Emilion	\$299.00
1991 Clerc Milon (1.5L)	\$139.99
1991 Haut-Bages Averous (1.5L)	\$74.99
1993 Haut-Brion, Pessac	\$379.99
From Mahler Besse. Perfect condition.	
1993 Poujeaux, Moulis (1.5L)	\$69.99
1994 Angelus, St-Emilion	\$249.99
1995 Margaux, Margaux	\$599.99
1995 Rauzan-Ségla, Margaux	\$129.99
1996 Cantemerle, Médoc	\$49.99
1996 Palmer, Margaux	\$239.99
1997 Fugue de Nenin, Pomerol*	\$29.99
1997 Gloria, St-Julien (1.5L)	\$89.99
1997 Gloria, St-Julien (3L)	\$239.99
1997 Potensac, Médoc (375ml)	\$14.99
1998 Grandis, Haut-Médoc	\$19.99
1998 Soutard, St-Emilion	\$49.99
1999 Fugue de Nenin, Pomerol	\$34.99
Outstanding wine. Sweet and fruity.	
1999 Lafite Rothschild, Pauillac	\$799.99
1999 Malescot-St-Exupéry	\$74.99
2000 Carruades de Lafitte	\$299.99
2000 Grand-Mayne, St-Emilion	\$89.99
2000 Grand Puy Lacoste, Pauillac	\$159.99
2000 Gruaud-Larose, St-Julien	\$179.99
2000 Haut-Ferrand, Pomerol	\$34.99
2000 Labégorce, Margaux	\$39.99
2000 Labégorce, Margaux (1.5L)	\$79.99
Great old school Bordeaux with plenty of stuffing for the cellar. Clyde's fave.	
2001 Haut-Bailly, Pessac	\$109.99
2001 Lanessan, Haut-Médoc	\$19.99
2001 Malescot-St-Exupéry	<i>Inquire</i>
2001 Malescasse, Haut-Médoc*	\$19.99
2001 Ormes de Pez, St-Estèphe	\$39.99

2001 Potensac, Médoc-Must try!	\$29.99
2003 Coufran, Médoc-Ralph's fave	\$19.99
2003 Peyrabon, Haut-Médoc	\$19.99
2003 Verdignan, Haut-Médoc	\$19.99
Full flavored, great acidity. Superb!	
2004 Larrivet Haut-Brion, Pessac	\$29.99
As good as their fabulous 2001!	
2004 Mouton Rothschild (6L)	\$2,999.00
2004 Peyrabon, Haut-Médoc	\$14.99
Great. So sweet and perfect right now.	
2005 Chauvin, St-Emilion	\$54.99
2005 Citran, Haut-Médoc (1.5L)	\$59.99
2005 De Chantegrive, Graves	\$19.99
A superb, easy to drink value.	
2005 Lartean, Bordeaux Supérieur	\$14.99
2005 La Croix de Beaucaillou	\$69.99
2005 La Pointe, Pomerol	\$44.99
2005 Labégorce Zédé, Margaux	\$39.99
2005 Margaux, Margaux (1.5L)	\$1,699.00
2005 Mouton Rothschild, Pauillac	\$689.00
2005 Mouton Rothschild (1.5L)	\$1,249.00
2005 Petit Villages (1.5L)	\$139.99
Excellent wine. Full-flavored and elegant.	
2006 Cantemerle, Haut-Médoc	\$42.99
2006 Cantemerle (1.5L)	\$79.99
Probably the greatest Cantemerle since 1949!	
2006 D'Angludet, Margaux	\$39.99
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Langoa-Barton, St-Julien	\$49.99
Outstanding value. Will cellar 10+ years.	
2006 Léoville-Barton (1.5L)	\$139.99
2006 Léoville-Barton (375ml)	\$39.99
One of our favorite values.	
2006 Pauillac de Latour, Pauillac	\$89.99
Baby Latour. Rich and full. Will be great in five years. A case of this for one bottle of Latour.	
2007 Branaire-Ducru, St-Julien	\$39.99
2007 Moulin D'Angludet, Margaux	\$19.99
2008 Bois-Malot, Bordeaux	\$10.99
2008 Esprit de Pavie, Bordeaux	\$19.99
2008 Latour, Pauillac	\$699.99
2008 Le Thil Comte Clary, Pessac	\$17.99
2008 Magdelaine, St-Emilion	\$44.99
2008 Margaux, Margaux	\$699.99
2008 Montrose, St-Estèphe	\$139.99
2008 St. Pierre, St-Julien	\$39.99

2010 BORDEAUX IN STOCK

Clarke-Rothschild, Listrac*	\$24.99
92-93 points JS: "Best ever from here."	

Grand Bateau Rouge, Bordeaux*	\$10.99
Haut de Poujeaux, Moulis	\$18.99
Haut-Riot "Juliette" Bordeaux*	\$9.99
Malmaison, Moulis*-Delicious!	\$17.99
Neipperg Collection Rouge*	\$10.99
Has the strength of 2010, but the wine is more like the fruity 2009s. An affordable party red.	
Puynard "Tradition" Côtes de Blaye	\$11.99
Roustaing "Old Vines" Médoc*	\$9.99
Plenty of stuffing. Sweet and lovely.	

WHITE BORDEAUX IN STOCK

2009 Clos Marsalette Blanc, Pessac	\$26.99
2009 Le Clarte de Haut-Brion Blanc	\$89.99
2010 Chasse Spleen Blanc	\$24.99
2010 Dourthe "Grand Cuvée"	\$11.99
2010 La Garde Blanc, Pessac	\$29.99
2010 Grand Bateau Blanc*	\$9.99
2010 Suau Blanc, Bordeaux	\$13.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	
2010 "Y" de Yquem	\$159.99
2011 Neipperg Collection Blanc*	\$10.99
2011 Haut Maginot, Bordeaux	\$9.99
2011 Beauregard Ducasse	\$12.99
2011 St-Jean des Graves, Graves	\$12.99
2011 Clos Floridene Blanc*	\$24.99

SAUTERNES

1982 Suduiraut, Sauternes	\$99.99
1985 Doisy-Védrines, Sauternes	\$54.99
1986 Doisy-Védrines, Sauternes	\$59.99
1988 Suduiraut, Sauternes	\$89.99
1988 Doisy-Védrines, Sauternes	\$69.99
93 points <i>Wine Spectator</i> .	
1989 Doisy-Védrines, Sauternes	\$69.99
91 points <i>Wine Spectator</i> .	
1990 Doisy-Védrines, Sauternes	\$69.99
1990 Climens, Barsac	\$159.00
1996 Doisy-Védrines, Sauternes	\$49.99
1999 D'Yquem, Sauternes (375ml)	\$149.99
2001 Petit-Védrines, Sauternes	\$21.99
2005 Suduiraut, Sauternes (375ml)	\$32.99
2007 Cypres de Climens (375ml)	\$19.99
A baby Climens with great acidity and balance.	
2009 Climens, Barsac	\$124.99
2009 Coutet, Barsac	\$79.99
2009 Rieussec, Sauternes	\$89.99
2009 Rieussec, Sauternes (375ml)	\$44.99
2009 Roûmieu-Lacoste (375ml)	\$21.99
2010 L'Avocat, Cérons (500ml)	\$16.99
2010 La Fleur des Pins, Graves	\$14.99

The incredibly stunning 2009 Bordeaux are arriving daily. Don't miss out!

2009 BORDEAUX IN STOCK

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

Alter Ego de Palmer, Margaux	<i>Inquire</i>
91-93 points WS.	
Ausone, St-Emilion	\$1,799.99
Beaumont, St-Julien	\$17.99
Beaumont, St-Julien (1.5L)	\$39.99
Belair-Monange, St-Emilion	<i>Inquire</i>
Bellevue "La Chapelle" Castillon	\$11.99
Belle-Vue, Haut-Médoc	\$26.99
Beychevelle, St-Julien	\$89.99
Bournac, Médoc	\$16.99
Branaire-Ducru, St-Julien	\$89.99
Branaire-Ducru (1.5L)	<i>Inquire</i>
Cambon La Pelouse, Haut-Médoc	\$19.99
Canon-La-Gaffelière, St-Emilion	\$114.99
Cantenac Brown, Margaux	\$79.99
Cantemerle, Haut-Médoc	\$44.99
95 points James Suckling. 96 points Clyde.	
Capbern Gasqueton, St-Estèphe	\$22.99
Cap de Faugeres, Castillon	\$19.99
Rich and fruity. Delicious.	
Certain de May, Pomerol	\$109.99
Chasse Spleen, Médoc	<i>Inquire</i>
Chauvet Rouge, Bordeaux	\$9.99
Charmail, Haut-Médoc	\$24.99
Clarke-Rothschild, Listrac	\$24.99
Clos St Julien, St-Emilion	\$44.99
Clos des Quatre Vents, Margaux	\$34.99
Clos Manou, Haut-Médoc	\$29.99
Corbin, St-Emilion	<i>Inquire</i>
Côte Monpezat "Compostelle"	\$16.99
De Chantegrive, Graves	\$19.99
De Sales, Pomerol	\$28.99
D'Aurilhac, Haut-Médoc	\$17.99
D'Armailhac, Pauillac	\$59.99
Durfort-Vivens, Margaux	<i>Inquire</i>
Ducru-Beaucaillou, St-Julien	<i>Inquire</i>
Feytit-Clinet, Pomerol	\$74.99
Fleur de Pedesclaux, Pauillac	\$24.99
Fonreaud, Listrac	\$14.99
Gaby, Fronsac	\$21.99
Grand-Puy-Lacoste, Pauillac	<i>Inquire</i>
La Chapelle de La Mission	
Haut-Brion, Pessac	\$99.99
La Chapelle de Calon, St-Estèphe	\$19.99
La Clotte, St-Emilion	\$39.99

La Confession, St-Emilion	\$44.99
La Conseillante, Pomerol	\$239.99
La Couspaude, St-Emilion	\$59.99
La Croix des Moines	\$24.99
La Couronne, Bordeaux	<i>Inquire</i>
La Dauphine, Fronsac (1.5L)	\$49.99
One of the best values of the 2009 vintage.	
La Dominique, St-Emilion	\$56.99
La Grange de Bessan, Médoc	\$13.99
La Tour Carnet, Haut-Médoc	\$44.99
La Tour de By, Haut-Médoc	\$19.99
One of the vintage's great values—buy cases!	
La Serre, St-Emilion	\$39.99
Lafleur-Gazin, Pomerol	\$36.99
Lamothe-Bergeron (1.5L)	\$36.99
Lamoureux, Graves- <i>Big score</i>	\$14.99
Lanessan, Haut-Médoc	\$24.99
Biggest selling property at K&L in 2012.	
Langoa-Barton, St-Julien (1.5L)	\$139.99
Larmande, St-Emilion	\$34.99
Latour à Pomerol, Pomerol	\$99.99
L'Aura de Cambon, Margaux	\$39.99
See Steve Greer's column on page 32.	
Le Bonnat, Graves	\$16.99
Le Carre, St-Emilion	\$119.99
Le Dôme, St-Emilion	\$199.99
Le Gay, Pomerol	\$139.99
One of Robert Parker's "Magical Top 20."	
Lecuyer, Pomerol	\$34.99
Léoville-Barton, St-Julien (PA)	\$129.99
#6 on <i>Wine Spectator's</i> Top 100 Wines of 2012.	
Léoville-Las Cases, St-Julien	<i>Inquire</i>
Les Forts de Latour, Pauillac	\$299.99
Les Asteries, St-Emilion	\$159.99
Les Grands Chênes, Médoc	\$24.99
Les Thil Comte de Clary, Pessac	\$21.99
Malartic-Lagravière, Pessac	\$59.99
Malmaison, Moulis	\$19.99
Mademoiselle "L"- <i>Value!</i>	\$18.99
Malescot-St-Exupéry (1.5L)	\$279.99
Marquis de Calon, St-Estèphe	\$29.99
Montlandrie, Côte de Castillon	\$29.99
Marquis de Terme, Margaux	\$44.99
*+V At UGC: Their best in a long time, perhaps ever? Super-ripe and sexy.	
Martinat, Côtes de Bourg- <i>New!</i>	\$14.99
Monbousquet, St-Emilion	\$49.99
Moulin de La Lagune, Médoc	\$29.99
Moulin de la Roque, Médoc	\$15.99
Can't miss with this value.	
Moulin Haut la Roque, Fronsac	\$29.99

