



WINE News

HAPPY NEW YEAR! 2008 sure was a year to remember, and there are quite a number of wines we won't soon forget. Check out some of our favorites that will still be around for the beginning of 2009!

Must-Have Wines FOR 2009

Something Old and Something New From Bordeaux

1997 Château Labégorce, Margaux (750ml \$29.99; 1.5L \$69.99) At K&L we love the 1997 Bordeaux wines for their value and maturity. There aren't a lot of them around these days, and this wine sold out quickly the last time we had it. We just received our last cases of this lovely wine and it's ready to drink right now with a nice stew or steak dinner. This is old school Bordeaux with sweet cassis fruit, some minerality and a lingering finish.

2005 Château Malmaison, Moulis* (750ml \$24.99; 1.5L \$49.99) This was one of the great successes of last year, and we're thrilled to have received a few more cases. 91 points *Wine Spectator*: "Very dark purple in color, showing aromas of mineral, dark chocolate and licorice. Full-bodied, with silky tannins and a fresh, clean finish. Layered and pretty. Very, very balanced. Close to the excellent 2000." K&L's barrel tasting notes - Excellent richness, fine breed and very good length on the palate. Will be a sleeper of the vintage. Buy it. *1/2 (Clyde Beffa, K&L Bordeaux buyer)

Affordable Burgundy

2006 Côtes de Nuits-Villages, Clos de Magny, Domaine Jean Fèry* (\$27.99) One of the hallmarks of Burgundy's greatest vineyards are the walls monks painstakingly built around them in the Middle Ages. Some sites that were considered special then, have lost favor today, such as the Clos de Magny, originally developed and farmed by the monks of the Abbey of Cluny. This is elegant pinot noir, with pretty red fruit notes, including red currants and cherries, quite charming and very pretty. The 60-year-old vines really sing here!

2007 Pouilly-Fuissé, Clos de la Combe Poncét, Domaine des Nembrets, Denis Barraud* (\$26.99) Not only does this come from a single vineyard, it's also from that rarity in Burgundy, a monopole, which Denis has direct control over. The wine is vinified entirely in small oak barrels that range from 5-10 years in age. This chardonnay has drive and energy with evident minerality. There is a terrific amount of wine here for the money! Don't miss this fabulous, domaine grown, hand-harvested monopole, available for a great price thanks to our direct relationship with the producer.



Italian Stars

2006 Poggiarellino Rosso di Montalcino* (\$17.99) We sold many cases of this wine in 2008 and we have a good supply to continue selling in 2009. One of our real up-and-coming stars from Montalcino, this tiny winery is making great wines. 2006 is one of the best vintages in recent memory and you'll see it in this wine; we've had Brunello that isn't this good! Full of complex dark cherry fruit, with nicely evolved notes of tobacco leaf and layers of what the Italians call *sotto bosco* (the flavor of the forest floor). On the palate the aromas are interwoven and fleshed out by an unctuous body and backed up with a core of mineral, stone and earth.

2003 Sesta di Sopra Brunello di Montalcino* (\$44.99) Always a favorite at K&L, this stunning wine has just arrived in stores. 92 points Robert Parker's *Wine Advocate*: "Soft-textured and powerful at the same time, Sesta di Sopra's 2003 Brunello di Montalcino gives the impression it is still holding back much of its potential. Dark fruit, earthiness, licorice, toasted oak, tar and spices all open in the glass as this intense wine gradually shows its pure breed. Like many wines from the southern part of the zone, it comes across as a wine that is best enjoyed on the young side but it is sure to provide much pleasure over the next few years."

Red Rhône Bargain

2007 Vin de Pays des Bouches du Rhône Merlot Domaine de l'Attilon* (\$8.99) From the great 2007 vintage, this latest offering from Domaine de l'Attilon is already on our shelves, and it has been impressing lots of folks. This organically grown merlot is chock full of blackberry fruits, plum and floral notes. Smooth and juicy with supple, fine tannins and no oak make for pure, unadulterated drinking pleasure. This is the little red that could!

JANUARY 2009 FEATURES

- 5 *The Best Bordeaux Values of '09*
- 8 *Top 10 Cabs of 2008 That Are Still Around in '09*
- 27 *Burgundy Domaines to Watch in 2009*

2009: The Year in Review



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

I remember quite well many, many years ago, when we had to date our school papers, writing 195X in my grammar and first high school year. Then all of a sudden it was January 1960 and I had to start writing 196X. It was

quite difficult to get used to—and now it is the last year of the first decade of a different century! And I was just getting used to writing 200X.

I think life was a tad simpler in the '50s and '60s—how did we exist without computers or even calculators in the 1950s? And without cell phones or fax machines or Costco, Wal-Mart, or K&L? And how come with all these new-fangled gadgets that do things so fast we don't seem to have as much "free" time as in those bygone days? One thing that remains the same is in those days and nowadays everyone is looking for bargains, whatever they're buying. 2009 could be a difficult year for the economy, but we have to drink wine don't we?

So we will have lots of bargains in this issue as well as some of the best wines of 2008 (as long as we still have some to sell). Actually some of the best wines of 2008 were bargain-priced wines.

There certainly are a lot of bargain Bordeaux available—and many from the great 2005 vintage. Just back in are the great value **2005s** from **Château Clarke (\$29.99)** and **Malmaison (\$24.99)**, and do not miss the super-seller **2005 Haut-Nadeau Reserve (\$11.99)**. For mature wines we just got our last supplies of **1997 Château Langoa-Barton (\$39.99)** and **Labegorce (\$29.99)**. I had the Langoa for Thanksgiving and it was perfect with the bird!

Speaking of bargain Bordeaux, I am off to New York tomorrow (December 1st) to do a two-day blind tasting of 450 Bordeaux wines all priced below \$35 retail. There will just be three of us tasting and rating. I will report back on all of my great finds.

A word about the newly arriving 2006 Bordeaux: Do not dismiss this vintage just because it came just after the fabulous 2005s. These 2006s will surprise all the naysayers with their abundant fruit and fine structure. Just try the outstanding **2006 Caronne Ste-Gemme (\$15.99)** or the **2006 Seigneurs d'Aiguilhe (\$15.99)**. They are absolutely delicious.

Enjoy a great 2009. I'm going to start practicing writing 2010 now so I'm ready.

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

3005 El Camino Real
Redwood City, CA 94061
P (650)364-8544
F (650) 364-4687
Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6
Lockers Mon-Sat 10-6, Sun 11-5

K&L SAN FRANCISCO

638 Fourth Street
San Francisco, CA 94107
P (415) 896-1734
F (415) 896-1739
Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

K&L HOLLYWOOD

1400 Vine Street
Hollywood, CA 90028
P (323) 464-WINE (9463)
F (323) 836-0853
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Availability Certain wines are in short supply and may sell out before you receive this newsletter. It takes weeks from the time the newsletter is written to the time you receive it.

Sale Dates End January 31, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

DEPARTMENTS

Austria/Germany	23
Bordeaux	1-5, 14-15
Burgundy	1, 26-27
Domestic	1, 3, 8-11, 16-17
Champagne	3, 7
Direct Imports	12-13
Italy	1, 6, 18, 24-25
Loire/Alsace	23
Rhône, French Regional	1, 22
Southern Hemisphere	3, 20
Spain, Argentina, Chile.....	3, 21
Spirits	28
Wine Accessories/Storage	29
Wine Clubs	30

COLUMNS

Alex Pross	30
Brick's Latin Picks	21
Clyde Beffa	2
Elisabeth Schriber's Wine 101.....	6
Eric Story	23
Gary Westby	7
Jim C's View Down Under	20
Jim's Gems	32
Joe Zugelder's Old & Rare.....	31
Mulan Chan	22
Pour Votre Plaisir.....	26-27
Ralph Sands	4
Sul Tappeto Rosso	24-25
Susan Purnell	28
Trey Beffa	8-11

INFORMATION

Store Hours/Locations.....	2
Shipping	13
Events & Tastings	6

REVIEW KEY

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



Spicy Latin Libations

The Pascual Toso Malbec is back! The best-selling wine of last year (and of all time at K&L) is as good as ever. The **2007 Pascual Toso Malbec (\$9.99)** has an inviting nose of sweet blackberries, vanilla and mocha, hiding a core of white pepper, violet and cassis. This is shockingly expressive for such a young wine. Fleshy and ripe with a bursting mid-palate of juicy cherry, black currant and pie crust, this is completely enjoyable and instantly drinkable, showing the hand of consulting winemaker, Paul Hobbs, in its overall feel. If you loved the 2006, you will love this!



Made of 100% tempranillo from vineyards exclusively located in Rioja Alta comes the **2005 Rincon de Navas Crianza Rioja, Spain (\$22.99)**. With sandalwood, sweet caramelized oak and dusty blackberry on the nose, this shows all the youthful exuberance a Crianza should. Silky and full of earth-laden fruit, this is bold and fully integrated at the same time, with a long complex finish of rose petal and sweet clay. A must-try for any Spanish wine fan. (Bryan Brick, K&L)

Our Champagne Ship has Finally Come In

Ariston Carte Blanche Brut Champagne (\$24.99) Our very best deal in bubbles; this Brut is made in a full, rich style and is perfect for parties or “just because.” It is a blend of 40% chardonnay, 30% pinot noir and 30% meunier. There is no bottle of Champagne at K&L that makes me feel more like I am in Champagne than this little gem!

Franck Bonville Brut Selection (\$32.99) This is all chardonnay blended from three sensational years: '96, '97 and '98. It has exotic, ripe fruit aromatics and, as the glass warms up, there are also traces of clean clay and earth, just like in a great Chablis! On the palate the Champagne has superb fruit and a wonderful, full texture. (Gary Westby, K&L Champagne buyer)

Both of these wines just arrived—one month late, but they're finally here!



California Bargains

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

2005 Seventy-Five Cabernet Wine Company “Amber Knolls” Lake County Cabernet Sauvignon (\$18.99) From Robert Parker's “Value Issue”: “...a good value cabernet showing black currant fruit with some cherries, spice, and earth. This is an attractive wine with good ripeness and certainly a fair price.”



Down Under Deals

2006 Thorn-Clarke “Shotfire” Cabernet Sauvignon Barossa Valley South Australia (\$16.99)

The 2006 Shotfire is an exceptionally balanced Bordeaux blend from the folks at Thorn-Clarke that still manages to have the big, bold blackberry and cassis fruit flavors that fans of this wine love. Easily one of the finest cabernet values in the store right now, this juicy little number is ready to drink with braised short ribs or a hearty winter stew. If you are a tried and true fan of Thorn-Clarke, you're in good company, right alongside Robert Parker and Stephen Tanzer, who both awarded this wine 90 points.



2005 Cascabel Shiraz Fleurieu Peninsula South Australia (\$26.99) This purple-colored shiraz has an impressive bouquet of pain grille, tar, licorice, smoke, blueberries and blackberries. Full-bodied, this packed effort delivers intense, complex black fruit flavors, well-concealed tannins and great length, but this large-scaled wine still manages to retain a sense of elegance. Robert Parker's *Wine Advocate* awarded it 94 points and Tanzer gave it 91.



Best-Selling Bordeaux Buys of 2008

2005 Château Haut Nadeau Reserve (\$11.99) Put quite simply, this wine is delicious. This wine received 89-90 points from most raters and 91 points from K&L Bordeaux buyer Clyde Beffa. It is one of his favorite wines of 2008. We have sold more than 400 cases of this beauty and still have some quantity to get us into 2009. Don't miss it!



1997 Château Langoa-Barton, St-Julien (\$39.99) Clyde's favorite Bordeaux for the long days of the 2009 winter. Perfect with a hearty cassoulet or stew. According to Robert Parker: “The wine possesses a deep ruby/purple color, as well as some of the vintage's up-front charm and softness, good purity, and a medium-bodied, ripe, rustic finish. It should drink well reasonably early—in 3-4 years—and keep for 10-15.”

2005 Château Clarke-Rothschild, Lustrac (\$29.99) We sold more than 100 cases of this beauty in 2008 and our last 50 just came in. 90-92 points Robert Parker and same from Clyde Beffa. Also available in magnums for the cellar!

2001 Château Marbuzet, St-Estèphe (\$29.99) Owned by Bruno Prats of Cos d'Estournel fame, this was the home of Jean Guillaume Prats when he was a young lad. This is a great drinking vintage, elegant and refined, and this wine is perfect now with an hour's decanting. Packed with ripe fruit and a lingering finish.



2005 Château Larruau, Margaux (\$29.99) This wine came in and sold out quickly in 2008 and our long-awaited last 39 cases just arrived. One of the most underrated châteaux in all of Bordeaux, most of the vineyards owned by Château Larruau surround those of First Growth Château Margaux. Robert Parker declares the wines, “intensely concentrated.”



“No matter how old you are, these rough economic times provide great collecting opportunities.”

CLEAN SLATE...AND BUYING OPPORTUNITIES

As I sit in my cubicle and write this, the traditional greeting of Happy New Year has never sounded or felt better to me in my life, for all the obvious reasons. The further we get away from 2008 the better; and although we all still face uphill battles on many fronts, there seems to be an optimism and fresh hope with just the flip of the calendar.

If there is a positive note to economic slowdown, it comes in the form of very deep discounts, where good and great wines get less expensive real fast. This year, like every other year, a new vintage is put into wood, eventually destined for warehouses that this year, unlike most years, are already loaded with wine that used to sell like hotcakes. The landscape is drastically different now; and it is a buyers' market in full-force like we haven't seen in decades.

The proof is in the “inventory!” Economics have spurred a lot of sales from private collections, and we are seeing some of the world's greatest wines, from the very best vintages, surface after many, many years. No matter how old you are, these rough economic times provide great collecting opportunities. Red Burgundies from 1989 and 1990 are rare, and K&L has more than a handful at great prices to boot! Out of balance pricing seems to be the norm out of Bordeaux today. Many of the greatest wines from vintages like '81, '83, '85, '86, '88, '89 and '90 that are perfectly aged sometimes sell for less money than current, lesser vintages or for not much more. With all due respect, why would you buy 2007 Ch. Margaux from a very average vintage that won't be here for another two years at \$439.00 when you can buy one of the greatest wines ever made at the estate, the legendary 1986 for \$599.00? Put yourself on our electronic notification list for your favorite estates and vintages and there is a pretty good chance you will see them pop up.

We love Ch. Langoa-Barton and the 2005 is the best wine ever made there, but you have to wait, whereas the 1997 is just perfect at 11 years old, still bright and fresh with crisp red fruit, all perfectly integrated and ready now!

The dilemma with Bordeaux is always the “wait factor” and I realize it's tough, but it is worth it in the end! While you're cellaring newer vintages, try a few of Clyde's and my favorites. We love **Ch. Langoa-Barton (\$84.99)** and the 2005 is the best wine ever made there, but you have to wait, whereas the **1997 (\$39.99)** is just perfect at 11 years old, still bright and fresh with crisp red fruit, all perfectly integrated and ready now! The **2000 (\$69.99)** is a bigger version of '97 with a darker core of fruit and more power; I think it could use a few more years, but people on the phone lines all over America tell me they like it now! 1999 is one of my favorite vintages because of its plump fruit and great taste, and the **1999 Ch. Labegorce (\$34.99)** perfectly fits the style and is ready to drink, plus this softly textured wine with developed fruit, full of balanced earth and minerals comes direct from the estate.

The one buying strategy that will not change in the New Year is this: buy 2005 Bordeaux until the cows come running over the hill, jump over your fence, sit down in your backyard and ask, what's for dinner! We still have quite a few impressive 2005s that I adore, including the **Ch. Pibran (750ml \$31.99; 1.5L \$69.99)**. We jokingly call it “Pee-Brain” but it is absolutely no joke, it's a very serious Pauillac made for 25 straight vintages by the talented Ch. Pichon-Longueville winemaker Jean René Matagon. **Ch. Cambon La Pelouse (\$19.99)** may be the best Haut-Médoc 20 bucks can buy and **Ch. Senejac (\$29.99)** has always been a firm, consistent and elegant. **Ch. d'Aiguilhe (\$36.99)** may be the best buy from the Right Bank in my career. **Ch. La Dauphine (\$29.99)** from Fronsac is outstanding, and **Ch. du Glana (\$27.99)** from St-Julien is a wine we first bought in 1989 that has always been elegant and delicious. The comeback is over at **Ch. Lascombes (\$84.99)**, as the 2005 firmly re-establishes the château in the lineup of great second growths.

Please contact me anytime with questions about the wines of Bordeaux at x2723 or by email at: Ralph@klwines.com. Cheers, Toujours Bordeaux and Go Niners!

Ralph Sands

From White Bordeaux to Sauternes to the bold and delicious Bordeaux reds from the 2005 and 2006 vintages, K&L has it all!

WHITE BORDEAUX & SAUTERNES

2004 Brown Blanc, Graves*	\$24.99
2005 Brown Blanc, Graves*	\$24.99
These two are clean crisp and refreshing.	
2005 l'Avocat Blanc, Graves*	\$18.99
Mineral driven—super value! Ralph favorite.	
2006 Lynch-Bages Blanc	\$49.99
Could be their best yet.	
2006 Château Reynon "VV"*	\$13.99
Great balance. Denis Durbourdieu gem.	
2006 Le Cygne de Fonreud	\$13.99
2006 Le Cygne de Fonreud (375ml)	\$6.99
One of the best whites of the vintage. Unknown, superb and amazingly inexpensive!	
2007 Grand Village Blanc, Bordeaux	\$17.99
Made by the folks at Château Lafleur, Pomerol. First of the super 2007 dry Bordeaux whites	
2006 St-Jean des Graves Blanc*	\$13.99
Back in again—great value and screw cap. Clean, crisp, lingering finish.	

SUPER-DUPER ROSÉ

2007 Rosé of Riviere, Bordeaux	\$10.99
Quite rich and dry—serve alone or with food—even with beef.	

HIGHLY RATED '05 SAUTERNES

Climens (1.5L)	\$229.00
Fantastic richness and balance.	
Coutet (375ml \$19.99)	\$39.99
Doisy-Védrières	\$39.99
La Tour Blanche (375ml \$28.99)	\$54.99
Lafaurie Peyraguey	\$45.99
Rayne Vigneau (375ml \$19.99)	\$39.99
Sigalas Rabaud (375ml \$24.99)	\$47.99

CLYDE'S FAVORITE VALUE WINES TO BUY FROM THE 2005 VINTAGE

There are many excellent 2005 Bordeaux under \$40. Here are some of my favorites:

Bad Boys from Thunevin	\$19.99
It's back and superb as usual!	
Carignan Prima, Premières Côtes	\$29.99
Not very well known, but one for your cellar. Rich and round with fine structure. 90 points Robert Parker.	
Clos de la Madeleine, St-Emilion	\$39.99
Small property (2 hectares) between Belair and Magdelaine. Only 500 cases made. Minerally!	

