



# WINE News

**WELCOME** to another exciting issue of K&L Wine News, keeping you up-to-date with the latest trends and classic favorites.

## Spain is HOT

OK, it wasn't literally hot when I was in Spain recently, but the excitement about the country's food and wine has been steamrolling lately. People are incredibly interested in the clean, rich flavors found in both, not to mention the relative value considering the weakness of the dollar compared to the euro. Trust me, I know this first hand from my recent trip, I had so much good, cheap food and wine it almost killed me.

Combine emerging new regions like Bierzo, Ribera Sacra, Pla de Bages and Somontano, with the continued excellence of the standards like Rioja, Ribera del Duero, Priorat and Rias Baixas, and there is more than enough high quality wine for one person to enjoy. Throughout my trip I saw nothing but interesting, well-made wines—from the 1964 Lopez de Heredia Viña Bosconia, which was mind-blowing, to the simple wines served at the local tapas bars, which pair perfectly with the rich jamon and briny sardines that are omnipresent. It made my job incredibly difficult in that everything was likeable, easily salable *and* affordable. So what do I use for K&L? There is no way we can sell all the wine in Spain, right?

But there were some incredible standouts that you'll see very soon, including new wines from some of our favorite producers like Huget Can Feixes, Marques de Vargas, Señorío de P. Peciña and Valduero. More importantly, some new finds, like the wines from Capafons-Osso, Albet I Noya and Marques de Arviza, are on their way, too. After two weeks of tasting wine my head was spinning with the potential and deliciousness of Spanish wine. At press time I'm still finding more new wine possibilities buried in my trip notes. So if you need updates on these new wines or anything else pertaining to things Spanish, or from the other Latin countries, please e-mail me at [bryanbrick@klwines.com](mailto:bryanbrick@klwines.com). And if you're really a glutton for punishment you can read my entire trip journal on our website under the "blog" heading.

Bryan Brick



## New World NEW WINE

No other Old World wine country has undergone more growth and change than Spain. Sheltered from the world because of fascism, the Spanish wine industry did not begin to really feel the effects of the revolution in wine-making until the late 1980s.

I enjoy the juxtaposition of modern Spanish wines with the traditional. One of my all-time favorite wines is the Rioja from **Marques de Murrietta**. Always a staple in my house, their **2000 Castillo Ygay (\$49.99)** is the epitome of old school elegance. Made from a blend of 87% tempranillo and 13% mazuelo and aged for 34 months in American oak, this Rioja has aromas of vanillin and spice cake that give way to soft, ripe cherry fruit on the palate. The minerality and long finish are a testament to its beauty. On the other hand, you couldn't get more modern than Priorats from **Clos Galena**. Founded just six years ago, they farm organically and have a mix of old and new plantings. Their **2004 Galena (\$23.99)** is made from a blend of 35% garnacha negra, 25% cabernet sauvignon, 25% merlot, and 15% cariñena aged 12 months in French and American oak. Packed with ripe blackberry fruit and spice, this wine will bowl you over with its power and depth. Enjoy either of these wines with grilled lamb. Buen Provecho!

Anne Pickett

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# Five New Containers Have Just Arrived...



Clyde Beffa Jr.  
Co-owner/Bordeaux Buyer

And we are loaded with great value wines from around the world. The wines Mulan and I picked out on our South of France trip in February are arriving daily, including Rhônes from the very fine 2005 and 2006 vintages as

well as some delicious 2007 rosés. Champagnes from Collard and many of our direct buy producers are just arriving as well. The outstanding Boulay and Millet Sancerres are back in stock, so are Alsatian gems from Becker and Baur. Some excellent Burgundies, both white and red are finally here, too. And some great Italian wines are on the horizon.

A couple containers of affordable Bordeaux have also just come in and the 2005s are arriving daily—only to sell out quickly—so be sure to look online at our ever-changing inventory. We are also finding some great older wines that are quite affordable. I love the **2000** and **2001 Château Verdignan** as well as **2000 Château Coufran**. Both sell for less than \$30 and are perfect for drinking now, though the Coufran can be cellared for a few more years. The **1996**, **1997**, and **1999 Château Labegorce** are three of my

favorites. The **1997** in **magnum** (\$59.99) was a huge hit at our tent event in Redwood City—people kept coming back for more. Just pure, old school Bordeaux, full of fruit with no hard edges. The **1998 Château Grand Pontet** is a killer Right Bank value at only **\$49.99**—sweet and soft with blackberry nuances. I am putting a case of the nearly perfect **1999 Château Haut-Bailly** in my cellar. At **\$69.99**, the wine tastes so good it brings me to tears every time I drink it. For your summer parties take home a **magnum** of **2000 Château Lamothe-Bergeron** (\$46.99)—you will thank me. From one of my favorite vintages, **2001**, we have the stunning **Larrivet-Haut-Brion** (\$39.99), the delicious **Haut-Vigneau** (\$17.99) and the mysterious **2001 Pauillac**. This wine comes from Pichon-Lalande and at only **\$24.99**, you should buy it by the case.

Our Champagne tent events are coming up in October. The Hollywood store will have their event on Saturday, October 18 and SF will be on Sunday, October 19. Some of our direct buy producers will be on hand to pour and talk about their bubbly. Taste the greats in Champagne including Krug, Dom Pérignon, Salon, etc. Get your tickets soon—they go on sale on July 15.

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 [www.klwines.com](http://www.klwines.com).

### K&L REDWOOD CITY

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F (650) 364-4687

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

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

### K&L SAN FRANCISCO

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San Francisco, CA 94107  
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Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

### K&L HOLLYWOOD

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

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

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

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

**Sale Dates** End July 31, 2008. 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. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.

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## REVIEW KEY

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

**What do you do and how long have you done it?**

I am the RWC Domestic Buyer as well as being K&L's buyer for Spain, Argentina, Chile and the table wines of Portugal. I also am the liaison of doughnuts. I've worked at K&L for two years.

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

I worked in other wine/spirits shops slinging bottles, lifting cases and getting paid for drinking on the job. The only other thing I've ever done for work was my 7+ year jaunt at Trader Joe's. That involved breaking down a lot of boxes. What can I say, I've lived a charmed life.

**What do you like to do in your spare time?**

Wow. Why don't you narrow it down a little? Eat, I do that a lot. You should try it some time. Drink, that typically turns out fun. Love my special lady, Kara. Hang out with my bros and she-bros. Work. I do a lot of that on my free time. It's sick really. Something may be wrong with me.

**What's your favorite movie?**

Impossible question. I like anything with Steve McQueen or Charles Bronson. The great '70s ensemble movies like *The Great Escape* or *The Dirty Dozen*. Westerns. Oh, and I love horror movies, the campier the better.

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

I didn't have one. It was whisky that really got me started in this business. I was a big fan that did

his homework and got lucky enough to get his foot in the door. I realized when I started tasting a lot, just how incredible all wine was. Even the crappy ones—they made everything else taste great. The best thing I've had recently was the 1964 Lopez de Heredia Viña Bosconia Gran Reserva Rioja. I had this at the winery in their incredible caves. It was almost better than bacon. In fact if I had it with bacon I may have died from sheer pleasure.

**Describe your perfect meal. What wine(s) would you pair with it?**

Wow. I could fill this whole newsletter answering that question...

**What do you like to drink?**

Beer, whisky, wine, bierschnapps, tequila—in that order. I don't like crazy fluorescent concoctions made with 30 ingredients. I'd rather go for the base materials. Did I say beer?

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

Try a lot of different things. You'll be surprised in what you find you enjoy. Find a local shop you like where you relate to the people working there. You'll get better recommendations that way and the people there will only try harder to make you happy with their suggestions.

**Brick talks a lot. Read his full interview on K&L's blog: [blog.klwines.com](http://blog.klwines.com).**



**BRYAN BRICK**

**"Find a local shop that you like, where you relate to the people working there. You'll get better recommendations that way..."**

**What do you do and how long have you done it?**

I've been with K&L for 20 years. My anniversary is on 7/7, which is also the Festival of San Fermin and the running of the bulls in Pamplona. I am in wine sales and customer service.

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

I had just graduated from the California Culinary academy and was working on Biochemistry and English degrees at Berkeley.

**What do you like to do in your spare time?**

I love traveling, reading, cooking, movies, photography and the great outdoors!

**What's your favorite movie?**

Only one? *Tampopo*—food, wine, and the noodle master...what more can there be? I also love *The Quiet Man*, Fellini's *8 1/2*, *The Seven Samurai*, *Star Wars*, and *Jamon Jamon*.

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

The first wine sentence I ever remember hearing was "Lopez de Heredia's Viña Tondonia is the greatest wine in all of Spain." I think I was like five or six, and that sentence is still as true today as it was then. I tried the 1964 Tondonia tinto and the blanco at a tasting in Madrid and they were extraordinary!

**Describe your perfect meal. What wine(s) would you pair with it?**

I was just reading *My Last Supper: 50 Great Chefs and Their Final Meals* and was glad to see most chose rather simple meals. I too would pick something simple: friends and family all hanging out in the backyard having *orrechiete* with broccoli rabe and sausage, a big salad and a simple Italian wine poured into my favorite tumblers.

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

When I first started in the wine business, I was a big geek, waaaaaay into Burgundy and German wines. The longer I am in the business, the more I go back to the wines I grew up with...the great reds from Spain and Italy.

**What do you like to drink?**

There is never a bad time for Champagne, but I enjoy a well made wine in almost any style.

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

Trust yourself. Don't be swayed by other people's palates. You are your own best judge.

**If you could have dinner with anyone in history, who would you invite? What wine would you serve each of them?**

I would love to have a great Chianti with Galileo, a fantastic Rioja with Cervantes and a great Margaux, my fave is the 1953, with Thomas Jefferson.



**ANNE PICKETT**

**"Trust yourself. Don't be swayed by other people's palates. You are your own best judge."**

## '07 BORDEAUX *And '05s for Drinking*



Well, most of the Bordeaux properties have opened their prices for 2007, and while many properties only dropped a bit (a few even went up), there are some must-buy wines—values vis-à-vis all the high-priced cabernets on the market and the very expensive 2005 Bordeaux.

As of now many 2007 Sauternes (the best vintage since 2001, and on a par with the excellent 1988 vintage) have opened their prices, too. I recommend you buy the **Doisy-Védrines (\$39.99)** or the **Doisy-Daëne (\$44.99)**. The other two I love are the **Sigalas Rabaud (\$51.99)** and **Lafaurie-Peyraguey (\$49.99)**.

For red wines I would look at 2007 Right Bank properties that really got it right, as well as a few of the old standby Left Bank wines. From the Right Bank, do not miss these low-production wines that have already opened: **Quinault l'Enclos** is excellent and a good value at **\$39.99**. **Rouget** is a fine Pomerol and really worth its price (**\$37.99**). The **2007 Fleur Cardinale** is fabulous and only **\$39.99**. And my pick as winery to watch is **Clos de la Madelaine**—a steal at **\$28.99**—this could be one of their best. And I love **l'Arrosee (\$49.99)** as well as **Larmande**

(**\$27.99**). Do not forget that the Right Bank 2007s are very good wines.

On the Left Bank, do not miss the reasonably priced **Léoville-Barton (\$64.99)**. Of course the **Langoa-Barton** is another winner in 2007 (**Inquire**). **Malescot** also lowered their price for 2007, their wine has the potential to age quite well (**\$49.99**)—I will buy this wine for my cellar. From the very successful Pessac area, buy the **Haut-Bergey Rouge (\$29.99)**. **Les Forts de Latour (\$99.99)** is expensive but worth it—a cult wine of sorts.

There are so many great buys in 2005 Bordeaux—wines that are unknown, but taste great. The *Wall Street Journal* put out their Top Ten Values, and we have a few of them in stock: **Château Nodeau, Côtes de Bourg (\$11.99)**, **Château Au Grand Paris, Bordeaux Superior (\$12.99)**, **Château Les Tours de Peyrat Vielle Vignes, Côtes de Blaye (\$14.99)** and **Château Lugnac, Bordeaux Superior (\$12.99)** are four of these wines. You should try them.

Clyde Beffa Jr

### Bordeaux

## JEFF GARNEAU'S *Bank Shot*

With the wealth of great wines from the 2005 vintage creating so much excitement lately, I am taking time out this month to revisit some other recent vintages and to remind myself, and our readers, that great Bordeaux takes time and is best enjoyed after a few years in the cellar.

**1999 Labegorce, Margaux (\$34.99)** 1999 has always been the “middle child” of Bordeaux vintages—friendly, likeable, never making a fuss, but frequently overlooked. Château Labegorce's vineyards lie just to the north of Château Lascombes and Château Margaux. An old property of excellent reputation, it was nevertheless left out of the 1855 classification, meaning its wines carry a much lower price tag today. The 1999 is forward, aromatic, charming and approachable. Classic Bordeaux at a great price.

Let me just preface my comments on these next two wines by saying I love the way the 2000 vintage Bordeaux are developing. Uncompromisingly tannic upon release they are just beginning to reveal the true promise of an extraordinary vintage.

**2000 Trebiac, Graves (\$15.99)** I look to Graves for classic minerality and the 2000 Trebiac does not disappoint. Crushed stone and raspberries framed by firm tannins highlight this incredible value. Affordable and accessible, it will no doubt continue to develop for several more years.

*I'm revisiting some recent Bordeaux vintages to remind myself, and our readers, that great Bordeaux is best enjoyed after a few years in the cellar.*

**2000 Coufran, Haut-Médoc (\$27.99)** A dense, brooding, broad-shouldered wine packed with blackberry and cassis and a hint of licorice on the finish. Astonishing character at this price and a joy to drink.

**2003 Reserve de Comtesse, Pauillac (\$36.99)** The second wine of Pichon-Lalande. Robert Parker called the 2003 a “hedonistic sexpot of a Pauillac with loads of density, plenty of ripe fruit, and low acidity in an easy-to-drink, seductive style.” As fond as I am of the felicitous phrase, there is no way I can top that. Enjoy.

Jeff Garneau

**\*\*Ralph Sands returns to the newsletter in August—fresh from a relaxing Bordeaux holiday.**

## STEVE BEARDEN *On Bordeaux*

I spend weekends at my place on the Russian River in Sonoma and like many of you I'm feeling the pinch of ever-higher gasoline prices. Quite frankly, the cost of my weekend commute has doubled over the last several years. Since my wine budget hasn't doubled in that time, I find myself gravitating toward bargain-priced wines that tend to fall under most people's radar. Here are the wines I've been reaching for the most over the last month. Expect these to sell out quickly.

**2003 Belle-Vue, Haut-Médoc (\$19.99)** This bargain from the hot '03 vintage is a delight to drink right now. It is gentle and toasty with oodles of dark fruit and a touch of black olive all done up in a soft, round, warm package. Delicious!

**2001 Pauillac, Pauillac (\$24.95)** This is the third wine from one of our favorite properties, Pichon-Lalande. It has tremendous pedigree for not much money! This is smooth and classy with dark fruit, cedar, herb, mineral and a long, detailed finish. It is an affordable Pichon-Lalande to drink now.

**2001 Larrivet-Haut-Brion, Pessac-Léognan (\$39.99)** If you are a fan of the Graves region in the '01 vintage, as I am, this wine will blow you away. This is lively and very fresh with complex aromas and flavors of dark currant, herb, smoke and spice. The fruit is bright and sweet and the wonderful acid balance makes the wine seem to go on and on. This is delicious, traditionally made and food friendly.

**1999 Labegorce, Margaux (\$34.99)** This is another old school Bordeaux that tastes great right now. Round and plump, with plenty of gentle, rich fruit, this low acid beauty was a huge staff favorite at a recent tasting. A classic wine from an underrated vintage, this is an amazing value.

**1996 Labegorce, Margaux (\$39.99)** This has a touch more structure than the '99 and, though the flavors show the complexity of age, the acid and fine tannin keep it lively, long and elegant. With sweet cherry fruit and a touch of cedar on the elegant finish this shows tremendous class and breed. Where else can you get an excellent Bordeaux from the great '96 vintage for \$40? This is a FANTASTIC value!

*Steve Bearden*

## GREAT VALUE *In-Stock Bordeaux*

We've been opening up a lot of Bordeaux over the last month; so many that it's hard to keep up with everything coming into the store. So, I thought I'd take you on a quick tour of the different communes by the way of wines that I thought showed well.

**1997 Labegorce, Margaux (1.5L) (\$69.99)** Fruit and spice both come through on the nose along with some tobacco aromas. Everything is integrated here with the fruit and spice being united within a round, almost velvety mouthfeel. The acidity is still very prominent, so it is at its best with dinner.

**2005 Larmande, St-Emilion (\$34.99)** This château sits north of town in the "plains" where the soil is 70% ancient sands. Sixty-five percent of the vineyard is planted to merlot with the rest planted to cab franc and cab sauv. The wine is a deep purple color with oak dominating the nose. Sweet black fruit, herbs and tobacco are surrounded by soft tannins, but youthful oak tannins still dominate. Tart fruit carries through the finish. Give this wine time for the oak integrate and you are in for a treat.

**2005 Chasse-Spleen, Moulis (\$39.99)** This wine is a steal though I feel guilty drinking it so early. All the classic Bordeaux aromas are here: cassis, cedar, spice, earth and smoke. Give this wine a few years; the tannins and acid dominate, but the sweet fruit in the background tells of great things to come.

**2003 Reserve de la Comtesse, Pauillac (\$36.99)** This is a date night wine. Rich and heady fruit fills the nose with a background of spice and floral notes. That same rich fruit covers the palate, followed by a long finish of spice and chocolate. Buy a case of this wine to have for each anniversary; it's wonderfully seductive and has the tannic structure to last.

**2005 Coufran, Haut-Médoc (\$27.99)** Coufran is north of St-Estèphe, where heavier soils are well-suited to merlot. The château is planted with 85% merlot and 15% cabernet sauvignon. With a bit of decanting this wine really opened up and with each sip I enjoyed it even more. Very dark in color, the nose provides both rich fruit and some oak. It opens with a mix of rich cassis and nice acidity, but its tannins are still astringent. Give this beauty some time to age.

*Steve Greer*

"Since my wine budget has not kept up with gas prices, I find myself gravitating toward bargain-priced wines that tend to fall under most people's radar."

"We've been opening up a lot of Bordeaux over the last month; so many that it's hard to keep up with everything coming into the store."

“This offspring of riesling and pinot bianco soon proved itself to be Manzoni’s tastiest creation, offering elements of both noble varieties...”

# Wine 101: Incrocio Manzoni

On a regular basis my job tasting and researching for [klwines.com](http://klwines.com) leads me into a rabbit hole of oenological esoterica. A recent excursion began with the *Oxford Companion to Wine* and ended with a little known grape hybrid called incrocio manzoni.