Mouton Rothschild, Pauillac	\$1,099.00
Ormes de Pez, St-Estèphe	\$39.99
Ormes de Pez, St-Estèphe (1.5L)	\$74.99
Pagodes de Cos, St-Estèphe	\$69.99
Pape Clément, Pessac	\$159.99
Pavie-Macquin, St-Emilion	\$119.99
Perenne, Bordeaux	\$14.99
Magrez wine. Elegant.	
Pétrus, Pomerol	\$3,299.00
Petit Manou, Médoc	\$17.99
Lots of wine for such a low price.	
Petit Village, Pomerol	\$59.99
Pichon-Baron, Pauillac	\$209.99
Pichon-Baron, Pauillac (1.5L)	\$449.99
Picque Caillou, Pessac	\$22.99
Great value—earthy style.	
Plaisance "Cuvée Alix"	\$14.99
Better than their great 2005.	
Plince, Pomerol	\$44.99
Pomeys, Bordeaux	\$16.99
Potensac, Médoc	\$28.99
Poujeaux, Moulis	<i>Inquire</i>
One of our favorites every year.	
Priuré Canteloup, Bordeaux	\$14.99
Puy Blanquet, St-Emilion	\$21.99
Quinault l'Enclos, St-Emilion	\$36.99
Rauzan-Ségla, Margaux	\$119.99
Stunning wine. Will cellar for 20+ years.	
Reserve de la Comtesse de Lalande	\$49.99
Lovely wine. Will sell out quickly.	
Reynon Rouge, Bordeaux	\$15.99
Ripeau, St-Emilion	\$29.99
Roc de Cambes, Côte de Bourg	\$59.99
Rouget, Pomerol	\$49.99
Saintayme, St-Emilion	\$19.99
Seguin, Pessac-92 <i>points Clyde</i>	\$29.99
Sociando-Mallet, Haut-Médoc	\$49.99
Saint Pierre, St-Julien	\$139.99
Tour Maillet, Pomerol	\$29.99
Tour Maillet, Pomerol (1.5L)	\$69.99
Tour Seran, Médoc-91 <i>points WS</i>	\$29.99
Troplong Mondot, St-Emilion	\$179.99
Tronquoy-Lalande, St-Estèphe	\$39.99
Their best wine ever. Top 100 Wines of 2012, WE: "The tannins are very fine, with rich fruitcake and smoky flavors. Red berry and black plums give a fruity character, along with delicious acidity. The wine is structured while still remaining very approachable."	
Vieux Château Mazerat	\$119.99
Villars, Fronsac	\$24.99
Vrai Canon Bouche, Canon Fronsac	\$27.99

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

CABERNET & BLENDS

2004 York Creek "Estate"	\$24.99
2006 Alibi "Corroboration"	\$19.99
2006 Dunn, Howell Mountain	\$94.99
2007 Hestan "Stephanie"	\$47.99
2007 Terra Valentine "Wurtele"	\$49.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Bridesmaid, Napa	\$36.99
2008 Buena Vista "The Count"	\$17.99
2008 Ch. Montelena "Estate"	\$109.99
2008 Januik, Columbia Valley	\$16.99
2008 Jordan, Alexander Valley	\$49.99
2008 Ladera, Howell Mountain	\$59.99
2008 Levendi "Symphonia"	\$29.99
2009 Altamura, Napa	\$84.99
2009 Anderson's CV "Reserve"	\$84.99
2009 Avalon, Napa	\$12.99
2009 Buehler "Estate"	\$29.99
2009 Cakebread, Napa	\$59.99
2009 Ch. Montelena, Napa	\$42.99
2009 Ch. Ste. Michelle, Columbia	\$9.99
2009 Conn Creek, Napa	\$21.99
2009 Corison, Napa	\$64.99
2009 Dunn, Napa	\$79.99
2009 Dusted Valley "Boomtown"	\$15.99
2009 Flora Springs "Trilogy"	\$44.99
2009 Gundlach Bundschu "Mountain Cuvée"	\$19.99
2009 Hall, Napa	\$39.99
2009 La Jota, Howell Mountain	\$59.99
2009 Ladera, Napa	\$29.99
2009 Lewis Cellars "Reserve"	\$114.99
2009 Lyeth "Meritage"	\$14.99
2009 O'Shaughnessy, Howell Mtn	\$79.99
2009 Pahlmeyer, Napa	\$114.99
2009 Pine Ridge "Forefront"	\$17.99
2009 Ramey, Napa	\$49.99
2009 Robert Mondavi, Napa	\$17.99
2009 Sequoia Grove, Napa	\$34.99
2009 Stag's Leap "Fay"	\$69.99
2009 Stonestreet "Monument"	\$39.99
2009 Terra Valentine "Estate"	\$29.99
2009 The Ministry of the Vinterior "The Messenger"	\$21.99
2009 Wallis "Little Sister"	\$44.99
2010 B Side, Napa	\$17.99
2010 Bench, Alexander	\$19.99
2010 Caymus "Special Selection"	\$124.99
2010 Charles & Charles, Columbia	\$9.99
2010 Columbia Crest "H3"	\$10.99
2010 Duckhorn, Napa	\$59.99

2010 Edge, North Coast	\$18.99
2010 Hedges "CMS Red"	\$12.99
2010 Hess Select, North Coast	\$14.99
2010 J Lohr "Seven Oaks"	\$14.99
2010 Kalinda, Napa	\$19.99
2010 Layer Cake, California	\$13.99
2010 Lewis Cellars, Napa	\$79.99
2010 Louis M. Martini, Sonoma	\$12.99
2010 Olema, Sonoma	\$19.99
2010 Paul Hobbs "Crossbarn"	\$39.99
2010 Pine Ridge, Napa	\$44.99
2010 Ramey, Napa	\$37.99
2010 Robert Craig "Affinity"	\$49.99
2010 Rutherford Ranch, Napa	\$15.99
2010 Slingshot, Napa	\$19.99
2010 Von Strasser "Rudy"	\$19.99
2011 Paripaso, Paso Robles	\$11.99

MERLOT

2008 Keenan, Napa	\$32.99
2010 Shafer, Napa	\$44.99

PINOT NOIR

2008 Fort Ross "Fort Ross"	\$29.99
2008 Twelve Estate, Yamhill-Carlton	\$23.99
2009 Bailiwick "Borderline"	\$29.99
2009 Dutch Bill Creek, RR	\$24.99
2009 Evesham Wood "Cuvée J"	\$44.99
2009 Evesham Wood, Eola-Amity	\$24.99
2009 Keller Estate "La Cruz"	\$32.99
2009 Paraiso, SLH	\$19.99
2009 Roco, Willamette Valley	\$22.99
2009 Sequana, Russian River	\$32.99
2009 Yamhill Valley "Estate"	\$15.99
2010 Alta Maria, Santa Maria	\$23.99
2010 Au Bon Climat, Sta Barbara	\$19.99
2010 Brewer-Clifton "Mt. Carmel"	\$54.99
2010 Brittan "Basalt Block"	\$49.99
2010 Brittan "Gestalt Block"	\$59.99
2010 Chehalem "3 Vineyards"	\$23.99
2010 Cherry Pie "Stanly Ranch"	\$44.99
2010 David Bruce, Russian River	\$33.99
2010 DuMol "Ryan"	\$89.99
2010 DuMol, Russian River	\$67.99
2010 Elk Cove "Five Mountain"	\$39.99
2010 Evesham Wood "Illahe"	\$26.99
2010 Foley "Rancho Santa Rosa"	\$24.99
2010 Fossil Point, San Luis Obispo	\$15.99
2010 Hirsch "The Bohan Dillon"	\$31.99
2010 J Vineyards, Russian River	\$29.99
2010 Jigsaw, Willamette Valley	\$18.99
2010 Maysara "3 Degrees"	\$17.99

2010 McHenry "Estate"	\$24.99
2010 McKinlay, Willamette Valley	\$16.99
2010 Merryvale, Carneros	\$29.99
2010 Napa Cellars, Napa	\$14.99
2010 Pahlmeyer "Jayson"	\$59.99
2010 Pali "Riviera"	\$18.99
2010 Patz & Hall, Sonoma Coast	\$34.99
2010 Poppy, Monterey	\$11.99
2010 Rickshaw, California	\$14.99
2010 Sequana, SLH	\$29.99
2010 Shea "Block 7"	\$49.99
2010 Talley "Estate"	\$33.99
2010 Tantara "Old Vine-Bien Nacido"	\$51.99
2010 Testarossa, SLH	\$29.99
2010 Urbanite "Solindo"	\$24.99
2011 Angeline, California	\$9.99
2011 Banshee, Sonoma	\$22.99
2011 Bench, Sonoma Coast	\$19.99
2011 Bishop's Peak, SLO	\$16.99
2011 Brooks, Willamette Valley	\$21.99
2011 Calera, Central Coast	\$21.99
2011 Cazar, Sonoma Coast	\$18.99
2011 Donkey & Goat "Helluva"	\$27.99
2011 Evesham Wood, Willamette	\$16.99
2011 JackHammer, Central Coast	\$12.99
2011 Kalinda "Cuvée Reserve"	\$24.99
2011 Kalinda, Sonoma Coast	\$18.99
2011 Luli, Santa Lucia Highlands	\$19.99
2011 McManis, California	\$9.99
2011 Sean Minor "Four Bears"	\$11.99
2011 Soléna "Grand Cuvée"	\$22.99

SYRAH & PETITE SIRAH

2006 Ambullneo "Howling"	\$24.99
2006 Graziano Petite Sirah	\$15.99
2007 Lost Canyon "Stage Gulch"	\$12.99
2008 Ojai "Roll Ranch"	\$39.99
2009 Halcon "Alturas"	\$19.99
2009 Holus-Bolus, Santa Ynez	\$22.99
2009 Jelly Roll, Santa Ynez	\$21.99
2009 Limerick Lane "Estate"	\$24.99
2009 Qupé "Bien Nacido"	\$24.99
2009 Stickybeak, California	\$14.99
2010 A. Murray "Tous les Jours"	\$12.99
2010 Girard Petite Sirah	\$24.99
2010 Hocus Pocus, Santa Barbara	\$17.99
2010 Lewis Cellars, Napa	\$63.99
2010 Lucia "Garys' Vineyard"	\$39.99
2010 Owen Roe "Ex-Umbris"	\$24.99
2010 Qupé, Central Coast	\$15.99
2010 Reynvaan "The Unnamed"	\$54.99