Quite good. 90 points Robert Parker.

Domaine de Bouscat, Bord Sup **\$14.99**
A remarkable value, this is Bordeaux for everyday drinking. Enjoy it with hearty stews or a juicy burger. 91 points from Clyde.

du Glana, St-Julien **\$27.99**
This gem has a deep, berry flavor with hints of cedar and plum. Quite jammy and rich for the property—a superb value from this excellent appellation. 91 points from Clyde; 90 Spectator.

Dubourg, St-Emilion* **\$17.99**
Back in and lovely as ever. Lots of bright red and dark fruit with good acidity and a bit of grip. The tannins are fairly well integrated but this wine will no doubt improve with a bit of bottle age.

La Dauphine, Fronsac **\$29.99**
90% merlot, 10% cab franc. Very spicy nose that follows to palate. Decant it. 90 points RP.

Lalaudey, Moulis* **\$24.99**
Meaty, toasty, rich aromas of cassia and black raspberry. Sweet and lush on the palate. Outstanding balance—a superb value! This wine is top quality and a gold medal winner! Clyde loves it and scores it 90+ points.

Larruau, Margaux **\$29.99**
This property should be classified. It has everything you want in a great tasting 2005. Won't last long. Ripe and sweet.

Moulinet, Pomerol **\$39.99**
Wow this is a jammy, ripe, delicious wine. We tasted this and bought it on the spot. The wine is just sweet and lovely with tons of black fruit aromas and flavors. Don't miss this beauty. Clyde 92.5 points. 91 points *Wine Spectator*.

Paloumey, Haut-Médoc **\$22.99**
An accessible young Bordeaux with plenty of concentration and tannic structure to let it evolve for a decade or more. *Wine Spectator* loved it for its fresh plum and berry characteristics. One of Clyde's châteaux to watch.

Perron, Lalande de Pomerol* **\$19.99**
One of the new super value appellations. We loved this for its texture and sweet forward fruit flavors. A bit jammy, but in fine balance. Semi-new wave but with enough structure for the cellar. Serve with a savory saddle of pork and be prepared to be seriously wowed!

Poitevin, Médoc* **\$14.99**
Ripe and forward red fruit aromas. Very soft on entry with great structure on the back. Oaky, fat and sweet. This is a lovely wine and fine value—one of Clyde's picks for value of the vintage.

St-Hilaire, Haut-Médoc* **\$17.99**
Back in again; this is a fabulous value! An elegant New World Bordeaux with enough forward fruit and body to please a California-cab palate.

The *Wine Advocate* just came out extolling the virtues of 2006 Bordeaux, saying they are beginning to sweeten up and are turning out to be a very fine vintage. Well I have always loved the 2006 Bordeaux and highly recommend the wines as they are much less expensive than the '05s and occasionally better. One negociant told me he thought the '06 vintage was on a par with '05! Most of these wines are due early next year and are being sold on a pre-arrival basis, though a few have already arrived, like the 2006 Seigneurs d'Aiguilhe—try it—the wine is delicious and only \$15.99. What a bargain!

2006 Cantemerle, Haut-Médoc **\$29.99**
Cinnamon spice and some clove hints. Very fine aromas that lead to a long, deep palate. High acidity, delicious. A sure "sleeper" and much better than their 2005! (90-92 points RP)

2006 Clos la Madelaine, St-Emilion **\$29.99**
Minerals on the nose and palate. Spicy, balanced. Quite good—a property to watch in the future.

2006 Rouget, Pomerol **\$38.99**
Fat and fruity. Smoky, toasty oak flavors and aromas. Long finish. Delicious wine—as good or better than their 2005! Should be fine value. This wine is outstanding with tons of black fruits and super sweet palate. Rich and long.

2006 Branaire-Ducru, St-Julien **\$52.99**
Black cherry aromas and red fruit flavors. Round tannins; rich wine. Elegant, fine. Integrated tannins. (92-94 points RP)

2006 Langoa-Barton, St-Julien **\$59.99**
Good texture and mouthfeel. Solid wine with rounded tannins. Complete with sweet cranberry flavors and a lingering finish. (90-92 points RP)

2006 Haut-Bailly, Pessac **\$64.99**
Black fruit nose. Tons of minerality. Deep and long. Powerful wine. Superb! Very spicy, cinnamon aromas and flavors. Bright and lively. Very silky and long on palate. More classic style than the very opulent 2005 and almost as good. (92-94 points WS)

“And while grape growing and wine making are hardly new to this corner of Sicily, there has lately been a renaissance of fine wine and quality-conscious producers...”

Wine Region to Watch: Mt. Etna

Take a short stroll through the Sicilian town of Taormina and it becomes quickly apparent that 1) British and American tourists really shouldn't wear shorts after the age of 26 and 2) civilized society has been at home here in the shadows of Mt. Etna for some time, thousands of years in fact. There are Greek and Roman ruins pretty much everywhere. Not surprisingly, there are vineyards, too. And while grape growing and wine making are hardly new to this corner of Sicily, there has lately been a renaissance of fine wine and quality-conscious producers, many getting the critical acclaim that has eluded the wines of Mt. Etna in the past.

Native fruit is where it's at on Mt. Etna, and though the names of the grapes will be unfamiliar to you, the value of Corbera's red and white wines will more than make up for their obscurity. The **2007 Corbera "Isola d'Oro" Inzolia IGT (\$8.99)** shows off the fresh and vibrant side of this local white, while the **2007 Corbera "Isola d'Oro" Nerello Mascalese IGT (\$9.99)** is spicy and full of structure, though light in the tannin department—a feisty little number that belies its price. Both wines are made for the table, especially if the table is offering up one of Sicily's great additions to the world of pasta.

Toward the other end of the price spectrum, are the stupendous wines of Benanti, a frequent 3 Glass award winner from the *Gambero Rosso*. The **2007 Benanti Bianco di Caselle (\$16.99)** is 100% carricante, again, one of Mt. Etna's native grapes. The aromas and flavors point to about a hundred different apple varieties, and the palate is long and crisply acidic. Try this Bianco alongside anything from the sea, especially fresh sardines. The **2005 Benanti Rosso di Verzella (\$16.99)** is a different take on nerello mascalese, only this time in 40-year-old-vine form, which brings out a more mineral black fruit component. The ideal red for meatballs (not very authentic, but what do you expect from an adult wearing shorts and flip flops?). The **2004 Benanti Rovittello (\$34.99)** raises the stakes yet again, combining 80-year-old nerello mascalese with small amounts of equally old nerello capuccio, another Mt. Etna original, to form this rich and full-of-backbone red. Gamey, rustic, pretty and ripe, it tastes like nothing else on the planet, and it deserves star treatment at your dinner table. Break out the strip sirloin and enjoy!

Elisabeth Schriber

JANUARY EVENTS CALENDAR

SATURDAY TASTINGS

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

January 3: The Big Reds of California and Washington State in Redwood City and San Francisco. In Hollywood, warm up with Port, Sherry and Madeira.

January 10: New arrivals from Burgundy in RWC and SF. A focus on red Burgundy, with some fabulous whites. In Hollywood it's Battle Pinot: Old World versus New World.

January 17: Bordeaux! Bordeaux! Bordeaux in RWC and SF! This time out, we will look at the red Bordeaux from 2005 and 2006 vintages. Hollywood gets a jump start on NorCal with Italian Buyer Greg St. Clair and fantastic new wines from Italy!

January 24: Italy's reds in RWC and SF. In Hollywood it's another battle, this time between California Cab and Bordeaux.

January 31: The Red wines of Spain and Portugal. Bryan Brick "The Baconater," will cap off the month with his favorite wines from these two countries.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

January 1: Bar Closed (for obvious reasons);
January 8: TBA; January 15: TBA; January 22: TBA;
January 29: TBA

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

January 2: Closed;
January 9: Going Green: Natural & Organic Wines from Around the World
January 16: South Africa; January 23: Varner; January 30: Chehalem

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

January 1: Closed; January 8: European Cellars;
January 15: The Italian Wines of Wine Warehouse;
January 22: New CA Arrivals; January 29: Wine 101: An Intro to Wine

Special Hollywood Tastings, 5:30-7:30 p.m.

Friday, January 16: Wines of Montalcino with Greg St. Clair (\$40.00) A special seminar featuring Montalcino's top producers plus an in-depth discussion of the region with our own Greg St. Clair as our guide. Advance tickets available online. Space is limited.

Friday, January 30: Opus One Vertical Tasting (\$100.00) We will do an 8-year vertical of one of Napa's most famous wines, exploring the 1999 through 2005 vintages and finish with the classic 1985 vintage. Advance tickets available online. Space is limited.

Coming Up:

Sunday, January 18, 2009: The 2006 Fête de Bordeaux Dinner in San Francisco. Reserve your spot at this exclusive dinner at Michelin-starred One Market Restaurant in San Francisco with Lilian Barton of Léoville- and Langoa-Barton, Jean Guillaume Prats of Cos d'Estournel and Jean-Charles Cazes of Lynch-Bages. Taste the great 2006 vintage (some think it rivals 2005) and some outstanding older wines: 2006 Ch. Marbuzet, Ormes de Pez, Langoa-Barton, Lynch-Bages, Léoville-Barton, Cos d'Estournel, Blanc de Lynch-Bages, 2003 and 1996 Lynch-Bages, 2000 and 1998 Cos d'Estournel, 1999 Langoa-Barton, 1995 Léoville-Barton and 2002 Suduiraut. \$195 per person plus tax.

10 Memorable Champagnes of 2008

Launois “Cuvée Reserve” Brut Blanc de Blancs Champagne* (\$34.99) Memory is solidified by repetition, and I have repeated very few phrases as often as, “I am very sorry, but we are out of Launois.” But I’m excited to say, it’s back...for now. This all Grand Cru chardonnay marvel is purchased directly from Bernard Launois, one of the best producers in the Côtes de Blancs, allowing us to offer it at a fantastic price. Beware, it is habit forming.

1988 Veuve Clicquot Rare Vintage (Recently Disgorged) Champagne (\$96.99) To say that the retail space at the Louis Vuitton store in Union Square is different from the retail space at K&L Redwood City could qualify as one of the understatements of 2008—but that is where I tasted this great Champagne. This wine is as different from the packaging-oriented, priced to “create the image of exclusivity” bottles offered by the big houses as the contrast between the stores. It is more than \$100 worth of Champagne in the bottle and I can’t think of anything from a grand marque, at any price, that would suit the near term drinking requirements of the Champagne connoisseur better.

René Collard Cuvée Ultime Ultra Brut* (\$49.99) We had this, Mr. Collard’s last wine, with simple, cold foie gras and fleur de sel at home. Although not labeled as vintage, this is exclusively made with 1995 fruit and made without dosage. It was one of my top food and wine pairings of the year: the mushroomy flavors and rich texture matched up and the high acid finish acted as a perfect foil. Collard’s wines are potent, and not for everyone, but with a dish like this I find them to be undeniably great!

Bruno Michel Premier Cru Blanc de Blancs Brut* (\$44.99) When I came to Pierry last spring to meet Bruno, I was sick as a dog, but tasting this Champagne revived me. It comes from an old massal vineyard planted in 1964. This Champagne has sparkle on its sparkle; it is so full of zingy, mineral laden, electric sizzle! It also has a real mid-palate, and like the Collard above, one of the best pairings I had in 2008, I drank it on a weeknight with take-out sushi. I love taking my work home with me.

1995 Fleury Extra Brut Vintage Champagne (Pre-Arrival, due in April) (\$79.99) Bruno Lemoine of Fleury packed this in, along with his Doux and regular brut of the same vintage for our two-city Champagne tasting event. Tasting three vintage Champagnes, identical except for the dosage, is a rare treat for me and a first for many that came to our tastings. Fantastically full-bodied, bone dry at only 3.5 grams of sugar per liter and contrasting flavors of mushroom and chalk, I thought this wine had it all. Try all three at your next party and see how dosage changes a great Champagne!

Collard-Picard Cuvée Selection Brut Champagne* (\$39.99) This bottle (paired with nothing but a good glass) turned one awful Tuesday into a celebration. A rule at our house is to always have a bottle of good Champagne in the fridge for an emergency, and a full bag of ice in the freezer to cool down a second bottle if one is not enough. The Collard-Picard turned the night around on the first glass (no need for the ice) with its perfectly balanced fresh meunier fruit and classy Mesnil chardonnay. It is probably the most moreish bottle in our stock, so have plenty cold or don’t plan on sharing it with more than one special person!

1995 Krug Clos Ambonnay Champagne (\$3,500.00) Tasting this Champagne with the Krug family in the vineyard where it was grown was an experience I will never forget. It is an all-pinot noir statement from one walled vineyard. Only 3,000 bottles were made of this inaugural vintage! Singular, inimitable, great Champagne for the collector!

Bollinger Rosé Champagne (\$109.00) The Mark Hopkins was the venue for the inaugural San Francisco stop of the Tour de Champagne this past October, and this fantastic Champagne was my favorite discovery at the event. This spectacular bottle delivers the vinous power that one would expect from Bollinger, but with elegant panache. It is one of the best rosés available at any price.

Franck Bonville Cuvée Les Belles Voyes Champagne* (\$67.99) Cinnamon and I had a spontaneous dinner party with close friends, and decided to treat ourselves. We paired this bottle with a simple tuna mousse, made out of oil-packed tuna, butter, cream and a touch of black truffle ragú that a good customer had given me. I often tell friends and customers that the best bottles are too often wasted on big occasions where it is inappropriate to relax and taste the wines—drinking this with the Piazzas was just right. It was magic with the food, and made our little get-together feel very special!

Bruno Michel Blanche Brut* (\$29.99) I drank this bottle on my birthday, at Tomales Bay Oyster Company with Cinnamon. My wife’s charming company and the unbelievable oysters, eaten just feet from the beds where they grew, made this my favorite Champagne memory of the year. The bottle was perfect for the day, bracing and full of life, with plenty of mid-palate texture and chalky length. This bottle is proof that Champagne is the ultimate affordable luxury!

Gary Westby

“I often tell friends and customers that the best bottles are too often wasted on big occasions where it is inappropriate to relax and taste the wines...”

TOP 10 Cabernets of 2008



2005 Avalon Napa Cabernet Sauvignon (\$10.99) From Robert Parker's "Value Issue": "This was a pleasant discovery during my recent tastings for this value report. The 2005 Cabernet Sauvignon Napa (50,000 cases produced) is a blend of 86% Cabernet Sauvignon and the rest Syrah, Merlot, and Petite Sirah. Its dark ruby/plum color is followed by sweet aromas of black currants, smoke, damp earth, licorice, and spice. Medium-bodied and pure with silky tannins as well as a surprisingly long finish..."

2006 The Show California Cabernet Sauvignon (\$11.99) This new wine from the winemakers behind the Three Thieves blends cabernet sauvignon, merlot, cabernet franc and petite sirah from California's Central and North Coast AVAs. A full-bodied, fruit-forward wine with flavors of dried black cherries and dark fruit compote, the wine is boosted by hints of spice and oaken vanilla. Merlot adds softness while the cabernet franc contributes hints of earth and mouth-watering acidity.



2005 Provenance Rutherford Cabernet Sauvignon (\$29.99) For Provenance winemaker Tom Rinaldi, achieving this cabernet's characteristic "Rutherford Dust" quality is a matter of selecting the right fruit. The majority of the grapes for this wine come from outstanding Rutherford vineyards, including Beckstoffer George III on the east side of the appellation and the Provenance and Hewitt Estate Vineyards on the west.

2006 Cannonball California Cabernet Sauvignon (\$12.99) An excellent follow up to the '05! Most of the fruit for the 2006 vintage came from small growers in southern Mendocino County; the new vintage also adds small amounts of petite sirah (15%), petit verdot (5%) and syrah (3%) to enhance the texture and aromatics. This is for fans of fun, fruit-forward wines as its packed full of berry aromas touched by just a hint of caramel.



2005 Seventy Five Wine Company "Amber Knolls" Lake County Cabernet Sauvignon (\$18.99) Seventy Five Wine Company is the priced-for-consumption label from Tuck Beckstoffer, revered vineyard manager and winemaker. The Beckstoffer family purchased Lake County's "Amber Knolls" vineyard in the late 1990s after determining the climate and soil perfect for ultra-premium cab. Bright fruit balanced by spice and youthful tannins.

2004 Worthy "Sophia's Cuvee" Napa Red (\$28.99) This is Axios' "second" wine and it's definitely worthy of the attention it has garnered since its release with the 2001 vintage. Made from declassified lots of some of Napa's most sought-after wines, the 2004 blend includes cabernet sauvignon, cabernet franc, merlot, malbec and petit verdot. Focused, concentrated and full of explosive fruit, you'll keep patting yourself on the back for such a savvy find!

2005 Terra Valentine Spring Mountain District Cabernet Sauvignon (\$32.99) 90 points *Wine Enthusiast*: "This is the winery's basic appellation bottling, and while it's not as rich or ageable as their other two vineyard bottlings, it's a fine Cabernet Sauvignon. Dry and tannic, the black currant flavors are accompanied by wilder tastes of nettles and pine."



2005 Robert Mondavi Oakville Cabernet Sauvignon (\$34.98) This is a stellar bottle of wine, keeping the string of great Oakville bottlings alive. A blend of 89% cabernet sauvignon, 6% cabernet franc, 3% petit verdot and 1% each malbec and merlot, aged in French oak barrels for 18 months. This wine proves the limitless potential of the Oakville appellation beginning with a seductive nose of juicy berries, violets, earth and black truffles. On the palate the wine displays the tell-tale Oakville flavors of blackberry, plum, black olive and chocolate nuances.

2006 Caymus Napa Cabernet Sauvignon (\$64.99) The 2006 is a worthy successor in this lineage of full-bodied, fruit-forward, opulent cabs. The nose starts out with alluring aromas of cherry cola, cassis and cocoa powder while on the palate the wine displays flavors of blackberry, crème de cassis and sweet oak. There is a lot of stuffing here and the wine is definitely still an infant with several years ahead of it to truly show its potential.