Across Europe in the 1930s there was a lot of propaganda about purity tossed around, which makes it a surprising time for the creation of a grape variety that is anything but pure. In 1935 professor Luigi Manzoni was deep at work in Conegliano, a northern Italian region famous for sparkling wine. His work was grape hybrids, and his experiments often ended with conflicting results. Manzoni’s incrocio (cross) 2.15, for example, resulted from prosecco bedding down with cabernet. A very bad idea, as it turns out. But who could have guessed? Incrocio 6.0.13 worked out rather more successfully. This offspring of riesling and pinot bianco soon proved itself to be Manzoni’s tastiest creation, offering elements of both noble varieties, highlighting the acid backbone of riesling and the roundness and aromatics of pinot bianco. These days the grape is known simply as incrocio manzoni (turns out 6.0.13 is not sexy on a wine label).

Now, to put all this in the context of Iberia, the theme for this month’s newsletter: K&L is now offering a wine made from 100% incrocio manzoni, and it comes not from Conegliano but from Penedes in Northeastern Spain. The **2002 Can Ràfols Dels Caus, El Rocallís, Penedes (\$34.99)** is the current vintage of this curiosity. The wine was briefly aged (four months) in French oak and seriously aged (42 months) in bottle before release. The result of all this down time is INTENSE aromatics. One whiff reveals dried apricot, mango and pineapple, with a spicy undercurrent. Dry, almost austere in the mouth, and very long, this white tastes, well, like nothing else. It is wonderful with aged cheeses and delicious on its own as a wine of contemplation, dubious heritage and all.

*Elisabeth Schriber*

## JULY EVENTS CALENDAR

### SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 2-5 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit [klwines.com](http://klwines.com) and click on “local events.”

**July 5: International Syrah Tasting.** To kick off barbecue season we’ll be highlighting the variety of syrah styles from America, France, Australia and beyond.

**July 12: Sparkling Wines Under \$25.** Taste fabulous sparkling wines from around the world, all with a price tag of less than \$25 per bottle. Look at some fantastic finds in bubbles that won’t break the wallet!

**July 19: Bordeaux.** The 2005s keep coming in. Come by and taste new releases of red, white and Sauternes and see why this is the vintage the critics have been raving about. Tasting price \$20.

**July 26: Burgundy.** Our Burgundy department punctuates the end of the month with a wonderful tasting of new arrivals, both red and white.

### 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.**

July 3: Bar Closed; July 10: Sake from the Henry Wine Group;

July 17: Far Niente, Nickel & Nickel and Dolce Vineyards;

July 24: Atlas Peak Vintners Association

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

July 4: Bar Closed; July 11: Rosé Extravaganza;

July 18: Italian Wines with Oliver McCrum;

July 25: Sparkling Wines

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

July 3: Bar Closed; July 10: Epicurean’s Aussie Wines;

July 17: Caduceus Wines. Note: Limited to 40 guests. Tickets \$20/ each;

July 24: Columbia Crest Vineyards

### Coming Up:

**San Francisco and Hollywood Tent Events: Champagne!**

In SoCal mark your calendar for Saturday, October 18 for our Hollywood bubbly event and in NorCal, mark Sunday, October 19 for our San Francisco Champagne event.

**Sunday, January 18, 2009: The 2006 Fête de Bordeaux Dinner in San Francisco.** Mark your calendars for an exclusive dinner with Lillian Barton of Léoville- and Langoa-Barton, Jean Guillaume Prats of Cos d’Estournal and Jean Charles Cazes of Lynch-Bages.

## BACK IN BUSINESS *Champagne Arrives!*

A countrywide dock strike in France this spring turned many of the hairs on my head grey, and made our Champagne rack look sad and empty. Now that our ship has come in, I'm happy again, and I hope that you will be too.

Chief among the many Champagnes that I have been asked about is the **Ariston Brut Rosé Champagne (\$34.99)** and it, along with the other fine Ariston Champagnes, is back in stock. This is still the batch based on 2004, so if you liked it before, buy what you need now—we will likely sell out before we can reload. Also back is the whole range from Launois, including the spectacularly well-priced **2000 Launois Brut Blanc de Blancs Vintage Champagne (\$39.99)**. This is the last vintage with the traditional bottle and the old label, and Launois will certainly raise the price for the 2002 when it ships. This is fabulous, old-vine, Grand Cru blanc de blancs from one of the best producers in Champagne and it too will be gone quickly. Champagne Tarlant is also back in the picture, with **Tarlant Brut Reserve Champagne (\$34.99)**, **Tarlant Brut Zero Champagne (\$34.99)**, **Tarlant Cuvée Louis Brut (\$49.99)** and only 15 cases of the **Tarlant La Vigne d'Antan Blanc de Blancs Single Vineyard Extra Brut (\$59.99)**. This last one is from vines planted in 1962, like they were before phyloxera: on their own roots! It has body, crispness and a range of subtle flavors that leave me short of words and reaching for another glass. Champagne Franck Bonville returns with more **2002 Franck Bonville Brut Millesime Blanc de Blancs Champagne (\$37.99)** and **Franck Bonville Cuvée Les Belles Voyes Champagne** (see Scott's article below). If you want to drink the all Grand Cru deal that has become a top favorite with K&L's Champagne-loving clientele, the **Franck Bonville Brut Selection Blanc de Blancs Champagne** you will have to do it out of **magnum (\$69.99)**. Oliver Bonville ran out of 750s and refuses (rightly so) to sell them without three years on the lees—so please, live large and find out what the fuss over Champagne in magnum is all about. Returning for what will probably be a rather limited engagement is the **Marguet Pere et Fils Rosé Champagne (\$34.99)**, which is a fantastic mostly chardonnay bottle of pink bubbles. Many other favorites have also returned!

Gary Westby

## CHAMPAGNE *Vive Independence!*

It's time to celebrate our independence with the long-awaited return of one of our favorite Champagnes, one that is nearly always on K&L employees' Top 10 lists. A top of the line sparkler from **Franck-Bonville**, the **NV Cuvée Les Belles Voyes (\$67.99)** is an extremely small-production Champagne that is all about quality. It's also a great Champagne for the cellar. Franck-Bonville has 20 hectares of vineyards in the Grand Cru villages of Cramant, Avize and Oger. The fruit sourcing for the Belle Voyes is a minuscule 3/4-acre site in Oger. This particular vineyard is located mid-slope on steep hillsides where chardonnay vines tend to flourish. The vines at Les Belles Voyes were planted in the late 1920s and the early 1930s; they are low-yielding vines that produce some of the best fruit in the area. These grapes rival the world-renowned chardonnay from Mesnil, home of Krug. Winemaker Olivier Bonville uses aged oak casks for both the fermentation and the aging of the Cuvée Belles Voyes. The result is a Champagne with subtle oak characteristics and light toast. It is composed from 100% chardonnay, all from the 2002 vintage, though it is not labeled as a vintage Champagne. Once the bottle is opened, a nose of lemon curd, citrus and brioche wafts up at you, immediately letting you know that there is a lot going on with this wine. Nutty background notes lend interest and make this a memorable Champagne. In the mouth, apricot, pineapple and cream are the primary flavors with Granny Smith apples and hazelnuts in the background. The citrus aspect of the chardonnay really comes out on the finish and lends a bit of zippiness to the overall impression. For me, the Belles Voyes is at its most enjoyable with food. Because of the style of this Champagne, it is better matched to poultry, grilled fish and even main courses. If you prefer shellfish and sushi, defer to the **2002 Vintage Brut (\$37.99)**, which is not quite as rich. An added bonus to the Belles Voyes is that it can be an appropriate candidate for the cellar for up to 10 years. I have some in the cellar myself and with time, the citrus aspects of the Belles Voyes gain elegance and subtlety while the creaminess comes to the forefront. Simply put, this Champagne has just about something for everyone and while it is moderately expensive, it is worth every penny and is even better than other Champagnes that we stock at double the price. Enjoy!

Happy Fourth of July!

Scott Beckerley

“Chief among the many Champagnes that I have been asked about is the Ariston Brut Rosé Champagne and it, along with the other fine Ariston Champagnes, is back in stock.”

“The Franck Bonville Cuvée Les Belles Voyes is composed from 100% chardonnay all from the 2002 vintage, though it is not labeled as a vintage Champagne.”

# JIMMY C'S VIEW *Down Under*



**Spain and France are not the only lands where old vine grenache exists.** Beyond the wealth of gnarly old vine shiraz and pristine, mineral-driven riesling that Australia has to offer, it's grenache that has a special place in the land down under. More than once, I've heard, "I don't like grenache," when I suggest one. All the while, the seeker has a bottle of Côtes du Rhône or Châteauneuf-du-Pape cradled under their arm. Also, with the success and interest in pinot noir these days, I'm surprised to not see more of an interest in this varietal, which often has a silky texture reminiscent of pinot; plus the character that is derived from these often incredibly old vine vineyards is simply amazing for the price.

**2005 Simon Hackett Old Vine Grenache McLaren Vale, South Australia (\$10.99)** This is a great introduction to grenache at an unbelievable price. The wine is fermented in stainless steel and oak, spending six months in second-year American oak hogsheads. The bouquet offers notes of plum, strawberry, raspberry and spice, which follow on the palate with soft silky tannins and very nice length. This is easy to like, and a perfect summertime backyard barbecue red.

**2005 Samuel's Gorge Grenache, McLaren Vale South Australia (\$35.99)** Each time I visit winemaker Justin McNamee I always walk away thinking how passionate and clear his vision is

for how he wants his wines to taste and feel, all while giving a sense of place. The fruit for this wine comes from an old block in the Blewitt Springs area of McLaren Vale known for wines of great concentration and lift. The field is on 12 meters of deep white sands, the result of a glacial push of ocean sediments to higher peaks. While the wine is deep, intense and concentrated, there is nothing over the top about it. The nose offers a gorgeous perfume of smoky raspberry, earth, white pepper, a hint of red licorice and a note of mocha. On the palate, there is a seamless balance with a plush, silky texture that wraps around the core of rich pure fruit and the finish is endless.

**2006 Tscharke "The Only Son" Tempranillo-Graciano, Barossa Valley (\$18.99)** I visited Damien Tscharke last February at Glaymond and had the chance to try the wines from his personal project, which centers around more obscure varietals. The wine is a blend of 75% tempranillo and 25% graciano that was aged in 25% new Hungarian oak and 75% used French oak. From the deep purple color emerges a bouquet of smoky currant, blackberry, earth and dark chocolate. On the palate, there is good richness with fine balancing acidity and integrated tannins. There is good structure and fine length to the sweet ripe fruit in this "Rioja meets Barossa".

*Jim Chanteloup*

## *The Rhône*

## ROSÉS IN BLOOM

**Well, it is official. The 2008 rosé season has officially arrived!** Summertime is truly one of my favorite seasons of the year, not just because it's warm (because it's not in San Francisco), but because of the outstanding selection of pink wines from all over the world that grace our shelves and put a smile on my face. I like to think of rosé season like tomato season: while available and fresh, get, eat, try, drink as many as you can get your hands on. Come to think of it, any one of these pink beauties below would pair beautifully with a fresh tomato, basil and mozzarella salad.

**2007 Coteaux du Languedoc Prieuré Saint Hippolyte Rosé (\$9.99)** This juicy rose from the Vignerons de Fontes in the Languedoc was Clyde's find last February while we were traveling in the South of France. Equal parts syrah and grenache go into this delectable pink number, whose color does little to prepare the taster for a serious palate impression that's anything but pale. Rich and concentrated, this is also impressively nuanced, with notes of watermelon, fresh strawberry and minerals. Tangy acidity on the finish makes it an ideal partner for all kinds of foods, from fresh fish to white meat, to spicy cuisine.

**2007 Vin de Pays du Côtes de Thau Syrah Rosé Hecht & Bannier (\$9.99)** From Gregory Hecht and Francois Bannier comes a super fresh, funky and FUN rosé from the South of France that officially kicked off the 2008 rosé season here at K&L. Composed of 100% syrah, this full-bodied

rosé is redolent of a raspberry, Bing cherry and pomegranate fruit bowl. Enjoy a glass of this "mini-red" with anything off the grill this summer, or even a slice of pizza. This is a K&L exclusive and one fantastic deal.

*Summer is one of my favorite seasons—not because it's warm (because it's not in San Francisco) but because of all the wonderful rosés that grace our shelves.*

**2007 Minervois Rosé Château du Donjon (\$12.99)** From the Languedoc A.O.C. of Minervois comes this delicate and classy pink wine from Château du Donjon. Composed of 40% syrah, 10% cinsault and 50% grenache, this pale pink-, peach- and salmon-colored beauty exhibits aromas of rose petals and red cherries, along with hints of ruby red grapefruit. And although nicely dry on the palate, a creamy texture and medium body endow this rosé with tons of class. As refreshing a wine as possible and a perfect match for chicken, grilled fish or a selection of fine olives. Delicious!

*Mulan Chan*



“The days of pink Kool-Aid in a wine bottle are behind us. Here are a few of my favorite rosés from recent tastings...”

## Brick's Backyard Picks **ROSÉ**

### Rosé, It's Not Just for Grandma Anymore.

Rosé, the once bastardized and much maligned wine is making a big comeback on the scale of Josh Brolin's (that guy is killing it lately). Anyway, people are finally figuring out that rosé belongs in their mouths, both as a cocktail wine and something that is appropriate at the table. Gone is the time when you'd try to recommend a rosé to someone and their face would shrivel up like a three-week-old tomato. The most important reason for this turn-around is the drop in sugar levels; the days of pink Kool-Aid in a wine bottle are behind us. Here are a few of my favorites from recent tastings:

One of my favorite rosés on a yearly basis is the **2007 Lazy Creek Anderson Valley Rosé of Pinot Noir (\$24.99)**. While it's pushing the upper price limit for rosé, it's worth every penny. This is from Lazy Creek's estate vineyards—20-30-year old sustainably farmed vines. The pinot here is picked specifically for the rosé; it is not the leftovers from regular pinot noir bottlings. With 0.0% residual sugar this is, you guessed it, dry. Full of rose petal, white raspberry and a touch of sea air; it is a delicious rosé that will stand up to both rich meat dishes and the more delicate things on the side. Tuna anyone? Plus this winery is probably my favorite to visit in California. Stop by and say hello to Josh and Mary Beth Chandler next time you are tooling around the Anderson Valley.

Another gem made from pinot is the **2007 Etude Carneros Pinot Noir Rosé (\$16.99)**. This is a bit richer in both color and flavor than the Lazy Creek. Again farmed specifically with the production of rosé in mind, this is fermented in neutral oak and then left to age in stainless steel. This adds a bit more intensity of flavor while still retaining fresh mouthwatering acidity. With flavors of cranberry, Rainier cherry and freshly-picked sweet pea, this shows pure flavors of pinot noir. Heck, this is better than most people's pinot noir bottlings.

I'll end with the **2006 Harrison Clarke Santa Ynez Valley Rosé (\$12.99)**, which is 100% grenache from their estate vineyard on Purisima Mountain. This rosé is barrel fermented in 15% new oak and spends an extra year in barrel

before release, to manage some of the excess tannin and alcohol that these two grapes have a tendency to produce. But this wine is anything but oaky; there is so much of the typical red-fruited grenache exuberance here, with tons of raspberry and white pepper in the nose. These amazing aromatics could be due to something that is quite unusual—they add viognier skins during the fer-

mentation process. This is something akin to like Barry being on the “clear.” Great before, even better after, the only difference is that everyone is going to love this, I wish I could say the same for Mr. Bonds.

Bryan Brick

## WINERY TO WATCH: SEÑORÍO DE P. PECIÑA

I think it's human nature to want to be on the ground floor of something big, to know about the hot new band or delicious new restaurant before the masses make concert tickets or reservations nearly impossible to get. That said, K&L is pleased to introduce our new “Winery to Watch” feature. Packed with insider information on the industry's up-and-comers from all over the world, we hope to tip you off to wine's rising stars before bottles are too scarce (or expensive) to enjoy.

What makes a winery one to watch? In the case of Spain's Señorío de P. Peciña it is the winery's ability to combine classical Rioja style with modern techniques without sacrificing quality. Winemaker Pedro Peciña was a winemaker at the much-heralded and widely-respected La Rioja Alta for more than a decade before leaving to concentrate his energies on his family bodega in 2002. Located in Rioja Alta, more specifically in the small village of San Vicente de la Sonsierra, Pedro's 50 hectares of vineyards are nestled between the Sierra Cantabria and the Ebro River, where the influences of the Atlantic Ocean and the Mediterranean mingle to create a cool microclimate. The vineyards are planted to tempranillo (40 hectares), garnacha (6 hectares) and graciano (4 hectares) and average 25 years of age. All of the grapes are hand-harvested and de-stemmed for a semi-carbonic extended maceration. The wines then undergo temperature-controlled fermentation in stainless steel tanks, are racked, and then returned to tank for malolactic fermentation. They age in a combination of French and American oak that are “rinsed with wine” and are bottled unfiltered and unfiltered.

*“What makes a winery one to watch? In this case of Spain's Señorío de P. Peciña it's the winery's ability to combine classical Rioja style with modern techniques without sacrificing quality.”*

The quality at Señorío de P. Peciña has already earned the wines much critical acclaim from writers like Josh Reynolds with *Stephen Tanzer's International Wine Cellar* and Jay Miller at *Robert Parker's Wine Advocate* (all of the wines below scored 90 points or higher), but somehow the wines still remain remarkably affordable. We currently have the **2000 Señorío de P. Peciña Crianza (\$19.99)**, an earthy number with elegant blackberry fruit that K&L's Bryan Brick describes as old school in style, packed full of warm earth, crushed flowers and pipe smoke aromas with flavors of orange peel, red currants and tobacco. We also have the **1999 Señorío de P. Peciña Reserva (\$27.99)**, which is pure, essential Rioja with sexy notes of plum, musk and burnt tobacco on the nose balanced by tart cherry fruit and solid terroir in the mouth. Finally, we have the **1998 Señorío de P. Peciña Gran Reserva (\$42.99)**, the wine shows depth and elegance, steering clear of the new oak and slick texture of many modern Rioja. Wisps of pipe tobacco curl around toasted anise and porcini mushrooms on the nose, and there are plenty of red berry and licorice flavors to energize your palate. Framed by fine-grained, well-integrated tannins this wine has the build to drink well for a decade or more.

Leah Greenstein

“Seattle Magazine named DuBrul Vineyard the ‘Washington State Vineyard of the Year’ in 2007.”