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

2010 Stolpman "Estate" \$27.99
2011 Charles Smith "Boom Boom" \$14.99

ZINFANDEL

2006 Il Gioiello "Block 1" \$12.99
2008 Heitz Cellar "Ink Grade" \$22.99
2009 Four Vines "Old Vine Cuvée" \$10.99
2009 Joel Gott, California \$13.99
2009 M&D "7 Deadly Zins" \$13.99
2009 Peterson "Old School" \$17.99
2009 St. Francis "Old Vines" \$16.99
2009 Storybook "Mayacamas" \$32.99
2010 Ancient Peaks, Paso Robles \$13.99
2010 Dashe, Dry Creek \$22.99
2010 Decoy, Sonoma County \$19.99
2010 Easton, Amador County \$13.99
2010 Four Vines "The Maverick" \$17.99
2010 Foxglove, Paso Robles \$13.99
2010 Frog's Leap, Napa \$22.99
2010 Homefire "Daydream" \$16.99
2010 Klinker Brick "Old Vine" \$16.99
2010 Limerick Lane, Sonoma \$25.99
2010 Mauritsen, Dry Creek Valley \$24.99
2010 Orin Swift "Saldo" \$27.99
2010 Peachy Canyon "Westside" \$15.99
2010 Ridge "Ponzo" \$24.99
2010 Ridge "Three Valleys" \$22.99
2010 Rombauer, California \$27.99
2010 Shenandoah "Special Reserve" \$9.99
2011 Buehler, Napa \$16.99
2011 Plungerhead "Old Vines" \$12.99
2011 Seghesio, Sonoma County \$19.99
2011 SLOdown Wines
"Sexual Chocolate" \$24.99

MISC REDS

2009 Barber Cellars "Lo Scuro" \$18.99
2009 Heitz Cellars Grignolino \$17.99
2009 Mark Herold "Flux" \$27.99
2009 Paraduxx "Z Blend" \$47.99
2009 Samsara "Larner" Grenache \$32.99
2010 Andrew Murray "Espérance" \$19.99
2010 Banshee "Mordecai" \$21.99
2010 Brassfield "Eruption" \$14.99
2010 Folie à Deux "Menage à Trois" \$8.99
2010 Hey Mambo "Sultry Red" \$9.99
2010 Lewis Cellars "Alec's Blend" \$59.99
2010 Qupé
"Sawyer Lindquist" Grenache \$29.99
2010 Tablas Creek
"Esprit de Beaucastel" \$52.99
2010 Turnbull "Old Bull" \$19.99

2010 XANTHOS, California \$17.99
2011 Cline
"Ancient Vines" Mourvèdre \$13.99
2011 Kismet "Papa's All Blacks" \$24.99
2011 Orin Swift "The Prisoner" \$37.99
2011 Orin Swift "Abstract" \$28.99
2011 Owen Roe "Sinister Hand" \$21.99
Marietta "Old Vine Red-Lot #58" \$10.99
Sean Thackrey "Pleiades XXII" \$23.99

CHARDONNAY

2009 Domaine Eden, Santa Cruz \$27.99
2009 Grgich Hills, Napa \$37.99
2009 Merryvale "Silhouette" \$39.99
2009 Pahlmeyer, Sonoma \$69.99
2010 Antica, Napa \$28.99
2010 Au Bon Climat, Sta Barbara \$19.99
2010 Bernardus, Monterey \$18.99
2010 Bridlewood, Monterey \$11.99
2010 Chasseur, Sonoma \$26.99
2010 Ch. Montelena, Napa \$44.99
2010 Clos Pegase "Mitsuko's" \$19.99
2010 Copain "Tous Ensemble" \$19.99
2010 Daniel "Soberanes" \$39.99
2010 DeLoach "Cool Coastal" \$17.99
2010 DuMol, Russian River \$54.99
2010 Eric Kent, Russian River \$39.99
2010 Foley "Rancho Santa Rosa" \$19.99
2010 Four Vines "Naked" \$10.99
2010 Foxglove, Central Coast \$11.99
2010 Handley "Estate" \$19.99
2010 Hess Select, Monterey \$8.99
2010 Iron Horse "Estate" \$19.99
2010 Kalinda, Sonoma \$17.99
2010 La Fenêtre "À Côté" \$19.99
2010 MacRostie, Sonoma Coast \$19.99
2010 Martin Ray "Reserve" \$19.99
2010 Melville "Estate" \$20.99
2010 Michael Pozzan "Annabella" \$11.99
2010 Neely "Holly's Cuvée" \$44.99
2010 NoCo, North Coast \$14.99
2010 Pahlmeyer "Jayson" \$44.99
2010 Pahlmeyer, Napa \$69.99
2010 Patz & Hall "Dutton Ranch" \$34.99
2010 Patz & Hall, Sonoma Coast \$28.99
2010 Rutherford Ranch, Napa \$12.99
2010 Scribe, Carneros \$31.99
2010 Testarossa, SLH \$25.99
2010 Varner "Amphitheater Block" \$41.99
2010 Varner "Home Block" \$41.99
2010 Walter Hansel "North Slope" \$38.99

2011 Bishop's Peak, Edna Valley \$11.99
2011 Bogle, California \$8.99
2011 ButterNut, California \$16.99
2011 Byron, Santa Barbara \$12.99
2011 Cakebread, Napa \$34.99
2011 Corvidae "Mirth" \$9.99
2011 Diatom "Hamon" \$41.99
2011 Diatom "Hana Shinobu" \$35.99
2011 Evesham Wood, Willamette \$13.99
2011 Frank Family, Napa \$31.99
2011 Hanzell "Sebella" \$34.99
2011 Lewis Cellars, Russian River \$44.99
2011 McManis, California \$8.99
2011 Napa Cellars, Napa \$13.99
2011 Randy Lewis "Race Car" \$29.99
2011 Sonoma-Cutrer, Sonoma \$23.99

SAUVIGNON BLANC

2010 Brassfield "High Serenity" \$9.99
2010 Chance Creek, Redwood Vly \$12.99
2010 Heitz Cellar, Napa \$17.99
2010 Kalinda, Lake County \$12.99
2010 Reynoso, Alexander Valley \$12.99
2010 Rutherford Ranch, Napa \$12.99
2010 Wattle Creek, Yorkville \$11.99
2011 Brander, Santa Ynez \$12.99
2011 Bridesmaid, Napa \$17.99
2011 Joel Gott, California \$9.99
2011 Kalinda, Redwood Valley \$12.99
2011 Von Strasser "Rudy" \$15.99

MISC WHITES

2008 Uvaggio di Giacomo
Vermentino \$8.99
2009 Saddleback Cellars Viognier \$14.99
2010 Curran Grenache Blanc \$17.99
2010 Handley Pinot Gris \$15.99
2010 Tablas Creek
"Côtes de Tablas" \$24.99
2010 Tablas Creek
"Esprit de Beaucastel" \$37.99
2010 Urbanite Cellars "Caliberico" \$14.99
2010 Westrey Pinot Gris \$16.99
2011 Conundrum, California \$17.99
2011 Dry Creek Chenin Blanc \$8.99
2011 Evesham Wood GrüVe \$14.99
2011 Lieu Dit Chenin Blanc \$32.99
2011 Pacific Rim Riesling \$9.99
2011 Pine Ridge Chenin-Viognier \$10.99
2011 Rainstorm Pinot Gris \$10.99

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 him at 877.559.4637 x2713.

MISC TUSCANY

2010 Erik Banti "Carato" IGT*	\$6.99
2009 D'Alessandro Syrah Cortona-90 points ST	\$11.99
2011 Erik Banti Morellino di Scansano*	\$11.99
2008 Amantis "Birbanera" Montecucco	\$13.99
2010 La Velona Rosso di Montalcino*	\$14.99
2010 Baccinetti "La Saporioia" Rosso di Montalcino*	\$15.99
2009 Fattoria del Cerro Vino Nobile di Montepulciano 92 points Robert Parker.	\$15.99
2009 Carpineta Fontalpino Chianti Classico-92 points WS	\$16.99
2010 La Lecciaia Rosso di Montalcino*	\$16.99
2010 La Fortuna Rosso di Montalcino*	\$19.99
2008 Felsina "Rancia" Chianti Classico Riserva-93 points RP	\$36.95
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99

BRUNELLO DI MONTALCINO IN STOCK

2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Tenuta di Sesta Brunello di Montalcino*-94 points WE	\$32.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 La Velona Brunello di Montalcino-94 points WE	\$34.99
2007 Silvio Nardi Brunello di Montalcino-95 points JS	\$37.99
2007 La Fortuna Brunello di Montalcino *-94 points WE Outstanding wine full of complex fruit, rich yet balanced. Drinkable now.	\$38.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 Podere La Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2007 Sesta di Sopra Brunello di Montalcino*-94 points RP	\$49.99
2005 Ferrero Brunello di Montalcino Riserva*-91 points WE	\$49.99
2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2007 Podere Brizio Brunello di Montalcino-95 points WE	\$49.99
2007 Altesino Brunello di Montalcino-92 points RP	\$51.99
2007 Castelgiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello-94 points WE	\$54.95
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 San Filippo "Le Lucère" Brunello-94 points JS	\$59.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2006 Podere La Vigna Brunello Riserva-92 points JS	\$59.99
2006 Franco Pacenti Canalicchio Brunello-94 points JS One of the best of 2006; a true staff favorite!	\$59.99
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2007 Livio Sasseti "Pertimali" Brunello di Montalcino	\$63.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2007 Pian dell'Orino Brunello di Montalcino	\$63.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2006 San Filippo "Le Lucère" Brunello Riserva-95 points JS	\$109.99

MISC PIEDMONT

2011 Terre da Vino "Masseria dei Carmelitani" Gavi di Gavi	\$11.99
2011 Saracco Moscato d'Asti	\$13.99
2009 Oddero Barbera d'Alba	\$14.99
2009 Terre da Vino "La Luna e I Falò" Barbera d'Asti Superiore	\$14.99
2011 Cascina Val del Prete "Serra dei Gatti" Barbera d'Alba Luscious, expressive Barbera, drinking super well now!	\$17.99
2006 Terre da Vino "Essenze" Barolo-91 points WE	\$22.99
2009 G.D. Vajra Langhe Nebbiolo-90 points RP	\$23.99
2009 G.D. Vajra Barbera d'Alba	\$23.99
2006 Aldo Conterno Barolo	\$39.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

Montechiara Prosecco*	\$9.99
2010 Blason Cabernet Franc Isonzo*	\$9.99
2011 Blason Friulano Isonzo*	\$11.99
2011 Blason Malvasia Friuli-Venezia-Giulia*	\$11.99
San Venanzio Prosecco Valdobbiadene Brut*	\$11.99
2011 Ermacora Friulano Colli Orientali del Friuli*	\$15.99
2011 Blason Pinot Grigio Isonzo* (1L) It's back! One of our best selling Pinot Grigios!	\$11.99
2011 Ermacora Ribolla Gialla Colli Orientali del Friuli* I love this. It's so fresh and full of energy, sometimes I think I can feel the light coming from it; it's just fun to be around. I think you'll love it, too. (Greg St. Clair, K&L Italian buyer)	\$15.99
2011 Belisario "Del Cerro" Verdicchio di Matelica	\$14.99
2010 Ermacora Schioppettino Colli Orientali del Friuli*	\$15.99
2011 Collestefano Verdicchio di Matelica	\$16.99
2004 Trabucchi Amarone della Valpolicella	\$64.99

ABBRUZZO, SICILY, CAMPANIA, PUGLIA & UMBRIA ETC.