2006 Lewis Cellars Napa Cabernet Sauvignon (\$75.99) The fruit for this wine comes from small hillside vineyards in Pritchard Hill, Rutherford and Calistoga. This is a big, brooding wine that will benefit from some time in your cellar, though it's already displaying wonderful black fruit, and hints of tobacco, chocolate and sweet spice.



Top 5 PINOT NOIR OF 2008

2007 Mark West California Pinot Noir (\$9.99)

This great bargain is rich and fruit-forward with notes of cherry, raspberry and

plum with a little butter cookie in the background. In the mouth it's juicy and bright with super-fine tannins and gobs of fruit. Kudos to winemaker Alex Cose and the folks at Mark West for making good wine for everyone!

2006 Alcina Russian River Valley Pinot Noir (\$15.99)

What an incredible wine for the price! Alcina Cellars' Russian River Valley Pinot Noir has a vibrant red-fruited nose indicative of its source—the southernmost edge of the Russian River Valley. Hints of root beer and black tea complement the fruit on the nose. In the mouth, the dark red fruit and black tea follow, with plush tannins, juicy acidity that make this a no-brainer for the dinner table.

2007 O'Reilly's Oregon Pinot Noir (\$16.99)

89 points and a Best Buy, *Wine Enthusiast*: "This is hands-down the best value pinot noir made in Oregon, year in and year out. It's firm and full-bodied, perfectly ripe, with lovely spices that range from pepper to cinnamon and allspice. The fruit lingers in the mid-palate, round and tangy, with flavors of cherry and plum. It's a thoroughly rich and satisfying wine that is big enough to work with dark poultry, salmon and even veal."

2006 Rex Hill Oregon Pinot Noir (\$19.99)

More than 25 different wines comprise this blend (most from the northern end of the Willamette Valley). Garnet-hued with vibrant aromas of Bing cherries, ripe raspberries, blueberries, red currants, minerals and cardamom, this wine enchants from the moment the cork is popped. As it opens up it reveals even more: beeswax, red fruit, cloves and earth. On the palate it is the red fruit flavors up front that lead to a plush mid-palate with power, concentration and focus straight through to the finish.

2007 Melville "Estate" Santa Rita Hills Pinot Noir (\$27.99) Melville's Estate Pinot Noir captures the sexy, cool-climate fruit aromas and flavors that exemplify the winery's Sta. Rita Hills

estate. It's fabulously complex aromatic display explodes like fireworks: raspberry, cherry, Black Mission fig and watermelon! Sesame, pink peppercorn and green tea aromas are more subtle, like sparklers. In the mouth, the precocious fruit

is balanced by graceful floral notes, fine-grained tannins and acidic verve.

PINOT PRODUCERS TO WATCH IN 2009

Ask a pinot noir-lover about their relationship with the grape and it's likely they'll tell you they were seduced. Pinot noir does have that fascinating come-hither quality that can be the undoing of even the most die-hard syrah fan; it lures you in with its earthy, fruit-filled perfume and tickles your palate with its delicate complexity. But then it leaves you stunned, holding the bill for a habit that, with the skyrocketing price of pinot from California, to Oregon to Burgundy, leaves you trying to renegotiate your cell phone contract, your cable bill and your car payment to free up some cash to feed it. Fortunately loving pinot noir doesn't really mean you have to trade it your iPhone for a rotary; it just means you need to work a little harder than your average wine drinker to find those tasty gems that won't break the bank. Here are three producers that wowed us in 2008 and have us eagerly awaiting their next vintage, and frantically buying up what's left in our inventory.

Write this name down on a Post-It note and stick it somewhere that you'll see it every day: Zepaltas. Winemaker Ryan Zepaltas cut his teeth as assistant winemaker and cellar master at Siduri and is now, quite successfully might I add, making wine under his own label. We started our love affair with his wines with the 2006 vintage and are looking forward to seeing what he can do in the future. The **2006 Zepaltas Sonoma Coast Pinot Noir (\$31.99)** received 91 points from the *Wine Spectator* and 90 points from Stephen Tanzer, but impressed us long before it was awarded those points. A blend of fruit from the La Cruz, Suacci and W.E. Bottoms vineyards, it has a wonderfully complex nose full of savory herbs, black cherry and earth that opens up to reveal some sweet raspberry, too.

In my house there are weekend wines and then there are everyday wines and, as luck may have it, we carry one of each from Chile's Cono Sur. Founded in 1993, this environmentally forward-thinking winery makes pinot noir from vineyards all over Chile that have a New World flair that makes them instantly accessible. The **2007 Cono Sur "Vision-78 Old Vines" Pinot Noir (\$10.99)** is a food-friendly, budget-friendly drinker with irresistible varietal character. Bright red fruit and hints of mocha are carried in on a wave of soft tannins and juicy acidity that make this fuller-bodied pinot the perfect accompaniment to almost anything on your dinner table. For the weekends there's the slightly more expensive, but ever-so-much wine for the money **2006 Cono Sur "Ocio" Casablanca Valley Pinot Noir (\$49.99)** that seduced the folks over at both the *Wine Advocate* and the *Wine Spectator* (90 points from each). There's more minerality, leather and earth than the Vision, but that same purity of fruit and soft structure that make this a winner from start to finish.

Back in November Burgundy buyer Keith Wollenberg introduced us to our newest direct import producer, Domaine Fery, our final winery to watch for 2009. Third generation winegrower Jean-Louis Fery, along with consultant Pascal Marchand, have transformed this once underperforming domaine into a source for elegant, age-worthy pinot noir at buy-me-a-case prices. We carry a number of wines from this biodynamically farmed domaine, including the extraordinary **2006 Savigny-lès-Beaune 1er Cru, Vergelesses* (\$33.99)** which is a more serious wine, with a delicate mineral thread that ties together all of the lovely fruit and terroir. Another beauty for your cellar that's extraordinarily affordable for a Premier Cru and a wine you'll be thrilled to have in your stash is the **2006 Nuits-St-Georges 1er Cru, Les Damodes* (\$54.99)** from the Vosne-Romanée side of the village. The wines dense structure masks the core of ruby red fruit right now, but promises to enchant given some patience.

“Can’t get your hands on enough Rombauer Chardonnay to satisfy your thirst? Try this “baby Rombauer” from Napa Cellars, the better known winery’s more casual label, boasting drink-it-every-day prices. Like Romabuer Chard, this comes with all of the tropical fruit, lemony acidity and creamy texture you can handle.”

TOP 10 Chardonnay of 2008



2007 Four Vines “Naked” Santa Barbara Chardonnay (\$11.99) Who says chardonnay needs to be cloaked in all that malo and oak? This “naked” style from the irreverent folks at Santa Barbara’s Four Vines, is 100% stainless steel fermented, is NOT put through malolactic fermentation and sees nary a splinter of oak. The result? A crisp chardonnay that’s like drinking a mountain orchard: apple, peach and pear fruit with just a hint of stony minerality. Drink naked before, during and after dinner!

2007 Foxglove San Luis Obispo Chardonnay (\$12.99) Winemaker Bob Varner makes Foxglove SLO Chardonnay in a fresh, approachable style—loaded with tropical fruit, the wine is crisp and refreshing. It sees no malolactic fermentation or oak, allowing the wine’s mineral streak to shine through. Unbelievably good at this or any price! 90 points Robert Parker!



2007 Alpen Cellars Trinity County Chardonnay (\$12.99) If you’ve been reading K&L’s newsletter over the past year, you’ll already recognize this Trinity County winery as one that has quickly become a K&L fave. Like their pinot noir and riesling, this chardonnay really over-delivers for the price. Winemaker Keith Groves suppresses malolactic fermentation on this barrel-fermented wine, which is aged in oak for only six months. The resulting wine is fresh with citrus and green apple fruit on its bouquet.

2006 Olivet Lane Russian River Chardonnay (\$19.99) One star from the Connoisseurs’ Guide to California Wine: “Very much a proponent of the bright and slightly lean style that is typical for this property and producer, Pellegrini’s latest effort is a lively, slightly citrusy Chardonnay that is given a lift by just a dash of rich oak”



2007 Napa Cellars Napa Valley Chardonnay (\$15.99) Can’t get your hands on enough Rombauer Chardonnay to satisfy your thirst? Try this “baby Rombauer” from Napa Cellars. Founded by Rich Frank and Koerner Rombauer in 1996, Napa Cellars is the better known winery’s more casual label, boasting drink-it-every-day prices. Like Romabuer Chardonnay, this comes with all of the tropical fruit, lemony acidity and creamy texture you can handle.

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

2007 Rombauer Carneros Chardonnay (\$29.99) The 2007 vintage Carneros Chardonnay is packed full of tropical and stone fruit aromas and flavors with the spicy oak tones from barrel fermentation that has garnered this wine a bigger fan base than almost any chardonnay we’ve carried. This is sure to sell out fast, so don’t delay.



2007 Lioco Sonoma Chardonnay (\$19.99) The 2007 Sonoma County Chardonnay is a great follow-up to the 2006 vintage. Using top-notch, concentrated fruit and a state-of-the-art facility, this unoaked gem is fermented using native yeasts. The wine uses fruit from a number of different Sonoma vineyards that all have the same “creek bed soil” found along the Russian River. A stellar, crisp and food-friendly chardonnay.

2007 Patz & Hall Napa Chardonnay (\$33.99) This is the 20th vintage of Patz & Hall’s Napa Valley Chardonnay and easily among the best of all of them. The 2007 vintage combines fruit predominantly sourced from Lee Hudson’s famed Hudson Vineyard in the Carneros, from Garvey Vineyard in Oakville and from Antinori Vineyard at the top of Atlas Peak. Each vineyard adds a unique character—tropical fruit and spice from Hudson, apple cobbler from Garvey and fresh citrus notes from Atlas—that are perfectly knit together with a rich, leesy texture.



2007 Lewis Cellars Russian River Chardonnay (\$44.99) Lewis’s 2007 Chardonnays are quite the dynamic duo. The citrus-kissed Sonoma bottling comes from the 30-year-old Dutton Ranch in the Russian River Valley. Aromas of honeysuckle, tropical fruit and cinnamon spice give way to tangerine and cream flavors, almost like a grown-up creamsicle, with a wonderfully intense acidity that keeps it fresh on the palate from start to finish.

While it may seem hard to believe, there are great wines from California, Washington and Oregon that don't fit into the cab-chard-pinot mold. And they're fantastic! Here are some of our favorites from 2008 that will still be around in 2009.

OTHER GREAT *Domestic Wines of 2008*



2007 Bridlewood Central Coast Reserve Viognier (\$14.99) Why drink chardonnay when there's fresh, aromatic viognier from the Central Coast? Blooming with honeysuckle, melon and tropical fruit aromas, this wine intoxicates from first sniff. In the mouth it's clean and round, with honeyed tropical fruit and food-friendly acidity. From Robert Parker's "Value Issue": "The 2007 Viognier Reserve possesses classic notes of apricots and honeysuckle as well as good fruit, acidity, and freshness. Drink it over the next year."

NV Sokol Blosser "Evolution" Oregon White (\$13.99) From an evolutionary blend of pinot gris, muller-thurgau, sémillon and six other white grapes, this light and zippy white is ready to drink now and very easy to understand and enjoy. Loaded with delicious flavors of peach, spice and vanilla, this has something in it for everyone—literally! LIVE Certified Salmon-Safe.



2007 Conundrum California White Table Wine (\$21.99) A spirited nose full of apricot, white peach and honeysuckle aromas. On the palate, its citrus, honeydew and pear flavors are highlighted by vanilla spice and a creamy, mouth-filling texture. The finish is crisp and bright with citrus tones. Sealed with a screw-cap closure, you can be assured that this wine will be as bright and fresh as it should be when you open it.

2006 Stolpman Vineyards Estate Santa Ynez Syrah (\$26.99) 90 points from Robert Parker: "There are 2,000 cases of the 2006 Syrah Estate, a blend of 85% syrah and 15% grenache. Its complex, tarry, camphor, pepper, and meaty notes are offered in a savory, fleshy style. While it does not possess the power, complexity, and overall richness of the 2006 Hilltops, it should provide pleasure over the next 5-6 years. Stolpman Vineyards continues to produce impressive wines under the guidance of the highly regarded Santa Ynez winemaker, Sashi Moonman."



2007 Shenandoah Vineyards "Special Reserve" Amador Zinfandel (\$9.99) Another beautiful zinfandel from the folks at Shenandoah Vineyards in Amador County! There's plenty of fruit, moderate tannins and juicy acidity here, harmonizing like the Beach Boys. Lower in alcohol than many modern zins (14.2%), this is light enough to enjoy with a good burger at lunch, but complex enough for the evening's braised short ribs over parsnip puree.

2006 Kalinda Napa Valley Merlot (\$17.99) We can't tell you the source for Kalinda's 2006 Napa Merlot, but suffice to say it comes from one of the Valley's preeminent family-owned producers of cabernet, merlot and chardonnay. Bright acidity and a complex and elegant bouquet filled with red fruit, mint, cherries and spice. Who says merlot can't stand on its own? This wine will bring you back into the fold. This is still young, so decant an hour before serving with a rustic beef or lamb dinner.



2005 Barrel 27 Central Coast Syrah (\$14.99) Who says great wine has to cost a mint? This may be one of the best values in California syrah available today. From winemakers Russell From and Mac Meyers, this is a rich fruit-forward wine with all of the spicy, meaty notes you'd expect from something three-times the price. According to *Wine Spectator*: "Well-proportioned, ripe and juicy, with supple wild berry and blackberry fruit that's smooth and elegant, ending with a nice dash of spice and herb."

2007 Folie à Deux California "Menage à Trois" Red (\$8.98) "Ménage à Trois" is Folie à Deux's fun and scintillating zinfandel, merlot and cabernet sauvignon blend. Jammy red fruit, silky tannins and plenty of spice make this a saucy little number for imminent drinking.



2007 Orin Swift Cellars "The Prisoner" Napa Red Blend (\$34.99) Yet another beautiful vintage of The Prisoner from Orin Swift. This is not a wine to put in your cellar. Big, bright and all about immediate drinking. With vineyards sources such as Duarte, Toffanelli and David Fulton, there is no wondering why this wine is so beautiful and powerful. 50% zinfandel, 24% cabernet sauvignon, 14% syrah, 9% petite sirah, 2% charbono and 1% grenache.

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



GERMANY

2006 Kalinda Niersteiner Riesling* \$12.99

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

Kalinda Riesling Sekt Dry* \$17.99

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

ALSACE/LOIRE

Jean-Philippe et Françoise Becker Cremant d'Alsace* \$14.99

This lovely dry sparkler is composed of pinot noir, chardonnay and pinot blanc. It is bright and refreshing, with a fine bead, creamy texture and just a hint of toast.

Charles Baur Cremant d'Alsace Rosé* \$14.99

We are now thrilled to offer the rosé version of Baur's impeccable and ridiculously low-priced sparkler. This gets its hue from pinot noir, of course. Full of yeasty strawberry fruit and spice.

2005 Joel Taluau St-Nicolas-de-Bourgueil VV* \$13.99

From a single plot planted in 1934, this has power, depth and grace. This is their flagship wine, which will improve for the next 7-9 years but can be enjoyed now, for those of you who like a mouthful of juicy red wine.

2007 Louvetrie Muscadet Sèvre et Maine

Amphibolite Nature* \$13.99

Jo Landron is one of the very top producers in Muscadet. This cuvée is vinified with a very short time on the lees, without chaptalization, making this a super-fresh and lower alcohol wine perfect with fresh oysters.

2006 Grange Tiphaine Grenouilleres Montlouis Demi Sec* \$12.99

The chenin blanc that goes into this semi-sweet white comes from 80-year-old vines and the concentration shows. Wonderful with cheeses!

CHAMPAGNE

Bruno Michel Blanche Brut* \$29.99

This fantastic Champagne comes from the villages of Pierry and Moussy in the sud-Epernay sub region of Champagne. One of the most balanced Champagnes in our stock, with an effortless quality that is almost impossible to describe or resist. It has great toast and spiced apple aromas and flavors and a crisp dry finish. It is dosed at a very light 9 grams per liter. (Gary Westby, Champagne Buyer)

1996 Desbordes-Amiaud Premier Cru Brut* \$49.99

Made exclusively from pinot noir grown on the family's estate in Ecueil, a Premier Cru on the "Petite Montagne." It has a dark hay color, with a very generous nose of brioche, porcini mushrooms and savory, smoky pinot fruit. On the palate it is very concentrated with an ultra long, pure, driven 1996 finish. This is a great deal for those of you who love the big personality of a blanc de noir and the great persistence of the 1996 vintage.

2003 Louise Brisson Vintage Brut* \$34.99

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

WHITE BURGUNDY

2006 St-Aubin 1er Cru, Murgers Dent de Chien, Domaine

Maroslavac-Leger* \$37.99

This is a very well-situated vineyard, located immediately adjacent to Puligny-Montrachet 1er Cru, Champs Gain. Bright, with good minerality. Very elegant style, avoiding the slight square quality that this vineyard sometimes evidences. Very good length, bright and very lovely. (Keith Wollenberg, K&L Burgundy Buyer)

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

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

2007 Mâcon Charnay, Domaine Renaud* \$12.99

Once in a great while, you find wines from the Mâcon so good that tasting them blind you are forced to apply some much higher (and more expensive) appellation to it. Often, such a wine comes from hillside vineyards, with better drainage and cooler nights. This is such a wine, from the slopes below the giant monolith of rock that is Solutré.

FRENCH REGIONAL/RHÔNE VALLEY

2007 Vin de Pays d'Oc Domaine Begude Sauvignon Blanc* \$9.99

From high in the foothills of the Pyrenees in the Limoux region of the Languedoc. The long cool growing season there lends itself perfectly to the production of crisp and delicate wines. More in the style of a Loire Valley Sancerre, with its rapier-sharp, mineral-laden nose and fresh citrus fruits on the palate; this is the perfect accompaniment to grilled fish or oysters.

Blanquette de Limoux, Antech "Cuvée Françoise"* \$11.99

The Cuvée Françoise is composed of 90% mauzac and 10% chardonnay and is produced à la methode champenoise. It offers up a fresh bouquet of green apples, Comice pear and white flowers. This Blanquette exudes youthful, vibrant energy and good times! It is the perfect sparkler to enjoy on a hot day or with any spicy, salty or exotic fare. Clyde loves it.