## Doug’s Northwest Corner

### THE BEST CAB YOU’VE NEVER HEARD OF

This month I’m excited to introduce two outstanding cabernet blends from Côte Bonneville winery. These impressive wines are produced by Hugh and Kathy Shiels, owners of DuBrul Vineyard, which is one the foremost sites in Washington state. The fruit from DuBrul finds its way into many acclaimed Washington wines, including Owen Roe, Woodward Canyon and Tamarack Cellars, among others. *Seattle Magazine* named DuBrul “Washington State Vineyard of the Year” in 2007. Côte Bonneville is the Shiels’ private label of estate wines that uses select fruit from each vintage.

The younger and more approachable of their current releases is the **2004 Côte Bonneville Carriage House Yakima Valley Red (\$49.99)**. This blend of cabernet sauvignon (80%), merlot (17%) and cabernet franc (3%) is aged for 21 months in French oak, 85% new. The lighter oak treatment shows through in bright, youthful aromas of red fruit and spice, going on to fill the mouth with cherry and licorice flavors and finishing with delicate spice and cocoa. This wine is drinking nicely now, but will certainly reward with some time in the cellar.

The DuBrul fruit finds its biggest and most impressive expression in the phenomenal debut release of their flagship wine, the **2002 Côte Bonneville DuBrul Vineyard Red (\$119.99)**. This rich and velvety beauty is a blend of cabernet sauvignon (59%) and merlot (41%), aged for 24 months in 100% new French oak; it is only now being released after extended bottle aging. This massive wine fills the nose with scents of black cherry, dark fruits and dusky spice. The full ripe flavors fulfill the aromas’ promise, exploding on the palate with black fruit, cocoa and soft leathery tannins. While certainly a “big” wine, it is one that feels perfectly balanced, with the characteristic Washington acidity that keeps the ample fruit in check. The extended time spent in bottle before release has given this wine time to integrate the new French oak and create something truly special, and while it tastes outstanding now, it will only improve over the next 10 to 15 years. While I realize that \$120 is pricey for a wine that you may have never heard of, this is one of the top cabernets I have tasted this year, beating out many pricier Napa producers. I would urge you to try this wine and see what amazing things are being done in Washington State.

Doug Davidson

## BOUTIQUE CORNER *Wolf Family*

“Wolf Family Vineyards is a fantastic family-owned winery in the Napa Valley.”

“You see, we got a little hole in that flag there When Washington took it across the Delaware. And it got powder-burned the night Francis Scott Key Sat watching it writing ‘Oh Say Can You See.’ And it got a bad rip in New Orleans With Packerham and Jackson tuggin’ at its seams. And it almost fell at the Alamo Beside the Texas flag, but she waded on through. She got cut with a sword at Chancellorsville, And she got cut again at Shiloh Hill. There was Robert E. Lee, Beauregard, and Bragg, And the south wind blew hard on that Ragged Old Flag. On Flanders Field in World War I She got a big hole from a Bertha gun. She turned blood red in World War II. She hung limp and low by the time it was through. She was in Korea and Vietnam. She went where she was sent by her Uncle Sam. She waved from our ships upon the briny foam, And now they’ve about quit waving her back here at home. In her own good land she’s been abused— She’s been burned, dishonored, denied, and refused. And the government for which she stands Is scandalized throughout the land. And she’s getting threadbare and wearing thin, But she’s in good shape for the shape she’s in. ‘Cause she’s been through the fire before, And I believe she can take a whole lot more. So we raise her up every morning, Take her down every night. We don’t let her touch the ground, And we fold her up right. On second thought I do like to brag, ‘Cause I’m mighty proud of that Ragged Old Flag.”

—From “Ragged Old Flag” by Johnny Cash

Wolf Family Vineyards is a fantastic family-owned winery in the Napa Valley. Winemaker Karen Culler has done beautiful work with both estate and purchased fruit. The **2005 Wolf Family “Phaedrus” Cabernet Sauvignon (\$39.99)** is bright, bold and beautifully balanced. Black fruit dominates with hints of blue fruit, vanilla and cassis. Comprised of 86% cabernet sauvignon with the remainder a mix of malbec and petit verdot, the **2005 Wolf Estate Cabernet Franc (\$59.99)** is, to me, the best wine from the estate. The wine shows loads of black and red fruit with just a hint of herbs and vanilla. The wine is very concentrated. Both wines are very limited, with production less than 500 cases.

Mike Jordan

# TREY'S *July Picks*

Looking for a California red to enjoy now? These wines are young but still show plenty of ripe fruit and balance. All are excellent picks to enjoy with grilled chops, steak or even hamburgers. And remember to always start off with Champagne or a fresh white and work your way to these.

## **2004 Niner Wine Estates "Bootjack Ranch" Paso Robles Cabernet Sauvignon (\$21.99)**

Purchased in 1999 by Dick and Pam Niner, this property is located nine miles east of the town of Paso Robles, on Route 46. The 2004 Bootjack Ranch is blended with 7% cabernet franc, to help give the wine an extra dimension of earthiness and complexity. This is a fleshy ripe wine that shows flavors of mocha, Asian Five Spice and black cherries. A very tasty wine from Paso!

## **2005 Hess "Allomi Vineyard" Napa Cabernet Sauvignon (\$21.99)**

The Allomi Vineyard rests in one of the more remote and wild corners of Napa County, on the east side of Howell Mountain. This southwest facing vineyard is made up of clay loam soils about three feet deep and alluvium derived from sedimentary rock. The wine is made in a more classic style, with balance, finesse and just the right amount of oak.

## **2005 Worthy "Sophia's Cuvée" Napa Red**

**(\$28.99)** A new wine for K&L, the Worthy really got us excited here in Hollywood. This is Axios' "second" wine and it's definitely worthy of the attention it has garnered since its release with the 2001 vintage. Winemaker Bob Egelhoff created this wine 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. It shows full, concentrated black cherry and currant fruit that is balanced with some nice acidity and spicy oak. Great for summer barbecue!

## **2005 Joseph Phelps Napa Cabernet Sauvignon**

**(\$44.98)** A very approachable blend of 90% cabernet sauvignon, 6% merlot and 4% petit verdot. About 75% of the fruit came from estate-owned vineyards and 25% from independent growers. The 2005 vintage was unusually late due to mild temperatures. The wine shows lush and creamy in the mouth, with hints of vanilla, mocha, red cherry and plum fruit. Tannins are sweet and integrated.

*Trey Beffa*



## *Domestics*

# HOLLYWOOD HOT PIX *Rising Stars of the Central Coast*

These are the people following the dream; they are who many of us wish we were when we're fantasizing about quitting our jobs and following our bliss: creating the rock-star wine that gets all the accolades. But in fantasy we often forget about all the hard work and suffering it takes to get there. Here's a group of hard workers that are, in some way, living the dream. They're still suffering just a little and haven't quite gotten the acclaim yet, but if they keep making such quality wines, they soon will!

**Dragonette Cellars** Brandon Sparks-Gilles and Steve and John Dragonette are a formidable team of young winemakers. They all spent years working at various ventures in the wine industry before coming together to create Dragonette Cellars. The **2005 Dragonette Cellars Santa Ynez Syrah (\$29.99)** is sourced from the Tierra Alta Vineyard in Ballard Canyon and the Cuatro Vientos Vineyard in Los Olivos. It is a cooler climate styled syrah with ripe brambly fruit and overt spice notes. This wine reminded me of some of Bob Lindquist's top Qupé cuvées. The syrah is bottled unfiltered and unfiltered and has great stuffing. It should develop nicely over the coming years. The **2006 Dragonette Cellars Sta. Rita Hills Pinot Noir (\$44.99)** is just an infant. It is a blend of Gaia and Fiddlestix Vineyards (both of which are producing some very exciting fruit). As the vines in the Sta. Rita Hills appellation get older, the fruit is maturing beyond that sappy cherry cough syrup character its known for and building real complexity. The Dragonette pinot has some of the meaty, smoky bacon fat character reserved typically for Grand Cru Burgundies like Clos Vougeot. One of our tasters even equat-

ed the wine to a young Meo-Camuzet (high praise indeed from Mr. Trey Beffa, our domestic wine buyer).

**Plata Wine Co.** Robert Plata is a one-man wrecking crew. Recently leaving the retail side of the business he heard the call of the winemaker and ventured off to this more creative avenue. He picks his own grapes, makes the wine, markets it and even delivers it to our door. The **2007 Plata Wine Co. Paso Robles Rosé of Syrah (\$22.99)** is his first release and is a saignée-style rosé bled from the syrah grapes in his Paso Robles vineyard. (I'm really looking forward to his full skin contact syrah when it is released.) The wine possesses great color, with bright acidity and a gorgeous floral and strawberry nose. It is a more mouth-filling style, but its acidity should lend it to great food pairings with grilled meats, especially carne asada with pico de gallo!

**Barrel 27** Russell From and Mac Meyers are another pair of talented winemakers who are pushing the boundaries of good quality and fair pricing. To paraphrase their mission: "They work hard. You work hard. Their goal is to make wine that works hard at helping hard working America relax for a minute, take a load off, and remove the nose from the grindstone for a while." This sentiment is best revealed in their **2005 Barrel 27 Central Coast Syrah (\$14.99)**. This is explosive wine. Given the price I would be hard-pressed to find a better value in California syrah. It is rich, fruit-filled, spicy and meaty. It is everything I enjoy in syrah. I'll be serving this at all my barbecues and you should too.

*Keith Mabry*

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



**HUNGARY**

The Hetzolo Tokajis are finally back in stock—3, 5 and 6 Puttonyos!

**ALSACE/LOIRE VALLEY**

**Charles Baur Cremant d'Alsace Rosé\*** \$17.99

Armand Baur popped a bottle of his Cremant d'Alsace on our last visit and actually said: "You probably have no interest in this, but maybe you would like to try." We said, "Of course we do," and the rest is history. 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. Full of yeasty strawberry fruit and spice, it is a party wine and a terrific summertime tippie.

**2005 Joel Taluau St-Nicolas-de-Bourgueil "L'Expression"\*** \$14.99

Joel and Clarisse Taluau and their three children run this 26-hectare estate planted exclusively to cabernet franc. The "L'Expression" cuvée comes from 35-year-old vines planted on calcium-rich soils. It shows fresh, lovely, light fruits, violet aromas and tremendous black-fruited vibrancy.

**2007 Domaine Cherrier & Fils Sancerre Blanc\*** \$17.99

Very aromatic with lovely citrus notes to entice the nose. The attack in the mouth is full, rich and round with more citrus. 2007 is a very nice vintage. Fine acid and balance.

**2006 Domaine de la Louvetrie Muscadet Sèvre et Maine Amphibolite Nature\*** \$9.99

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 or as an apéritif.

**Granges Tiphaine "Les Bulles" Montlouis Brut\*** \$16.99

This no dosage sparkler from Loire Valley rising star Damien Delecheneau is made from 100% chenin blanc. It's crisp, elegant and delicious!

**CHAMPAGNE**

**Ariston Carte Blanche Brut\*** \$24.99

Made from 40% chardonnay, 30% pinot noir and 30% meunier. A balanced cuvée in every way, this Champagne is clean and powerful at once. The length of this little bottle of bubbles proves to me the class of its origin, the small commune of Brouillet in Champagne.

**Collard-Picard Cuvée Selection Brut\*** \$39.99

80% meunier and 20% chardonnay. The base of this wine is 2004, which was fermented in stainless steel with no malolactic fermentation. The reserve wines were aged in giant foudres (1,000 liter or larger barrels) to encourage some contact with oxygen but to avoid flavoring the wine with barrel spice. This is a fresh Champagne with a straw color and a subtle pear-like nose from the meunier. On the palate it is round and full, with plenty of richness.

**BURGUNDY**

**2006 Chablis Domaine Bieville, Louis Moreau\*** Inquire

Superb flavors of minerals, stones and apple. Good richness on the palate and crisp acidity.

**2005 Morey-St-Denis, Domaine Jean-Paul Magnien\*** \$31.99

Almost Chambolle-like in its delicacy and red fruit notes, but shows a classic thread of minerality that is clearly Morey-St-Denis terroir.

**2005 Morey-St-Denis 1er Cru, Mont Luissants, Magnien\*** \$56.99

This comes from the vineyard on the hillside above Clos de la Roche. It has deeper, darker fruit on the nose than the Faconnieres. It is also a bit plummy on the palate, with very rich, round, ripe fruit.

**FRENCH REGIONAL/RHÔNE VALLEY**

**2005 Gigondas Tradition, Moulin de Gardette\*** \$23.99

This is a lovely Rhône red with super bright cherry notes, along with hints of saffras, lavender and cocoa power. 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. Crack open a bottle of the Tradition and enjoy with grilled chicken and fig sausages.

**2005 Châteauneuf-du-Pape, Clos St-Michel\*** \$28.99

A great tasting old school CdP. Big and powerful—decant one hour before serving. Some peppery and meaty nuances. Lingering finish. 90 pts RP.

**2005 Chateaneuf-du-Pape, Chante Cigale\*** Inquire

90 points RP: "The 2005 Chateaneuf du Pape has a deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity."

**2007 Begude Sauvignon Blanc, Limoux\*** \$12.99

**2007 Begude VdP Pinot Noir Rosé\*** \$12.99

Just arrived and these are very good wines. The sauvignon is crisp, clean, with a lingering finish. The rosé is bright, lively, and dry.

**2005 Cremant de Limoux Antech "Cuvée Eugenie"\*** \$13.99

From La Maison Antech located in the southern French region of the Languedoc comes this beautiful example of Cremant de Limoux. Named after the grande dame of the estate, Eugenie Limouzy, this Cremant de Limoux is composed of 50% chardonnay, 40% chenin blanc and 10% mauzac. It is produced along the lines of méthode champenoise and spends 12 months on the lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey. At less than half the price of a bottle of Champagne, the cuvée Eugenie is the perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter.

**2007 VdP du Côtes de Thau Syrah Rosé Hecht & Bannier\*** \$9.99

A FUN rosé from the South of France that officially kicks off the 2008 rosé season here at K&L! Strawberry, watermelon and pomegranate nuances abound in this delectably juicy pink wine that pairs with just about anything! This is a K&L exclusive and one hecht of a deal.

**2007 Coteaux du Languedoc Prieuré Saint Hippolyte Rosé\*** \$9.99

Another superb rosé for your summer enjoyment. Mulan and I found this wine in a small town northwest of Montpellier—in Fontes—and we even attended their big rosé festival. You know the wine is delicious! Don't miss it.

**SPAIN**

**2006 Acústic "Acústic" Monsant, Spain\*** \$17.99

90 points WA: "The 2006 Acoustic is a notable value composed of 55% samsó and 45% garnacha aged for 10 months in French oak. Dark ruby/purple, it exhibits a fragrant bouquet of cedar, spice box, mineral, and black cherry. This leads to a smooth-textured, elegant, sweetly-fruited wine already revealing considerable complexity."

**2005 Mas Estela "Quindals" Empora Costa Brava\*** \$22.99



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.

This easy-to-like, balanced and food-friendly red is a blend of garnacha (90%), syrah (5%) and cariñena (5%) aged for 12 months in French oak.

#### SOUTHERN HEMISPHERE/COMMONWEALTH

##### 2006 Kirkham Peak Sauvignon Blanc, Marlborough\* \$11.99

A great follow-up to the 2005 production. Perfumed aromas of gooseberries and lime zest; this is a crisp clean and mouthwatering white on the palate. Aromas of grapefruit, lychee and minerals. It has a nice roundness mid-palate with zingy acidity and a delicious mineral finish.

#### ITALY

##### Ca Berti Lambrusco Grasparossa "Classico" \$8.99

Half dry and half blissfully sweet (but never cloying), this bubbly red is fragrant and fruity on the nose with black cherries and maraschinos. The bubbles are quite elegant and persistent on this number, ushering in a palate impression that is richly full-bodied and harmonious. More full-flavored and intense than other Ca Berti wines.

##### 2006 Ermacora Pinot Bianco\* \$15.99

2 Red Glasses GR. This is the wine Ermacora is most known for in Italy. It is un-oaked, majestic on the palate, with tremendous focus and concentration, rich and creamy, with custard-like flavors and hints of apples.

##### 2006 Blason Franconia\* \$11.99

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

#### 2007 SAUTERNES PRE-ARRIVAL: CLYDE'S CELLAR PICKS

If you like 1988 Sauternes, you will love the 2007s.

##### Clos Haut-Peyraguey (375ml) \$27.99

##### Clos Haut-Peyraguey \$54.99

92-94 pts RP. 91-95 pts WS: "Impressive finish on this wine, which shows a spicy, sweet-and-sour, tropical fruit character on both nose and palate. Full-bodied, thick and racy. Lots going on."

##### Doisy-Daëne, Barsac (375ml) \$23.99

##### Doisy-Daëne, Barsac \$44.99

94-96 pts RP. 90-94 pts WS: "Intensely spicy, with lots of dried apricot, apple and pear character on the nose and palate. Full and rich, yet racy and lively. Shows balance and wonderful potential." K&L's notes: \*\* At UGC this wine was fabulous. Lush and perfectly balanced on the palate.

##### Doisy-Védrines (375ml) \$19.99

##### Doisy-Védrines \$39.99

89-93 pts RP. 89-93 pts WS: "Lots of lemon cream and blanched almonds follow through to a medium-to-full body, with plenty of spicy, dried apricot character on the finish." K&L's notes: \* At UGC the wine showed sweet, spicy fruit and some coconut. Great balance and superb palate impression.

##### de Myrat (375ml) \$19.99

##### de Myrat \$37.99

92-94 pts RP. 92-96 pts WS: "Dried apple, pear and honey on the nose and palate. Full-bodied, medium sweet, with a citrus fruit, apricot and spice character. Long and flavorful."

##### Lafaurie Peyraguey (375ml) \$26.99

##### Lafaurie Peyraguey \$49.99

91-93 pts RP. 91-95 pts WS: "Thick and rich, with lots of dried pineapple and honey character. Full-bodied, medium sweet, with some spice and a long finish. Powerful."

##### Rayne Vigneau (375ml) \$21.99

##### Rayne Vigneau \$42.99

92-96 pts WS: "Lively aromas and flavors of green apples, limes, papaya and honey. Full-bodied, yet balanced and medium sweet. Spicy and rich. Very long. Rayne-Vigneau is making better wine each vintage."

##### Rieussec (375ml) \$46.99

##### Rieussec \$89.99

92-94 pts RP. 93-97 pts WS: "Balanced and very spicy, with almond paste and apricot. Full-bodied, medium sweet, with a long, fruity, tangy finish. Layered and stylish." K&L's notes: \*+ Huge wine. Very concentrated. Lush and fat on the palate. Will need many years.