2010 Tenuta Giuliano Trebbiano d'Abruzzo*	\$9.99
Ca' de Medici "Terra Calda" Lambrusco	\$14.99
2011 Anarkos Primitivo Puglia	\$10.99
2010 Fujanera "Bellalma" Falanghina Campania* I tried this wine again the other night, and now I remember why I bought 100 cases! Brilliant acidity, body, complexity, length and at an unbelievable price. Buy it by the six-pack. (Greg St. Clair, K&L Italian buyer)	\$11.99
2011 Grotta del Sole "Gragnano" Penisola Sorrentina This is pizza cola, yes the ultimate wine to enjoy with pizza. You must try this dry, sparkling red!	\$15.99
2011 Marisa Cuomo "Ravello" Costa d'Amalfi Bianco	\$21.99
2010 Casa d'Ambra "Frassitelli" Ischia Biancolella Made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning!	\$23.99
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo A greatly structured wine with a bouquet of ripe red fruits, especially cherry and bitter cherry, with spicy notes.	\$24.99
2006 Giuliano "Vigna Vecchia" Montepulciano d'Abruzzo*	\$31.99
2009 Passopisciaro "Passopisciaro" Sicilia	\$34.99

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

CHABLIS

2008 Dom. de Vaudon Chablis "Reserve de Vaudon"	\$19.99
2009 Dom. P. Bouchard Chablis "Grand Reserve du Domaine"	\$21.99
2010 Dom. Jean-Paul & Benoit Droin Chablis*	\$17.99
2010 Dom. Bernard Defaix Chablis	\$18.99
2010 Maligny/ L'Églantière Chablis 1er "Montée de Tonnerre"*	\$23.99
2010 Dom. Jean-Paul & Benoit Droin Chablis 1er "Montmains"*	\$31.99
2010 Dom. Christian Moreau Chablis Grand Cru "Les Clos"	\$69.99
2010 Dom. William Fèvre Chablis Grand Cru "Vaudésir"	\$69.99
2011 Maison William Fèvre Chablis "Champs Royaux"	\$19.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "V.V."	\$19.99
2008 Dom. D.-Ferrand Côte de Nuits-Villages "Les Perrières"	\$21.99
2009 Dom. Vincent & Sophie Morey Santenay "Les Hâtes"	\$24.99
2009 Dom. de Montille Volnay 1er Cru "Brouillards"	\$69.99
2009 Dom. de Montille Pommard 1er Cru "Pezzerolles"	\$85.99
2009 Dom. Desertaux-Ferrand Beaune 1er Cru "Les Sceaux"	\$29.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Lès Vergelesses"	\$35.99
2009 Dom. Thib. Liger-Belair Haute Côte de Nuits "Corvée Villy"	\$29.95
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$69.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$66.99
2009 Dom. Odoul-Coquard Nuits-St-Georges "Aux St. Jacques"*	\$43.99
2009 Dom. Thibault Liger-Belair Vosne-Romanée "Aux Reas"	\$89.95
2009 Dom. Amiot-Servelle Chambolle-Musigny	\$61.99
2009 Maison Champy Chambolle-Musigny*	\$49.99
2009 Dom. Amiot-Servelle Chambolle-Musigny 1er "Les Plantes"	\$74.99
2009 Dom. Jadot Chambolle-Musigny 1er "Les Feusselottes"	\$74.99
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.95
2009 Dom. P. Roty Gevrey-Chambertin "Champs Chenys V.V."	\$69.95
2009 Dom. Gérard Seguin Fixin "La Place"	\$29.95
2009 Dom. J. Roty Bourgogne Rouge "Pressoniers"	\$26.99
2009 Dom. Martin Bart Marsannay "Les Longeroies"*	\$24.99
2010 Ch. de la Charrière Santenay 1er Cru "Clos Rousseau"	\$23.99
2010 Dom. Champy Volnay*	\$39.99
2010 Dom. Champy Volnay 1er Cru "Taillepieds"*	\$63.99
2010 Dom. Ballot-Millot & Fils Volnay 1er Cru "Taillepieds"	\$59.95
2010 Ch. de la Charrière Bourgogne Haute Côte de Beaune*	\$16.99
2010 Dom. Champy Beaune 1er Cru "Aux Cras"*	\$39.99
2010 Dom. Champy Beaune 1er Cru "Champs Pimonts"*	\$39.99
2010 Dom. Ballot-Millot & Fils Beaune 1er Cru "Epenottes"	\$49.95
2010 Dom. Champy Savigny-lès-Beaune "Aux Fourches"*	\$29.95
2010/2009 Dom. Jadot Savigny-lès-Beaune 1er "Lès Vergelesses"	\$37.99
2010 Dom. Champy Pernand-Vergelesses 1er "Iles Vergelesses"*	\$44.99
2010 Dom. Champy Chorey-lès-Beaune*	\$23.99
2010 Dom. Champy Corton Grand Cru "Bressandes"*	\$83.99
2010 Champy Vosne-Romanée 1er Cru "Suchots"*	\$94.99
2010 Champy Échézeaux Grand Cru*	\$159.95

2010 Dom. Jadot Clos Vougeot Grand Cru	\$142.99
2010 Dom. Faiveley Clos Vougeot Grand Cru	\$159.99
2010 Dom. Odoul-Coquard Chambolle-Musigny*	\$49.95
2010 Dom. G. Seguin Chambolle-Musigny "Derrière le Four"	\$44.99
2010 Dom. Odoul-Coquard Chamb.-Musigny 1er "Les Baudes"*	\$74.99
2010 Dom. Odoul-Coquard Morey-St-Denis "Les Crais Gillon"*	\$47.99
2010 Dom. Odoul-Coquard Morey-St-Denis 1er "Millandes"*	\$69.95
2010 Dom. Tortochot Gevrey-Chamb. 1er "Lavaux St. Jacques"	\$56.99
2010 Champy Charmes-Chambertin Grand Cru*	\$144.49
2010 Champy Mazis-Chambertin Grand Cru*	\$154.49
2010 Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$89.95

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Bouchard Père et Fils Meursault 1er Cru "Perrières"	\$69.95
2010 Dom. des Niales Rhedon-Marin Mâcon-Villages "V.V."*	\$12.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2010 Ch. de la Charrière Bourgogne Blanc*	\$14.99
2010 Olivier Leflaive Bourgogne Blanc "Les Sétilles"	\$15.99
2010 Champy Bourgogne Chardonnay "Signature"*	\$18.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Champy St-Aubin 1er Cru "Murgers Dents De Chien"*	\$36.99
2010 Olivier Leflaive St-Aubin 1er Cru "Charmois"	\$35.99
2010 Dom. Benoit Ente Chassagne-Montrachet "Les Houlières"	\$62.99
2010 Ch. de la Charrière Chass.-Montrachet 1er "Clos St. Jean"*	\$44.99
2010 Dom. Benoit Ente Puligny-Montrachet	\$62.99
2010 Dom. Benoit Ente Puligny-Montrachet 1er "Champ Gain"	\$99.95
2010 Dom. B. Ente Puligny-Montrachet 1er Cru "Folatières-En la Richarde"	\$134.99
2010 Dom. Ballot-Millot & Fils Meursault "Les Criots"	\$49.95
2010 Dom. Ballot-Millot & Fils Meursault 1er Cru "Charmes"	\$84.99
2010 Ch. de la Charrière Savigny-lès-Beaune "Vermots Dessus"*	\$23.99
2010 Dom. Champy Pernand-Vergelesses 1er "En Caradeux"*	\$36.99
2011 Dom. Renaud Mâcon-Charnay or Mâcon Solutré*	\$12.99
2011 Dom. Renaud Pouilly-Fuissé "V.V."	\$19.99
2011 Champy Mâcon-Villages*	\$12.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2011 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99

BEAUJOLAIS

2009 Dom. Dupré Beaujolais "Terre Noire"	\$8.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$29.99
2009 Dom. Labruyère Moulin-à-Vent	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2010 Château de Saint-Lager Brouilly*	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$7.99
2010 Ch. des Jacques (Louis Jadot) Morgon Côte du Py	\$34.99
2010 Ch. Jacques (Jadot) Moulin-à Vent "Grand Carquelins"	\$34.99
2010 Ch. des Jacques (Jadot) Moulin-à Vent "La Roche"	\$34.99
2010 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos de Rochegres"	\$34.99



Meet Christine & Eric Saurel of Montirius

Name: Christine and Eric Saurel

Winery: Montirius

Number of years in business: 27 years

How would you describe your winemaking philosophy?

A great wine is an addition of lots of small details. Each action that we make in the vineyard [impacts] the wine. As winegrower we have the duty to guarantee the authenticity of the taste of our soil. We have the duty to improve and increase our sensibility to make the right action in the vineyard, which can bring the best balance as possible into the wine. Each step of the winemaking process has to be made in consciousness. The *Bio-Dynamie* is a step in our understanding.

What wines or winemakers helped influence your philosophy?

François Bouchet, who we met 17 years ago (1996), a winegrower in Loire. He helped us to understand and practice the Bio-Dynamie in our own estate. [And] winemaker Marc Kreydenweiss, who helped us to realize that we can have in southern Rhône Valley well balanced wines with finesse and elegance.

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

Eric and I acknowledge that we are continually discovering more and more about the nature and expression of our vineyard soils. This notion supercedes varietal characteristics. It is similar to the practices of the Cistercian Monks of Burgundy who, without precise technical data, could through experience locate and take advantage of the terrior of great vineyard sites. Here at Montirius, Le Clos and Confidentiel are two such exemplary sites. We do not have any plausible explanation as to why Le Confidentiel, in particular, is such a great site. Eric and I are convinced that we have only begun to discover its potential.*

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

Over the years our palates have evolved more towards a style that we would call *gout de vivant*, or wines that taste of life. When tasted, such "living" wines connect with our third shakra or Manipura (solar plexus). And in doing so, through this shakra we experience a calming breath (much like a gentle breeze). This phenomenon has greatly influenced our style of vinification (alcoholic fermentation, elevage) and in the assemblage of our various (cement) tanks. Each step of vinification is guided by our palates and by our collective belief that the life and essence of a particular wine should be respected.*

What changes are planned for coming vintages? Any new (top secret) varietals, blends or propriety wines on the horizon?

• Coming back to massale selection. We started 10 years ago, and we accentuate this thing year after year adding as well *marcotage*. (Look at

the video on our Facebook Montirius group. Eric shows the *marcotage*.)

• Deeper research concerning [the] shape of the tank to age wine, as well the shape of bottle to [better] protect the life of our wines.

• Maybe a Châteauneuf-du-Pape plot (1.75 hectares) with Justine, our eldest daughter (23 years old, five vinifications with us, plus one in New Zealand) who is looking for vines as a *jeune agricultriceur*. [We get an] answer [regarding] this plot on the 17th of January, 2013. And if the answer is yes, we will look for help from customers to make barter (exchange money for bottles of Montirius Châteauneuf-du-Pape).

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

We are not at all interested in overprocessed/overworked wines. For us, such "made up" wines are undrinkable. However, a new consumer to wine will often first be exposed to such wines. However, as there is always a positive side to everything, we also realize that thanks to such wines, these new wine drinkers will often discover the structure-characteristics of wine at an attractive price. As time goes by, and through more experience tasting different wines, ones palate and personal preferences will evolve and mature. It is within this context that our wines will speak to such wine drinkers as they journey through the world of wine.

Presently, many consumers are eager for more knowledge and wine experiences and we are delighted to be able to share with such consumers throughout the year, culminating with harvest, where they can experience through their own palate, the birth of a wine. Our winery is always open to them.

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

Marc Kreydenweiss (Alsace), Champagne Françoise Bedel, Domaine Fouassier "Cuvée les Romains" (Sancerre), Paul Barre "Cuvée Leeloo" (Bordeaux), etc...

What do you see as the biggest challenges facing the wine business today?