2006 Coteaux du Languedoc Pic-St-Loup

Mas Bruguière "La Grenadière"* \$15.99

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

2006 Lirac, Domaine Mayran* \$11.99

This 2006 Lirac is composed of 50% grenache, 20% syrah, 20% cinsault and 10% mourvèdre grown in quartz pebbles over red clay and limestone soils. Bright, crunchy, dark cherry fruit with subtle hints of rhubarb and baking spices give this Lirac tremendous personality. Beautiful balance translates to good acidity. No alcoholic monster here, just a lovely, LOVELY Rhône red that will undoubtedly keep you coming back for more.

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

Just tasted and this wine has really come around—great meaty aromas and



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

flavors—a fabulous buy. The 2006 is composed predominantly of old vine grenache, with an average vine age of 80 years! Enjoy this intense red with roast pork, garlic leg of lamb or mushroom lasagna.

2005 Gigondas Tradition, Moulin de Gardette* \$22.99

This is a lovely Rhône red with super bright cherry notes, along with hints of saffras, lavender and cocoa powder. It possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish on this wine elegant rather than coarse and chewy.

SPANISH

2004 Zarus Barrica Ribera del Duero* \$14.99

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

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

90 points *Stephen Tanzer's International Wine Cellar*: "Ruby-red. Ripe cherry and dark berry aromas are complemented by subtle herbal and cured meat qualities. Deep and fleshy, offering powerful dark berry and cherry preserve flavors and supple texture. Fine-grained tannins add structure and extend through the long, juicy finish. I find this more accessible than the 2004."

2004 Marques de Vargas Reserva Rioja \$24.99

90 points from Robert Parker's *Wine Advocate*: "The 2004 Reserva, composed of 75% tempranillo, 10% mazuelo, 5% garnacha, and 10% other varieties, spent 23 months in French, Russian, and American oak. Medium dark ruby-colored, it offers an excellent bouquet of cedar, spice box, black cherry, and blackberry."

ITALY

2007 Ermacora Pinot Grigio* \$15.99

2 Glasses *Gambero Rosso*. The 2007 vintage was another in a series of stellar harvests for the brothers Ermacora, a vintage more classic in style with the perfect balance of acidity and tremendous aromatics. This pinot grigio is no industrial version—It is the real McCoy. It has wonderful fruit and minerals on the nose, is loaded with pear and apple, concentrated and superbly balanced with body and an elegant finish.

2007 Ermacora Pinot Bianco* \$15.99

2 Glasses *Gambero Rosso*! This is the Ermacora's flagship wine; it has tremendous focus and exhibits the classic, elegant balance that is the hallmark of the 2007 vintage. The wine lacks nothing in concentration, creamy, custard-like flavors, with spice, hints of apples and bergamot. It is stately on the palate, with balance, complexity and character. Age this wine for 2-3 years, and you won't believe the incredible wine it will evolve into!

2006 Baricci Rosso di Montalcino* \$17.99

The 2006 vintage in Montalcino is, in a word, stupendous, and in these scintillating and drinkable Rosso di Montalcino you'll get a peek at what the 2006 Brunello will be like when it is released in January of 2011. The 2006 Baricci Rosso, like the vintage, is fully ripe yet not overripe, full-bodied, muscular yet relaxed and not chunky, aromatic yet not overblown, and very balanced. Superb and drinkable. (Greg St.Clair, K&L Italian Buyer)

2003 Ferrero Brunello di Montalcino* \$29.99

Full of luxuriant textures, chocolaty, plummy flavors that fill your mouth. This vintage has more of a California-like lushness, both powerful and rich. Greg St. Clair K&L Italian Buyer)

SPECIAL SELECTION: PAGO DE VALLEGARCÍA

2006 Pago de Vallegarcía Viognier La Mancha \$27.99

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

2005 Pago de Vallegarcía Syrah La Mancha \$34.99

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

SHIPPING INFO

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

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

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

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

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

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

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

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



1970-2004 IN STOCK

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

- 1997 Labegorce, Margaux** \$29.99
One of Clyde's favorites—magnums available.
- 1999 Coufran, Médoc** \$19.99
- 2000 Coufran, Médoc** \$27.99
One to drink and one to age in the cellar.
- 2000 de Moulin-à-Vent, Graves*** \$17.99
Old school and extremely delicious—buy it.
- 2000 Ducluzeau, Lustrac*** \$19.99
Owned by the Borie family of Ducru fame, this wine is 90% merlot and quite soft for a Lustrac. Toasty aromas—sweet fruit. Bargain!
- 2000 Verdignan, Médoc*** \$21.99
Outstanding value—old school and packed with fruit.
- 2001 Cantelys Rouge, Pessac*** \$21.99
Soft, toasty and elegant—a little SHL.
- 2001 Marbuzet, St-Estèphe*** \$29.99
Best ever from here. Made by the Cos crew; this wine is rich and round and elegant. Clyde's pick.
- 2001 Verdignan, Médoc*** \$14.99
Delicious wine—what a bargain.
- 2003 Belle-Vue, Haut-Médoc*** \$19.99
You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick. According to Robert Parker: "A strong success." 27% petit verdot.
- 2003 de Rochemorin, Pessac** \$14.99
- 2003 La Gatte, Bordeaux Rouge** \$10.99
- 2004 Bastide de Dauzac, Margaux** \$24.99
- 2004 Brio de Cantenac, Margaux*** \$19.99
- 2004 Cantelys Rouge, Pessac*** \$19.99
Outstanding value wine; classic style. Clyde pick!
- 2004 Clos d'Oratoire, St-Emilion** \$29.99
90 points *Wine Spectator*: "Silky tannins and a mineral, chocolate and tea aftertaste. Complex and subtle. Better than the 2003."
- 2004 Clarke-Rothschild, Lustrac** \$19.99
One of best values in the store! Elegant.
- 2004 d'Aiguilhe, Castillon** \$24.99
Robert Parker: "This property, run by Stefan von Neipperg, has produced a sleeper of the vintage."
- 2004 Lalande-Borie, St-Julien** \$21.99
Delicious wine. Classic style.
- 2004 Fleur de Bouïard, Pomerol** \$24.99

90 points RP: "Hubert de Bouïard's reference point estate in Lalande de Pomerol continues to produce wines that are truly revelations."

- 2004 l'Avocat Rouge, Graves** \$19.99
One of Ralph's picks—brilliant!
- 2004 les Allees de Cantemerle** \$19.99
- 2004 La Vieille Cure, Fronsac** \$24.99
- 2004 Malmaison, Moulis*** \$12.99
According to the *Wine Spectator*: "Light spice and berry aromas follow through to a medium-bodied palate, with fine tannins and a fresh finish. Best after 2007."
- 2004 Paloumey, Médoc** \$19.99
A property to watch in future—this wine is classic in style with fine fruit flavors.

1970-2004 CLASSICS

- 1970 Palmer, Margaux** \$399.00
Fabulous wine—superb in every way. 95 points Robert Parker.
- 1975 Lafite-Rothschild, Pauillac** \$249.95
- 1979 Pichon-Lalande, Pauillac** \$199.00
- 1981 Grand Puy Lacoste (1.5L)** \$199.99
Don't miss this bargain—right from property. The first great wine from Xavier Borie.
- 1982 Beychevelle, St-Julien** \$249.00
- 1982 La Lagune, Médoc** \$249.00
- 1982 Pavie, St-Emilion-Fabulous!** \$249.00
89 points Parker and 95 points Clyde Beffa—we miss you Jean Paul Valette.
- 1982 Petrus, Pomerol** \$3,499.00
- 1986 Larcis-Ducasse (1.5L)** \$169.00
- 1986 Margaux, Margaux** \$599.00
- 1987 Mouton-Rothschild, Pauillac** \$299.00
- 1990 Cheval Blanc, St-Emilion** \$1,099.00
- 1991 Latour, Pauillac** \$399.00
Fabulous wine this year—no frost here!
- 1991 Léoville-Las Cases, St-Julien** \$159.99
One of the best of this underrated vintage.
- 1991 Palmer, Margaux** \$19.00
- 1991 Palmer, Margaux (1.5L)** \$329.00
One of the best wines of the vintage—direct from the château.
- 1993 Latour, Pauillac** \$299.00
- 1994 Latour, Pauillac** \$399.00
Two of the best wines of these vintages!
- 1994 Léoville-Barton, St-Julien** \$69.99
91 points RP: "The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years."

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

- 1994 Palmer, Margaux** \$129.99
- 1994 Pichon-Lalande, Pauillac (1.5L)** \$299.00
- 1996 Clos du Marquis, St-Julien** \$99.00
- 1996 Labegorce, Margaux** \$39.99
- 1996 Latour, Pauillac (1.5L)** \$1,299.99
- 1996 Lynch-Bages, Pauillac** \$199.99
- 1997 Langoa-Barton, St-Julien** \$39.99
Absolutely delicious.

- 1998 Clinet, Pomerol** \$89.00
- 1999 Cos d'Estournel, St-Estèphe** \$119.00
- 1999 Cos d'Estournel (1.5L)** \$199.00
- 1999 Haut-Bailly, Pessac** \$69.99
This is just simply delicious wine.
- 1999 Pavie-Macquin, St-Emilion** \$89.00
Spicy and rich, affordable Pavie-Macquin.
- 1999 Pichon-Lalande (1.5L)** \$199.00
- 1999 Smith-Haut-Lafitte (5L)** \$499.00
- 2000 Langoa-Barton, St-Julien** \$69.99
94 points *Wine Spectator*.

2000 Smith-Haut-Lafitte, Pessac \$89.99
94 points RP: "A sensational effort, and the finest wine to ever emerge from this estate..."

- 2001 Léoville-Barton, St-Julien** \$99.00
92 points Robert Parker: "Consistent from bottle, this is an outstanding offering..."
- 2001 Smith-Haut-Lafitte, Pessac** \$79.99
- 2003 Haut-Bailly, Pessac** \$49.99
90 points Robert Parker and 91 from Clyde—sweet and lovely.

- 2003 Latour, Pauillac** \$999.00
- 2003 Léoville-Las Cases (375ml)** \$69.99
- 2003 Palmer, Margaux (375ml)** \$69.00
- 2003 Palmer, Margaux (1.5L)** \$249.00
- 2004 Cos d'Estournel, St-Estèphe** \$99.99
- 2004 Latour, Pauillac** \$399.00
95 points Robert Parker: "A terrific effort..."

- 2004 Léoville-Las Cases (3L)** \$699.00
- 2004 les Forts de Latour, Pauillac** \$129.00
- 2004 Pichon-Baron, Pauillac** \$69.99
93 points Robert Parker: "An undeniable star of the vintage." Half the price of the 2005.
- 2004 Pichon-Lalande, Pauillac** \$79.99
- 2004 Reserve de Comtesse Lalande** \$33.99
Robert Parker: "Impressively-endowed ...It should...evolve for a decade."



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

2006 BORDEAUX IN STOCK

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

2005 BORDEAUX-IN STOCK

VALUE WINES UNDER \$30

Bad Boys from Thunevin	\$19.99
Bernadotte, Haut-Médoc (1.5L)	\$36.99
Excellent value in big bottle—a great gift!	
Busquet VV, Lussac St-Emilion	\$14.99
Don't miss this!	
Cambon La Pelouse, Haut-Médoc	\$19.99
Carignan Prima, Premières Côtes	\$29.99
90 points Robert Parker. A lovely wine; cellar it.	
Clos d'Eglise, Côtes de Castillon	\$29.99
A Castillon star and an incredible value.	
Clos Kalinda, St Emilion	\$24.99
Great pedigree—lush and long.	
Coufran, Médoc	\$25.99
Recommended by Clyde AND Robert Parker!	
Croix de Rambeau, St-Emilion (1.5L)	\$43.99
Sweet and sexy! You will love this.	
Clarke-Rothschild, Listrac	\$29.99
Domaine de Bouscat, Bord Sup	\$14.99
International style with sweet, fine structure.	
du Glana, St-Julien	\$27.99
Dubourg, St-Emilion	\$17.99
Back in and lovely as ever.	
Fourcas Dupre, Listrac	\$19.99
Gigault "Cuvée Viva" Blaye	\$19.99
Plenty of fruit; great price.	
Haut Nadeau Reserve*	\$11.99
Biggest selling 2005—last cases just arrived.	
La Dauphine, Fronsac-90 points RP	\$29.99
La Graside, Bordeaux*	\$9.99
Good richness and fabulous value!	
Lalaudey, Moulis*	\$24.99
Soft and lovely—Gold medal winner!	

Larruau, Margaux	\$29.99
La Parde de Haut Bailly, Pessac*	\$29.99
Great cellar candidate.	
Les Tours de Peyrat VV, Côte Blaye*	\$15.99
Top 10 value of 2005 in the <i>Wall Street Journal</i> .	
Les Trois Croix, Fronsac	\$24.99
90 points WS: "Has a pretty nose, with blackberry, flowers and licorice-tainted mineral..."	
Malmaison, Moulis	\$24.99
Big score and a low price. Magnums available.	
Maurac, Haut-Médoc*	\$17.99
Quite rich and powerful.	
Mayne Vieil, Fronsac*	\$12.99
Paloumey, Haut-Médoc	\$22.99
Rich and round—super value!	
Perron, Lalande de Pomerol*	\$19.99
Jammy and sweet. Lovely texture!	
Peyraud, Premier (1.5L)*	\$21.99
Back in—sold out quickly! Party size!	
Poitevin, Médoc*	\$14.99
Excellent wine. Great structure and long finish. One of Clyde's picks for the vintage's best values.	
Potensac, Médoc-Parker favorite!	\$29.99
Rocher Bellevue Figeac, St-Emilion	\$29.99
Delicious wine to drink or cellar five years. One of the best values in red wine in today's market.	
Roland de Garde Prestige, Blaye*	\$17.99
Senejac, Haut-Médoc	\$29.99
90 points <i>Wine Spectator</i> : "Full-bodied, with lovely soft tannins and a long, caressing finish."	
Soleil, Pussequin St-Emilion	\$29.99
St.-Hilaire, Haut-Médoc	\$17.99
Back in again—fabulous value! Elegant.	
Tour de Pez, St-Estephe	\$29.99
Trebiac, Graves*	\$15.99
Valrose Cuvée Alienor, St-Estèphe	\$29.99
Vieux Château Palon Montagne*	\$19.99
Lively and spicy.	

BIG NAME '05 BORDEAUX

Bourgneuf, Pomerol-91 pts WS	\$39.99
Brown Rouge, Pessac	\$34.99
90 points WS: "Has a beautiful nose of crushed blackberry and raspberry, with mineral undertones...Their best in a long time."	
Bellegrave (Van der Voort), Pauillac	\$34.99
Canon, St-Emilion	\$119.99
Canon, St-Emilion (3L)	\$499.99
Canteleys Rouge, Pessac	\$31.99

Even better than the very fine 2003. Best ever from them. Toasty oak, cassis and red berry fruit.

Clos Fourtet, St-Emilion	\$149.99
Cos d'Estournel, St-Estèphe	\$249.99
98 points Robert Parker.	
Clos de la Vieille Eglise, Pomerol	\$59.99
d'Armailhac, Pauillac	\$46.99
90 points Robert Parker. We liked this as much as the Clerc Milon.	
Ducru-Beaucaillou, St-Julien	\$219.99
Fabulous. Enough said!	
Esprit d'Eglise, Pomerol	\$39.99
Second wine of Clos Eglise—a great value.	
Fleur de Bouïard, Lalande Pomerol	\$39.99
90 points WS: "Round, soft and very velvety..."	
Grand Pontet, St-Emilion	\$49.99
Haut-Bailly, Pessac	\$139.99
Langoa-Barton, St-Julien	<i>Inquire</i>
Langoa-Barton (1.5L)	\$169.00
Langoa-Barton (3L)	\$349.00
One of Clyde's favorites in 2005.	
Latour, Pauillac	<i>Inquire</i>
Le Castelet, Pomerol	\$39.99
Big, old school Bordeaux. Rich and structured.	
Léoville-Barton, St-Julien	<i>Inquire</i>
Lynsolence, St-Emilion (1.5L)	\$119.99
Lynsolence, St-Emilion	\$49.99
Mejeans, Graves (1.5L)-91 points RP	<i>Inquire</i>
Meyney, St-Estèphe	\$31.99
Moulinet, Pomerol	\$39.99
Mouton-Rothschild, Pauillac	\$699.99
Pagodes de Cos, St-Estèphe	\$49.99
Pibran, Pauillac	\$31.99
Big score, big flavor, little price!	
Pichon-Baron, Pauillac	\$149.99
Pichon-Lalande, Pauillac	\$159.00
Pichon-Lalande, Pauillac (1.5L)	\$299.00
Pichon-Lalande, Pauillac (3L)	\$499.00
Rouget, Pomerol	\$49.99
Reserve de Comtesse Lalande	\$49.99
This is the BEST ever for Comtesse. It tastes like Pichon with merlot flair. Magnums available.	
Talbot, St-Julien	\$59.99
Soutard, St-Emilion	\$44.99
Soutard, St-Emilion (6L)	\$599.99
Soutard, St-Emilion (3L)	\$329.99
Simply delicious. The best ever from this property, it's packed with ripe fruit and great structure!	