##### Sigalas-Rabaud (375ml) \$26.99

##### Sigalas-Rabaud \$51.99

91-93 pts RP. 93-97 pts WS: "Fabulous aromas of dried apricot, botrytis spice and almonds. Full-bodied, with great intensity and a sweet palate. Long and layered, with loads of everything. Very, very impressive." K&L's notes: \* Another fine 2007. Lush flavors of coconut and pineapple.

##### Suduiraut (375ml) \$39.99

##### Suduiraut \$79.99

91-93 pts RP. 92-96 pts WS: "Solid baby sticky, with a core of apple pie, honey and spicy fruit on the palate. Medium- to full-bodied, with medium sweetness and a lively finish." K&L notes: \* Big wine showing a bit of alcohol. Thick, ripe, lush. Should be fine.

#### 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

These wines are in our stores now and many are ready to drink. Supplies of some wines are limited, so act fast.

## VALUE WINES UNDER \$30

1996 de Sales, Pomerol	\$24.99
2000 Lamothe Bergeron, Médoc (1.5L)	\$46.99
2000 Coufran, Médoc	\$27.99
2000 Trebiac, Graves	\$15.99
2001 Pauillac, Pauillac	\$24.99
2001 Haut-Vigneau, Pessac	\$17.99
2002 Dame de Montrose, St-Estèphe	\$29.99
2002 Potensac, Médoc	\$19.99
2002 Sociando Mallet, Médoc	\$29.99
2003 Belle-Vue, Haut-Médoc	\$19.99
A great high score and an even better low price!	
2003 Caronne-Ste-Gemme, Médoc*	\$19.99
2003 Closiere de Clos Fourtet	\$29.99
Sweet and sexy wine—great right now. Toasty.	
2003 Couhins-Lurton, Pessac	\$29.99
2003 Greysac, Haut-Médoc	\$16.99
2003 Lamothe-Bergeron, Médoc (1.5L)	\$39.99
2003 les Allées de Cantemerle	\$19.99
2003 Malmaison, Moulis*	\$10.99
2003 Mondorion, St-Emilion	\$19.99
2003 De Rochemorin, Pessac	\$21.99
2003 Poujeaux, Moulis	\$29.99
Clyde loves it.	
2004 Bastide de Dauzac, Margaux	\$24.99
2004 Cantemerle, Haut-Médoc	\$26.99
2004 Clarke-Rothschild, Lustrac	\$19.99
Another winner from these people.	
2004 du Moulin, Haut-Médoc*	\$19.99
2004 Malmaison, Moulis*	\$14.99
2004 Pipeau, St-Emilion	\$29.99
This wine is sexy-flashy.	
2004 Phélan-Ségur, St-Estèphe	\$29.99
2004 Lalande de Borie, St-Julien	\$28.99
Super delicious. Soft and toasty.	
2004 Malmaison, Moulis	\$14.99

## OTHER BORDEAUX 1970-2004

1970 Beychevelle, St-Julien \$199.00  
Great condition—Mahler-Besse cellar.

1971 Siran, Margaux (1.5L)	\$229.00
1976 Latour, Pauillac (1.5L)	\$649.00
1982 Cos d'Estournel, St-Estèphe	\$399.00
1982 La Lagune, Médoc	\$249.00
1983 Margaux, Margaux	\$899.00
1985 Lafite-Rothschild, Pauillac	\$595.00
1985 Margaux, Margaux	\$850.00
1986 Lynch-Bages, Pauillac	\$299.00
1986 Mouton-Rothschild, Pauillac	\$999.00
1990 Figeac, St-Emilion	\$299.00
94 pts RP: "The 1990 is a great Figeac, potentially a richer, more complete and complex wine than the 1982."	
1993 Latour, Pauillac	\$499.00
1994 Mouton-Rothschild, Pauillac	\$399.00
1994 Reserve de Comtesse, Pauillac	\$44.99
1996 Labégorce, Margaux	\$39.99
Will cellar well—SUPERB! Buy this wine!	
1996 Lynch-Bages, Pauillac	\$209.99
94 pts RP: "... crème de cassis, ripe fruit, medium to full body, high tannin, wonderful sweetness, massive richness on the mid-palate, and abundant power, density, and ripeness."	
1997 Labégorce (1.5L)	\$69.99
This is a fabulous value! The wine in magnum is perfect right now—all fruit! Stunning!	
1998 Grand Pontet, St-Emilion	\$49.99
Killer value! Lush and ready.	
1998 Margaux, Margaux	\$369.00
One-quarter of the price of the 2005!	
1999 Cos d'Estournel, St-Estèphe	\$139.00
1999 Cos d'Estournel (1.5L)	\$249.00
A superb value from a very underrated wine—better than their 2000?	
1999 Haut-Bailly, Pessac	\$69.99
A very elegant, yet powerful wine. Quite long on the palate with good grip. Delicious, exotic and velvety fruit.	
1999 Lynch-Bages, Pauillac	\$149.00
1999 Margaux, Margaux	\$369.99
94 pts RP: "...archetypical Château Margaux of richness, finesse, balance, and symmetry."	
1999 Pichon-Lalande (1.5L)	\$229.00
2000 Haut-Bailly, Pessac	\$139.00
2000 Latour, Pauillac	\$1,299.00
2001 Cos d'Estournel, St-Estèphe	\$159.99
Stunning wine—much better than their 2000.	
2001 d'Angludet, Margaux	\$44.99
2001 Larrivet Haut-Brion, Pessac	\$39.99
2002 Haut-Bailly, Pessac	\$49.99

90 points RP: "... this medium-bodied wine has the hallmark purity married graciously with nicely concentrated fruit..."

2003 d'Angludet, Margaux \$49.99  
Very ripe and round. Hold for a few years.

2003 Ferrière, Margaux \$34.99

2003 Haut-Bailly, Pessac \$49.99  
It is a pure expression of the terroir with only 50% new oak used.

2003 Latour, Pauillac \$1,499.00

2003 Léoville-Las-Cases (375ml) \$99.99

2003 Léoville-Las-Cases, (1.5L) \$399.00

2003 Palmer, Margaux (1.5L) \$349.00

2003 Reserve de Comtesse, Pauillac \$36.99  
This wine is delicious right now. A big hit at our recent RWC tent event.

2004 Blason L'Evangile, Pomerol \$31.99

2004 Brio de Cantenac, Margaux \$31.99

2004 Cheval Blanc, St-Emilion \$299.99

2004 Clos d'Oratoire, St-Emilion \$42.99

2004 Cos d'Estournel, St-Estèphe \$99.99

2004 d'Aiguilhe, Castillon \$34.99

2004 Latour, Pauillac \$599.00

2004 La Fleur de Bouard, Lalande Pomerol \$34.99

2004 les Forts de Latour, Pauillac \$219.00

2004 Lynch-Bages, Pauillac \$84.99

2004 Malescot-St-Exupéry \$39.99

Clyde loves this—has a case of mags in his cellar.

2004 Margaux, Margaux \$319.00

2004 Margaux, Margaux (1.5L) \$599.00

2004 Margaux, Margaux (3L) \$1,199.00

2004 Montrose, St-Estèphe \$68.99

2004 Pavillon Rouge, Margaux \$59.99

Stunning in March at the Margaux dinners.

2004 Pichon-Baron, Pauillac \$76.99

93 pts RP: "An undeniable star of the vintage."

2004 Pichon-Lalande, Pauillac \$79.99

92 pts RP: "...a strong effort for the vintage."

2004 Reserve de Comtesse \$33.99

Classic style with lots of cedar oak.

## CLYDE'S PICKS FOR DRINKING NOW

1997 Labégorce, Margaux (1.5L) \$69.99

1999 Labégorce, Margaux \$34.99

1999 Labégorce, Margaux (1.5L) \$74.99

Perfect right now—bring on the rack of lamb for the 1997 and a barbecued steak for the 1999. You can not go wrong with these two wines.



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.

### 2005 BORDEAUX-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.

### VALUE WINES UNDER \$30

**Au Grand Paris, Bordeaux Superior** \$12.99  
Top ten value 2005 in *Wall Street Journal*.

**Belgrave, Médoc** \$29.99  
91 points WS: "There's black licorice, coffee bean and ripe fruit."

**Bernadotte, Haut-Médoc** \$19.99

**Bois Martin, Pessac** \$14.99

**Chantegrive, Graves** \$22.99  
Fabulous value. Great minerality and length.

**Coufran, Médoc** \$27.99  
91-93 points WE: "If you're looking for great, ripe black currant fruits, this is where to come. The wine is full and hugely fruity, but it still manages a good Bordeaux sense of proportion."

**Croix de Rambeaux, St-Emilion** \$19.99

**de Lugagnac, Bordeaux** \$12.99  
The top 2005 value in the *Wall Street Journal*.

**de Francs les Cerisiers,**

**Côtes de Francs** \$21.99

**Etoiles de Mondorion, St-Emilion\*** \$19.99

**Fonreaud, Llistrac\*** \$17.99  
Extremely well-made. Quite round.

**Grand Bateau, Bordeaux** \$10.99

**Grand Villages Rouge** \$16.99

**Lalande-Borie, St-Julien** \$27.99

**Larruau, Margaux** \$29.99

**Le Pape, Pessac** \$25.99  
Great minerality.

**Les Tours de Mons, Margaux** \$29.99

**Les Tours de Peyrat VV, Côte Blaye** \$14.99  
Top ten value 2005 in *Wall Street Journal*. This wine is fabulous—rich and round and classic.

**Les Trois Croix, Fronsac** \$24.99

**Mille-Roses, Haut-Médoc** \$25.99  
Sweet and fruity—delicious!

**Mylord, Bordeaux** \$10.99

**Nodeau, Côtes de Bourg** \$11.99  
Top ten value 2005 in *Wall Street Journal*.

**Paloumey, Haut-Médoc** \$19.99

**Potensac, Médoc** \$29.99

**Puygueraud, Côtes de France** \$26.99  
Extremely flashy, rich, spicy, and delicious.

**Richelieu, Fronsac\*** \$17.99

**Ste-Colombe, Castillon** \$12.99

**Saransot-Dupre, Llistrac** \$19.99

**Sorbey, Haut-Médoc\*** \$17.99

**Souvenir, Bordeaux\*** \$11.99

**St-Hilaire, Médoc\*** \$17.99

Lots of ripe fruit and lingering finish. Superb!

**Trebiac, Graves\*** \$15.99

**Villegeorge, Haut-Médoc\*** \$19.99

### LEFT BANK/PESSAC

**Baron de Milon, Pauillac** \$37.99  
This is the second wine of Duhart Milon—this label is usually only found in Europe.

**Beychevelle, St-Julien** \$64.99

**Brown Rouge, Pessac** \$39.99

**Cantemerle, Médoc** \$39.99

**Chasse-Spleen, Médoc** \$39.99

Buy this for the cellar—great value!

**Croizet Bages, Pauillac** \$39.99

**d'Armailhac, Pauillac** \$49.99

**de Pez, St-Estèphe** \$39.99

**Ferrière, Margaux** \$49.99

**Haut-Bailly, Pessac** \$149.99

**Lagrange, St-Julien** \$69.99

**La Parde de Haut-Bailly, Pessac** \$36.99

Second wine of Haut-Bailly at 1/4 the price.

**Lascombes, Margaux** *Inquire*

**Labegorce, Margaux** \$49.99

**Meyney, St-Estephe** \$31.99

**Pichon-Lalande (6L)** \$1,099.00

**Talbot, St-Julien** \$59.99

### RIGHT BANK WINES

**Angelus, St-Emilion (1.5L)** \$799.00

**Canon, St-Emilion** \$124.99

**Clos de la Vieille Eglise, Pomerol** \$79.99

The fruit is dark, intense, deep and powerful.

**Fleur de Bouard, Lalande Pomerol** \$39.99

**de Sales, Pomerol (1.5L)** \$61.99

**Larmande, St-Emilion** \$34.99

Delicious wine for mid-term ageing.

**Larcis-Ducasse, St-Emilion** \$249.99

**Le Fer, St-Emilion** \$31.99

**l'Enclos, Pomerol** \$37.99

**Rochebelle, St-Emilion** \$47.99

**Rochebelle, St-Emilion (1.5L)** \$94.99

Exceptionally well-made wine. Good old school Right Bank flavors and fine depth.

**Sansonnet, St-Emilion** \$59.00

**Valrose, Cuvee Alienor** \$34.99

**Soleil, St-Emilion** \$31.99

Fabulous wine made by Stephan Neipperg of Canon-La-Gaffelière.

### BORDEAUX ROSÉ/WHITE

**2006 Rosé de Château Clarke\*** \$11.99

**2006 Rosé de Haut-Bailly** \$14.99

**2004 Brown Blanc, Graves** \$29.99

**2004 Canteleys Blanc, Pessac** \$17.99

Stunning wine—long on palate, refreshing!

**2005 Clos Floridene Blanc, Graves\*** \$19.99

According to RP: "... a superb white Graves."

**2005 Château Ducla Experience XIII** \$16.99

Ralph's favorite. Creamy and rich.

**2005 Couhins-Lurton, Pessac** \$39.99

**2005 La Louvière, Pessac\*** \$35.99

**2005 de Rochemorin Blanc, Pessac** \$17.99

**2006 Clos Floridene Blanc, Graves\*** \$24.99

**2006 Château Reynon "VV"\*** \$13.99

Delicious, snappy, citric aromas and flavors.

Great balance. Denis Durbourdieu makes great wines. This is superb.

**2006 Le Cygne de Fonreaud\*** \$17.99

Perfect balance and structure with a creamy

mouthfeel and crisp finish. Stunning wine.

**2006 Roquefort Blanc,**

**Entre Deux Mers\*** \$11.99

**2006 St-Jean des Graves Blanc\*** \$14.99

### SAUTERNES 1982-2005

**1982 Suduiraut** \$99.99

Actually better than the heralded 1983.

**2001 Castelnau de Suduiraut** \$29.99

**2001 Dudon** \$24.99

**2001 Liot** \$29.99

Fabulous wine—sweet and lovely. Value!

**2004 Climens, Barsac** \$79.99

**2004 Lieutenant de Sigalas Rabaud\*** \$19.99

Extremely spicy on the nose, some coconut nuances on the palate. Another K&L fave.

**2005 Doisy-Védrines (375ml)** \$22.99

**2005 Doisy-Védrines** \$44.99

One of our favorites. Top-rated wine in recent

top 100 wines of the world.

**2005 Guiraud** \$69.99

One of the top rated Sauternes of 2005

**2005 La Tour Blanche** \$59.99

**2005 Rayne-Vigneau** \$39.99

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



**CABERNET SAUVIGNON**

1999 Beringer Private Reserve	\$89.99
2002 Arrowood, Sonoma	\$34.99
2002 Beringer PR (375ml)	\$39.99
2003 Heitz "Martha's Vineyard"	\$109.99
2003 Silver Oak, Napa	\$89.99
2004 Altamura, Napa	\$69.99
2004 Burgess, Napa	\$24.99
2004 Ch Montelena Estate, Napa	\$112.99
2004 Clos La Chance Estate	\$34.99
2004 Clos Tita "Gironde"	\$24.99
2004 Col Solare, Washington	\$49.99
2004 Dunn, Howell Mountain	\$79.99
2004 Heitz Cellars, Napa	\$39.99
2004 Jordan, Alexander Valley	\$46.99
2004 Kathryn Kennedy "Lateral"	\$32.99
2004 Keenan, Napa	\$39.99
2004 Keenan Reserve, Spring Mtn	\$89.00
2004 Mount Eden "Cuvée Saratoga"	\$23.99
2004 Mt. St. Helena, Napa	\$19.99
2004 Napanook Napa Red	\$39.99
2004 Phelan "Estate Grown"	\$69.99
2004 Roberts and Rogers, Napa	\$69.99
2004 Rodney Strong, Alexander Vly	\$18.99
2004 Roy J. Maier "St. Helena Rd"	\$38.99
2004 Stag's Leap "Fay"	\$69.99
2004 Stonestreet, Alexander Valley	\$29.99
2004 Vine Cliff, Napa	\$39.99
2004 Worthly "Sophia's Cuvee"	\$28.99
2005 Amavi, Walla Walla	\$24.99
2005 Audelssa "Summit-Mtn"	\$42.99
2005 Avalon, Napa	\$10.99
2005 Barnett, Spring Mtn	\$59.99
2005 Beringer, Knights Valley	\$16.99
2005 Bogle, California	\$9.99
2005 Buehler, Napa Valley	\$21.99
2005 Cannonball, California	\$12.99
2005 Castle Rock "Reserve"	\$15.99
2005 Caymus "Special Selection"	\$149.00
2005 Ch Montelena, Napa	\$41.99
2005 Cliff Lede, Stag's Leap	\$49.99
2005 Cloverdale Ranch	\$27.99
2005 Columbia Crest "H3"	\$11.99
2005 Darioush, Napa	\$79.99
2005 Desert Wind "Ruah"	\$12.99
2005 Donati Family Vineyard Claret	\$17.99
2005 Edge, Napa	\$16.99
2005 Ehlers Estate, Napa	\$39.99
2005 Far Niente, Oakville	\$99.00

2005 Genuine Risk, Santa Ynez	\$21.99
2005 Green Lion, Napa	\$18.99
2005 Hawk Crest, California	\$9.99
2005 Hess "19 Block Cuvée"	\$31.99
2005 Hess Estate "Allomi"	\$21.99
2005 Hewitt, Rutherford	\$65.99
2005 Honig, Napa	\$30.99
2005 House Wine Red	\$10.99
2005 Janzen, Napa	\$64.99
2005 Justin "Isosceles"	\$54.99
2005 Karl Lawrence, Napa	\$59.99
2005 Ladera, Napa	\$33.98
2005 Larkmead, Napa	\$54.99
2005 L'Aventure "Optimus"	\$39.99
2005 Lewis Cellars, Reserve	\$112.99
2005 Newton "Unfiltered"	\$44.98
2005 Newton, Red Label Claret	\$18.99
2005 Paul Hobbs "Crossbarn"	\$44.99
2005 Provenance (375ml)	\$16.99
2005 Robert Mondavi, Napa	\$19.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Shelter "Headwater"	\$59.99
2005 Simi, Alexander Valley	\$19.99
2005 Slingshot, Napa	\$22.99
2005 Snowden "The Ranch"	\$39.99
2005 Terra Valentine, Spring Mtn	\$32.99
2005 Twenty Bench, Napa	\$15.99
2005 Two Tone Farm, Napa	\$8.99
2005 Wolf Family "Phaedrus"	\$39.99
2006 Decoy, Napa Red	\$27.99
2006 J Lohr "Seven Oaks"	\$11.99
2006 Joel Gott "815 Blend"	\$14.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$21.99
2006 McManis, California	\$8.99
2006 Owen Roe "Sharecroppers"	\$19.99
2006 Shannon Ridge, Lake County	\$15.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99