To move beyond a standardization of tastes: oaked flavors, vanilla aromatics, etc. To introduce, educate and have the consumer recognize the authenticity of vigneron who work artisanally in order to preserve our soul and values. To host such wine enthusiasts at our domaine and introduce them to our daily lives, that of vigneron who work the land and soil. To further develop human values and respect for our colleagues, our clients and our suppliers. In the wine industry the quality of wine and its true value must take precedence over making money at any cost, or excessive marketing tactics (ex: green marketing).*

*Answers translated from the original French by Mulan Chan-Randel

Spain Vs. France THROWING DOWN THE GAUNTLET

Let's talk Grenache. I know I'm laying down the gauntlet when I say this, but here we go: the Garnacha produced in the high altitude vineyards west and southwest of Madrid have the potential to be as good as, and indeed better than, any Grenache being made in France right now. Having recently visited one winery, Bernabeleva, which owns some of these vineyards, I can attest first hand to the seriousness of their intent and single-mindedness of their vision: to produce some of the world's best, most honest and authentic expressions of Grenache-based wines. Located in the town of San Martín de Valdeiglesias, surrounded by the Sierra de Gredos mountains about an hour and a half west of Madrid, Bernabeleva organically farms their primarily sandy, granitic soils. They are as serious about their farming methods as they are in the bodega, which I will describe in some detail below.

As at least a few colleagues recently commented when tasting similar examples from another equally serious producer, "This is what my favorite Châteauneuf-du-Pape from the 1970s and '80s used to taste like!"

2011 Bernabeleva "Camino de Navaherreros" Garnacha Vinos de Madrid (\$12.99) This is as elegant an example of Garnacha as you are likely to find. Catalan winemaker Marc Isart Pinos is taking old vines, applying excellent viticultural work, and fermenting in *foudre* (with some whole clusters used, as well as long maceration on the skins for further complexity and elegance) to create this beautiful, expressive wine. A good bit more tangy, racy and serious than most Grenache at this price, the Camino de Navaherreros is sure to please those who prefer layered nuance and energetic flavors. Having recently visited the winery and tasted this side-by-side with the 2010 and 2012 (which had just finished alcoholic fermentation) I can confidently say that this wine only continues to improve and show more interest for those who wish to lay down a few bottles for several years. Awesome Grenache—for my money the best in the store. 14.5% ABV.

2010 Bernabeleva "Navaherreros" Garnacha Vinos de Madrid (\$19.99) This cuvée is also from carefully tended old vines and fermented in *foudre*, but this time contains 100% whole clusters, employing the same long maceration on the skins for further complexity and elegance. As the barrel program matures, this Navaherreros bottling, the step up from the Camino bottling, seems to show increasingly more energy to balance out its slightly richer, denser dark fruit profile. Pure plum and berry fruit flavors show themselves on this Garnacha. As far as food pairing is concerned, this Garnacha would pair nicely with a range of seasonal dishes, though I think that it would be particularly good with braised lamb shanks. 15.5% ABV.

Joe Manekin

Alias...in Chile

Aconcagua is one of four principal wine regions in Chile, located 40 miles north of Santiago at 22,828 feet elevation. When I learned this, being the *Alias* fan that I am, I thought, "Hey! I know Aconcagua! That's where the evil Arvin Sloan sent CIA double-agent Sydney Bristow to retrieve the Rimbauldi manuscript from underground!" While the beautiful mountains of Aconcagua made for a dramatic background to our heroine's adventure, they also provide a climatically perfect environment for Cabernet Sauvignon, Syrah and, my personal favorite, Carmenère. Carmenère is a Bordeaux variety that was for many years in Chile thought to be Merlot—not unlike Sydney Bristow masquerading as an agent of SD-6. Intense, brooding at times, layered, earthy, complex and well-balanced, Carmenère and Sydney Bristow have a lot in common!

Viña von Siebenthal was founded by Swiss lawyer and wine aficionado Mauro von Siebenthal in 1998, four years after the official designation of Aconcagua as a DO and three years before J.J. Abrams debuted *Alias*. The **2010 Viña von Siebenthal "Single Vineyard" Carmenère Gran Reserva Aconcagua Valley (\$16.99)** is a single vineyard Carmenère blended with 10% Cabernet Sauvignon. Black berry, red pepper, earthy saddle leather and tobacco, with medium-plus acidity and soft tannins, make this an easy, approachable, varietally correct introduction to the varietal. Yum! The **2010 Viña von Siebenthal "Parcela #7" Gran Reserva Aconcagua Valley (\$16.99)** is 40% Cabernet Sauvignon, 31% Petit Verdot, 16% Merlot and 13% Cabernet Franc. It is a pretty, well-made Bordeaux blend at an incredible price: red currant, red raspberry, rose and sandalwood, with medium-plus acidity and medium tannin. Delicious!

Clearly, Viña von Siebenthal is a winery to watch out for. It's really too bad that *Alias* has been over for six years, I easily could see Sydney Bristow hiding out in the vines, fighting bad guys between fermentation tanks, digging up the next artifact from beneath the buildings and ridding the Chilean wine world of evil! Anyone want to pitch it to J.J. Abrams?

Sarah Covey

"Having recently visited one winery, Bernabeleva, which owns some of these vineyards, I can attest first hand to the seriousness of their intent and single-mindedness of their vision: to produce some of the world's best, most honest and authentic expressions of Grenache-based wines."

"Carmenère is a Bordeaux variety that was for many years in Chile thought to be Merlot—not unlike Sydney Bristow masquerading as an agent of SD-6. Intense, brooding at times, layered, earthy, complex and well-balanced, Carmenère and Sydney Bristow have a lot in common!"

“Well, South Africa too is a category that has often been lumped in to the New World, and yet I’ve been to properties founded in the late-1600s. And, of course, South Africa is home to ancient soils, if not some of the oldest on the planet.”

JIMMY C’S SPOTLIGHT ON SOUTH AFRICA

Last September I had the great fortune to attend Cape Wine 2012 in South Africa. It had been eight years since my last visit to the country, and while I have continued to believe in the category all along, it was great to get a fresh perspective on the wines and catch up with friends and winemakers on their home turf. Last month my article focused on Australia, where I challenged the notion of Old World verses New World, suggesting that “modern” and “traditional” were more accurate descriptors given the age of Australia’s soil, vines and winemaking techniques. Well, South Africa too is a category that has often been lumped into the New World, and yet I’ve been to properties founded in the late-1600s. And, of course, South Africa is home to ancient soils, if not some of the oldest on the planet. Had wine been able to survive transport to Europe in the 1600s, I believe South African wines could have been held in equal regard to their European counterparts. I can also tell you that, for me, it’s the most dramatic and beautiful wine region I have yet to visit, and yes...I’ve been to Lodi! In all seriousness, it’s a place to put on your “bucket list” to visit before the last bell is rung.

But let’s talk about wine: 2012 brought us our first direct import from South Africa, the wines of **Waterkloof** (as well as DIs from Australia and New Zealand). The Waterkloof vines are biodynamically farmed and the wines show great purity, texture and vibrancy. The SB is nervy and racy, while the Syrah shows notes of smoked meats, camphor and bacon fat. The Cabernet is seamless in its balance with cedar, red currant, plum and cherry framed by fine tannins and very nice length.

One of the regions I visited on my trip, Swartland, is producing some great wines, especially those from a group called the Swartland Revolution. The Revolution are like-minded winemakers making terrific wines with style and a sense of place. Adi Badenhorst of A.A. Badenhorst Family Wines, Eben Sadie of Sadie Family Wines and Chris and Andrea Mullineux are among those leading the charge, with Sadie’s Old Vine Series wines hitting the shelves for the first time in this country. By now we should have the wines from my friend Simon Barlow at Rustenberg back after a brief absence, too. These are wines I’ve spoken of many times over the years, but suffice it to say they represent consistent quality and value from one of the great traditional South African properties. This is the tip of the iceberg, so do yourself a favor and discover the wines from South Africa.

Jimmy C

Quartz Reef **KIWI WINES THAT ARE EASY TO LOVE**

Quartz Reef is New Zealand’s King of Bubbles! And proprietor Rudi Bauer, who helped pioneer the Bendigo sub-region of Central Otago where his vines flourish, is one of the most careful and meticulous winemakers I know. An obsession with quality has driven him to convert all his vineyards to certified biodynamic farming. He grows mostly Pinot Noir and Chardonnay for his delightful “Methode Traditionelle” Brut and 100% Pinot Noir Brut Rosé. He also makes some still wines that include a fantastic Pinot Noir and Pinot Gris. All of the wines share impeccable balance and a profound mineral presence from the quartz crystal-rich soils. Central Otago enjoys a continental climate with warm days in the growing season that produce rich, powerful wines. However, the elevation and clear summer skies means very cool nights, preserving acidity in the grapes and bestowing a brightness and vibrancy on the palate. I believe the bubbles especially are unbelievable value for the money. They truly measure up to some of the best sparkling wines around the world, something proven by a recent international blind sparkling tasting in the store where these wines beat out competitors at more than five times their price! Give them a try, maybe you’ll find true love this Valentine’s Day...

Quartz Reef “Methode Traditionelle” Brut Bendigo Central Otago (\$21.99) Made from 58% Pinot Noir and 42% Chardonnay. This wine spends a minimum of two years on the lees, and is then hand riddled and disgorged. It is bright, fresh and pure. It shows crisp, fresh orchard fruit with some citrus notes and a wonderfully floral, subtly toasty nose. On the palate the fruit is complemented by a wonderful rich and creamy texture. Excellent persistence and balance on the finish. World class.

Quartz Reef “Methode Traditionelle” Brut Rosé Bendigo Central Otago (\$29.99) Beautifully bright and glowing in the bottle. This wine’s vibrancy shows even in its light cherry red color with gold hues. Made from 100% Pinot Noir this wine has fantastic purity of ripe red fruits, fresh strawberries and Luxardo Maraschino cherries. Great dry acidity balances this wine’s fruit as it finishes long and mouthwatering on the palate. An enchanting rosé.

2010 Quartz Reef Pinot Noir Central Otago (\$29.99) The muscular, concentrated power of Central Otago Pinot is displayed here. A serious wine of depth and structure. Intense dark berry fruits, a pinch of toasted spice and hints of bittersweet chocolate emerge with air. This wine has a lot to give and is a pleasure to study as its complexities evolve in the glass.

Ryan Woodhouse



Rudi Bauer’s Quartz Reef estate.

“Quartz Reef’s sparklers beat out competitors at more than five times their price! Give them a try, maybe you’ll find true love this Valentine’s Day...”

Good People, Good Wine

While I was in Muscadet back in the early spring of 2012 I had the absolute pleasure of visiting Michel and Nathalie Delhommeau, who are in the quaint village of Monnières. It was a cold and dreary day with lots of wind and rain. Nasty weather aside, I was very excited for the visit, as I had been fan of their wines for many years but had yet to have the opportunity to see where they were grown or meet the man behind them. Michel is a man of very little English, and I'm a man of very little French, so Michel had his wife Nathalie sit in on the visit to help us make sense of each other.

First off, what an absolute delight these two were. You immediately felt what warm and pure-hearted people they were, and that they take a lot of pride and joy in what they do. (Not to mention that it seemed as if they were truly excited to see me, though I'm not really sure why anyone would be excited for a visit from the likes of me.) Michel and Nathalie farm nearly 30 hectares of vineyards planted on some of the rockiest soils in the region. The majority of the vineyards are planted on gabbro, essentially a rock that was formed by molten lava, and/or a combination of schist, gneiss, chalk, river stones and granite. All of the wines are vinified by soil type and vine age, fermented in tank and then rested on their lees prior to bottling. The end result are wines that show the warm, nurturing hands of the winemakers and the complex yet pristine typicity of the land. I find it a massive shame that the wines of Muscadet don't receive more respect and acknowledgment. It was a great honor to have spent the afternoon with these two, and now knowing them personally it is even a bigger honor to have the wines here at K&L.