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



CABERNET SAUVIGNON

2004 Hestan "Meyer"	\$52.99
2004 Keenan, Napa	\$39.99
2004 Guilliams, Spring Mountain	\$44.99
2005 T-Vine "Monte Rosso"	\$53.99
2005 Blue Rock, Alexander Vly	\$45.99
2006 DeLille Cellars "D2"	\$39.99
2006 Poppy, California	\$11.99
2005 Neyers "Neyers Ranch-Conn"	\$47.99
2004 Worthy "Sophia's Cuvee"	\$28.99
2005 Two Tone Farm, Napa	\$8.99
2004 Petit Bâtard, Napa	\$27.99
2001 Mayacamas, Napa	\$64.99
2006 Sean Minor "Four Bears"	\$14.99
2004 Lewis Cellars "Reserve"	\$119.00
2005 Genuine Risk, Santa Ynez	\$21.99
2005 Ehlers Estate, Napa	\$39.99
2003 Silver Oak, Napa	\$89.99
2005 Shelter "Headwater"	\$59.99
2004 Opus One, Napa	\$169.00
2006 Cliff Lede, Stag's Leap	\$59.99
2006 Isenhower "Red Paintbrush"	\$29.99
2005 Benziger, Sonoma	\$16.99
2005 Edge, Napa	\$16.99
2003 Smith-Madrone, Napa	\$34.99
2005 Lewelling, St. Helena	\$59.99
2005 Hawk Crest, California	\$9.99
2005 Flora Springs, Napa	\$24.99
2006 Ancient Peaks, Paso Robles	\$13.99
2005 Olema, Napa	\$18.99
2003 Ch Montelena "Estate"	\$99.00
2005 Beringer "Private Reserve"	\$89.99
2006 Rutherford Ranch, Napa	\$15.99
2004 Heitz Cellars, Napa	\$39.99
2006 Caymus, Napa	\$64.99
2004 Rosati, Mendocino County	\$24.99
2005 Two Wives, Napa	\$23.99
2004 Amici, Napa	\$34.99
2005 Raymond Reserve, Napa	\$26.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99
2004 Roy J. Maier "St. Helena Rd"	\$38.99
2004 Mount St. Helena, Napa	\$19.99
2007 Layer Cake, Napa	\$24.99
2004 Silver Oak, Alexander Valley	\$64.99
2005 Roth, Alexander Valley	\$31.99
2005 Donati Family Vineyard	\$17.99
2005 Castle Rock "Reserve"	\$15.99
2006 Hedges "Three Vineyards"	\$17.99

2006 Cannonball, California	\$12.99
2005 Slingshot, Napa	\$19.99
2004 Clos La Chance "Estate"	\$34.99
2007 Fruit Bomb Red	\$9.99
2005 Kathryn Kennedy "Lateral"	\$32.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Tenacity, Oakville Red (SWRA)	\$19.99
2002 Wyatt, California	\$5.99
2005 Line Shack, Central Coast	\$12.99
2004 Pezzi King "Estate"	\$29.99
2004 Lancaster Estate, Alex Vly	\$64.99

MERLOT

2002 Wyatt, California	\$5.99
2004 Cloverdale Ranch, Alex Vly	\$21.99
2005 Etude, Sonoma	\$24.99
2005 Ferrari-Carano, Sonoma	\$19.99
2005 Parcel 41, Napa	\$16.99
2006 Duckhorn, Napa	\$51.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 Paloma, Napa	\$53.99
2006 Parcel 41, Napa	\$16.99
2006 Stephen Vincent, California	\$9.99
2007 McManis, California	\$8.99

PINOT NOIR

2002 Whitethorn "Hyde Vineyard"	\$33.99
2004 Carlton Winemakers' Studio	\$19.99
2005 Domaine Serene "Evenstad"	\$54.99
2005 Mount Eden "Saratoga"	\$29.99
2005 Willakenzie "Pierre Leon"	\$36.99
2006 Alcina, Russian River	\$15.99
2006 Alfaro "A"	\$22.99
2006 Alma Rosa, Sta Rita Hills	\$32.99
2006 Anderson Family Vineyard	\$49.99
2006 Bogle, Russian River	\$12.99
2006 Brandborg "Bench Lands"	\$17.99
2006 Chalone, Monterey	\$13.99
2006 Cristom "Sommers Reserve"	\$37.99
2006 Dom Serene "Yamhill Cuvee"	\$37.99
2006 Etude, Carneros	\$39.99
2006 Flowers, Sonoma Coast	\$46.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Lucia, Santa Lucia Highlands	\$39.99
2006 Migration, Anderson Valley	\$31.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Olivet Lane, Russian River	\$29.99
2006 Patton, Willamette Valley	\$33.99

2006 Patz & Hall, Sonoma Coast	\$37.99
2006 Presidio "Estate"	\$15.99
2006 Roessler "Red Label"	\$24.99
2006 Santa Barbara Crossing	\$9.49
2006 Sojourn Cellars "Sangiaco"	\$46.99
2006 Testarossa "Sleepy Hollow"	\$39.99
2006 Toulouse Vineyards "Estate"	\$37.99
2006 WH Smith, Sonoma Coast	\$26.99
2006 Woodenhead "Wiley"	\$58.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2007 Broadley, Willamette Valley	\$21.99
2007 Castle Rock, Willamette Vly	\$10.99
2007 Copain "Tous Ensemble"	\$29.99
2007 George Martinelli/Ceremonial	\$68.95
2007 Hirsch "The Bohan Dillon"	\$29.99
2007 Mark West, California	\$9.99
2007 McManis, California	\$9.99
2007 Melville "Estate"	\$27.99
2007 O'Reilly's, Oregon	\$16.99
2007 Owen Roe "Sharecropper's"	\$23.99
2007 Praxis, Monterey	\$15.99
2007 The Table Sommelier Series	\$23.99

SYRAH/PETITE SIRAH

2005 Barrel 27, Central Coast	\$14.99
2005 Bonny Doon "Le Pousseur"	\$14.99
2005 Cristom "Estate"	\$29.99
2005 J. Runquist, Paso Robles	\$18.99
2005 Kathryn Kennedy, Santa Cruz	\$25.99
2005 Lewis Cellars "Ethan's"	\$42.99
2005 Lost Canyon "Stage Gulch",	\$34.99
2005 Ojai Vineyards, Santa Barbara	\$23.99
2005 Purisima Canyon, Mendocino	\$17.99
2005 Rosenblum "Pickett Road" PS	\$27.99
2005 Seven Sinners "The Ransom"	\$14.99
2005 Stags' Leap Winery PS	\$34.99
2006 Bogle California Petite Sirah	\$9.99
2006 Eric Kent "Dry Stack"	\$37.99
2006 Eric Kent "Kalen's"	\$39.99
2006 Girard Napa Petite Sirah	\$26.99
2006 Hocus Pocus "Reset"	\$17.99
2006 JC Cellars "California Cuvée"	\$25.99
2006 Lewis Cellars "Hudson"	\$59.99
2006 Olson Ogden, Sonoma-Napa	\$26.99
2006 Owen Roe "Ex-Umbris"	\$21.99
2006 Qupe, Central Coast	\$14.99
2006 Sobon Estate, Amador	\$13.99
2006 Spicerack "Punchdown"	\$19.99
2006 Stolpman Vineyards "Estate"	\$26.99



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.

2006 Vinum Cellars "PETS" PS	\$10.99
2007 McManis California Petite Sirah	\$9.99

ZINFANDEL

2005 Boeger "Walker"	\$16.99
2005 Mueller "Old Vine"	\$34.99
2005 Pezzi King "Old Vine"	\$19.99
2005 Plungerhead, Dry Creek	\$15.99
2005 Turley "Juvenile"	\$39.95
2006 Bogle Vineyards "Old Vines"	\$9.99
2006 Castle Rock, Dry Creek	\$8.99
2006 Frog's Leap, Napa	\$23.99
2006 J. Runquist "Z"	\$19.99
2006 Kalinda, Napa	\$16.99
2006 Klinker Brick "Old Vine"	\$14.99
2006 Ridge "East Bench"	\$28.99
2006 Ridge "Geyserville"	\$31.99
2006 Ridge "Lytton Springs"	\$32.99
2006 Rombauer, California	\$26.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Sobon Estate "Rocky Top"	\$12.99
2006 Storybook Mtn "Mayacamas"	\$29.99
2006 Terraces, Napa	\$24.99
2006 Turley "Old Vines"	\$59.95
2006 Windmill Estates "Old Vine"	\$9.99
2007 Barber Cellars "Mr. Beast"	\$18.99
2007 Foxglove, Paso Robles	\$13.99
2007 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2005 Altamura Napa Sangiovese	\$34.99
2005 Ch Ste Michelle "Orphelin"	\$19.99
2005 Domenico Montepulciano	\$19.99
2005 L'Uvaggio di Giacoma Barbera	\$14.99
2005 Pink Pinot Rosé	\$3.99
2005 Purisima Canyon, Sonoma	\$9.99
2006 Fort Ross "Fort Ross" Pinotage	\$29.99
2006 Four Vines "Anarchy"	\$37.99
2006 Hey Mambo "Sultry Red"	\$8.99
2006 Lewis Cellars "Alec's Blend"	\$59.99
2006 Paradurx, Napa	\$47.99
2006 Tablas Crx Esprit de Beaucastel	\$38.99
2006 Tamarack "Firehouse Red"	\$17.99
2006 T-Vine "Frediani" Grenache	\$28.99
2007 Lang & Reed Cabernet Franc	\$19.99
2007 Orin Swift "The Prisoner"	\$34.99
2007 Owen Roe "Sinister Hand"	\$23.99

CHARDONNAY

2005 Bouchaine "Estate"	\$14.99
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2005 Hanzell, Sonoma	\$59.99
2005 Iron Horse, Sonoma	\$22.99
2005 Mount Eden, Santa Cruz	\$54.99
2005 Talbott "Sleepy Hollow"	\$36.99
2006 Anderson Family Vineyards	\$39.99
2006 Chalone Estate	\$18.49
2006 Chinook, Yakima Valley	\$18.99
2006 Columbia Crest "Grand Estates"	\$7.99
2006 Dehlinger, Russian River	\$37.99
2006 Flowers, Sonoma Coast	\$45.99
2006 Fort Ross "Fort Ross Vineyard"	\$26.99
2006 Hanna, Russian River	\$14.99
2006 Iron Horse "Unoaked"	\$21.99
2006 J. Lohr "Riverstone"	\$12.99
2006 Kistler "Dutton Ranch"	\$99.95
2006 Kistler "McCrea"	\$99.95
2006 Landmark "Overlook" (375ml)	\$13.99
2006 Lazy Creek, Anderson Valley	\$27.99
2006 Marimar Torres "Don Miguel"	\$29.99
2006 Miner Family "Wild Yeast"	\$44.99
2006 Miner Family, Napa	\$27.99
2006 Moobuzz, Sonoma Coast	\$16.99
2006 Murphy-Goode, Sonoma	\$12.99
2006 Olivet Lane, Russian River	\$19.99
2006 Ramey "Ritchie Vineyard"	\$63.99
2006 Smith-Madrone, Napa	\$24.99
2006 Stuhlmuller Vineyards	\$21.99
2006 Talley Estate, Arroyo Grande	\$24.99
2006 Varner "Home Block"	\$36.99
2006 Walter Hansel "North Slope"	\$34.99
2007 Alfaro "A"	\$19.99
2007 Alma Rosa, Santa Barbara	\$14.99
2007 Alpen Cellars, Trinity County	\$12.99
2007 Far Niente, Napa	\$44.99
2007 Four Vines "Naked"	\$11.99
2007 Foxglove, San Luis Obispo	\$12.99
2007 Frank Family, Napa	\$28.99
2007 Heron, California	\$9.99
2007 Hirsch, Sonoma Coast	\$49.99
2007 Kali Hart, Monterey	\$13.99
2007 Kalinda, Napa	\$17.99
2007 Lewis Cellars, Napa	\$44.99
2007 Lewis Cellars, Russian River	\$44.99
2007 Lioco, Sonoma	\$19.99
2007 Melville "Estate"	\$23.99
2007 Melville "Estate-Verna's"	\$19.99
2007 Mount Eden, Arroyo Seco	\$17.99
2007 Napa Cellars, Napa	\$15.99
2007 Patz & Hall, Napa	\$33.99

2007 Rochioli "Estate"	\$54.99
2007 Rombauer, Carneros	\$29.99
2007 Storrs, Santa Cruz	\$19.99
2007 Stuhlmuller Vineyards Estate	\$21.99
2007 Terraces, Napa	\$24.99

SAUVIGNON BLANC

2006 Amici, Napa	\$15.99
2006 DeSante, Napa	\$17.99
2006 Grgich Hills Fumé Blanc	\$26.99
2006 Handley, Dry Creek	\$14.99
2006 Six Sigma "Rooster Vineyard"	\$18.99
2006 Wildhurst "Reserve"	\$8.99
2007 Barber Cellars "Lazarie"	\$15.99
2007 Cadaretta "SBS"	\$19.99
2007 Cliff Lede, Napa	\$21.99
2007 Crocker & Starr, Napa	\$27.99
2007 Duckhorn, Napa	\$26.99
2007 Frog's Leap, Napa	\$15.99
2007 Girard, Napa	\$14.99
2007 Grgich Hills Fumé Blanc	\$26.99
2007 Honig, Napa	\$13.99
2007 Husch, Mendocino (375ml)	\$6.99
2007 John Anthony, Napa	\$19.99
2007 Kathryn Kennedy, Santa Cruz	\$17.99
2007 Margerum "Sybarite"	\$17.99
2007 Matanzas Creek, Sonoma	\$19.99
2007 Pomelo, California	\$8.99
2007 Quivira "Fig Tree Vineyard"	\$14.99
2007 Sterling Mendocino	
"Made with Organic Grapes"	\$11.99
2007 Voss, Rutherford	\$14.98
2007 Walter Hansel, Russian River	\$13.99

MISC WHITES

2005 Corison "Corazon" Gewürz	\$28.99
2006 Alpen Cellars Riesling	\$12.99
2006 Anderson Family Pinot Gris	\$29.99
2006 Summerland Viognier	\$21.99
2007 A to Z Oregon Pinot Gris	\$12.99
2007 Chehalem Pinot Gris	\$17.99
2007 Etude Pinot Gris	\$21.99
2007 K Vintners Viognier	\$21.99
2007 Kung Fu Girl Riesling	\$12.99
2007 Londer Dry Gewürztraminer	\$24.99
2007 L'Uvaggio di	
Giacoma Vermentino	\$10.99
2007 Seven Hills Viognier	\$16.99
2007 Smith-Madrone Riesling	\$24.99
2007 Thomas Fogarty Gewürz	\$14.99

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MISC TUSCANY

2007 Castello di Querceto Chianti	\$6.99
2007 Maritma Sangiovese "4 Old Guys"-Outstanding Value	\$7.99
2006 La Mozza I Perazzi Morellino di Scansano-90 points RP	\$15.99
2006 Felsina Chianti Classico- 90 points WS "Smart Buy"	\$17.99
2006 Rocca di Montegrossi Chianti Classico*	\$19.99
2005 Castello di Monsanto Chianti Classico Riserva*-90 pts RP	\$19.99
2004 Rocca di Montegrossi Chianti "Marcellino"**	\$34.99
93 points Robert Parker's <i>Wine Advocate</i> "...Reveals a powerful, brooding expression of scorched earth, tobacco, dark fruit and toasted oak. The layers of fruit need bottle age to gain volume and depth while the building tannins require time to settle down even though the use of French oak is very refined. This wine of superb weight and density offers tremendous potential. Readers looking for a powerful style of Sangiovese will love this wine, but patience is required. Simply put, this is a terrific effort..."	
2005 Felsina Chianti Classico Riserva "Rancia"-92 pts RP	\$34.99
2004 Felsina Fontalloro-93 points ST	\$41.99
2006 Antinori Cervaro della Sala -94 points WS	\$44.99
2004 Vecchie Terre di Montefili "Bruno di Rocca"*-2 Red GR	\$46.99
2004 Vecchie Terre di Montefili "Anfiteatro"*-2 Red GR	\$46.99
2004 La Massa "Giorgio Primo"-90 points RP	\$46.99
2005 Antinori Tignanello -92 pts RP	\$97.95

MONTALCINO

2006 Baricci Rosso di Montalcino	\$17.99
2006 Ferrero Rosso di Montalcino	\$17.99
2006 Poggiarellino Rosso di Montalcino	\$17.99
2006 La Fortuna Rosso di Montalcino-2 Glasses GR	\$21.99
2006 Sesta di Sopra Rosso di Montalcino*-1 Glass GR	\$27.99
2003 Ferrero Brunello di Montalcino	\$29.99
2003 Baricci Brunello di Montalcino	\$34.99
2003 La Fortuna Brunello di Montalcino-2 Red Glasses GR	\$39.99
2003 Sesta di Sopra Brunello di Montalcino-92 WA	\$44.99
2003 Casanova di Neri Brunello di Montalcino	\$49.99
2003 La Gerla Brunello di Montalcino Vigna gli Angeli	\$74.99

MISC. PIEDMONDT

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

BAROLO/BARBARESCO

2004 Produttori del Barbaresco Barbaresco	\$29.99
2004 Ruggeri Corsini Barolo "San Pietro"*-2 Glasses GR	\$34.99
2004 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$39.99

2004 Ruggeri Corsini Barolo "Corsini"*-91 pts WS	\$44.99
2004 Einaudi Barolo "Costa Grimaldi"*-92-95 points ST	\$79.95
2004 Giuseppe Rinaldi Barolo "Brunate/Le Coste" 96 points Robert Parker.	\$113.99

TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2007 Blason Pinot Grigo*	\$8.99
2007 Blason Cabernet Franc*	\$9.99
2007 Blason Friulano* (used to be Tocai)	\$12.99
2007 Bastianich Friulano	\$15.95
2007 Blason Pinot Grigo* (1.5L)	\$16.99
2007 Santa Margherita Pinot Grigio	\$19.99
2007 Cantina Valle Isarco Kerner "Aristos"-2 Glasses GR	\$25.99

SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$7.99
2006 Vallevò Montepulciano d'Abruzzo	\$7.99
2006 Falesco Vitiano	\$8.98
2007 Gulfi Rossojbleo Nero d'Avola	\$11.99
2007 Donnafugata Anthilia	\$12.99
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2006 Benanti Bianco di Caselle Etna Bianco	\$16.99
This apple-scented wine is 100% carricante, a local grape grown as alberello (free standing bush) throughout the Mt. Etna zone, and found nowhere else in the entire wine-making world! Little wonder it has caught on here, as it creates a wine of richness but also delicacy, with apples galore on the nose and palate and layers of crisp acidity through the long finish.	
2006 Benanti Rosso di Verzella Etna Rosso	\$16.99
2005 Valle dell'Acate Cerasuolo di Vittoria-2 Glasses GR	\$22.99
2004 Benanti Serra della Contessa Etna Rosso-93 WA	\$39.99
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99

EMILIA-ROMAGNA & VENETO

2006 Masi Valpolicella "Bonacosta"	\$11.99
2007 Corte Rugolin Valpolicella Classico	\$11.99
NV Drusian Extra Dry Prosecco	\$14.99
NV Sorelle Bronca Extra Dry Prosecco	\$16.99
NV Silvano Follador "Cartizze" Extra Dry Prosecco*	\$19.99
The Superiore di Cartizze comes from the most famous "vineyard zone" in the region, a 266-acre slope framed by the villages of San Pietro Barbozza, Saccol and Santo Stefano (from where the Folladors hail). Cartizze traditionally has a higher dosage than the rest of the wines, but its increased power carries it off well. More complexity, broader on the palate, richer flavors.	
2006 Zenato Valpolicella Ripassa-93 points Parker	\$24.99
2003 Corte Rugolin Crosara delle Strie Amarone-2 Glasses GR	\$37.99
2001 Corte Rugolin Amarone "Monte Danieli"-2 Glasses GR	\$46.99
2004 Masi Amarone "Costasera"	\$49.95
2001 Brigaldara Amarone "Case Vecie"	\$64.99
1999 Monte Faustino Amarone	\$69.99