**MERLOT**

2003 Columbia Crest "Grand Estates"	\$8.99
2004 Simi, Sonoma	\$14.99
2005 Duckhorn, Napa	\$49.99
2005 Green Lion, Napa	\$13.99
2005 Lewis Cellars, Napa	\$69.99
2005 Parcel 41, Napa	\$16.99
2006 Bogle Vineyards, California	\$7.99
2006 Kalinda, Napa	\$17.99

2006 Kirkham Peak, Napa	\$17.99
2006 McManis, California	\$8.99
2006 Stephen Vincent, California	\$9.99

**PINOT NOIR**

2005 Artesa Reserve, Carneros	\$29.99
2005 Domaine Alfred "Chamisal"	\$38.99
2005 Eyrie "Estate Grown"	\$31.99
2005 Handley, Anderson Valley	\$25.99
2005 J Wine Co., Russian River	\$24.99
2005 Maysara "Jamsheed"	\$19.99
2005 Porter Creek "Fiona Hill"	\$34.99
2006 Argyle, Willamette Valley	\$22.99
2006 August Briggs, Russian River	\$37.99
2006 Bogle, Russian River	\$12.99
2006 Brooks "Janus"	\$29.99
2006 Chalone, Monterey	\$13.99
2006 Chasseur, Sonoma Coast	\$39.99
2006 Dragonette Cellars, SRH	\$44.99
2006 Eric Kent "Windsor Oaks"	\$37.99
2006 Et Fille "Kalita Vineyard"	\$39.99
2006 Et Fille "Palmer Creek "	\$34.99
2006 Ferreira "Moore Vineyard"	\$23.99
2006 Foley, Sta. Rita Hills	\$32.99
2006 Hamacher "H Wines"	\$20.99
2006 Harrington "Gap's Crown"	\$44.99
2006 Hocus Pocus, Willamette Vly	\$24.99
2006 Holdredge, Russian River	\$31.99
2006 Husch, Anderson Valley	\$22.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Kanzler, Sonoma Coast	\$47.99
2006 La Bete "Selection du Cave"	\$16.99
2006 Londer, Anderson Valley	\$34.99
2006 Lucia "Garys' Vineyard"	\$49.99
2006 Lucia, Santa Lucia Highlands	\$39.99
2006 Mark West, California	\$9.99
2006 Olivet Lane, Russian River	\$34.99
2006 Owen Roe, Eola-Amity Hills	\$41.99
2006 Patton Valley, Willamette Vly	\$33.99
2006 Patz & Hall, Sonoma Coast	\$37.99
2006 Poppy, Monterey	\$11.99
2006 Roessler Cellars "Bluejay"	\$29.99
2006 Testarossa "Palazzio"	\$29.99
2006 Westrey "Oracle Vineyard"	\$27.99
2006 Westrey "Reserve"	\$29.99
2006 Windy Oaks "Diane's Block"	\$44.99
2006 Windy Oaks "Schultze Family"	\$36.99
2006 ZD, Carneros	\$32.99





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.

#### ZINFANDEL

2005 Boeger "Walker"	\$16.99
2005 Hendry "Block 7"	\$27.99
2005 Klinker Brick "Old Vine"	\$14.99
2005 7 Deadly Zins	\$13.99
2005 Peter Franus, Napa	\$22.99
2005 Rosenblum "Annette's"	\$29.99
2005 Rosenblum "Planchon"	\$19.99
2005 Storybook "Eastern Exposures"	\$42.99
2005 Turley "Old Vines"	\$59.95
2005 Turley "Juvenile"	\$39.95
2006 Alexander Valley "Sin Zin"	\$13.99
2006 August Briggs, Napa	\$27.99
2006 Bogle "Old Vines"	\$9.99
2006 Dashe, Dry Creek	\$19.99
2006 Four Vines "The Maverick"	\$22.99
2006 Gamba "Old Vine-Estate"	\$38.99
2006 Girard, Napa	\$22.99
2006 Joel Gott, California	\$12.99
2006 Kalinda, Napa	\$16.99
2006 Parkmon "Ancient Vines"	\$24.99
2006 Ridge "East Bench"	\$28.99
2006 Rombauer, California	\$26.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Seghesio, Sonoma	\$16.99
2006 Shenandoah "Special Reserve"	\$8.99
2006 Sobon "Fiddletown"	\$16.99
2006 Sobon "Rocky Top"	\$12.99
2006 Storybook "Mayacamas"	\$29.99
Rosenblum "Cuvée XXX"	\$8.98

#### MISC RED

2001 Steele "Parmelee-Hill" Syrah	\$17.99
2003 Kunde, Sonoma Syrah	\$19.99
2004 Dubost, Paso Robles Syrah	\$17.99
2004 Jaffurs "Verna's" Syrah	\$37.99
2005 Barrel 27, Central Coast Syrah	\$14.99
2005 Concannon, Petite Sirah	\$13.99
2005 Cristom "Estate" Syrah	\$29.99
2005 David Bruce, Central Coast PS	\$14.99
2005 Lagier-Meredith Syrah	\$54.99
2005 Lewis Cellars "Ethan's" Syrah	\$47.99
2005 Lost Canyon "Stage Gulch"	\$34.99
2005 Rosenblum "Pickett Road" PS	\$27.99
2005 Rosenblum "Rominger" Syrah	\$23.99
2005 T-Vine Cellars "Frediani" Syrah	\$33.99
2006 Bogle, California Petite Sirah	\$9.99
2006 Four Vines "Heretic" PS	\$34.99
2006 Girard, Napa Petite Sirah	\$26.99

2006 Hocus Pocus Syrah	\$17.99
2006 Owen Roe "Ex-Umbris" Syrah	\$21.99
2006 Sobon, Amador County Syrah	\$13.99
2006 Two Mile "Rosciano" PS	\$31.99
2005 Bacio Divino "Pazzo"	\$27.99
2005 Domenico Montepulciano	\$19.99
2005 Kaena, Santa Ynez Grenache	\$23.99
2005 Paraduxx, Napa Red	\$47.99
2005 Purisima Canyon, Sonoma Red	\$10.99
2005 Turnbull "Old Bull" Red	\$18.99
2005 Villa Creek "Willow Creek"	\$29.99
2006 Caduceus "Chupacabra"	\$24.99
2006 Folie à Deux "Menage à Trois"	\$8.98
2006 Four Vines "Anarchy"	\$37.99
2006 Hey Mambo "Sultry Red"	\$8.99
2006 Orin Swift "The Prisoner"	\$31.95
2006 Villa Creek "Willow Creek"	\$34.99
2006 Villa Creek Garnacha	\$34.99

#### CHARDONNAY

2004 Mount Eden Estate	\$49.99
2005 Beringer "Sbragia"	\$34.99
2005 Chasseur, Sonoma Coast	\$37.99
2005 Landmark "Damaris"	\$34.99
2005 Olivet Lane, Russian River	\$19.99
2005 Ramey "Hudson"	\$55.99
2005 Robert Mondavi, Napa	\$14.99
2006 Bogle, California	\$7.99
2006 Cakebread, Napa	\$35.99
2006 Chalone, Monterey	\$9.99
2006 Clos la Chance "Hummingbird"	\$9.99
2006 Far Niente, Napa	\$44.99
2006 Four Vines "Naked"	\$10.99
2006 Frog's Leap, Napa	\$19.99
2006 Hanna, Russian River	\$16.99
2006 Heitz, Napa	\$16.99
2006 Heron, California	\$8.99
2006 Hess "Su'skol Vineyard"	\$21.99
2006 Hess, Monterey	\$8.99
2006 Iron Horse "Unoaked"	\$21.99
2006 Justin, Paso Robles	\$14.99
2006 Kalinda, Anderson Valley	\$13.99
2006 K-J "Vintner's Reserve"	\$11.99
2006 La Crema, Sonoma	\$15.99
2006 L'Angevin, Russian River	\$36.99
2006 Lioco, Sonoma	\$19.99
2006 Londer "Corby Vineyard"	\$25.99
2006 Macrostie, Carneros (375ml)	\$10.99
2006 Margaret's Vineyard, California	\$6.99

2006 Mer Soleil "Silver"	\$34.99
2006 Moobuzz, Sonoma Coast	\$16.99
2006 Mount Eden "Wolff Vineyard"	\$17.99
2006 Newton "Unfiltered"	\$49.99
2006 Olivet Lane, Russian River	\$23.99
2006 Patz & Hall, Napa	\$31.99
2006 Poppy, California	\$9.99
2006 Shannon Ridge, Lake County	\$15.99
2006 Stags' Leap Winery, Napa	\$22.99
2006 Stuhlmuller, Alexander Valley	\$21.99
2006 Talley Estate, Arroyo Grande	\$24.99
2006 Taz, Santa Barbara	\$15.99
2006 Testarossa "Castello"	\$24.99
2007 Foxglove, San Luis Obispo	\$12.99
2007 Luli, Santa Lucia Highlands	\$19.99

#### SAUVIGNON BLANC

2005 Beringer "Alluvium Blanc"	\$11.99
2005 Chance Creek, Redwood Vly	\$10.99
2005 Quivira "Fig Tree Vineyard"	\$14.99
2006 Brassfield "High Serenity"	\$10.99
2006 Gainey, Santa Ynez Valley	\$10.99
2006 Grgich Hills Fumé Blanc	\$26.99
2006 Handley, Dry Creek	\$14.99
2006 Hop Kiln, North Coast	\$15.99
2006 Kalinda, Redwood Valley	\$11.99
2006 Manifesto, California	\$12.99
2006 Mason, Napa	\$12.99
2006 Robert Mondavi, Napa	\$13.99
2006 Wattle Creek, Mendocino	\$11.99
2006 Wildhurst "Reserve"	\$9.99
2007 Bernardus, Monterey	\$12.99
2007 Brander, Santa Ynez	\$10.99
2007 Heitz, Napa	\$18.99
2007 Honig, Napa	\$13.99
2007 Kathryn Kennedy, Santa Cruz	\$17.99
2007 Pomelo, California	\$8.99

#### MISC WHITE

2006 Conundrum California White	\$21.99
2006 J. Wilkes "Bien Nacido"	\$18.99
2006 Tablas Creek "EdB"	\$34.99
2006 Vinum "CNW" Chenin Blanc	\$8.99
2007 Alban, Central Coast Viognier	\$24.99
2007 Copain "Tous Ensemble"	\$19.99
2007 Elk Cove Pinot Gris	\$14.99
2007 Esterlina "Cole Ranch"	\$15.99
2007 Pine Ridge Chenin/Viognier	\$10.99
2007 Etude Pinot Noir Rosé	\$16.99
2007 Coppola "Sofia" Pinot Rosé	\$14.99

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#### MISC TUSCANY

2007 Maritma Sangiovese "4 Old Guys"-A new cuvée	\$7.99
2005 La Mozza I Perazzi Morellino di Scansano	\$14.95
2005 Felsina Chianti Classico-2 Glasses GR	\$16.99
2004 Castello di Monsanto Chianti Classico Riserva	\$19.99
2004 Fattoria del Cerro Vino Nobile di Montepulciano	\$19.99
2005 La Massa Panzano IGT	\$22.99
2003 Tenute Marchese Antinori Chianti Classico Riserva	\$29.95
2004 Felsina Chianti Classico Riserva "Rancia"-95 pts ST	\$34.99
2003 Rocca di Montegrossi "Geremia" Cab-Merlot*	\$34.99
1999 Fontodi Flaccianello-92 pts RP	\$69.99

#### MONTALCINO

2006 Argiano Rosso di Montalcino	\$23.99
2003 La Gerla Brunello di Montalcino	\$39.99
2003 Friggiali Brunello di Montalcino	\$43.99
2001 San Filippo Brunello di Montalcino-90 pts WS	\$44.99
2001 Val di Suga Brunello di Montalcino	\$44.99
2003 Casanova di Neri Brunello di Montalcino	\$49.99
2003 Canalicchio di Sopra Brunello di Montalcino	\$49.99
2003 Il Poggione Brunello di Montalcino	\$54.95
2001 Le Macioche Brunello di Montalcino-91 pts RP	\$58.95
2001 Canalicchio di Sopra Brunello Riserva-92 pts ST	\$64.95
2001 Tornesi Brunello di Montalcino Riserva-92 pts WS	\$69.99
2003 La Gerla Brunello di Montalcino Vigna gli Angeli	\$74.99
2003 Valdicava Brunello di Montalcino-95 pts WS	\$99.95

#### MISC. PIEDMONT

2006 Vietti Barbera d'Asti "Tre Vigne"	\$18.99
2004 Batasiolo Nebbiolo d'Alba	\$16.99
2006 Elio Grasso Nebbiolo d'Alba "Gavarini"	\$19.99
2003 Massa Barbera "Monleale"-2 Red Glasses GR	\$21.99

#### BAROLO/BARBADESCO

2003 Ruggeri Corsini Barolo "San Pietro"*	\$29.99
2004 Produttori del Barbaresco Barbaresco	\$29.99
2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$32.99
2004 Marchesi di Grésy Barbaresco "Martinenga"	\$49.99

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

2006 Blason Franconia "Blaufrankisch"*	\$11.99
2006 Bastianich Tocai Friulano	\$14.95
2006 Venica Collio Pinot Grigio "Jesera"	\$18.99
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
2005 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$19.99
2006 Jermann Pinot Grigio	\$27.99
2004 Bastianich Vespa Bianco	\$29.95
2005 Jermann Vintage Tunina	\$49.95

#### SICILY, SARDINIA & CAMPANIA

2006 Mancini Vermentino di Gallura	\$11.99
2006 Donnafugata Sedara Nero d'Avola	\$12.95
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Gulfi Cerasuolo di Vittoria	\$13.99
2006 Valle dell'Acate "Il Frappato"-2 Glasses GR	\$17.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2003 Arnaldo Caprai Rosso di Montefalco	\$21.95
2004 Palari "Rosso Soprano"	\$29.99
2005 Passopisciaro Sicily IGT-93 pts RP	\$31.99
2003 Mastroberardino Taurasi "Radici"	\$34.99
2004 6 Mura Rosso Isola dei Nuraghi	\$36.99
2003 Scacciadiavoli Sagrantino di Montefalco-2 Glasses GR	\$42.95
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

#### UMBRIA, ABRUZZO, CALABRIA, PUGLIA, MARCHE & LAZIO

2006 Vallevo Montepulciano d'Abruzzo	\$7.99
2005 Vigne e Vini Schiaccianoci Negroamaro Salento IGT*	\$9.99
2006 Collestefano Verdicchio di Matelica-3 Glasses GR	\$13.99
2005 Pasetti Montepulciano d'Abruzzo	\$14.99
2004 Terre di Balbia "Balbium" Rosso IGT Calabria	\$19.95
2006 Arnaldo Caprai Grecante	\$19.99
2004 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Terre di Balbia "Serramonte" Rosso IGT Calabria	\$41.99
2003 Arnaldo Caprai Sagrantino "Collepiano"-3 Glasses GR	\$49.99
2005 Oasi Degli Angeli "Kurni"	\$94.99

#### EMILIA-ROMAGNA & VENETO

Ca Berti Lambrusco "Amabile"*	\$8.99
Ca Berti Lambrusco "Classico"*	\$9.99
2006 Corte Rugolin Valpolicella Classico	\$9.99
2003 Corte Rugolin Crosara delle Strie Amarone Classico	\$37.99
2003 Manara Amarone della Valpolicella	\$41.99
2003 Manara Amarone della Valpolicella "Postera"	\$44.99
2001 Corte Rugolin Amarone Classico "Monte Danieli"	\$46.99
2003 Masi Amarone "Costasera"	\$49.95
2000 Corteforte Amarone	\$49.99
2001 Brigaldara Amarone "Case Vecie"	\$64.99
2003 Speri Amarone	\$66.99

#### CLYDE LOVES THE WINES OF BIBI GRAETZ:

**Bibi Graetz Casamatta Rosso (\$11.99)** After attending a dinner with Bibi at the fine Pasta Moon restaurant in Half Moon Bay I bought a case of his Testamatta 2005 for my cellar. I recommend you try this Casamatta; the *Spectator* loves it too: "Blackberry, currant and earth character follows through to a medium- to full-bodied palate, with soft tannins and a light vanilla-spice aftertaste. Best after 2006."



This is just a smattering of K&L's Burgundies—check our website at [www.klwines.com](http://www.klwines.com) for up-to-the-minute inventory information. Direct Imports indicated by an asterisk\*.