2011 Michel Delhommeau "Harmonie" Muscadet Sèvre et Maine Sur Lie* (\$12.99) From a single parcel of old vines planted on gabbro soils, the Harmonie is a smack in the face with its sharp, stony minerality. But that component is matched and balanced by rich tropical notes of mango and pineapple. A very nice snap runs through the middle and a zingy, sharp finish leaves your lips smacking for another sip.

2010 Michel Delhommeau "Symbiose" Muscadet Sèvre et Maine Sur Lie* (\$14.99) This is absolutely superb. The Symbiose is a selection of vines that are grown in amphibolite soils. It shows sharp, steely minerality, upfront brightness with nice reach across the palate and good, juicy length.

2009 Michel Delhommeau "Monnières Saint Fiacre" Muscadet Sèvre et Maine* (\$24.99) Monnières Saint Fiacre is a premium bottling, the name referring to Delhommeau's village. Planted entirely to gabbro soils, it receives 36 months élevage. This is a very special bottling for Michel and was never intended for the U.S. market. But after some sweet-talking and time we made it happen.

If you like to drink, eat and have a good laugh for hours on end then Lionel Gauthier, a.k.a. "The Viking," is your man. Gauthier enjoys doing things his own way. He doesn't do this to purposely go against the grain or out of spite. He does it because he is having fun doing it and feels it is the best way to make brilliant wines that show off his winemaking soul. Gauthier's estate is the Domaine du Viking, located in the northernmost reaches of Vouvray. When I first met the Viking at his place a few years back he told me, "It's different up here." And it is. The majority of his vines are planted in silex soils (as opposed to the clay and limestone that covers much of the appellation), which give his wines an extra kick of acidity and sharper-edged mineral expression. All of his vines are hand-harvested, hand-sorted, de-stemmed, then fermented and aged either in tank or barrels made from local chestnut trees. The Viking feels that his vines provide the perfect balance of fruit and acidity and prefers to make them in the *tendre* style, which means off-dry.

Domaine du Viking Vouvray Brut* (\$18.99) From vineyards planted on chalk and silex, the Brut is fermented in stainless steel tanks and released after two years of bottle age in the cellar. It shows lovely apple and citrus aromas with a dry yet rich finish.

2010 Domaine du Viking "Tendre" Vouvray* (\$18.99) A very classic and clean vintage. Just a hint of sweetness upfront, with sharp, clean minerals and a long, juicy finish. Very fresh and vibrant wine. Still young and needs some air to really open up.

2003 Domaine du Viking "Tendre" Vouvray* (\$24.99) Upfront you get the rich 2003 vintage with a slightly denser core of fruit and a sweeter aromatic. The texture up and down is really fantastic, and it is superbly balanced by Vouvray's classic mouthwatering mineral and acid combination on the back end.

Eric Story

"If you like to drink, eat and have a good laugh for hours on end then Lionel Gauthier, a.k.a. "The Viking," is your man. Gauthier enjoys doing things his own way. He doesn't do this to purposely go against the grain or out of spite."

K&L ONLINE AUCTIONS *Time to Buy Lafite?*



The final chapter for the 2012 global auction market came to a close in December, concluding a year of mixed results marked by a steady fall in First Growth prices. Despite the decline in selling prices for these top wines since their peak in February 2011, the calendar year closed with evidence that prices have finally evened out and the two-year market correction has ceased. For most categories, fourth quarter results remained relatively unchanged from the third quarter, though DRC enjoyed a 10% increase for the year and California cult wine continued to perform consistently.

Liv-ex, which tracks the global marketplace for fine wine, reported that in the last week of December the ratio of bids to offers on the Liv-ex exchange had risen to a six-month high of 58%. Also promising was that First Growths accounted for 50% of weekly trade value for the first time since August. Interestingly, it was the off-vintage First Growths that contributed to the above figures. Presumably based on the

perceived opportunity for bargain deals, the appetite for lesser vintages of Lafite has trickled to the other Firsts—demand for 2001, 2002, 2004, 2006, 2007 and 2008 vintages is on the rise as compared to 2000, 2003, 2005, 2009 and 2010. Looking at the evidence, those top vintages priced out a certain contingency of buyers who were prepared to forgo the highest-scoring wines in an effort to keep prices reasonable while still acquiring wines from the most prestigious châteaux.

There's no disputing that 2010-2011 was the time to sell Lafite, but now is likely the time to buy it. The 10 most recent physical Lafite vintages have dropped an average of 36.5% in price from their peak, taking them back to 2010 levels. Hearing the numbers, an argument could be made that the market is presenting a ripe occasion to buy Lafite and other First Growths "low." There is a window of opportunity to invest at the beginning of this upswing, not only adding terrific wines to your collection but also setting up the potential for great appreciation in value over the next few years.

At K&L auctions, we have been consistently exceeding reserves by an average of 25% since our debut, and our auction lots have grown in both quantity and variety. Each week we add new buyers and sellers to the K&L Auctions roster, hosting heated bidding battles down the final seconds of our lots. Heading into our third year, the future of K&L Wine Auctions looks bright in 2013.

Molly Zucker

Jim's Gems

JIM'S FEBRUARY GEMS



2008 Mas Codina "Vinya Ferrer" Cabernet Sauvignon Penedès* (\$14.99) Joe Manekin found some wonderfully complex, high-profiled wines at amazingly "dirt cheap" prices on his last buying trip to Spain. This Penedès Cabernet from Mas Codina, a bodega noted mostly for their delightful Cava, is a prime example of the magnificent, economical productions Joe has been discovering. This Cabernet Gem is deeply colored and has a bright, flashy nose of blackberries, cloves and anise, with cigar-like and mocha underpinnings. These characteristics carry over nicely to a well-balanced, integrated palate impression with good complexity, excellent structure and a finish that refuses to surrender. Open this up for the dinner that you have prepared for your sweetie on Valentine's Day (after you've toasted with the great Cava from Mas Codina). Rusty has informed me that this delicious Gem will be one of our house reds for the month. 14% ABV. (🍷🍷🍷🍷🍷🍷🍷🍷)

2008 Marqués de Legarda Crianza Rioja* (\$14.99) Produced mostly from Tempranillo, this lovely well-balanced, harmonious Rioja from the oldest bodega in Rioja provides a highly perfumed nose of cranberries and mulberries, with distinctive undertones of violets, cedar, citrus and dusty minerality. Medium-full in body, this complex Gem shows excellent integration of very fine, silky tannins, with superb structure and depth of character. Its long, fleshy finish seems to last forever. This Gem, according to Rusty, will be one of our house reds for the month and for the next three to six years. 13.5% ABV. (🍷🍷🍷🍷🍷🍷🍷🍷)

2005 Bodegas Casa Juan Señor de Lesmos Reserva Rioja* (\$19.99) From my favorite Rioja producer, this stunning, complex, high-profiled reserva offers all the elements that I look for in a great wine: an opulent bouquet, abundant structure and depth, exceptional mid-range, focus, a broad and powerful fruit presenta-

tion and a finish that is satisfyingly long and warm. Medium-deep ruby in color, the nose is loaded with an anise spiciness in concert with currant and cassis-like fruit characteristics, with undercurrents of game and mild toasty notes. All of these remarkable features carry over to its extraordinary set of flavors and overall presentation. This Gem will age easily for another 10-15 years, but you will find it difficult to keep your hands off of it for the near-term once you taste it. Rusty has anointed this wonderful Gem as one of our house reds for however long it is around, and he has ordered me to buy cases of it for our cellar. 13.5% ABV. (🍷🍷🍷🍷🍷🍷🍷🍷)

Enjoy this month's Gems.

Jim, Rusty, Eby, the Bean and Rizzo

UNDER THE RADAR *New Year, New Finds*

Well, 2013 is thoroughly upon us. Yeah, I can't believe it either. But alas, we can all take solace from the inevitable flow of time that waits for no man (or woman) in the fact that there is also a seemingly inevitable flow of amazing wines that continue to come to us from our beloved boot. I'll be in Italy just about the time this tome reaches you and look forward to sharing many new finds in the upcoming months. In the meantime, a couple wines I discovered towards the end of 2012.

The **2011 Villa Angarano Vespaiolo Breganze Bianco (\$21.99)** is 100% Vespaiolo (which means "big wasp," and is not to be confused with Vespolina, or "little wasp," a red grape from northern Piemonte that I wrote about not too long ago) from the Breganze DOC, an area just outside Vicenza, a small city equidistant from Venice and Verona. Big, rich and unbelievably delicious, this has a medley of melon, citrus and almost tropical fruit on the nose and palate, balanced with a slight earthiness and lovely streak of tangy acidity. Please check this one out! Gorgeous wine.

From a winery I've been fond of for a number of years now comes the **2011 Punta Crena "Vigneto Iasco" Rossese (\$19.99)**. Ever wondered what red wine would best pair with seafood? This wine is grown in the mountains of the Italian Riviera, not far from the border with France. The wine is light (one could read

text through it), and is framed more by its acid structure than its tannins. The dried cherries, forest floor and woody/incense aromas and flavors remind me of a light Marsannay. But make no mistake, this is a serious wine, not some simple quaffer. That said, you will be challenged to not finish the bottle long before the meal is done.

I fell in love with the **2011 Lusenti "Martin" Val Tidone (\$16.99)** the second I put my nose in it (it didn't hurt I was tasting it at my favorite Italian restaurant in L.A.). From the hills outside of Piacenza in Emilia-Romagna, this is a blend of mostly Barbera, Croatina and a little Merlot. With juicy, pretty red cherry fruit, some black raspberry, a hint of sweet herb and a touch of new oak, this wine so overdelivers for the price. A good "crossover" wine for those used to more modern winemaking, but would please the most devout Italiophile (like I said, I fell in love with it immediately).

Finally, the **2009 Clara Marcelli Rosso Piceno Superiore (\$19.99)** is off the charts delicious this year (it is every year, but this one is particularly good). Equal parts Montepulciano and Sangiovese, it's a stunning interplay of rich black fruits and high-toned cherry and raspberry, with earth and coffee notes on the nose and palate. Long, dense and rich, it begs for hearty meats, stews or pasta.

Chris Miller

GETTING TO KNOW *Gary Lai*

What's your position at K&L?

I've been working in Hollywood Operations for the last five years, and had worked in Redwood City Operations previously for a year. I just celebrated my sixth year anniversary with the company! Interestingly, I almost got fired from K&L after just a few months of employment because I was making so many mistakes! Let's just say that my performance has improved since then... (laugh)

Describe your perfect meal. What would you pair with it?

One of my greatest joys in life is dining in fancy, mostly continental-influenced, restaurants. However, the only time I order wine is in a steakhouse. A nice California Cab is a must! I usually pick Heitz Cellars or some domestic Bordeaux blend. My perfect meal always consists of elements of surprise in preparation and presentation. Give me something that I've never tasted or seen before!

How do you think your palate's changed?

I would like to think that my palate is a lot more refined than 20 years ago. It still takes conscious effort to slow down and really taste! My palate is a lot more open to new things and able to dissect the nuances of different flavors.

What do you like to drink?

Now that's the question I've been waiting for! Mostly, I gravitate toward vodka and Irish whiskey as my staples. My wife and I drink Champagne and sparkling wines on a weekly basis. However, my bar is stocked with all kinds of spirits, just because no human being should drink the same thing day in day out!

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

Surround yourself with people who are passionate about wine and spirits. Go to venues where they serve the good stuff. Experiment and try everything at least once. Read everything on the subject that you can. Pick your bartender's brain on a slow night. Get some basic knowledge about wine, so you can ask intelligent questions. Just start drinking!

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

I would invite General Patton, Ernest Shackleton and Fred Astaire to a dry vodka martini. Because that's how I roll!

GETTING TO KNOW: *Gary Lai*



"Surround yourself with people who are passionate about wine and spirits. Go to venues where they serve the good stuff. Experiment and try everything at least once."