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

CHABLIS

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

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Griottes-Chambertin, Grand Cru, Chezeaux/Ponsot*	\$124.99
2000 Charmes Chambertin, Grand Cru, Nicolas Potel	\$104.99
2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Griottes-Chambertin, Grand Cru, Chezeaux/Leclerc*	\$139.99
2004 Charmes Chambertin, Grand Cru, Domaine Roty	\$69.99
2005 Aloxe-Corton, Domaine Henri Delagrange	\$39.99
2005 Beaune 1er Cru, les Epenotes, Domaine Parent	\$53.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Chambolle-Musigny, Antonin Guyon	\$49.99
2005 Chambolle-Musigny, Clos du Village, Dom Guyonniere	\$59.99
2005 Chassagne-Montrachet Rouge, Louis Latour*	\$26.99
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$109.99
2005 Côte-de-Nuits-Villages, VV, Desertaux-Ferrand	\$24.99
2005 Côte-de-Nuits-Villages, le Vaucrain, Dom. Daniel Rion	\$24.99
2005 Gevrey-Chambertin, Clos Prieur Bas, Joseph Roty	\$72.99
2005 Gevrey-Chambertin, Domaine de la Guyonniere	\$49.99
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$93.99
2005 Mercurey 1er Cru, Clos des Myglands, Faiveley	\$38.99
2005 Morey-St-Denis 1er Cru, "Aux Petites Noix" Magnien*	\$49.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis, Rue de Vergy, Michel Gros	\$59.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard Platière, Domaine Vincent Sauvestre	\$44.99
2005 Pommard, Domaine Louis Boillot	\$56.99
2005 Pommard 1er Cru, Chaponnieres, Domaine Parent	\$79.99
2005 Pommard 1er Cru, Fremiers, Domaine de Courcel	\$49.99
2005 Volnay, Vieilles Vignes, Domaine Henri Delagrange	\$40.99
2006 Bonnes Mares, Grand Cru, Domaine Groffier	\$239.95
2006 Bonnes Mares, Grand Cru,, Nicola Potel	\$235.00
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrange	\$19.99
2006 Bourgogne Pinot Noir, Domaine de la Guyonniere	\$15.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$13.99
2006 Chambertin, Grand Cru, Nicolas Potel	\$249.95
2006 Chambertin, Clos de Beze, Grand Cru, Dom Groffier	\$239.95
2006 Chambolle-Musigny, Les Athets, Domaine Jean Tardy	\$49.99
2006 Chambolle Musigny 1er Cru, Amoureuses, Groffier	\$209.95
2006 Chambolle-Musigny 1er Cru, Les Baudes, Louis Jadot	\$91.99
2006 Chambolle-Musigny 1er Cru, Aux Echanges, N Potel	\$83.99
2006 Chambolle-Musigny 1er Cru, Les Hauts Doix, N Potel	\$83.99

2006 Chambolle-Musigny, V.V., Domaine Lignier-Michelot	\$61.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99
2006 Côte-de-Nuits-Villages, Clos Magny, Domaine Fèry*	\$27.99
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy	\$144.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy	\$144.95
2006 Fixin, La Place, Domaine Jean Tardy	\$33.99
2006 Marsannay, Les Finottes, Domaine Martin Bart*	\$20.99
2006 Marsannay, Les Longeroies, Domaine Martin Bart*	\$21.99
2006 Marsannay, Echezots, Domaine Martin Bart*	\$22.99
2006 Marsannay, Les St. Jacques, Domaine Martin Bart*	\$29.99
2006 Morey-St-Denis, Jean Fèry*	\$42.99
2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Fèry*	\$54.99
2006 Nuits-St-Georges 1er Cru, Les Boudots, Jean Tardy	\$74.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Jean Tardy	\$49.99
2006 Savigny-lès-Beaune 1er Cru, Vergelesses, Dom Fèry*	\$35.99
2006 Savigny-lès-Beaune, Ez Connardises, Domaine Fèry*	\$28.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy	\$53.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Dom Jean Tardy	\$74.99

WHITE BURGUNDY

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



“The Kim Crawford Sauvignon Blanc is, without as doubt, our biggest selling Kiwi wine and the 2008 landed on the *Wine Spectator’s* list of the Top 100 Wines of 2008.”

JIM C’S VIEW DOWN UNDER

2007 Thorn-Clarke “Terra Barossa” Shiraz Barossa Valley South Australia (\$11.99) and 2007 Thorn-Clarke “Shotfire” Shiraz Barossa Valley South Australia (\$18.99) The New Year is here, and along with it comes a couple of old favorites. David Clarke and winemaker Derek Fitzgerald have been consistently making excellent wines from their family estate vineyards allowing them to do this at an extremely fair price. The hallmark of their style is classic Barossa dark berry fruit, but with an elegant structure and lifted aromatics. The “Terra Barossa” is bright with notes of dark plum and boysenberry with soft tannins and a creamy texture. The “Shotfire” is more concentrated with a bouquet of blackberry, dark chocolate, cedar, mocha and a hint of Asian spices. On the palate, the wine is juicy with fine grained tannins and very good length.

2007 Torbreck “Woodcutters” Shiraz Barossa Valley South Australia (\$18.99) This “entry level” wine from David Powell at Torbreck is another bargain Barossa shiraz showing the dense fruit character you get from the Marananga and Greenock regions, where some of this fruit comes from. The wine is bottled without fining or filtration. The nose is fresh with bright boysenberry and blackberry notes with hints of violets, roasted grains and a touch of minerality. The 2007 vintage produced less than half of what a normal vintage does, so grab this while you can. 90 points *Stephen Tanzer’s IWC*.

2006 d’Arenberg “Laughing Magpie” Shiraz-Viognier McLaren Vale South Australia (\$17.99) Recently awarded the trophy for Winery of the Year from *Winestate Magazine*, d’Arenberg is one of the great wineries of Australia. Winemaker Chester Osborn does an amazing job of handling their large portfolio of wines from Stump Jump Red to the iconic Dead Arm Shiraz. The 2006 vintage has produced a profound “Magpie” with aromatics of dark cherry, black tea and blueberry. These flavors follow on the palate with a hint of chocolate and fine-grained tannins, which are supported by good acidity giving precision to the seamless texture of the wine. While drinkable now, this wine will reward time in the cellar for 10 years or more. This is one great deal. 92 points from Robert Parker’s *Wine Advocate*.

2008 Kim Crawford Sauvignon Blanc Marlborough New Zealand (\$13.99) This is, without a doubt, our biggest selling Kiwi wine—it’s been knocking it out of the park for years now. With the 2008 vintage (remember, they harvest early down there) the *Wine Spectator* has given the wine 91 points and a #40 slot in their Top 100 Wines for 2008. This tank fermented beauty has a perfumed nose of lime, passion fruit, guava, grapefruit, and accents of grass and wet stone. On the palate there is racy, zesty acidity that complements the vibrant mélange of fruit that sings with a long persistent finish.

“Another winery to keep an eye on is Pyramid Valley Vineyards...the source of top-flight pinot noir, riesling, pinot blanc and sémillon.”

There are two new wineries to watch in the years to come. One is **John Duval Wines**. Not exactly a newcomer to the wine world, John made his first wine under this label—Plexus—in 2003 a shiraz-grenache-mourvèdre blend. In 2004 the Entity Shiraz was released and in 2008 his tête de cuvée shiraz, Eligo, came out. Prior to that, he was chief winemaker at Penfolds where he made the Aussie icon Grange from 1986-2002. These are wines of exquisite purity and balance showcasing John’s winemaking skills and understanding of the Barossa region. The other winery to keep an eye on is **Pyramid Valley Vineyards**. Mike Weersing, an American, has made his home in New Zealand where he produces top-flight pinot noir, riesling, pinot blanc and sémillon. Last year saw the release of his “Growers Collection” and with 2009 we’ll see his biodynamically-farmed two single-vineyard pinot noirs. Mike’s wines follow a more traditional and artisanal approach to winemaking reflective of his years working in Burgundy, Alsace and Germany. At the *Wine Spectator’s* California Wine Experience in 2008, Matt Kramer chose Mike’s “Earth Smoke” Pinot Noir, due this year, as one of three wines in his lecture “21st Century Pinot Noir Greatness.”

Jim Chanteloup

BRICK'S '09 LATIN PICKS

At the end of the year everyone seems to be completely enamored with “Top” lists, **100 Best Buys, Wine of the Year, Winery of the Year**. This year I even saw an award for Region of the Year! I don't quite understand how someone would pick that, even though it worked out in my favor when *Wine Enthusiast* chose Mendoza, Argentina. People go bonkers, “I need #1!” I have to have this because somebody gave it yet another completely arbitrary number. My question is: what is the point?

Every year the “tops” come out, the phones start ringing and the answer is almost always, “Sorry that has been sold out for quite some time.” If a wine got 95 points back in April, it probably didn't last until May, and it surely isn't going to be around in December/January when wine magazines decide to compile some wines with extravagant numbers attached to them. The whole process drums up a ton of frustration on both ends of the customer/retailer relationship.

The conundrum I'm in with my article this month is that our theme is exactly what I'm questioning above, giving a recap of the years best wines. Sorry, the honest truth is a lot of the great wines we had in 2008 are long gone, but new ones are coming in all the time. The first that comes to mind is the 2006 Pascual Toso Malbec Mendoza, Argentina. This ended up being the all-time best seller at K&L and you know what, the wine dictated it. Great wine, even better value. The good news is that the **2007 Toso Malbec (\$9.99)** is in and is every bit as delicious. It offers a bit more aromatic complexity than the 2006, with an inviting nose of sweet blackberries, vanilla and mocha, hiding a core of white pepper, violet and cassis. Fleshy and ripe with a bursting mid-palate of juicy cherry, black currant and pie crust; this is completely enjoyable and instantly drinkable.

“If a wine got 95 points back in April, it probably didn't last until May, and it surely isn't going to be around in December/January...”

One of my recent faves has been the **2007 Carballal “Sete Cepas” Albariño Rias Baixas, Spain (\$14.99)**. As one of my favorite whites of the year from the Latin sections this is a must-try. From half purchased and half estate fruit, fermented and aged in stainless steel, this is one refreshing, clean wine full of the vibrant character of Galicia. Full of apple flesh, spiced peach and clove-dusted pineapple this has great clarity and drive. Plus it is easily drinkable by the bottle and only 12% abv.

Even more exciting is the prospect of finding new wines from new wineries in 2009. I'll continue to work on building in more direct imports and continue trying to find great deals. Recently I brought in a couple of wines from **Rincon de Navas**; these wines fit both categories above, and it is surely a winery to keep an eye on in the New Year. The **2005 Crianza Rioja, Spain (\$22.99)** is made from 100% tempranillo from vineyards exclusively located in Rioja Alta. What impressed me about this wine is the style. Pulling from both Old World and New School influences, it hits the sweet spot stylistically for Rioja. With sandalwood, sweet caramelized oak and dusty blackberry on the nose, this shows all the youthful exuberance a Crianza should. Silky and full of earth-laden fruit, this is bold and fully integrated at the same time, with a long complex finish of rose petal and sweet clay.

As the big brother to the Crianza above, the **1998 Rincon de Navas Reserva Rioja, Spain (\$27.99)** is even better, with carob, violet, burnt marshmallow and beef jus on the layered and concentrated nose. This shows tremendous freshness for a wine that is already 10 years old, showing the clarity of fruit that most young Crianzas can't even pull off these days. This comes at you in one, long, seamless attack of fennel seed, new leather and tomato skin all encapsulated in gobs of wild berry and cocoa powder. Try this now, but also grab some for drinking over the next 7-10 years; you'll thank me for it.

So to re-cap: No rankings, numbers or arbitrary scores. No more ridiculous lists of wines long unavailable, drumming up empty fervor by the masses. Think and taste for yourself, find out what you like, quit all the reactionary purchases, lemming-like following and general zombie-ism. I can almost hear the moan of “WIIIIIIINE-SSS” getting quieter and quieter now.

Bryan Brick



“Sorry, the honest truth is a lot of the great wines we had in 2008 are long gone, but new ones are coming in all the time.”

“Andre Brunel had absolutely captured the essence of Châteauneuf-du-Pape in a bottle.”

Two Southern French Superstars to Watch at K&L

Jean-Louis Denois

One of the rising stars of the Languedoc, Jean-Louis Denois makes exciting, world class wines that nonetheless remain amazingly inexpensive. This passionate vigneron produces an impressive portfolio of wines from Limoux, considered one of the coolest regions in the Languedoc. His vineyards sit in the very southwestern corner of France, at the foot of the Pyrenees, and include red, white and sparkling wines. All of the Denois wines are made from perilously low-yielding vines, and vinified with as little interference as possible. A Champenois by birth, Denois also displays exceptional talent when it comes to blending his cuvées, finding the perfect balance between lushness, accessibility and balance. This month K&L is featuring three delicious selections from Jean-Louis Denois that are sure to garner even more fans and secure his standing as one of K&L's most popular producers.

2005 VdP d'Oc Jean-Louis Denois GSM “Les Oliviers”* (\$12.99) This delicious grenache, syrah and mourvèdre blend from Jean-Louis Denois' 2005 vintage boasts a wonderfully intriguing nose of dark berryed fruits, smoke and spicebox. The tannins here are supple, fine-grained and beautifully balanced with just the right amount of snappy acidity. Enjoy this southern French red with a variety of Mediterranean-inspired dishes including oven-roasted vegetables, roasted pork with ratatouille or a selection of cheeses with a big hunk of fresh bread!

2005 Vin de Pays d'Oc Rouge Jean-Louis Denois “Grande Cuvée”* (\$13.99) The 2005 Grande Cuvée Rouge is an unusual blend of merlot, cabernet sauvignon and grenache. From choice plots in the cooler climate growing regions of the Languedoc, Denois carefully vinifies and ages this cuvée to accentuate intensity and richness, however not at the expense of balance. Raspberry, dark chocolate and hints of Damson plum make this a lovely red to enjoy on its own, or as the perfect accompaniment to roast duck grilled salmon. 13.8% abv.

2004 Vin de Pays d'Oc Jean-Louis Denois “Chloé”* (\$19.99) The 2004 Chloé, named after Denois' eldest daughter, is an intriguing blend of 80% merlot and 20% cabernet franc. The grapes for this top-flight cuvée come from a cool mountain vineyard near the town of Roquetaillade in the foothills of the Pyrenees. Hand harvesting, a long slow maturation and an 18 month élevage produce a wine with ample concentration, balance and polish. Black cherry, cassis and violet aromatics tease the nose with just the slightest hint of espresso, cocoa nib, tobacco and dried herbs. A bit reminiscent of an elegantly styled Right Bank Bordeaux, the 2005 Chloé can hold its own against any merlot-based wine from this more famous wine region. Enjoy now through 2012. 14% abv.

André Brunel

Not too long ago I had the opportunity to share a bottle of 1998 “Les Cailloux” Châteauneuf-du-Pape from one of the most talented winemakers in the region, André Brunel. In a word, it was stunning. Full of rich, deep red fruits, along with hints of smoke, dried herbs, mineral and spice, my friends and I agreed that Brunel had absolutely captured the essence of Châteauneuf-du-Pape in a bottle. Unfortunately I only have one bottle left of this classic Rhône beauty, however I do take comfort in the fact that we have recently received our 2006 allocation of this classic. Although not as intensely powerful as the 1998, the 2006 is really lovely. It is a generous wine that will give and keep giving over the next 10 years. Opening a bottle of it will most certainly transport you to directly the South of France.

2006 Châteauneuf-du-Pape André Brunel “Domaine Les Cailloux” (\$49.99) André Brunel's “Les Cailloux” CdP is named after the large, rounded *galets roules* that characterize many of the vineyards of this appellation. It is composed of 65% old vine grenache (80-100 years), 20% mourvèdre and 15% syrah. The grenache is vinified in aged *foudre* or tank, while the syrah and mourvèdre are aged in small oak barrels for 18-24 months before release. The *Wine Spectator* (91 points) writes: “Very silky, but with nice drive, thanks to the refreshing mineral and shiso leaf notes that propel the supple raspberry and red currant fruit and incense and spice box notes through the lengthy finish. The minerality gets brighter as this airs. Drink now through 2023.” 15% abv.

2007 Côtes du Rhône Blanc Domaine de la Bécassonne (\$13.99) In addition to producing stellar Châteauneuf-du-Pape, André Brunel is also the talent behind the delicious Rhône whites of Domaine de la Bécassonne, located just south of Châteauneuf-du-Pape near the village of Sorgues. Here, a cool meso-climate and sandy limestone soils produce super-bright and expressive white wines. The 2007 Bécassonne Blanc is composed of 50% roussanne, 30% clairette and 20% grenache blanc. It offers up nuanced aromas of sweet honeysuckle and flavors of apricots, peaches and minerals. Pair with virtually any Provençal fare including roast chicken, fennel-roasted pork loin, brandade or picholine olives! A truly exceptional wine value from the South of France! 13% abv.

SAY HELLO, WAVE GOODBYE

Watch 'em

Bernhard Ott

Bernhard Ott is sadly somewhat unknown in this country and I intend to help put an end to that fact. In his native Austria he is considered one of the best producers in all of the land. He is now fully biodynamic and his passion for grüner veltliner is something of legend (he also makes a small amount of riesling and sauvignon blanc), which transpires from his vineyard to his wine. And, he is incredibly fun just to hang out with!

Domaine de la Chevalerie, Bourgueil

The cabernet francs from this domaine, which dates back to 1640, are without question some of the best I have ever had. They project such a gripping tale of where they are from and the young ones give you a tease of what they can do. The father-daughter-son team of Pierre, Stephanie and Emmanuel tend to their vineyard with great vigilance and discipline harvesting less than 40 hectoliters per hectare (the legal permitted maximum yield is 55 hl/ha).

High Five

2007 Weingut Allram Grüner Veltliner* (1L \$10.99) Weingut Allram is a new DI property for us, producing great wines from some of the top sites in the Kamptal. Michaela Haas is the fourth generation of this family to run this 15-hectare domaine. Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter: fresh, light and snappy. The nose is textbook grüner veltliner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy, owing to the wonderful bright acid structure of the vintage. Enjoy over the next couple of years.