### CHABLIS

2006 Chablis, Château de Maligny	\$16.99
2005 Chablis, J. Moreau & Fils	\$17.99
2005 Chablis, V.V., Grand Rsv. du Domaine, P. Bouchard*	\$18.99
2006 Chablis, Domaine Vocoret	\$18.99
2006 Chablis 1er, Montée de Tonnerre, Domaine Vocoret	\$26.99
2005 Chablis 1er, Vaucopins, Moreau Pere & Fils	\$29.99
2006 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99
2004 Chablis Grand Cru, Bougros, Côte Bougerots, Fevre	\$69.99
2005 Chablis Grand Cru, Vaudesir, Dom. Billaud-Simon	\$73.99

### CÔTES DE BEAUNE/CÔTES DE NUITS & CHALONNAISE

1999 Pommard 1er Cru, Les Rugiens, Michel Gaunoux	\$49.99
2000 Charmes-Chambertin, Grand Cru, Nicolas Potel	\$104.99
2000 Clos Vougeot, Grand Cru, Nicolas Potel	\$104.99
2000 Romanee St. Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Pommard, "Fremiers" 1er Cru, Dom Courcel	\$49.99
2004 Clos de la Roche, Grand Cru, Domaine Lignier	\$235.00
2004 Le Corton, Grand Cru, Bonneau du Martray	\$59.99
2005 Aloxe Corton 1er Cru, Chaillots, Dom d'Ardhuy	\$46.99
2005 Aloxe Corton, Domaine Henri Delagrange	\$46.99
2005 Be Friends Villages, Pinot Noir	\$13.99
2005 Beaune 1er Cru, Vignes Franches, Dom Mazilly	\$33.99
2005 Bourgogne Pinot Noir, Louis Max	\$10.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley/Faiveley	\$17.99
2005 Bourgogne Rouge, Domaine Desertaux-Ferrand	\$18.99
2005 Bourgogne Rouge, Les Barrigards, Dom Edmond Cornu	\$20.99
2005 Chambertin, Grand Cru, Vincent Girardin	\$299.95
2005 Chambolle Musigny, Clos du Village, Domaine de la Guyonnière	\$59.99
2005 Chassagne-Montrachet Rouge, L'Estimée, J-N Gagnard	\$30.99
2005 CdN-Villages, Vieilles Vignes, Desertaux-Ferrand	\$24.99
2005 Gevrey-Chambertin, Champeaux, 1er Cru, Olivier Guyot	\$56.99
2005 Gevrey-Chambertin, Craipillot, 1er Cru, Gerard Seguin	\$47.99
2005 Gevrey-Chambertin, 1er Cru, Combottes, H. Lignier	\$234.99
2005 Gevrey-Chambertin, Champs Chenys, Joseph Roty	\$69.99
2005 Gevrey-Chambertin, Clos Prieur Bas, Joseph Roty	\$72.99
2005 Gevrey-Chambertin, Domaine de la Guyonnière	\$54.99
2005 Gevrey-Chambertin, Domaine Joseph Roty	\$62.99
2005 Marsannay Rouge, Cuvée Marie Ragonneau, C. Audoin	\$23.99
2005 Marsannay, La Montagne, Domaine Olivier Guyot	\$34.99
2005 Mazis Chambertin Grand Cru, Harmand-Geoffroy	\$159.95
2005 Morey St. Denis 1er Cru, Chaffots, Hubert Lignier	\$184.99
2005 Morey-St-Denis 1er Cru, Faconnieres, J-P Magnien	\$49.99
2005 Morey-St-Denis 1er Cru, Vieilles Vignes, H. Lignier	\$234.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castagnier	\$46.99
2005 Morey-St-Denis, En la Rue de Vergy, Michel Gros	\$63.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$63.99

2005 Pommard, Chateau de Puligny-Montrachet	\$49.99
2005 Pommard, Perrières, Mommessin	\$49.99
2005 Volnay, Vieilles Vignes, Domaine Henri Delagrange	\$40.99
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrange	\$19.99
2006 Bourgogne Pinot Noir, Domaine de la Guyonnière	\$19.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$15.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99

### WHITE BURGUNDY

2004 Bourgogne Aligoté, Domaine Benoit Ente	\$18.99
2004 Chassagne Montrachet 1er Cru, Les Chenevottes, Philippe Colin	\$51.99
2004 Chassagne-Montrachet, Maison Labouré Roi	\$29.99
2004 Corton-Charlemagne, Grand Cru, Louis Latour (375ml)	\$43.99
2004 Meursault, Les Tillets, Domaine Denis Carré	\$33.99
2004 Meursault, Maison Louis Latour	\$26.99
2004 Puligny-Montrachet 1er Cru, Chalumeaux, P. Matrot	\$42.99
2004 Puligny-Montrachet 1er Cru, Champ Gain, Benoit Ente	\$81.99
2004 Puligny-Montrachet 1er Cru, Referts, Benoit Ente	\$78.99
2004 St. Aubin 1er Cru, En Remilly, Domaine Alain Chavy	\$17.99
2005 Bourgogne Aligoté, Domaine Ramonet	\$28.99
2005 Bourgogne Blanc, Emotion de Terroirs, Vincent Girardin	\$18.99
2005 Bourgogne Blanc, Domaine François Mikulski	\$29.99
2005 Bourgogne Blanc, Domaine Joseph Roty	\$20.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Bourgogne Blanc, Renommée, Maison Remoissenet	\$19.99
2005 Chassagne-Montrachet, Domaine Niellon	\$53.99
2005 Chevalier Montrachet, Grand Cru, Domaine Niellon	\$294.95
2005 Chevalier-Montrachet, Grand Cru, Philippe Colin	\$270.00
2005 Corton-Charlemagne, Grand Cru, Bonneau du Martray	\$129.95
2005 Corton-Charlemagne, Grand Cru, Maison Champy	\$99.99
2005 Marsannay Blanc, Domaine Joseph Roty	\$32.99
2005 Montrachet, Grand Cru, Marquis de Laguiche, Domaine Joseph Drouhin	\$599.95
2005 Puligny-Mont, Corvées des Vignes, Maroslavac-Leger	\$43.99
2005 Puligny-Montrachet 1er Cru, Champgain, P. Chapelle	\$49.99
2005 Puligny-Montrachet 1er Cru, Chalumeaux, Champy	\$64.99
2005 Puligny-Montrachet, Domaine Bachelet-Monnot	\$42.99
2005 Puligny-Montrachet, Les Corvées, Bernard Millot	\$35.99
2006 Bâtard-Montrachet, Grand Cru, Paul Pernot	\$174.99
2006 Bienvenues-Bâtard-Montrachet, Paul Pernot	\$144.99
2006 Bourgogne Blanc, Domaine Paul Pernot	\$21.99
2006 Chassagne-Montrachet, VV Dom Fontaine Gagnard	\$58.99
2006 Mâcon Milly-Lamartine, Heritiers des Comte Lafon	\$28.99
2006 Puligny-Mont. 1er Cru, Clos de la Garenne, Paul Pernot	\$73.99
2006 Puligny-Montrachet 1er Cru, Folatières, Paul Pernot	\$74.99
2006 Puligny-Montrachet 1er Cru, Pucelles, Paul Pernot	\$97.99
2006 St. Romain, La Perrieres, Henri & Giles Buisson	\$31.99
2006 St. Veran, Domaine André Auvigue	\$13.99

From Champagne to New Zealand to Argentina, K&L has a diverse selection of top-quality imports at affordable prices. Here are just a few.



## CHAMPAGNE

1993 Dom Pérignon Oenotheque	\$335.00
1996 Dom Pérignon Rosé	\$369.00
1996 Salon Blanc de Blancs	\$289.00
1998 Perrier-Jouët "Fleur"	\$109.00
1999 Bollinger Grande Année	\$105.00
1999 Laurent-Perrier Brut	\$49.99
1999 Dom Pérignon Brut	\$119.00
2000 Louis Roederer Cristal Brut	\$245.00
2002 Mandois, Blanc de Blancs	\$54.99
2002 Veuve Clicquot Brut Rosé	\$64.99
Ariston Carte Blanche*	\$24.99
Armand de Brignac	
"Ace of Spades"	\$269.00
Bollinger Special Cuvée	\$46.99
Charles Heidsieck Brut Reserve	\$29.99
Deutz Brut Classic	Inquire
Jacquesson Brut "Cuvée #732"	Inquire
Krug Grand Cuvée Brut	\$129.00
Laurent-Perrier Grand Siècle	Inquire
Laurent-Perrier Demi-Sec	\$29.99
Louis Roederer Brut Premier	Inquire
Michel Dervin Brut	\$25.99
Moët & Chandon White Star	\$34.99
Perrier-Jouët Grand Brut	\$29.99
Piper-Heidsieck Brut	\$24.98
Piper-Heidsieck Brut (375ml)	\$13.99
Taittinger Brut La Francais (375ml)	\$15.98
Taittinger La Francaise Brut	\$41.99
Veuve Clicquot Brut	\$38.99

## PORT

1963 Croft-91 pts WS	\$199.00
1963 Cockburn	\$189.99
1983 Cockburn-97 pts WS	\$109.00
1963 Dow-92 pts WS	\$329.00
1970 Dow-94 pts WS	\$169.00
1966 Fonseca-97 pts WS	\$299.00
1977 Fonseca-100 pts WS	\$259.00
1983 Fonseca-92 pts RP	\$109.00
1994 Fonseca-100 pts WS	\$229.00
1963 Graham-97 pts WS	\$359.00
1966 Graham	\$219.99
5 stars Broadbent! 93 pts WS.	
1970 Graham-94 pts WS	\$199.00
1980 Graham	\$89.99
Do not overlook this vintage for great buys!	
1963 Taylor-97 pts WS	\$349.00
1966 Taylor	\$269.00

Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated.

1977 Taylor-100 pts WS	\$199.00
1985 Taylor-90 pts WS	\$109.99
1963 Warre-92 pts WS	\$249.00
1985 Warre	\$89.99
1987 Krohn Colheita	\$39.99
A difficult vintage climatically, but what a result in the bottle! Delicious.	
Taylor 20 year old Tawny	\$39.99
92 pts RP: "It is my opinion that Taylor's tawny ports are the best of their type."	

## NEW ZEALAND

2006 Kirkham Peak Sauv Blanc	\$11.99
2007 Kim Crawford Sauv Blanc	\$13.99
2007 Drylands Sauvignon Blanc	\$14.99
2007 Dog Point Sauvignon Blanc	\$17.99
2005 Pyramid Valley Vineyards "Lebecca Vineyard" Riesling	\$21.99
2006 Pyramid Valley Vineyard "Lebecca Vineyard" Riesling	\$21.99
2007 Cloudy Bay Sauvignon Blanc	\$23.99
2006 Pyramid Valley Vineyards "Calvert" Pinot Noir	\$39.99

## AUSTRALIA

2005 Bleasdale Verdelho	\$6.99
2006 Heartland "Stickleback" Red	\$7.99
2004 Brokenwood Sémillon, Hunter	\$11.99
2003 Kirkham Peak Shiraz-Cabernet	\$12.99
2005 Peter Lehmann Shiraz, Barossa	\$12.99
2004 d'Arenberg d'Arry's Original Shiraz-Grenache, McLaren Vale	\$12.99
2005 Katnook Estate "Founder's Block" Cabernet Sauvignon	\$13.99
2006 Terlato & Chapoutier Shiraz-Viognier, Pyrenees Victoria	\$14.99
2006 Tait "The Ball Buster" Shiraz-Cabernet-Merlot	\$15.99
2006 Longwood Shearer Shiraz	\$15.99
2002 Brokenwood Wade "Block 2" Shiraz	\$16.99
d'Arenberg "Peppermint Paddock" Sparkling Chambourcin	\$16.99
2006 Torbreck Woodcutters Shiraz	\$16.99
2006 Epsilon Shiraz Barossa	\$19.99
2005 Steve Hoff Shiraz, Barossa	\$23.99
2006 Oliverhill "Clarendon" Shiraz	\$25.99

2006 Oliverhill "Jimmy Section"	\$28.99
2005 Cascabel Shiraz Fleurieu	\$29.99
2004 Wild Duck Creek "Springflat"	\$34.99
2006 Mitolo "Riever" Shiraz	\$35.99
2006 Mitolo GAM Shiraz	\$39.99

## ARGENTINA/CHILE

2007 Altos Las Hormigas Malbec	\$10.99
2007 Mapema Sauvignon Blanc	\$11.99
2005 Terrazas de los Andes Reserva	\$12.99
2006 Alamos Malbec Seleccion	\$12.99
2005 Tiza Malbec, Mendoza	\$15.99
2005 Clos des Andes	\$16.99
2005 Achával Ferrer "Quimera"	\$29.99
2004 Neyen Espiritu de Apalta	\$34.99
2004 Catena Alta Cab Sauv	\$44.99
2005 Almaviva	\$64.99
2005 Achával Ferrer Finca Mirador	\$79.99

## SPAIN/PORTUGAL

2004 Finca Sobreño, Toro	\$11.99
2006 Álvaro Castro, Dão, Portugal	\$11.99
2006 Via Terra, Garnacha Blanc	\$11.99
2006 Luna Beberide Mencia, Bierzo	\$12.99
2006 Via Terra Garnacha, Terra Alta	\$12.99
2004 Capçanes Costers del Gravet Les Vinyasses Monsant	\$14.99
2004 Zarus Barrica, Ribera del Duero	\$14.99
2006 Pazo San Mauro Albariño	\$15.99
2006 Bodegas Vizcarra Ramos Roble	\$16.99
2003 Marques de Vargas Reserva	\$21.99
2004 Juan Rojo Toro	\$22.99
2005 Mas Estela Quindals Empordà	\$22.99
2004 Galena Galena, Priorat	\$23.99
2004 Mas Doix Salanques, Priorat	\$34.99
2004 Chryseia (Portugal)	\$34.99
2005 Chryseia (Portugal)	\$39.99
2004 Torrederos Seleccion	\$39.99

## CLYDE'S HOT PICK

**2005 Lewis Reserve Cabernet Sauvignon, Napa (\$112.99)** The biggest hit at our recent Redwood City Tent Event. Superb wine!

## BRICK'S LATIN PICKS *Burnin' Meat*

**Summer is in full swing.** By now I've fired up the barbecue or smoker, depending on my mood, more times than I can count. Always trying out new twists and old faves on the trusty grill, I have plied my friends and I with more meat than a den of lions could handle. While we are more of a beer crowd when it comes to the grill, others lean towards the fruit of the vine. If you are one of those so inclined here are some grill appropriate wines for you.

*"Summer is in full swing. Here are some grill appropriate wines..."*

I just came across the **2001 Bodegas LAN Reserva Rioja, Spain (\$15.99)**, which will not only make all your pork ribs taste better but will make you look like a champ when you tell every one how much it costs. From one of the best vintages in recent memory in Rioja, this Reserva spent 12 months in new American oak and 24 months in the bottle before it was released. The amazing raw materials that were given to Bodegas LAN were not wasted here, the wine shows incredible spicy aromatics of sandalwood and licorice ropes. Fully integrated and bursting with flavor, this is packed with blackberry, sweet black tea, leather and a subtle peppery spice. If that is not enough for you, the finish is persistent

and lasting with cleansing acid and solid, yet giving tannin. Without a doubt this is terrific wine only magnified by its measly price tag. Take advantage of this amazing value.

Another wine that stopped me dead in my tracks is the **2006 Tierra Prometida Malbec Mendoza, Argentina (\$13.99)**. This is more of a Tri-Tip/Flank Steak kind of job. Made by the popular wine making team of the Durigutti brothers,

Hector and Pablo, who have made wines for well-known Argentine stars like Rutini and Altos las Hormigas, this shows tremendous poise. Aged in 100% new French oak and using grapes from vines in Lujan de Cuyo and Valle de Uco that average 35-years-old, this has a very classy nose that reminds me more of a traditional claret than the typical bombastic malbec. Very inviting, this shows perfumed flavors of red currant, wild berry, vanilla bean and cardamom. This is snappy stuff that will cut through a steak like your best carving knife.

E-mail me with thoughts or questions: [bryan-brick@klwines.com](mailto:bryan-brick@klwines.com)

*Bryan Brick*



*Spain*

## SUN, SUMMER AND SPAIN

I recently returned from a 12-day trip to Spain (for some informative and irreverent reports written by myself and Bryan Brick, visit [blog.klwines.com](http://blog.klwines.com)). While Spain's summer is off to a less-than-sunny start, you can still enjoy the best of Spain's whites in what has been a decidedly sunnier beginning in the States. Spain has a veritable treasure trove of indigenous white wine grapes. And, unlike France or Italy, the short list of grapes is very easy to remember and pronounce. Viura is widely planted throughout Rioja, as well as in Penedes (where it is known as macabeo, and makes up part of the cava blend). It is fresh and retains its natural acidity well. Verdejo, the main grape of Rueda, has taken off in popularity both in the US and in Spain (where every restaurant and wine bar I frequented featured at least one by the glass). Albariño, from the Rias Baixas region in the northwest corner of "green Spain," is extremely aromatic, versatile with food, and by now enjoying its reputation as one of the more exciting Spanish varietals, red or white. Here are some great examples of each of the aforementioned Spanish whites.

**2007 Cvne "Cuvée Monopole" Rioja (\$15.99)** With a total production of more than 600,000 cases, Cvne is large, but not huge by Rioja standards. They are based in Haro, in La Rioja Alta, and have a storied history dating back to the early 20th century. In my mind it is a perfect example of how a large, modern winery, in the right hands, can churn out very good bottles of wine, year in, year out. The "Cuvée Monopole" is composed of 100% viura and is a fresh, balanced sipper to enjoy before a meal or with seafood.

*"Fans of aged riesling, muscadet and other lesser-known values, take note....I had a 1981 that was unbelievable, still vibrant, fresh, and deliciously complex."*

**2007 Bodegas Martinsancho Verdejo, Rueda (\$15.99)** This is Rueda's grand cru white, made by Angel Rodriguez for this family-owned Bodega that dates back to 1780. His 60 hectares of 44-year old vines lie on the stoniest, best piece of real estate in the D.O. I was lucky enough to visit the winery and vineyard on my trip and it was easily among my favorite winery visits, ever. Fresh, with typical melon and gentle peach flavors, along with minerality and terrific acidity, the 2007 is excellent now and will be even better with several years of bottle age. And since these wines are traditionally vinified from great raw material they do age. I had a 1981 that was unbelievable, still vibrant, fresh, and deliciously complex. Fans of aged riesling, muscadet and other lesser-known values, take note....

**2005 Granbazan Albariño "Ambar," Rias Baixas (\$16.99)** Known partially for the baroque label, the wine inside this unusual bottle is surely one of the best albariños currently available. It is rich and ripe, but with the characteristic acidity and expressive flavors and aromas of top-notch albariño. Truly in its moment now, this wine is singing and would be terrific with a heaping plate of shellfish.

*Joe Manekin*

## BEACH BLANKET BUBBLE WINE

Well, not quite “spritz” fans, but close. We’re talking vinho verde, Portugal’s perfect antidote to thirst, arriving zest in time for the long hot days of summer. Precocious and pétillant, these youthful “green” wines need no operating instructions—when the temperature hits 90 degrees, simply chill, open, pour, swirl and swallow. Sipping optional, because instant gratification is the key to unlocking vinho verde’s insouciant charm and magical, thirst-quenching properties.

These unique wines are grown in the rainy, lush maritime region of Northern Portugal, where the vines are often trellised high above ground on traditional pergolas, or even in poplar trees to ensure ample sunlight, good ventilation, and abundant yields. In fact, the Vinho Verde denomination alone produces about four times as much wine, both red and white, as the entire country of New Zealand!

**2007 Adega Ponte de Lima “Adamado” Vinho Verde, Portugal (\$9.99)** Chip quipped about this wine last month, but it’s so good I thought I’d bring it up again. A flash of sparkling lime light in a bottle, this crisp, tartly refreshing wine is a delicate blend of at least three grapes grown and harvested in a large cooperative: loureiro for acidity and low alcohol, revealing subtle hints of bay leaves; trajadura for early-ripening and a floral lemon-pepper profile; and pederna contributing even greater acidity and peachy-lemony aromas. Fantastic with grilled, skewered scallops and prawns or fresh calamari salad.