“I prefer to drink something simpler, lighter, like one wine I’ve really been getting into lately: the 2009 Oddero Barbera d’Alba, a wine so fresh that it brings a smile to my face every time I smell it.”

PENSIERI DA MONTECHIARA

Okay, it’s February for you, but still a December day for me, and a dark, dreary, rainy post-Christmas one at that. Although last month’s K&L monthly Wine News did the New Year’s resolutions bit, I just wasn’t ready for the New Year. But now, bring it on. My resolution for this coming year is to put a few more offerings in front of you from Piedmont to Sicily to Puglia, and around the boot. You might say with the huge Aldo Conterno Barolo sale we had (the largest in our history), we’d sort of done the Piedmont thing, however I’d like to focus on the breadth that Piedmont has to offer. I’m still going to bring in screaming Barolo deals, though, like the last drops of our big Conterno sale, including the **2005 Aldo Conterno “Cicala” Barolo (\$54.99)**, which is regularly \$120 and received 95 points from the *Wine Spectator*, or the **2007 Damilano “Lecinquevigne” Barolo (\$27.99)**, which got 92 points from James Suckling and is incredibly delicious right now. The lushness of the 2007 vintage gives the wine a softer, more approachable character and allows that delicious primary fruit to shine! It’s wondrously complex for a young Barolo, balanced, long and full of intrigue, a really super wine that is so drinkable now.

Barolo and Barbaresco are usually really big wines, and I don’t generally find myself reaching for one for a Tuesday night dinner. I prefer to drink something simpler, lighter, like one wine I’ve really been getting into lately: the **2009 Oddero Barbera d’Alba (\$14.99)**, a wine so fresh that it brings a smile to my face every time I smell it. Bright, clean and with great body, it is so easy to drink while still stimulating my need for complexity in a wine without weighing me down with too much body. It is perfect for lighter, fresher meals, but still offers enough palate satisfaction to make it seem like you’re drinking something bigger and more powerful, a wonderful illusion. I’m also going to look for a little more Dolcetto (Guido says thank you). In the meantime, look for the 2011 Ruggeri Corsini in a couple of months.

One of our latest arrivals is the **2011 Anarkos Primitivo Puglia (\$10.99)**. This is one of the latest creations from Gregory Perrucci at Accademia Racemi. Gregory produces wine from a series of different estates in Puglia, trying to focus more on the local character rather than creating a more homogenous blend. His Anarkos label is grabbing headlines in Puglia, trying to stir up a revolt against the corporate wine expansion there, where huge tracts of land have been purchased by large (mostly non-Puglian) producers who use a lot of “winemaking” to make a simpler, less authentic wine. Gregory’s Anarkos is an anti-corporate proclamation, anarchy for wine! He’s crazy, I love the guy, and the wine is awesome, the perfect accompaniment for the hearty winter fare on your table. It’s like bottled sunshine! This Primitivo is just bursting with supple fruit; it’s soft, easy yet balanced, and only 13.5% alcohol. It’s the perfect wine to get you through dreary February evenings. I’m going to Hawaii in a couple of weeks and drinking a bottle of this made me feel like I was already on the beach in Maui... they love Italian wine over there.

Ever since the first trip I took to Mount Etna in May of 2007, where I was greeted by a truly spectacular night-time eruption, the expressive character of *i Nerelli* and my visit with Ciro Biondi (who showed me my first 35-degree, black sand, un-terraced, un-trellised vineyard), it left its mark on my soul. I can’t get the thoughts of this mountain out of my head. There is truly something magical about the place. Everything seems heightened—the light, the smells, the texture of the ground—everything is just more vibrant. Ciro’s **2008 Biondi “Outis” Etna Rosso (\$34.99)** is a wonderful expression of Etna, where the grapes seem more like a cross between Burgundy and Nebbiolo with its ethereal aromatics and graceful texture. This is just a superb example of the wines coming out of this burgeoning region.

Of course, I promise not to abandon Montalcino this year. In fact, the **2007 Sesta di Sopra Brunello di Montalcino* (\$49.99)** has just arrived, a little later than usual, but better late than never. The 2007 vintage is deceptive... its sweet, forward, albeit complex fruit hides the serious structure underneath the surface. Its nose is full of Sesta di Sopra’s classic aromas of wild cherry, rosemary, sage and sweet leather, with hints of plum. On the palate it seems open, almost simple and pleasant, but that’s just a bit of baby fat layered on top. The structure is there, powerful, deeply embedded amid the meaty richness, hidden by the glints of mineral and lightly flavored by the Tuscan countryside. The 2007 vintage produced wines with a distinctly richer upfront character. They are plump and pleasant now, but in a year or two will begin to close up for their adolescent slumber. This tiny producer has made nothing but great wines since debuting their 1999 vintage. This wine is drinkable now with a couple of hours in a decanter, but will continue to improve easily for another decade plus.

Greg St. Clair

FEBBRAIO'S SELEZIONE

2011 Blason Pinot Grigio Isonzo* (1L \$11.99) This is a mouthful of Pinot Grigio. It is very aromatic, has body and is perfectly balanced with zippy acidity, good complexity, that subtle elegance that shows muscle, and a long and flowing finish. It is a little spicy, with red apple and melon and *lots* of minerals on the aftertaste. It's the Best Pinot Grigio they've made (so far), and it's in a liter bottle (woohoo!) made for two!

San Venanzio Prosecco Valdobbiadene Brut* (\$14.99) It's back! We ran out of this last November and had a lot of our customers on the waiting list looking for its return to K&L. On the nose you will find generous fruit—hints of apples, peaches and tropical fruit—plus wisteria blossoms and wonderful balance and elegance to complement its pleasurable spiciness. The palate is rich, velvety and fruity, with admirable fullness and length closely mirroring the nose. This is a wine of great balance and elegance and an excellent apéritif for Super Bowl parties.

2011 Vallevò Trebbiano d'Abruzzo (\$8.99) The Trebbiano family of grapes account for around a third of all the white wine in Italy. They are mentioned in more than 80 of Italy's DOC'S, although they have just six of their own: Trebbiano d'Abruzzo, Trebbiano di Aprilia, Trebbiano di Arborea, Trebbiano di Capriano del Colle, Trebbiano di Romagna and Trebbiano Val Trebbia dei Colli Piacentini. This wine has honey and floral aromas and a little bit of stone fruit on the nose. Crisp, with soft fruit (white peaches), it has incredible length with zippy acidity. All that for less than nine bucks! Serve it with fish, cheeses, pasta in cream sauce or just by itself.

2007 La Velona Brunello di Montalcino* (\$34.99) Okay, for those of you celebrating Valentine's Day who want red wine for your beefsteak Florentine, here I got the wine for you. I gave this two stars; it is a beautifully layered, expressive Sangiovese bursting with sweet, ripe strawberries and black cherries intermingled with subtle earth and toasted oak notes, plus minerals and a hint of bitter chocolate on the on the finish. The tannins are round and ripe, and it has a long aftertaste. This is a must for the cellar. If you can, try to give it some age (five years). If not, give about two hours of decanting. Buy a couple of bottles for your Valentine, one to drink on the 14th and one for the future.

Saluté!

Mike "Guido" Parres

Captain's Log NOW OR NEVER FOR NEMBRETS

Happy New Year! Keith here, for Captain Kirk, who is home welcoming his new baby into the world. Congrats Kirk! Unfortunately, though, I have some sad news to relay. Over the last decade (since 2002), many of our staff and customers have come to appreciate the dedication and skill of Denis Barraud, a talented vigneron in the picturesque town of Vergisson. His dedication to careful growing, low yields and hands-on viticulture have produced top-quality wines at very modest pricing. But recent health issues have forced Denis to quit growing grapes and making wine, so the wines we have in stock now may be the last we are able to get. If, like me, you are a fan, do not miss your chance to buy these wines.

2011 Domaine des Nembrets Denis Barraud Mâcon* (\$12.99) This comes from Denis' estate vineyards on the slopes of the Roche de Vergisson, a giant basalt monolith surrounded by complex and folded rocky, well-drained soils with limestone outcroppings. This is bright and very rich on the palate, with more substantial weight than most Mâcons. There is also more minerality, and the cool evenings in the hills result in fresh, bright wine.

2011 Domaine des Nembrets Denis Barraud St-Véran* (\$14.99) This has just arrived. This wine is always a great deal, finding the perfect middle ground between their Mâcons and Pouilly-Fuissés. It is vinified in both tank and a small percentage of oak—only the oldest vines that are capable of handling the oak go into barrel. The wine exhibits decent weight and good length. It is open, with aromatics and flavors that range from bright citrus, soft floral to pear, and it is framed with bright acidity and a delicate mineral tone.

2010 Domaine des Nembrets Denis Barraud Pouilly-Fuissé "Clos de la Combe Poncét"* (\$21.99) This single vineyard is in a slight bowl with a favorable exposure and old vines. The plot is also that rarity in Burgundy, a monopole, which Denis has direct control over. It is just over one acre in size. This wine has drive and energy and evident minerality. It is vinified entirely in small oak barrels, from 5-10 years in age. The leanness of the wine seems to be almost oaky in its richness, but the old barrels are certainly neutral. There is a terrific amount of wine here for the money!

Acting Cap'n Keith

"It's the Best Pinot Grigio Blason has made (so far), and it's in a liter bottle (woohoo!) made for two!"

"Recent health issues have forced Denis to quit growing grapes and making wine, so the wines we have now may be the last we are able to get. If, like me, you are a fan, do not miss your chance to buy these wines."



“Without the ‘Montrachet’ in the name, restaurants are much less interested, so we were able to put a deal together for a West Coast exclusive on this delicious white Burgundy.”

POUR VOTRE PLAISIR

A Tale of Location

In real estate the old saw is that three things are important—location, location and location. In Burgundy much the same thing can be said. A difference of a few feet can spell the distinction between a Grand Cru and a village wine. Across a road, or a drainage ditch, you can be in much less famous (and much less expensive) terroir. These few feet do affect the wine, of course. But often the difference in quality is *much* less than the difference in cost.

At K&L, I am always looking for those sort of values, and thought it would be fun to highlight some of them for you in February. The **2010 Domaine Ballot-Millot Meursaults “Les Criots” (\$49.95)** abuts the much more famous Meursault 1er Cru Santenots du Milieu. It is big and rich, with very good focus and a bright, complex character. What I particularly liked in this vintage was the slight saline note and the very long finish. Another white wine to consider is the **2010 Olivier Leflaive St-Aubin 1er Cru “Charmois” (\$35.99)**, which has a rich and mineral character. Its neighbor, Chassagne-Montrachet 1er Cru Charmois sells for almost twice the price. Yet you can stand with one foot in each vineyard since they are on the same hillside, in similar soil. Without the “Montrachet” in the name, restaurants are much less interested, so we were able to put a deal together for a West Coast exclusive on this delicious white Burgundy.

“A difference of a few feet can spell the distinction between a Grand Cru and a village wine. Across a road, or a drainage ditch, you can be in much less famous (and much less expensive) terroir. These few feet do affect the wine, of course. But often the difference in quality is much less than the difference in cost.”

On the red side of the ledger, the same story holds true. One of my favorite sites in Nuits-St-Georges is the 1er Cru vineyard Clos de Maréchale. The 2010 of this wine, from J-F Mugnier, sells for \$80. But a few feet away, just over the wall, lies a vineyard classified only as a Côte de Nuits-Villages, called Vaucrains. The **2010 Domaine Louis Jadot Côte de Nuits-Villages “Le Vaucrain” (\$29.95)**, is a bit backwards but very charming, with red fruit character and an interesting earthiness. It has ripe tannins and will stand up well to roast meats or a rich stew without breaking the bank. A year or two in the cellar will make it even better, but it’s delicious now with some time in a decanter.