Jean Philippe & Francois Becker Cremant d'Alsace Bio* (\$14.99)

Domaine Jean-Philippe et Francois Becker is a staple in our direct import program here at K&L and we are very pleased to have their wines. The domaine is located in Zellenberg, one of the very few hilltop towns in Alsace, and is run by three very energetic and dynamic siblings. They work naturally in the vineyards, avoiding pesticides, herbicides or fertilizers, relying on a more respectful and natural approach. This lovely dry sparkler is composed of pinot noir, chardonnay and pinot blanc. It is bright and refreshing, with a fine bead, creamy texture and just a hint of toast. This bubbly is a perfect aperitif, great for parties or just when you need a little sparkle in your life.

2007 Spreitzer Riesling Trocken (1L \$19.99) If this wine does not prove how good the brothers Spreitzer are, than I'm not sure what else I can say. This is their entry level dry riesling and it is YUMMY. Sharp, crisp, refreshing and in the oversized bottle no less. Full of bright citrus and soft, wet mineral, which makes this perfect to get your parties started while munching on some tasty appetizers.

2007 Jean-Francois Merieau Gamay de Touraine "Bois Jacou" (\$17.99)

This red comes from a single block of 40- to 60-year-old gamay vines, harvested by hand and fermented and aged in tank for eight months before release. This is not your Nouveau-style gamay, this is a serious wine. Pure, rich and dusty, it represents an astounding value in Touraine and the Loire Valley as a whole!

2007 Louvetrie (Jo Landron) Muscadet Sèvre et Maine Hermine d'Or (\$13.99)

90 points *Wine Enthusiast*: "The Hermine d'Or designation is given to high scoring cuvées of Muscadet that are tasted blind. This 2007 from Joseph Landron has a delicious crispness, acidity layered with ripe green plums and green apples. This probably could age for 2-3 years." 89 points Robert Parker's *Wine Advocate*: "The 2007 Domaine de la Louvetrie Muscadet de Sèvre et Main Sur Lie Hermine d'Or—from 40+ year old vines in gneiss, sand and chalk—smells of peach, fresh lime, and narcissus. Satiny



in texture yet displaying the high acidity typical of its vintage (accentuated by dissolved CO₂), it lays down impressively long, citric, saline, chalky traces. Enjoy it anytime over the next two years."

So Long

I would also like to take the time to say farewell to one Mr. Jeff Vierra. By the time you read this he will be fully immersed in his new venture. While here at the ol' K&L he has helped transform many areas of our business, our views and opened many of us up to new wines from all over the world. He is, without a doubt, a true ambassador of wine. We have done a lot together over the years, not only as colleagues but as friends, too: wine tours through Italy, Switzerland, Germany, Austria and, of course, here in our home state of California. We even tried our hand at becoming farmers and growing our own riesling in the Anderson Valley (with the help of the master himself, Jim Barr). Some of you may even remember, while up at the Jim Barr Estate eating breakfast, when Jeff and I thought it would be a good idea to take a shot at a wild turkey and then try and chase it down in our PJs. Not a story I should get into—a bit embarrassing. From the rest of us here at K&L I wish you the best of luck, Jeff. I will truly not only miss having a work friend, I will miss having a friend at work. GOOD LUCK, LITTLE FELLA!

Eric Story

“Benanti is an unbelievable revelation, wine that is so pure yet so hedonistically stimulating, it is a rare thing to find these distinctive qualities together in a whole range of wines.”

TOP 10 Italian Wines of 2008



2007 Maritima Sangiovese “4 Old Guys” (\$7.99) This is our workhorse; year after year this inexpensive sangiovese graces hundreds of tables and quenches the thirst of thousands at parties! The super 2007 vintage in Tuscany has given this wine richness, balance and an extraordinary personality for a wine of its price. Soft and easy on the palate, this is real wine with freshness and warmth.



2007 Fontanafredda Barbera Piemonte “Briccotondo” (\$10.99) We have sold a veritable ocean of this wine—not entirely unusual for *Wine Spectator* 90-point wine at this price—but a majority of the sales come from repeat business, folks that buy a couple of bottles and then just can’t live without it! It is an incredible bargain. Barbera is naturally an acidic grape, yet the richness of the outstanding 2007 vintage adds muscle, softness and a depth of ripe flavors not usually available in wines of this price.



2006 Bricco del Cucù Dolcetto di Dogliani* (\$13.99) This is the latest addition to K&L’s direct import portfolio and it is stunning. 2006 is a great vintage for dolcetto and you’ll know why from the first burst of fruit from the glass. In the mouth the wine is lush; it rolls across your palate, with layers of black fruit flavors. This is a food wine if ever there was one, and it goes with everything from meat and cheese-filled pastas to roast fowl, lamb chops on the grill, or your favorite pasta!

2006 Felsina Chianti Classico (\$17.99) 90 points, a “Smart Buys” designate and one of the Top 100 Wines of 2008 from the *Wine Spectator*! Giuseppe Mazzocolin has built this estate into a superb producer of really well-priced and classic wines. Year after year he and consulting enologist Franco Bernabei produce real Chianti, wines whose flavors exude sangiovese and Castelnuevo Berardenga (a town at the southern edge of Chianti) terroir, not barrels.



2007 Manincor Moscato Giallo (\$18.99) I’ve always liked the wines of the Alto Adige (Süd Tirol if you’re a native), but I have loved the wines of Manincor, from the first Moscato Giallo of theirs I drank. It drove me crazy. I thought about it for days, bought and drank six bottles in two weeks, could smell the perfume in my nose wherever I went; it is intoxicating and yes it’s DRY! The 2007 Manincor Moscato Giallo is heavenly, its silken aromas (yes their aromas have texture) are luxurious and roll across your palate like thick, but ethereal waves of nutmeg and grapefruit. This wine doesn’t taste like Moscato (Bianco) where the floral aromas, even dry, give one the sensation of sweetness. This is lavish, rich, balanced and dry!

2003 Baricci Brunello di Montalcino* (\$34.99) I can’t recuse myself from discussing this wine because I Love it SO MUCH! This wine is a pure representation of Montosoli, the famous hill in Montalcino has an incredible character and the Baricci Colombaio di Montosoli really shows the rich and ripe black cherry, cinnamon, anise, cardamom and leather it’s known for. The sweetness (not residual sugar, but flavors) of this vintage really provides sangiovese’s linear nature a lush backdrop adding to its drinkability. So ready to drink (yet will age another 5-10 years), this wine is just fun.



2004 Vecchie Terre di Montefili “Bruno di Rocca”* (\$46.99) I wrote this awhile ago and nothing has changed! “This is a powerful, rich and juicy wine. This isn’t sweet Napa cab; it’s dense and focused with layers of complexity, earth, sky, soil and grape—a symphony of masculinity. The sangiovese is a subtle overlay, a titanium veil giving structure and lightness, the power to extend the richness of the cabernet without losing its power.”



2004 Einaudi Barolo “Costa Grimaldi”* (\$79.95) Well, what can I say, this is my favorite of all the wines in the great 2004 Barolo vintage. Why? Full-bodied, ok it’s Barolo, complex terroir richness—not a vanilla barbequed oak stave complexity—yet a subtle comfort, not heavy, just important, length. I’m still tasting it and, because it’s Barolo, it will age spectacularly for another 20 years.

2006 Zenato Valpolicella Ripassa (\$24.99) 93 points Robert Parker’s *Wine Advocate*. This wine is always a customer favorite; the 80% corvina, 10% sangiovese and 10% rondinella blend of grapes are aged in small French barrique, but what really gives this wine its smooth, flowing, complex character is the pseudo-Amarone-like personality it takes from the ripasso method. In a nutshell it is like a mini-Amarone.

2003 Valdicava Brunello di Montalcino* (\$99.99) 95 points *Wine Spectator*: “Enticing aromas of meat and mushroom pie mingle with rich plum and spices. Full-bodied, with silky, caressing tannins and intense fruit and mineral flavors. Well-crafted, finishing long. The flagship Brunello in 2003. The wine of the vintage. Best after 2010.” Do I need to say anymore?

Italian Wineries to Watch in 2009

2009 is going to be a dynamic year for Montalcino, not only are the 2004 Brunelli being released starting this January (certainly the best since 2001, if not better), but the 2007 Rosso di Montalcino will debut as well. (Most winemakers I've talked to say they are least as good as the best wine they've made, if not better.) Guido Parres and I will be heading to Montalcino this winter braving the cold and the economic slowdown, staining our teeth on an ocean of Brunello and Rosso trying to sift through the many offerings. Picking one winery to watch in this area this year is like trying to pick the wine of the year, how do you choose? Yet choose I must, so **La Fortuna** will be my choice. Guido, San Francisco's Kirk Walker and I tasted all of this year's wines last year, so we know what they are going to be like! The **2004 La Fortuna Brunello di Montalcino** may not be the best of all Brunelli this year, but it surely will be one of the most fun to drink. Lush, focused, rich, balanced, full of fruit, great earth and soil character, it is a kick in the pants. We will be offering this wine as a pre-arrival starting early next year and it should arrive in the stores by the end March along with the **2007 La Fortuna Rosso di Montalcino**, which is mahvelous.

Last year I visited Mount Etna for the first time and on my first evening the mountain greeted me. While dining with a producer, mid *primo piatto*, I heard what sounded like thunderclaps. I mentioned to the producer that the noise seemed unusual for thunder; he tilted his head back, sniffed the air twice and said, "no that's the volcano." While I headed for the door, he called to me saying there was no need to leave, that we were not going to be blown up! We went outside, the air full of brimstone, and watched in the dark as the scalding red lava flowed down the sides of Etna or, as the locals call it, *Mongibello*. At that moment I could feel the heart of the mountain reaching out to me. Okay, that might seem a little "new age" for you, but it was real. This mountain has an effect on everyone and everything near it, it is very alive.

Mongibello also provides a truly extraordinary growing site for the vines that landscape its slopes, from gentle and rolling to vineyards on 60-degree black sand beaches without terracing or trellising! There are so many incredible wineries it would be hard to just pick one, because I think the whole area is booming (no pun intended), but one winery that really stands out is **Benanti**.

Benanti, for me, is an unbelievable revelation—wine that is so pure yet so hedonistically stimulating. It is a rare thing to find these distinctive qualities together in a whole range of wines. White wine, which is so unfortunately out of fashion now, is something that Benanti excels at. Their **2007 Benanti Bianco di Caselle (\$16.99)** is 100% carricante, and is so exhilarating to the senses I don't know how to start to describing it. Unoaked and intrinsically simple, yet so complex, it is mind-blowing. The **2005 Benanti Rosso di Verzella (\$16.99)** is made from nerello mascalese and nerello cappuccio, the grapes that make up the Etna Rosso DOC, or as the locals say: *i nerelli*. Usually I list all the whites and then all the reds, yet I think it is important for you to try one of each of these before you even think of their other wines. (I'm also putting them together because they are the same price.) The Rosso is ethereal, it has the mouthfeel (not taste) of nebbiolo or, forgive me purists, Burgundy. A veil of tannin on the edges, delicate sweetness in the middle of a cauldron of complexity; supple, warm, luscious, the wine is enchanting. The **2004 Benanti Rovittello (\$34.99)** and the **2004 Benanti Serra della Contessa (\$39.99)** are two expressions of *i nerelli*. The Rovittello has more evident barrique and the Serra della Contessa, well, if you don't like this you can skip Etna Rosso the rest of your life. The **2004 Benanti Pietramarina Etna Bianco Superiore (\$39.99)** was my first experience with Benanti. I started (hopefully unlike you) at the wrong end. This is Benanti's greatest wine, and that isn't a typo, this is the correct vintage. It has just been released and it still needs that time. 100% carricante of such crystalline purity it is like drinking high level mathematics, more $\gamma \pi \sigma \eta \mathbb{N} = A$, $\sigma \eta + 1\mathbb{N} = B f(x) \mu GF[qn]$ than numbers, you have to open your mind and your palate and you will experience something like you never have before.

Greg St. Clair

"The 2004 La Fortuna Brunello di Montalcino may not be the best of all Brunelli this year, but it surely will be one of the most fun to drink."

TOP 10 BURGUNDIES

And Two Puligny Producers to Watch in '09

One of the more exciting categories in Burgundy is **Cremant de Bourgogne**. These are wines, made from pinot noir and chardonnay and are fermented in the bottle in the traditional Champagne method, and they provide great values for everyday drinking. We have two to talk about today:

Cremant de Bourgogne Rosé, "Perle d'Aurore" Louis Bouillot (\$13.99) This is a terrific value, and has been one of our top sellers, as well as a staff favorite, for quite some time. It is made of 65% chardonnay and 35% pinot noir. The charming eye of the swan color comes from the addition of pinot noir to the wine when the lees are disgorged. On the palate it is very rich and fruity, but just off-dry on the finish. The mousse is explosive, with a very creamy palate impression. It shows just a hint of the earthiness of a pinot noir from Burgundy.

Cremant de Bourgogne, Christian Voarick* (\$16.99) This delightful sparkling wine is composed of pinot noir and chardonnay. When grown on the limestone soils of the Côte Chalonaise and the Côte de Beaune, these varietals produce a sparkling wine of brightness, with fine bubbles and a lovely finish. If you love Champagne, but are trying to keep down costs (or simply enjoy it more often, without breaking the bank), this is one you must try.

Burgundy is also home to some of the most delightful chardonnays made, often at great prices. 2007 Mâcon Charnay, Domaine Renaud* (\$12.99) This comes from hillside vineyards, with better drainage and cooler nights. A terrific wine, from the slopes below the giant monolith of rock that is Solutré. Rich and complex, but not at all oaky.

2006 Mâcon-Villages, Domaine des Niales, Rhedon-Marin* (\$12.99) This charming chardonnay comes from a small grower. Lionel Rhedon-Marin is a recent graduate of the College of Viticulture in the nearby village of Davaye. His old-vine fruit, all over 45 years of age, is kept for the Domaine wine, which is charming and elegant. On the palate this is focused and bright, with a nice spicy note and lovely acidity, as well as some pretty pear notes. This is a balanced, well-made and wonderfully crisp Mâcon.

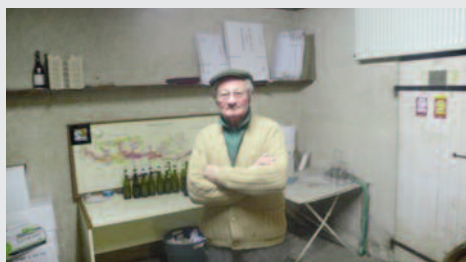
2007 St-Veran, Domaine des Nembrets, Denis Barraud* (\$14.99) This comes from Denis Barraud's estate vineyards on the slopes of the Roche de Vergisson, a giant basalt monolith, surrounded by complex, rocky, well-drained soils with limestone outcroppings. His St-Veran is rich and focused with good length. Although very appealing and open, this is also pure and shows a lovely finish.

2007 Pouilly-Fuissé, Clos de la Combe Poncét, Domaine des Nembrets, Denis Barraud* (\$26.99) This comes from a single vineyard monopole that Denis has direct control over. This wine has drive, energy and evident minerality. It is vinified entirely in small oak barrels, from 5-10 years old. The leesiness of the wine seems to be almost oaky in its richness, but the old barrels are certainly neutral. Terrific wine for the money!

Red Burgundies also can represent some terrific values for pinot noir, or the ultimate in luxury: 2006 Marsannay, Les Longeroies, Domaine Martin Bart* (\$21.99) This wine is masculine in style, with pretty blackberry fruit notes, but also more structure than the Finottes, another vineyard farmed by this talented vigneron. Long, lovely and balanced, this is wonderful pinot noir, estate grown and hand-harvested.

2005 Chassagne-Montrachet Rouge, Maison Louis Latour* (\$26.99) is from the much-lauded 2005 vintage. It has interesting notes of pepper and earth to balance the lovely, rich fruit of the vintage. It is long and silky on the palate, with tons of intense black fruit.

2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy* (\$29.99) This comes from the estate vineyards of Maison Champy, which are farmed organically and biodynamically. It is a relatively warm, flat site with deeper soil, lots of clay. Yields from the old vines are quite low here, and the wine is fermented with wild yeast in open-topped vats, then aged in one-third new French Oak and bottled unfiltered. The wine has a very pretty floral nose, bright red fruit and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins on the finish.



From top to bottom: Roland Maroslavac in his cellar; The sign leading to Paul Pernet & Fils; Paul Pernet in his office; A mounument to Puligny Folatieres.

And if you are looking for something great to drink that can provide a bit of luxury, here is my candidate: 2000 Griottes Chambertin, Grand Cru, Domaine des Chezeaux-Ponsot*

(\$124.99) Burghound gives this 91 points and writes: “By contrast, this resembles almost exactly the same Ponsot wine reviewed in Issue 9 with its discreetly perfumed nose of ripe cherries, raspberries and musky, relatively forward flavors of pinot extract and a touch of earth. There is very good intensity here and a long, lingering finish. Not especially big or structured but this has elegance to burn. This too is approachable though it should benefit from a few years of cellar time.”

Two Puligny Producers We’re Excited About

One of my favorite places in all the world is Puligny-Montrachet. It is a sleepy but prosperous town, home to one of my favorite restaurants, Le Montrachet. But what really gets my blood stirring are the wines made there. They show the minerality of Meursault and the richness of Chassagne, all tied up in a single bundle of energy, nerve and excitement, which is why I’m thrilled we are working with two domaines in Puligny, Paul Pernot and Maroslavac-Leger.

Paul Pernot, of the similarly named **Domaine Paul Pernot** is, like many French wine-growers of his age, officially *en retraite* but not really ready to actually retire and completely turn over the reins to his son Michel, who is running the place. Nonetheless the wines have shifted without a hitch from one generation to the next. The domaine is the largest landholder at Puligny-Montrachet’s Premier Cru Folatieres, and farms over 40 acres. For many years most of their production was sold to negociants. But in recent years they have been producing more and more wine to bottle and sell under their own label. Their wines are pure, rich and delightful. Their **2007 Bourgogne Blanc*** (\$19.99) comes from estate vineyards in Puligny, and contains some declassified Puligny. This is rich and focused, with citrus and floral notes. The **2007 Puligny-Montrachet*** (\$44.99) is juicy and ripe, with minerality and lovely citrus notes; it’s powerful and rich on the palate. The **2007 Meursault Blagny 1er Cru, la Piece Sous les Bois*** (\$56.99) comes from hillside vineyards, with rocky soil and cooler nights. It is bright and focused with lovely length. The **2007 Puligny-Montrachet 1er Cru, Clos de la Garenne*** (\$76.99) has lovely notes of peach pits and a balanced and elegant impression. Lush and sweet, but not at all heavy. The **2007 Puligny-Montrachet 1er Cru, Folatières*** (\$99.95) is bright, lush, and remarkably open for a young Puligny. Perfumed, aromatic and rich, this is a real charmer! In contrast to the openness of the Folatières, the **2007 Puligny-Montrachet 1er Cru, Pucelles*** (\$99.95) is a near-Grand Cru, located right next to Batard-Montrachet, on the same level on the slope. As Clive Coates says, “[this] can often give you the same lift and delight as a grand cru.” Like a Grand Cru, this needs some time in your cellar to integrate, but the power is unmistakable. And we have some tiny amounts of their Grand Crus as well, so go online to check price and availability.