**2006 Solar de Serrade Alvarinho Vinho Verde, Portugal (\$17.99)** A wine of considerable brio, fragrance and harmony, the Solar appeals to those who seek a greater backbone and body to their vinho verde. Made from alvarinho, the Portuguese version of albarino made famous in Spain’s Rias Baixas district, this wine promises vibrant aromas of peach, apricot oil and subtle cardamom. On the palate, tropical fruits sing a great duet with the mouth-puckering acidity. Hail Caesar salad!

John Majeski

“We’re talking vinho verde, Portugal’s perfect antidote to thirst, arriving zest in time for the long hot days of summer.”



## GETTING TO KNOW *Lopez de Heredia*

### Describe your winemaking philosophy?

For us Tradition and Conviction are life-long attitudes. In our Bodega, the winemaking process is family know-how transmitted through the generations. It is present in our everyday work, rooted in the tradition and based on our deep conviction of the validity and modernity of our methods. We mention tradition, not as an idea meaning immobility, opposition to change, but as a dynamic and aesthetic concept in maintaining principles and criteria that remain eternal. However, we are perfectly aware of the rhythm of change. That’s why, our openness to change, flexibility, our non-conformism and self-criticism are the elements that allow us to face the future. The heritage from our ancestors is what makes our idiosyncracies into both positives qualities and attitudes. Our current and future promises can be encapsulated in two ideas that have always epitomized López de Heredia:

- Professionality, as a quality of offering the consumer a distinctive product, of supreme quality, as artisan winemakers.

- Ethic, promoting the happiness of all those who belong to our House; contributing to the enjoyment of our friends and customers; and giving to Society the best of our hopes and dreams.

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

My father and my grandfather. The elegant wines from Burgundy and Bordeaux.

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

Very much. We all are as a family. We describe ourselves not as winemakers but as “vine-makers.” Viña Tondonia amazes me every year because it makes me think how clever my great-grandfather was to find it. But he found all our vineyards: Viña Bosconia, Viña Cubillo and Viña Gravonia as well. All are very special terroirs.

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

As I have aged, my palate has evolved towards more elegant and sophisticated wines. I have always tried to make the style I like, of course.

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

Wine is always a complement to food. Our wines are, of course conditioned by their origin: Rioja and the style of food we cook in this area: Mediterranean, vegetables, meats...etc. That doesn’t mean they cannot match any other food. They adapt well with food from many regions and countries.

...Continued on [blog.klwines.com](http://blog.klwines.com)

### Name:

María José López de Heredia

### Winery:

R. López de Heredia Viña Tondonia, S.A.

### No. of years in business:

131 years

# COOL, Cool Summer

Yes, it is that time of the year again. But then it's always that time of the year for me, the time when those crisp, refreshing whites make the end of the day worth it, or, sometimes, that much further away. You get home in the heat of the angry orb and with one sip the swelter has dissipated into a nice warm evening with a cool breeze. I must say it is, without question, my favorite time of the year. Everything seems to be fresher and taste better, which really just gives me yet another excuse to drink the wines that I love so dearly. Even after working in the wine business for nearly a decade I still find myself coming back to the same wines. These are the wines that are grown with the idea of presence of place, vintage and passion. Best of all, you can have these wines and still "keep it on the cheap."

**2007 Josef Leitz Rudesheimer Drachenstein "Dragonstone" Riesling (\$16.99)** What can I say? This is the ninth consecutive vintage this wine has been on our shelves. If you are familiar at all with it, I'm sure you will be loading up on this year's offering from one of our favorite winemakers, Johannes. Brilliant laser-like focus of rich minerality and fruit, the restrained tropical kind,

integrated with signature juicy acidity. And, still one of the best darn deals going!

**2007 Josef Leitz Rudesheimer Riesling Dry "3" (\$15.99)** This is the newest and latest wine from Johannes. Soft hints of tree-ripened peaches and apricots swirl in the glass; the aromas are so powerful they almost convince you the wine will be sweet, but it's completely dry! A medium-bodied richness carries the stone fruit, with flavors that seem like they fell from the tree onto a rain-drenched rock. And only \$16? I dare you to find a better riesling at that price.

**2007 Höfer Grüner Veltliner (1L) (\$10.99)** C'mon, how can you go wrong with a \$11 bottle of grüner veltliner in times like these? This is the wine to serve your friends as they are sitting around the yard, getting warmed up for the hot summertime fun to begin. Light and refreshing without being weak, this has plenty of stuffing to send you right back to the cooler for another. Hopefully you were smart enough to grab more than one bottle!

Eric Story



## Loire Valley

# SUMMER IS FOR SPARKLING

**The one thing I can never have enough of is sparkling wine! In all its incarnations, appellations and price levels, I always have some around the house for whenever the need arises, which seems to be quite often these days.** There really is no better way to greet guests, start an evening of cooking, or welcome Sunday afternoon on the patio than with a flute of something bubbly. We have quite an array of sparkling wines from all over the world and a good many of them are from the regions I am responsible for. So this month I figured is just about the perfect time of the year to entice you with them, so let's start in Greece. The **Domaine Tselepos Amalia Brut (\$18.99)** is made from 100% moschophileros, a hauntingly fragrant and bright Greek grape prized for its dry whites and sparkling wines. Yiannis Tselepos studied in Dijon before returning to the hillsides of Mount Parnon, in the Peloponnese, where he crafts this beautiful, refreshing sparkler that is bone dry and absolutely delicious.

From the Loire Valley we have the **Domaine d'Orfeuilles Sparkling Touraine Rosé (\$16.99)** Bernard Hérvault and his son Arnaud have crafted this elegant sparkling rosé from 100% cöt (malbec). The aromas are fresh with dark fruit and notes of fresh-baked brioche. The refreshing crisp flavors of blueberries and fraise des bois (wild strawberries) just dazzle the palate. It is dry, lively, and offers serious complexity to the most discriminating sparkling wine drinkers.

Also from the Loire is the **Jean-Francois Merieau "Bulles" Touraine Sparkling (\$15.99)**, a blend of organically grown 80% chenin blanc and 20% chardonnay that's aged on the lees for 18-20 months. The dosage is very low at four grams per liter, resulting in a refreshing, crisp wine. This bubbly has a bright nose of apple and pears with hints of citrus, the mouth is creamy and rich and the finish is juicy and long. I find myself reaching for this wine often as it really hits the spot after a long day.

*"The one thing I can never have enough of is sparkling wine. There's no better way to greet guests or welcome a Sunday afternoon than a bottle of bubbly."*

And finally, from Alsace we have the **Jean Philippe & Francois Becker Cremant d'Alsace Bio (\$17.99)** 100% organic. 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 apéritif, great for parties or just when you need a little sparkle in your life.

Enjoy with Gusto!  
Jeff Vierra

## JIM'S JULY GEMS *Happy Birthday!*

**Will someone explain how this happened so swiftly?** On July 21, I will “celebrate” my 60th birthday. As the old saying goes, time flies when you are having fun. It's been a blur!

According to our records, this has been the chilliest and driest spring on record. The North Coast's vineyards are not only lagging behind in their development, but are hurting from too many frost days. It appears that the crop will be off this year at this rate both in tons per acre and the size of the berries and clusters. I will keep you abreast of all this as we venture into summer.

The number one regional wine drink of Friuli is tocai as Greg St. Clair has regularly pointed out to our customers. The **2006 Ermacora Tocai Friulano (\$15.99)** is a classic tocai from this region. Perfumed aromas of almonds and nectarine have just an herbal hint and the palate is incredibly balanced and structured, yet has a certain feminine quality and a clean, crisp finish that would make this the perfect wine to serve with shellfish or sea bass. Eby and The Beaner have informed me that this will be our only house white for the month. (🍷🍷🍷🍷🍷)

Clyde has been not only ranting and raving about, and forcing down our throats at unscheduled staff tastings, the 2005 Bordeaux, he occasionally slips up and brings back in a wine from a Bordeaux vintage that I absolutely cherish, 2001. The **2001 Château Haut-Vigneau, Pessac-Léognan (\$17.99)** is without a doubt an aged charmer that is a remarkable wine for current

drinking and an incredible value. 70% cabernet and 30% merlot, this is made by the team from Carbonnieux. This beauty is medium ruby in color with a brickish rim; it offers up a lovely bouquet of cedar, antiquity, minerality and cassis that carries over to its long, complex, well-focused finish. Anderson says this truly wonderful wine will be our number one house red wine for the month. (🍷🍷🍷🍷🍷)

From the aforementioned '05 vintage, an exceptional buy: the **2005 Château Les Tours De Peyrat, Côte De Blaye, “Vieille Vignes” (\$14.99)**. Deeply-colored, this wine is loaded with cassis and blackberry fruit on the nose and in the mouth. It is flashy and fleshy, with integrated tannins, and a long finish with notes of vanilla and truffles. This will be one of our house reds for the month. (🍷🍷🍷🍷🍷)

**THE BEST FOR LAST** When **Husch** released their **2006 Anderson Valley Pinot Noir (\$22.99)**, I was told by several people that some of the fruit came from the vineyard I sold them. Zac Robinson, who bought the Barr Family Vineyard, told me this was not true—it is being set aside for what will be a “Reserve” bottling. In any case, this is a stunning pinot. It is deep and rich on the palate, yet balanced with focused fruit and excellent structure, presenting lovely crushed rose petal and vanilla bean qualities, bright acidity, and a long, complex finish. This will also be our house red for however long it lasts, according to Anderson. (🍷🍷🍷🍷🍷)

*Enjoy—Jim, Anderson, Eby, and The Beaner*



## JOE Z'S QUEST FOR GREATNESS

### Anonymous Letter sent to K&L:

So, Joe Zugelder is great, huh? says who...besides Joe's mom? 'Cause I cannot find him referenced anywhere other than K&L online. I think it is sort of tacky to get an e-mail saying this guy is great, and so I ought to buy this old and rare stuff...I love K&L, but I really need a reason to think someone is GREAT...

Signed, ?????

Is Joe great? If so, why? And if not, why not? I shook the Magic 8 Ball, but “reception hazy, try again” was not the definitive answer.

Joe Zugelder is not numerous nor is he eminent, remarkable or distinguished—so he cannot be great. Can he? The question of greatness is an important one, as the quantifiable levels of quality govern our every action. Would millions make a pilgrimage to scale the Good Wall of China? Or own a Decent Dane when you can get a Great one? Would you rather live in Good Falls, Montana, or...?

Greatness has many definitions, two of which are “largeness” and “importance.” Joe Zugelder has a great tummy, but a less than great capacity for intelligence. This is confusing, particularly to Joe's brain, and exposes divergent opinions. This is called the Divide of Greatness, not to be confused with the North American watershed.

Is the **1998 Grand Pontet (\$49.99)** from St-Emilion great? Consider: 90-91 points Robert Parker. K&L's notes: A ripe, sweet, and delicious wine with

great balance. The property is just north of the center of St-Emilion. This wine is forward and drinks easy, but holds much more interest than flashier offerings. Great value.

Okay, the value is great, but is a great value merely a good wine? This is a wonderful wine to be sure, but it's not called Great Pontet, so how can we know for sure?

I asked Joe's mom if Joe was great. Judy Zugelder said “Greatness is in the eyes, ears, nose and throat of the beholder. A case could be made for Johnny Rotten as well as John Kennedy. Take Lennon and McCartney as an example, and ask yourself whether interpretation, skill—or both—defines greatness. But Joey is my little snookums and he does have a great tummy.”

What about **1982 La Lagune, Haut-Médoc (\$249.00)**? This is an unbelievable wine. I had a bottle that was in far from great (low shoulder) condition, but tasted—you guessed it—great. But can far from great still be great?

Want a great drink? Try the **2000 Dalla Valle Cabernet Sauvignon, Napa Valley (\$129.00)**, a delicious wine in that quintessentially California way. Sipping a glass of this in-season fruit is a great way to enhance an evening. Gollum would call it “juicy sweet” but he'd have it with live sashimi, like maybe one of those Good White Sharks.

*Alexander The Good, Definitely Not Great*



## L.A. CORNER *Summer in the City*

Summertime is all about getting together outside with friends to share some good food and, hopefully, some good drink. While it's getting more and more difficult to find European wines at affordable, everyday "party pour" prices, Spain still has some great deals. With crowd-pleasing varietals like tempranillo and garnacha, Spain offers a lot of great choices when you are looking for something that everyone will enjoy. The wines pair well with grilled meats and vegetables making them the obvious choice for a big backyard barbecue.

**2005 Marco Real Garnacha Navarra, Spain (\$7.99)** This extremely affordable red hails from Navarra, an area of Spain dominated by grenache or, in Spanish, garnacha. This region extends south from the central Pyrenees and has a variety of landscapes and soil types. Marco Real is located in an area with alluvial and limestone soils, which come across in the earthy minerality on the wine's finish. A lighter-bodied red, the Marco Real sees just a touch of French oak that enhances the bright cherry fruit on the palate. A great red for lighter fare like grilled chicken with grilled portobellos and summer squash.

**2006 Acústic "Acústic" Monsant, Spain (\$17.99)** Acústic translates to exactly what it sounds like, "acoustic." This winery strives to make wines according to the ancient ways, allowing the vines to really express themselves in the wines that they produce. This hands-off, more classic approach that the winery prides itself on can almost be thought of as "unplugged." The wine is aged for 10- 12 months in large French oak barrels of varying ages. This blend of old vine carignan (also called samsó) and garnacha has a nose of dark fruit and earth. The palate is smooth and full, with soft, ripe tannins and a lingering finish.

**2006 Torremóron Tinto Tempranillo, Ribera del Duero (\$10.99)** The Torremóron winery is located in Ribera del Duero, in the small town of Quintanamanvirgo. The winery, with its 500 acres of tempranillo supports almost all of the town's 106 residents! The vineyards are located on limestone and sandy soils, allowing for optimal drainage. The climate, with its very hot days and very cool nights, means that the grapes take longer to ripen than other areas of Spain. This creates wines with more structure and intensity. Their tempranillo has rich full jammy, berry fruit with a hint of smokiness on the finish. It is surprisingly balanced for such an affordable wine and is great to drink on its own, or try pairing it with a steak and chimichurri combo.

Sara Richelson

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## UNDER THE RADAR *Insider Secrets*

I was recently in the backroom at our Redwood City store, tasting some 2005 Bordeaux with K&L co-owner and Bordeaux expert Clyde Beffa, when the subject of bargain wines came up. In a legendary vintage like '05 in Bordeaux, there are going to be plenty of overlooked gems because, as Clyde said to me at that time, "If you made bad Bordeaux in '05, you shouldn't be allowed to make wine." We were both quite taken with a merlot-based bottle from Graves, and when I expressed my excitement over its potential, Clyde leaned in and replied, "I know. That's why I ordered 100 more cases."

*"Clyde said to me: 'If you made bad Bordeaux in '05 you shouldn't be allowed to make wine.'"*

**2005 Trebiac, Graves (\$15.99)** I think this is the best wine from the vintage that I have tasted that's less than \$30 and maybe the best deal we have from 2005. Others may not feel as strongly, but I have spent some serious time with this wine, tasting it again and again over a period of three days. Every time I came back to it, I was more impressed than I had been previously. The palate shows great fruit and earth straight out of the bottle, but patience is a necessity to unlocking the real attributes of this wine. By the third day, the aromas are full of bright berries and the tannins are chewy.

I was also lucky enough recently to taste some Burgundy selections with Keith Wollenberg. As unexcited as I usually am about chardonnay, I was really taken aback by the selections that Keith has secured for K&L. They were all terrific, but one stood out as a clear bargain to be had:

**2006 Mâcon-Village, Louis Jadot (\$13)** A bright, round nose with a clean, clear, and creamy palate of soft fruit. Beautiful stuff that shows how great chardonnay can be when the focus is on growing the grape, rather than manipulating it.

David Driscoll

"With crowd pleasing varietals like tempranillo and garnacha, Spain offers a lot of great choices when you are looking for something that everyone will enjoy."

## *Under the Western Radar*

"Every time I came back to the Trebiac I was more impressed than I had been previously."



“The one wine that stood out most in the tasting was none other than our direct import, the 2004 Ruggieri Corsini “Corsini” Barolo...”

## SUL TAPPETO ROSSO

**Barolo, the proclaimed “Wine of Kings and King of Wines” is certainly one of Italy’s greatest wines, if not its greatest.** Barolo, as you all know, is made from 100% nebbiolo, which for me is a lot like pinot noir. In fact I always use a Burgundy glass when drinking nebbiolo. Both grapes lack color so it takes extra care to get deep hues; they are also both difficult to grow and are peculiarly responsive to only certain types of soils. And they both take lots of tasting, questioning, and study to really understand what it is going on. Both are also particularly susceptible to vintage. The age of Global Warming or whatever is happening, if you choose to deny its existence, has definitely shined its golden rays on the Langhe, the home of Barolo and Barbaresco. From 1996 to 2001 the region had an unprecedented series of excellent vintages. They were followed directly by two distinctly challenging vintages for opposite reasons: 2002 (cold-wet) and 2003 (hot-dry). I recently returned from a week in the Langhe; the name “Langhe” comes from the Italian word “lingue” (tongues), and it is this series of ridges that spread like tongues into the great plain below, that give this wine its spectacular micro-terroirs in a succession of beautiful sloping vineyards.

I was there to taste the new vintage 2004, hailed by some as “truly great” and others as “not as great as the other guy would have you believe” (journalism is very competitive). It is easy as a merchant to want to fan the flames (and sales) of the critic proclaiming the vintage’s greatness while pooh-pooing the one who is downplaying its quality. The reality however is generally between the extremes. I tasted more than 200 Baroli from the 2004 vintage so I have a pretty good idea of the vintage’s character, style and overall quality. It’s damn good. It is, in some ways, reminiscent of the truly glorious 2001 vintage,

*The 2001 is more George Clooney, while the 2004 is more like a Cary Grant updated for the new millennium—hipper, faster, but with a twinkle in his eye.*

with its more supple drinkability while not losing its ability to age. Yet the fruit quality in 2004 is different. While visible, exuberant and dominant, it doesn’t seem to me to be as juicily ripe as the 2001 vintage. However, it does have a remarkably seductive, subtle, exotic, enticing nature that speaks to me more of the 1998 vintage’s aromatics; in that vintage I remember that most producers told me that the aromatics reminded them of their father’s wines, read: classic. The wines do have great structure, not like the 1996 vintage that still needs to rest in your cellar for more time, but similar to the 2001. Both 2001 and 2004 will be able to age for a long time: 20-30 years won’t be problematic. Still both have such a gracious mode, a more cultured manner, very different from the brash 1996 or the corpulent 2000. Think of these vintages as men in tuxedos. The 2001 is more George Clooney, he’s been to the gym more, he’s suave and he’s got those bedroom eyes. While the 2004 is more of a Cary Grant updated for the new millennium, hipper, faster yet still one whose mores speak of a time gone by. He has a twinkle in his eye that is remarkably caring and insightful while still beguiling.