Another wine from the Côte de Nuits that is a terrific value is the **2010 Domaine Odoul-Coquard Chambolle-Musigny 1er Cru “Les Baudes”* (\$74.99)**. This red-fruited, rich and delicious Chambolle lies just across the road from the famous Bonnes Mares Grand Cru. And if this is not quite in the budget, move down the hill just another 20 feet, and you are in Chambolle Premieres and Drazey, two little-known village vineyards and the source of the **2010 Domaine Odoul-Coquard Chambolle-Musigny* (\$49.95)**, which is also red-fruited and elegant, with lots of charm.

If you are a lover of wines from the Côte de Beaune, you probably love Volnay 1er Cru Clos des Chênes, which sells for \$50-\$80. But did you know that one can stand with one foot in this famous vineyard and one foot in a much less well-known vineyard in Monthelie, on the same hillside? The **2010 Domaine Faiveley Monthelie 1er Cru “Les Champs Fulliots” (\$34.99)** is transparent on the mid-palate, with lovely fruit and a discreet hint of wood. The red currant notes on the palate and rose petal aromas on the nose make this charming and attractive and a terrific match with salmon or roast fowl.

À Santé!

Keith Wollenberg

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2400	\$3,999.00	\$4,799.00	\$4,399.00	\$4,599.00	(256+30 bottles)
3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
5200	\$5,099.00	\$6,099.00	N/A	N/A	(544+78 bottles)

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

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Stopper slides easily onto neck of bottle creating an airtight seal to retain fizz in a party-used bottle

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

“Show the person you love how well you know them this Valentine’s Day by giving them a subscription to one of K&L’s five wine clubs.”

K&L Wine Clubs: Show Some Love

Show the person you love how well you know them this Valentine’s Day by giving them a subscription to one of K&L’s five wine clubs. At least one of the clubs should fit their tastes and preferences perfectly. Whether they love Châteauneuf-du-Pape, gorgeous Napa Cab, classic Bordeaux, mineral-driven Chablis, sexy Sangiovese or top-notch Grande Marque and grower-producer Champagnes, we have both the expertise and experience to find the best wines available in the world for our clubs. We have a club for the person who loves red wines, a club for the Champagne lover, a club for the value-seeker, a club for the Italophile and a club for the drinker who wants to try everything from everywhere. No Valentine? Show yourself some love this New Year and let us do your wine shopping for you. All clubs, except the Champagne Club, ship monthly and all are subject to sales tax for California residents. To sign up, call 800.247.5987 x2766 or email us at: TheClubs@KLWines.com.

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

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

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

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

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

Alex Pross, Wine Club Director

SOME FEBRUARY WINE CLUB PICKS

signature red collection

2010 Domaine Faiveley Mercurey “Clos Rond”

From an excellent vintage. This really wowed us. Dark ruby with purple edges The nose opens with aromas of fresh red fruit and spices with light woody notes. A very supple wine with plenty of fruitiness on the palate.

Regular K&L Retail: \$29.99 Wine Club Price: \$24.99

best buy wine club

2011 Kalinda Redwood Valley Sauvignon Blanc*

A delightful Sauvignon Blanc (with 10% Viognier) from a very famous winery in Mendocino’s Redwood Valley. The cool 2011 vintage was excellent for aromatic white wines, and this bottling shows very floral aromas that add nuance to the palate.

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

premium wine club

2010 Domaine Roche Côtes du Rhône

A wonderful blend of 60% Grenache, 25% Syrah and 15% Carignan aged for six months in 60% stainless steel and 40% concrete tanks. The wine entices with aromas of kirsch and hints of earth, sage and minerals. On the palate it displays plum, licorice and black raspberry flavors as well as hints of spice and mocha. Beautifully balanced and harmonious from start to finish.

Regular K&L Retail: \$16.99 Wine Club Price: \$14.99

italian club

2006 Guasti Clemente Barbera d’Asti Superiore

A classically structured Barbera from Nizza Monferrato just a bit southeast of Asti. It spends 18 months in big Slavonian oak barrels that soften the grape’s natural acidity yet still keep it fresh. This is a perfect wine for wintry dishes like polenta, risotto, braised meats or grilled pork sausage!

Regular K&L Retail: \$23.99 Wine Club Price: \$20.99

champagne club

Marguet “Valentine” Brut Nature Champagne*

Benoit Marguet’s tribute to his daughter, Valentine, composed of 74% Pinot Noir and 26% Meunier, based on the 2008 harvest. It has no dosage and only one gram of residual sugar. This very bright, very focused Champagne is one of our driest, but it’s not austere or overwhelming.

Regular K&L Retail: \$39.99 Wine Club Price: \$29.99

TALES OF THE SPORTING LIFE

People says this whole cocktail craze won't last. It's a fad, they say. While I agree that the long-term success of the slow, mustachioed version of "Cocktail Culture" is unlikely, I think people are still learning to enjoy a well-crafted cocktail and it's changing our drinking culture for the better. When you take out all the pomp, the attitude and the irony, you notice that this whole cocktail thing is actually something pretty special. For a long time the bartender was a mere conduit for a classic list of dull preparations that had been marketed by big spirits companies to appeal to the lowest common denominator. (Appletini anyone?) The current cocktail trend began when bartenders started to rediscover the classic drinks from our country's pre-Prohibition history. While most of the best bartenders I know aren't spirits experts, they are flavor experts. If you stick a few bottles of sauce in front of them, after a few moments of tasting they will be able to mentally approximate their best combination. I've seen it. It's like Rainman. A true gift. And unlike wine, cocktails have recipes that can be written down and recreated anytime and anywhere you want, like the pair below. So please do so.

Brass Band Cocktail

2 oz **D'Ognoas Bas Armagnac** (\$55.99)

½ oz **Ferrandy Dry Curacao** (\$23.99)

2 dashes **Becherovka** (\$23.99)

2 dashes **Miracle Mile Yuzu Bitters** (\$17.99)

Add the Becherovka to your serving glass and discard. Shake the other ingredients over ice and strain into your serving glass. Express a lemon peel and rub over the rim of the glass.

Berlusconi Fizz

1.5 oz **Kalisaya Liqueur** (\$42.99)

1.5 oz **Gran Classico Bitters** (\$36.99)

1 bottle *Fever Tree Soda*

Add to a glass and garnish with a flamed orange peel.

David Othenin-Girard

THE BEST RUM YOU'RE NOT DRINKING

Mount Gay distillery on Barbados calls itself "the rum that invented rum." That sounds like a catchy tagline, but it's not really all that far from the truth. Mount Gay can trace its existence back to 1703, which makes it not only the oldest rum brand on record, but one of the oldest distilleries of any kind. Ensign Abel Gay and Lt. William Gay purchased the St. Lucy estate in 1663, located on the northern part of the island. Distilled from molasses, Mount Gay was able to source its base material directly from the island for many years, only looking elsewhere recently.

What exactly is rum, you ask? Rum is basically distilled sugar. Some distilleries use molasses while others use fresh sugar cane juice (agricole rum). Water is added to the molasses, followed by yeast to begin fermentation. The molasses liquid is then distilled into the white liquid we know as rum. At Mount Gay, they employ both a traditional pot still and a continuous still. The liquid is put into charred oak barrels until it reaches various levels of maturity.

So enough of the specifics. Why is Mount Gay the best rum you're not drinking? First, I wouldn't consider all of the Mount Gay expressions to be spectacular. The white is fine. The Eclipse is a value mixer for the money. However, the **Mount Gay Extra Old Rum** (\$34.99) is an absolute, no-butts-about-it, super deal. Unlike sherry-aged rums like Ron Zacapa and El Dorado, the Mount Gay Extra Old is aged in new charred oak like Bourbon, so the richness is present, but the flavor itself is never sweet or cloying. Given the choice between Ron Zacapa, Zafra, Zaya (and any other Z-named rum out there that I'm forgetting), I wouldn't think about which rum to choose. The Mount Gay Extra Old is so much better than any other sub-\$40 rum that it's almost a joke.

Now that's not to say that I dislike the other rums listed above. I genuinely enjoy all three. Ron Zacapa is soft and sweet, but it doesn't really scratch the rum itch for me. Zaya has more of the molasses flavor I associate with rum, but it's perhaps a bit too rich. Zafra is aged in Bourbon barrel for 21 years and has a lovely spice to it, but it isn't quite as opulent as the Mount Gay. The best parts of all three Z-labeled rums are combined to perfection in the Mount Gay Extra Old. Not only is it a great tasting rum, it's not expensive and it has plenty of crossover appeal.

If you're searching for value, now is the perfect time to start following the rum market. The new oak spice should please any fan of serious Bourbon and the soft richness should make Macallan fans quite happy. Mount Gay has been operating for over 300 years because they know what they're doing. It's about time that more whisk(e)y fans took notice.

David Driscoll

"I think people are still learning to enjoy a well-crafted cocktail, and once they do they won't turn back."

"Given the choice between Ron Zacapa, Zafra, Zaya (and any other Z-named rum out there that I'm forgetting), I wouldn't think about which rum to choose. The Mount Gay Extra Old is so much better than any other sub-\$40 rum that it's almost a joke."



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The Last Word **ON BORDEAUX**

We are starting to turn our focus to the 2010 vintage, but as we have written for the past year, keep buying 2009 until you have no more room. The 2009 Reserve de la Comtesse has returned along with a couple nice values from the vintage; plus we have two great finds in stock: the '07 Branaire and '05 Pointe, both at great prices, so grab as much as you can.

2009 D'Aurilhac, Haut-Médoc (\$17.99) Another great value 2009. Almost a 50/50 blend of Cabernet and Merlot with a just a bit Petit Verdot and Cab Franc. The nose is ripe with lots of cassis and plum and a touch of oak spice. The palate is lush and rich, with tons of dark fruit and spice. There is plenty of structure, though, it's just that the tannins and acidity are taking a back seat to the rich fruit right now, which means this wine should age well.

2009 L'Aura de Cambon, Margaux (\$39.99) This modern Bordeaux from Cambon la Pelouse is also a 50/50 blend of Cabernet and Merlot. The small 1.25 acre property sits next to Château Margaux and Brane-Cantenac. This is a juicy wine with lots of black raspberry and wood spice on the nose. The palate is juicy, with black fruit and oak spice and a long, fruit-filled finish. California drinkers this is your wine.

2009 Reserve de la Comtesse de Lalande, Pauillac (\$49.99) I think it would be difficult to find a better Bordeaux for \$50 than this. It's starting to tighten up right now, but with air it expresses graphite, spice and bright red fruit on the nose, followed by a more restrained mid-palate of red and black fruit. There's more graphite, mineral and tons of spice on the finish, along with astringent tannins and bright acidity that turns the fruit tart. Time in the cellar and the lush palate will return.

2007 Branaire-Ducru, St-Julien (\$39.99) This wine is normally more than \$50, and it is drinking right now. The nose is open and expressive, with cassis, cherry and spices. The palate is concentrated but elegant, with lots of cassis and juicy cherry fruit. The wine is a balanced, elegantly-styled '07 with plenty of soft, juicy fruit for early drinking.

2005 La Pointe, Pomerol (\$44.99) Now this wine is a great find. The nose is layered with an almost herbal garrigue/potpourri note, raspberry and plum. There are still some evident tannins, but they are fairly integrated on the palate. The roasted herbs and tobacco are balanced with red raspberry and cherry along with a bit of spice and minerality. I would still decant this for a couple hours before serving since it took more than four hours to really open up when we tried it.

Steve Greer

"I think it would be difficult to find a better Bordeaux for \$50 than the Reserve de la Comtesse de Lalande."