Another domaine in Puligny to watch is **Domaine Maroslavac-Leger**, run by Roland Maroslavac. Roland is a bright and thoughtful guy with a great memory. On my second visit to his domaine, I was accompanied by the same courtier as six months earlier. The courtier did not remember my previous visit. In contrast, Roland told me he recognized my face, and even remembered which of his wines I had particularly liked on the previous visit! Like the winemaker, the wines are a bit intellectual and take a touch of patience. But the quality is extremely high, and the wines very lovely and long. He uses little *bâtonnage*, in order to preserve the freshness of the wines. His **2006 St-Aubin 1er Cru, Murgers Dent de Chien** (\$37.99) is precise and focused, with good acidity and minerality. Subtle and interesting. The **2006 Chassagne-Montrachet, Voillenots*** (\$47.99) is richer and creamier, but still displays lovely minerality. The **2006 Puligny-Montrachet, Corvées des Vignes*** (\$49.99) shows the 50-year-old vines with long, focused mineral-driven flavors on the palate and an intensely interesting style. His **2006 Puligny-Montrachet 1er Cru, Champs Gains*** (\$69.99) has less weight, but more elegance and minerality, and an intense, lingering and very lovely finish. Very harmonious style. The **2006 Puligny Montrachet 1er Cru, Folatieres** (\$74.99) has a more floral nose, extremely pretty and supple fruit. This really makes your mouth water, and it lingers! Finally, his **2006 Puligny-Montrachet 1er Cru, Combettes*** (\$74.99) shows considerably more angularity, with prominent pine, citrus and mineral notes. Nervous, high-energy and lots of drive here.

Á Santé!

Keith Wollenberg

“But what really gets my blood stirring are the wines made in Puligny-Montrachet. They show the minerality of Meursault and the richness of Chassagne, all tied up in a single bundle of energy, nerve and excitement.”

TOP 20 SPIRITS OF '08

We have more than 1,300 spirits available in our stores or for special order on our website, a remarkable selection for every palate. Our many loyal customers have chosen the following as our Top 20 Spirits of 2008! Hey, how can all of you be wrong? Give one a try for the New Year!



Absolut Vodka Los Angeles	\$19.99
Black Maple Hill, Small Batch Bourbon	\$32.99
Buffalo Trace Kentucky Straight Bourbon	\$20.99
1989 Bruichladdich 18 year Unchillfiltered Signatory Islay Single Malt Whisky	\$69.99
Château de Tariquet 12 year Folle Blanche Bas-Armagnac	\$57.99

Clear Creek McCarthy's Batch No. W08-02 Oregon Single Malt Whiskey (\$43.99) Named one of the Best Ten American Whiskeys by critic Michael Jackson and rated an incredible 96 points in Jim Murray's 2008 edition of *The Whiskey Bible*, the McCarthy's Oregon Single Malt Whiskey from Clear Creek Distillery is a small batch beauty you won't want to miss. Made in the tradition of Islay Scotch, this heavily-peated whiskey resembles Scotland's Lagavulin in its intensity. Its foundation is imported Scotch peat-malted barley fermented into a wash by Widmer Brothers then distilled in Holstein pot stills. The whiskey is then aged in air-dried Oregon oak barrels, remaining true to place from start to finish. This release is just three years old, but it's wonderfully smooth, peaty and clean. 52.5% abv

Cognac Park V.S.O.P (200ml \$14.99) Following a decade working in the London wine trade for Corney & Barrow, Berry Bros. & Rudd and then his own business, Dominic Park decided in the early 1990s to move to France and create a new cognac house. Maison Cognac Park was born to make straightforward, unadulterated cognacs presented in simple packaging. In essence, the idea was to offer an alternative to the stereotype of over-caramelized brown cognacs sold in flamboyant crystal decanters or frosted glass bottles. It was a fortunate period to enter the cognac market when prices of eaux-de-vie were at their lowest. Dominic started by acquiring a bedrock of unblended spirits aged between two and 60 years in Tronçais oak casks. He housed these eaux-de-vie in cellars on the banks of the River Charente, on the outskirts of the town of Cognac, where the 80% relative humidity is ideal for storage. The V.S.O.P has rich and nutty flavors that stay in the mouth, with a certain amount of wood. Round and easy to drink. The secret behind this blend is the large number and the regional variety of eaux-de-vie in the blend, including the nuttiness of good Borderies.

Deret XO, 30 year old, Estate Bottled Petite Champagne Cognac	\$89.99
Dos Manos Blanco 100% Agave Tequila	\$19.99
1990 Glen Grant 18 year Gordon & Macphail Speyside Single Malt Whisky	\$69.99
Hangar One Vodka	\$30.99
Hendrick's Gin from Scotland	\$24.99
J Pear Liqueur by J Wine Company (375ml)	\$23.99
Marie Duffau Hors D'Age Bas Armagnac	\$49.99
No. 209 Gin from San Francisco	\$29.99
One Barrel Rum from Belize	\$13.99
Rain Organic Vodka	\$12.90
Rittenhouse Rye 100 Proof, Bottled in Bond	\$19.99
Ron Zacapa Centenario 23 year old Rum	\$39.99

St. Germain Elderflower Liqueur (\$31.99) Double Gold Medal at the 2007 and 2008 San Francisco World Spirits Competition. St. Germaine is an artisanal French liqueur made from hand-picked elderflower blossoms. The starry white flowers are gathered by 40-50 men pedaling the Alpen French countryside picking the flowers that will be distilled into this intoxicating nectar. Blended with a small amount of citrus and natural cane sugar to accentuate the subtle flavor of the elderflowers, the resulting liqueur is delicate and balanced with fresh floral aromas and flavors and hints of pear, apricot and grapefruit zest. Try St-Germain's signature cocktail—2 shots of Champagne, 1 1/4 shots of St-Germain and 2 shots of sparkling water—and then get creative, pairing it with gin, vodka or white wine.

Susan Purnell

WHISPERKOOL COOLING UNITS AT SALE PRICES!

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



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

Whisperkool Split System

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

Whisperkool Extreme System (For Extreme Climates)

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

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

VINOTHEQUE STORAGE CABINETS



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

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

LOW EVERYDAY PRICES!

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

Tritan Titanium Crystal Lead Free!

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



January Featured Item:

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



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

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



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

LM-200 (\$69.99)

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

Wine Storage Lockers

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

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

Le Cache Wine Cellars

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

“K&L Wine Clubs are like having your own personal shopper..”

K&L Wine Clubs: Start Your New Year Off Right

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

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

theclubs@klwines.com

or, visit our award-winning website:

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

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

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

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

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

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

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

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

Alex Pross, Wine Club Director

BEST OF 2008 CLUB WINES

signature red collection

2005 Chante Cigale VV Châteauneuf-du-Pape

93 points Robert Parker: "Deeper, fuller, broader and fuller-bodied than the regular bottling with greater concentration, depth, length, and I assume, much better aging potential as well, the 2005 Châteauneuf-du-Pape Vieilles Vignes is a beauty. This is a bold wine of considerable exuberance, with impressive levels of kirsch-like fruit intermixed with some blacker fruits, ground pepper, incense, and roasted herbs. It is very full-bodied, has admirable glycerin and depth, noticeable but sweet tannin, and a 40+-second finish."

Regular K&L Retail \$39.99 Wine Club price \$34.99

best buy wine club

Penfolds Chardonnay Thomas Hyland South Australia

Bright core of fruit with lanolin and white flower aromas. Crushed stones on the palate—clean and crisp. Delicious.

Regular K&L Retail \$9.49 Wine Club price \$8.49

premium wine club

2006 Domaine l'Eglantiere Chablis

Allen Meadows writes: "This too is slightly exotic with aromas that run to mango and apricot with hints of citrus that merge into round, rich and energetic flavors that possess better definition and better overall depth plus traces of oyster shell and saline."

Regular K&L Retail \$18.99 Wine Club Price \$13.95

club italiano

2007 Convento Muri Gries Lagrein Scuro/Dunkel

This 2007 is a very classy red wine that offers up a unique aromatic mélange of black cherries and dark berries, as well as chocolate, fresh herb tones, earth and, at times, a slightly resinous topnote that adds an additional layer of complexity. On the palate it is a full-bodied, deep wine that is surprisingly supple and voluptuous, with modest, well-integrated tannins and lovely, succulent acidity in the mouth.

Regular K&L Retail \$21.99 Wine Club Price: \$16.99

champagne club

Camille Bonville Brut

This is the first wine from Olivier Bonville's joint negociant effort with his wife, Delphine Cazals. You might recognize the name from Champagne Franck Bonville fame. It is named after their daughter, Camille, and is 100% Grand Cru chardonnay from vineyards in Avize and Cramant based on the 2005 harvest with 2004 reserve wines. This is a fantastic aperitif dosed at just 10 grams per liter.

Regular K&L Retail \$39.99 Wine Club Price: \$32.99



WHAT WAS OLD IS NEW AGAIN

I'm at the age when the numbers of the New Year start to sound like science fiction, when *The White Album* is 40 years old and *Abbey Road* is knocking at the same door, when a generation seems like a blip on the screen of time. And it is. When purchasing old and rare wines for K&L, I'll come across a wine like, say, 1989 Lynch-Bages. The taste sensations invade my thought processes, and hopefully other touchstones such as a specific occasion are reawakened (but again, I'm at that age). After the mental notes pass through, another evaluation takes place—the chronology of those past encounters. The passage of time can be tricky—the wine is now 20 years old (how did that happen?) and my last notes may only be half that distance. Wine, of course, is alive and evolving constantly. One cannot continue to judge a wine on flavors that were catalogued so long ago; these notes help, yes, but there is no substitute for thinking in the present when evaluating the past. This brings to mind one of my laws of the Wine Universe: If you taste a wine and pronounce it: Great, Fantastic, Unbelievable or some such, drink your stocks. How can it get better than unbelievable?

The Market

The 2009 wine world is indeed a brave new one, and it mirrors current economic conditions. As far as rare and collectible wines go, there is a waiting game of sorts being played by all tiers of the marketplace, but it is the secondary entities such as auction houses, K&L and others that have been somewhat “frozen” by the prospect of buying too high and getting stuck with overpriced goods. This can only help you in the short term, as prices will level and dip. If you are a prospective home buyer right now you are experiencing the same thing. How long will it last, which wines will tumble and how low? Some “experts” surmise that demand, plus limited supply, will lift the market after a fashion. No crystal ball, but you will continue to see deals you've not seen for years.

Although the wholesale and retail purveyors will suffer in the short term, the “correction” in the wine market is welcome as far as I am concerned. I had written off ever buying higher classed growths of Bordeaux in my lifetime. Maybe there is hope for me now...

A Note on old Burgundy.

If you love old Burgundy—reasonably priced old Burgundy—you've come to the right place. We are selling and will continue to sell a magnificent cellar full of aged treasures from a nonpareil collector. Yes, there are some “names” and they are much less reasonably priced, but this collector had an eye for wines both affordable and worthy of cellaring. Now the aging is complete, and the wines are ready to drink. The stock will change daily, so hit KLWines.com for our up-to-the-minute Library Burgundy listing. I've not seen a collection like this in 30 years, and I have the double pleasure of offering the wines to you and purchasing a few to drink.

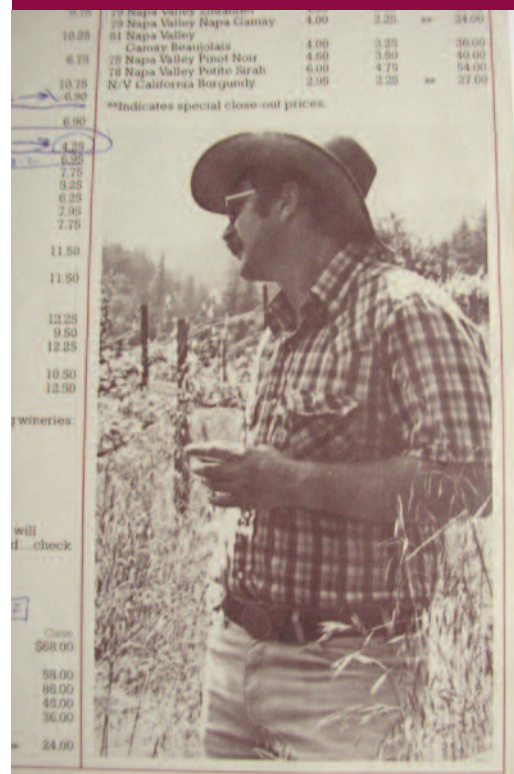
Two Most Memorable Wines of 2008

One of the worst questions you can ask a wine person is, “What was your favorite wine of the year?” Even given the opportunity to double down, the choice is no easier. I like the phrase “most memorable” much better, as it does not tie one to strictly “the best.” If “the best” is not the “most memorable” there must be an awfully good reason.

1968 Ridge Winery Ruby Cabernet, Monte Bello Vineyard. I've had this wine for ages, and had always planned to drink it with the '68 Monte Bello Cabernet Sauvignon. The opportunity came with someone intimately acquainted with the Ridge winery. This rarest of birds is made from Ruby Cabernet, a U.C. Davis hybrid of carignane and cabernet sauvignon. I do not believe there is any more of it at Ridge. Ruby Cabernet is virtually extinct. The wine was firm, elegant and focused. Lightish and a bit weedy. It was weird and wonderful.

1968 Ridge Winery Cabernet Sauvignon Monte Bello Vineyard “Hollywood Cuvée” This is one of the supreme legends of California wine. I had tasted it from magnum a decade ago and maturity was nowhere in sight (it reminded me of me). Tremendous balance, leafy and dusty, perfectly ripe cherries, tobacco hints and a bit of mint that had not been part of the wine's profile in years past. Not just a legend, but a living one that lives up to the hype.

Joe Zugelder



From the archives, top to bottom: A bottle of Angelica; Jim Barr.

JIM'S New Year's Gems

Man, where does the time go? It seems like we were just talking about rosés for the summer. I say this at the beginning of every year, but it is difficult to comprehend that it is already 2009, particularly since I am writing this at the end of November and you are reading it in January. I now know it is a fact, that the older you get the faster that time speeds up. This month's Gems are all about Bordeaux (Thank You, Clyde), but this is not what I want to address. I have heard, continuously, over the course of the last two years, a question from many of our customers who love pinot noir: "Why has pinot become so expensive?" My answer to them is, "Because Anderson has deemed it so!" My puppy aside, I am astounded by the current price for this fickle grape. When Jeff Vierra, Eric Story, Christine and I began planning to put in our five acre vineyard of mostly pinot noir and a bit of riesling at my place in the Anderson Valley in 2001, I did an eight-year expense/income report for the group and some outside investors that were planning on joining the project. We calculated that at the time of our first crop (year 3 or 4, our decision), that we would receive \$1,800 a ton for our fruit and that the first year of production would be one to two tons. The vineyard wouldn't hit full production until year six or seven, at which time we would be able to get \$2,200 to \$2,400 per ton for our 12-14 tons of fruit, assuming no climatic problems. Three vintages ago, the average price of pinot noir in the ideal coastal regions of California jumped to \$4,000 per ton, with some vineyards getting a lot more. Ted Bennett of Navarro Vineyards mentioned in one of his recent quarterly newsletters that he paid one grower \$4 per pound for his pinot fruit (that's \$8,000 per ton) and I have heard that Pisoni gets \$16,000 per ton for his fruit. If you want to do the math, one ton gives you two barrels, one barrel gives you 25 to 26 cases, and if you use French oak, which is what you should only use for pinot, it will cost you \$600 to \$1,000 per barrel. Add it all up and it amounts to a lot—without figuring taxes, labor, handling and retail! Now, do you understand? Even in today's recession? It can only come down due to market distress!

Three absolutely outstanding, great DIs have arrived at our shops that need your immediate attention. The white, I believe, is a first for us from that great Pomerol producer, Château Lafleur. The **2007 Château Grand Village Bordeaux Blanc (\$17.99)** is a blend of 60% sémillon, and the rest saui-

gnon. It is a delightfully rich puppy on the nose and across its intriguing palate. It is a grassy production, with lime zest notes, excellent viscosity and acid structure, and a bright, tangy finish. According to the Bean and Eb, this will be our house white for the beginning of the New Year (🍷🍷🍷🍷🍷)

The fourth shipment of the much-loved **2005 Château St-Hilaire Queyrac, Médoc (\$17.99)** has emerged, and to say it in modest terms, the wine has become a stunning example of the superb quality of this great vintage. Deeply colored, the nose exudes lush, ripe, opulent aromas of cassis, blueberry and spice, all underscored by roasted coffee bean and cedar notes. This 50% cabernet, 45% merlot and the balance cab franc is broad, rich, well-structured, with excellent focus, nicely complex and integrated, good intensity on the palate, and shows a long sweet finish. It is such a pretty wine that you will find it incredibly hard to keep your paws off of it, even though it will age and continue to get better for the next 4 to 8 years, easily. Anderson has told me that this will be one of our house reds for the beginning of the New Year. (🍷🍷🍷🍷🍷)

Clyde keeps finding Bordeaux wines with some age to them from very minor chateaux that taste wonderful right now and are offered at reasonable prices, in spite of the current economic conditions. A perfect example of this is the **2000 Château Ducluzeau, Llistrac (\$19.99)**. From a highly-hyped, yet excellent vintage, this Gem will be one of the great buys for 2000 Bordeaux. Under the Borie family control (Ducru-Beaucailou), this Llistrac has an aged, soft appearance and color; the nose is loaded with cedar and cassis, and the evolved palate says, "Drink me, drink me, drink me." So, have at it with prime rib! This will be our other house red for the month according to Anderson and may be the Gem of the year! (🍷🍷🍷🍷🍷)

If you have any questions about these Gems, e-mail us at jimbarr@klwines.com.

Happy New Year, Everyone – Jim, Anderson, Eb, and the Beaner



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