I was recently at a tasting in the Langhe with a bunch of other retailers from around the country and am proud to report that the one wine that stood out most in the tasting was none other than our direct import, the **2004 Ruggieri Corsini “Corsini” Barolo\* (Inquire)**. The quality was so obvious it clearly was heads above the rest we tasted that day. *Decanter Magazine* has also given Ruggieri Corsini’s Barolo its 5-star rating, the highest score it gives. I love the Ruggieri Corsini wines; they are an expression of power, yet only the power of Mother Nature, not any winemaker’s choice in extraction or reverse osmosis, nothing other than the pure expression of a great Monforte d’Alba vineyard. The demand in Europe and Britain for the wines has gone up dramatically with *Decanter’s* award so we don’t have an endless supply, buy while it is still available. The **2004 Ruggieri Corsini “San Pietro” Barolo\* (Inquire)** is a younger vine version, more fruit-forward, lush fruit, easier drinking but classic Barolo. The arrival of this vintage will be spread out over this coming year, we have many in stock now or for sale pre-arrival but with so many producers releasing at different times, it is difficult to keep track.

If you’d like to keep up on the latest releases drop me an e-mail at [greg@klwines.com](mailto:greg@klwines.com).

Greg St. Clair

## MIKE'S SUMMER PICKS

**2006 Fattoria Laila Verdicchio dei Castelli di Jesi (\$10.99)** This 2006 Verdicchio dei Castelli di Jesi, is a very good example for the vintage. It offers crisp and refreshing citric fruit flavors and aromas with the characteristic touch of green herbs. It is a wonderful value and a well-rounded wine, beautifully structured that's soft on the palate but with a slight suggestion of almond (typical for verdicchio). I love this for summer sipping in the yard; it's very food friendly, too.

**2006 Almondo Arneis Bricco Ciliegie (\$22.99)** I love arneis from the Roero; this grape and region get along very well and I am not the only one who thinks so. The *Wine Advocate* gave this wine 91 points. The first thing that hits your tongue is white peaches, then lots of minerality, balanced with a fair amount of acidity and very long finish. Wow! This wine is at its best when served with the antipasti, stuffed peppers or fettuccini alfredo!

**2007 Corte Rugolin Valpolicella Classico (\$9.99)** Elena and Frederico Coati, a brother and sister team who make dynamite wines, are responsible for this great and affordable Valpolicella as well as other sensational wines at every level. It gives you elegance and aromatic balance with body and a fresh, lively, classic fruitiness and an excellent finish. (It's only 12.5% alcohol, too. Yes, someone remembers how to do that.) Perfect for warm evenings and delicate pasta or a roasted chicken.

**2004 Alois Lageder "Krafuss" Pinot Noir (\$39.99)** This is a very elegant style of pinot, fermented in stainless steel and matured for 12 months in barriques (Nevers, Alliers and Vosges, 1/3 new). A truly amazing wine, this really needs to lay down for a while. If you have to open it now, give it at least six to seven hours decanting. Pleasant aromas of wild strawberry, fresh leather and cedar fill the air when you open this little treasure, Medium- to full-bodied, richly textured berries and game notes mingle with a long, spicy oak finish with fine tannins and a twist of vanilla. This is a wine that will definitely stand up to something very rich on the plate, duck confit perhaps. I will probably open mine with a leg of lamb.

Saluté

*Mike Parres*

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## OFF THE BEATEN PATH *In Piedmont*

**This time of year we can never have too much rosé. In fact, I would say we can never, regardless of the season, have enough rosé.** Fortunately we had a spectacular rosé fall into our laps: the **2007 La Ghersa "Piage" Rosé (\$14.99)** is a truly unique wine. To the best of my knowledge it is the only 100% barbera rosé on the market. La Ghersa is a small, family estate that specializes in barbera. From the Asti region, it carries the DOC Monferrato because there is no DOC in Asti for rosé. Crafted using the saignée technique, this wine perfectly captures the personality of barbera in an unusual guise. Very intensely colored, it is almost a light red as much as it is a dark rosé. It is medium-bodied with fleshy, round red berry fruit that is driven forward with the typical bright acidity of the varietal. The nose is quite possibly the best part, bright with layers of red berries, a touch of citrus, and then peppered ever so lightly with spice and earth. I cannot imagine this summer without this wine!

*"This is a wine that will make immediate friends—it did for me!"*

While not looking for unique wine from this region, we stumbled across another charming non-traditional wine, the **2004 Boroli Langhe Rosso (\$12.99)**, which is a blend of barbera, nebbiolo, merlot and cabernet sauvignon. I have a very purist/traditionalist streak, especially when it comes to the wines of Piedmont, so I am always wary when I see cabernet listed as a varietal. But this is a wine that will make immediate friends, it did so with me! The nose is super-charming with darker red fruits, a touch of the Bordeaux varietals' perfume and a modest dose of their earthy spice. WOW. That touch of cigar box tobacco seems to heighten the fruit on the nose; I was immediately impressed. The palate is medium-bodied with plenty of ripe berry fruit in the middle and just enough tannin and acidity to give it structure, but not so much as to interfere with its forward charm. Drink this wine now and over the next couple of years. It would be perfect for barbecue ribs or chicken or, if you're inclined, gnocchi with gorgonzola sauce!

*Kirk Walker*

"Elena and Frederico Coati are a brother and sister team who make dynamite wines like this affordable Valpolicella."

"To the best of my knowledge this is the only 100% barbera rosé on the market!"



*“If you are looking for lovely wines of character and charm and are willing to try something new and, perhaps, less known, there are many great wines to be found.”*

## POUR VOTRE PLAISIR

### *Summertime and the Drinkin' is Easy*

**Fish are jumpin', and the cotton is high... After all, it is July and time for those lazy days of summer, one of the best times for refreshing white wines.** Many people find Burgundy confusing, with its multiplicity of different appellations where small-production wineries are the norm. But the majority of White Burgundy is 100% chardonnay, whether it comes from Chablis in the north, or the Mâcon in the south. Compared to California chardonnays, they tend to be crisper, more focused and extremely food-friendly wines. This month I'll try to give a quick overview for you.

Burgundy is a fairly big region, with Chablis at the same latitude as Seattle, and the Mâcon some 130+ miles south, at about the same latitude as Portland, Oregon. As you would expect, it is much cooler in Chablis, with frost being more of a danger to vine-growing. And the soils differ even more. Chablis is located in a band of fossilized oyster shells called Kimmeridgean limestone (think of the white cliffs of Dover for a visual). They lend themselves to wines of crispness and spicy minerality. Many are done entirely in tank, or at least only in used wood, to maintain the crisp freshness that makes Chablis such a perfect match for seafood, particularly shellfish. Look on [klwines.com](http://klwines.com) for more choices, but here are a couple: The **2006 Chablis, Domaine de Biéville, Vieilles Vignes, Louis Moreau (\$18.99)** comes from 30-year old vines, is remarkably bright, with classic apple notes and the distinctive stony character of top Chablis. Satisfyingly long, it makes an outstanding aperitif or a fine companion to oysters and shellfish. If you want to step to a higher level, why not take advantage of the **2006 Chablis 1er Cru, La Forêt, Vieilles Vignes, Domaine Vocoret (\$34.99)**. Categorized as “Sweet Spot, Outstanding” by Burghound (Allen Meadows), and has Grand Cru intensity to it, for a great price. Green fruit notes are accompanied by a hint of exotic notes and a sneaky richness. Classic!

*“Burgundy is a fairly big region, with Chablis at the same latitude as Seattle, and the Mâcon, some 130+ miles south, about even with Portland, Oregon.”*

In the middle of Burgundy is the fabled Côte d'Or, home of the storied towns of Puligny-Montrachet, Chassagne-Montrachet and Meursault. These villages produce wines of great richness and minerality, with a bit more oak evident, from their fermentation in small pièces (barrels of 228 liters). A mixture of new and used barrels is traditional here. The best values are often in the ordinary Bourgogne Blancs (White Burgundies). Almost all of the top growers have some vineyards with this rating, as well as few barrels of higher appellation wines they declassify to this status to improve the blend. These are grown, produced and bottled at the domaine, and are a great value. An example is the **2005 Bourgogne Blanc, Domaine Bernard Millot (\$16.99)**, which comes from the village of Meursault, but too far down the hill to get to add that nice (and more expensive) name to the wine. It is crisp, bright and attractive, with nice minerality and focus. If you want to step up a bit, try the **2005 Puligny-Montrachet, Corvées des Vignes, Domaine Maroslavac (\$43.99)**, which is concentrated and opulent, full of finesse, fruit and a fine core of minerality and acidity. The name of the vineyard comes from the fact that it is a site where the grapes get sweet and ripe, so flocks of crows, sensing the tastiest grapes, tend to swoop down and steal fruit.

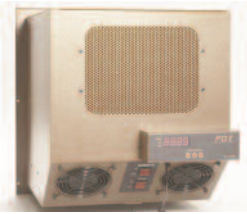
Finally, down further south, we arrive in the Mâconnais, almost two-thirds of the way to the Rhône. Here we change from a strictly limestone soil to one where the limestone comes and goes. The areas with more are the best, and are labeled as Pouilly-Fuissé. Next lower is St-Veran, followed by the various Mâcon Village appellations. These often represent the very best values in White Burgundy. Generally speaking, except for the Pouilly-Fuissé, they see less oak and more tank and are crisp, refreshing whites perfect for both your budget and for summer drinking. St-Veran is richer and rounder than Mâcon, which are the perfect light summer-time picnic quaff. Here are two that are great values: **2006 Mâcon-Villages, Louis Jadot (\$12.99)** has no oak at all, and is bright, crisp and lovely, with hints of apple and bright acidity to clear the palate. (David Driscoll loved this wine so much, he wrote about it, too on page 25) And, of course, the **2006 St-Veran, Domaine Auvigue (\$14.99)** is surprisingly broad and rich, with toast, citrus and yellow plum notes on the nose and palate, and impressive acidity helping to keep the wine in focus and lively on the palate. This is entirely estate grown and bottled and hand-harvested. This is a terrific bottle, particularly for this price.

À Santé!

Keith Wollenberg

## Whisperkool Cooling Units at Sale Prices!

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



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Whisperkool 6,000 (1,500 cu ft)	\$2,103
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Add the new PDT digital thermostat to any of the above units for only \$120. Prices include free ground shipping.

## VINOTHEQUE STORAGE CABINETS

It is 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 do not have the ability or space to build a home cellar that is cost-effective. 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

### LOW EVERYDAY PRICES!

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



## Vinotheque "Reservoir Series" Cabinet

Vinotheque's **Reservoir** is the perfect wine cabinet for those looking for function and price performance. It holds 224 bottles in fixed wire racking and has a 1,000 BTU cooling unit with humidity recirculation. No need to worry about complicated options and accessories; these are turn-key cabinets, ready to ship in black or on order with a wood stain.

Standard Cabinet	\$1,949
Window Cabinet	\$2,299

Plus shipping and tax if applicable.

## Tritan Titanium Crystal Lead Free!

We now carry the world's most break-resistant glassware: Tritan "Forte" 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 all \$8.99 per stem.



## July Featured Item:

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

The LM400 is the first lever action corkscrew designed specifically to work with the increasingly common synthetic corks. Innovative technology significantly reduces the friction that builds up inside the corks and makes them hard to remove from the bottle and the screw. With a straighter, more comfortable arm action and 4 steps instead of 6, removing the cork with the LM400 is nearly effortless. This lever model is made of a high quality metal alloy and finished in either beautiful satin chrome or black nickel. A leather presentation case adds to the elegant look and feel.



**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 2000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Our Lever Models all come with a ten year warranty.

## Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Our RWC facility is temperature-controlled and secure. To get on the wait list or for billing, call Sharon (650) 364-8544 x2733.

## Le Cache Wine Cellars

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 5 days.

Maple finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. \$2,950 to \$5,499 plus tax and shipping. Call for more info.

“Whatever your price point or taste, K&L has a wine club designed to suit your needs. Great wines, right to your door. It’s like having your own personal wine shopper.”

## K&L Wine Clubs: Join Now

**Joining one of K&L’s wine clubs** is a fun and easy way to explore the wide world of fine wine. Whatever your price point, all of the wines in our clubs are hand-selected by our wine buyers, dedicated professionals with years of experience and an extraordinary breadth of knowledge. We offer five different clubs appealing to a full range of wine lovers from the novice to the connoisseur. All clubs, except the Champagne club, ship monthly. To sign up, call 800-247-5987 x2766, email us at:

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

or visit our award-winning web site:

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

**Best Buy Wine Club:** The K&L Best Buy Wine Club is a great way to learn about a wide range of wines or can serve as a great source of high-quality, low-cost wines for the savvy wine drinker. The cost per month is \$19.95 + shipping (and tax for CA residents). Reorders average \$9.49/bottle, but may vary depending on wines.

**Premium Wine Club:** The K&L Premium Wine Club is usually one white and one red. The wines are of a very high quality, selected for their varietal and regional tipicity. The cost per month is \$29.95 + shipping (and tax for CA residents). Reorders average \$13.99/bottle but may vary depending on wines.

**Signature Red Club:** K&L’s Signature Red Club is conceived expressly for those who love big, bold red wines. The monthly shipment will always be two bottles of very high-quality red wines from the world’s finest wine regions including Bordeaux and Napa. The cost per month is \$49.95 + shipping (and tax for CA residents). Reorders are generally \$23.99/bottle, but may vary depending on wines.

*Our clubs wines are hand-selected by our wine buyers, dedicated professionals with years of experience...*

**Champagne Club:** The K&L Champagne Club is our only bi-monthly club. Each shipment generally contains one bottle from an artisan grower-producer and one bottle from a grand marque

producer. The Champagne Club ships in even numbered months and costs \$69.95 + shipping (and tax for CA residents).

**Club Italiano:** K&L’s Club Italiano brings you the best of this great country from well-known favorites to intriguing new discoveries specially

selected by our Italian Wine Buyer, Greg St. Clair and our Main Wine Buyer, Clyde Beffa. The Club Italiano ships monthly and costs \$39.95 + shipping (and tax for CA residents).

*Alex Pross, Wine Club Director*

### JUNE’S WINE CLUB PICKS

#### signature red collection

##### 2005 Etude Merlot, Sonoma Valley

Etude winery began as a quest by Tony Soter to craft world-class pinot noir in California, though they quickly branched out into making sublime cabs as well as wonderful merlots like this one. The 2005 Etude Merlot Sonoma is 100% estate-grown and beautifully expresses the unique Sonoma Valley terroir from which it comes from. Merlot at its best, this is an enticing array of blackberry, plum and olive flavors with balance and a soft, voluptuous mouthfeel. The 2005 Etude Merlot is an excellent example of what merlot can achieve in the right hands.

Regular K&L Retail \$31.99 Wine Club price \$23.99

#### best buy wine club

##### 2006 Domaine Begude “LeBel Ange”

Comprised of 85% chardonnay, 15 % chenin blanc grown in the clay-limestone soils of France’s Limoux region. This delightful white is clean and refreshing with honeyed fruit that fills the palate. Balanced by crisp acidity. This is the perfect summer luncheon or cocktail wine.

Regular K&L Retail \$12.99 Wine Club price \$9.49

#### premium wine club

##### 2006 Olivet Lane Chardonnay Russian River Valley

The Pellegrini family has been making wines from estate vineyards in Sonoma Valley for four generations. Olivet Lane comes from vineyards situated on 65 acres of sloping benchland in the Russian River Valley. The result is a wonderful combination of ripe fruit, good acidity and great structure in a wine that makes for the perfect summertime white. A great match with grilled chicken, seafood or a summer salad this wine will be the hit of your next weekend barbecue.

Regular K&L Retail \$23.99 Wine Club Price \$13.95

#### club italiano

##### 2006 Mastroberardino, Greco di Tufo

The wines of Campania “the bread basket of Italy” display wonderful acidity and great minerality due to their volcanic soil. Mastroberardino was one of the first wineries from Campania to achieve fame from this region and their white wines have remarkable fruit with amazing aromatics. Greco di tufo is a brilliant wine that displays flavors of peach, golden delicious apples and citrus notes, nicely buffered by floral aromas of acacia flowers. A truly versatile wine that can be paired with seafood, pasta or any dish that can be matched by a wine with gorgeous, fragrant fruit.

Regular K&L Retail \$19.99 Wine Club Price: \$14.99



## GREAT SUMMERTIME PORTS

Ports are often thought of as being a cold weather beverage, which is probably most true for rich vintage Ruby Ports. White and Tawny Ports, however, are great beverages not only when it is chilly, but also when the weather starts to warm up, because both types of Port are great served with a chill on them.

**Ramos Pinto White Port (\$13.99)** Chilled white Port is a great apéritif and the Ramos Pinto is packed full of flavor. The Pinto White Port is soft, sweet and round, with hints of citrus fruit flavors and can be drank alone or with a twist of lemon, lime or orange. Ramos Pinto White Port is also great with a splash of soda or tonic water.

**Taylor Fladgate 20 Year Old Tawny (\$39.99)** Taylor is considered one of the top Port houses, with a reputation of producing wines with great finesse. The 20 Year Old Tawny provides a wonderful example of the Taylor house style, with hints of wood and subtle richness that is balanced and complex. This is a classic Tawny, not to be missed by sweet wine lovers, and will make an exceptional after-dinner drink.

**1997 Krohn Colheita (\$21.99)** A Colheita is a Tawny Port from a single harvest. The wines are aged in wood until they are bottled. The date of bottling is then put onto the label of the Port. The 1997 Krohn that is in stock at the time of this writing was bottled in 2007. 1997 was a very good vintage with plenty of ripeness, well-illustrated with this Krohn. Bright juicy fruit comes through along with hints of toast and wood. A little rounder and richer than many Colheitas, this will go wonderfully well with dessert.

*Jeff Jones*

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## COCKTAIL CULTURE

Last month I spoke about the versatility of distilled spirits. Not only does distillation create endless possibilities for producers, but also empowers the consumer to create. The cocktail, originally considered a mixture of alcohol, water, sugar and bitters, has expanded its colloquial definition to encompass nearly any mixture of alcohol. Beyond its etymological transformation, the cocktail is an indelible facet of our history, a cultural force gaining energy. Indeed, I believe we are experiencing a cocktail renaissance. The art of mixology is nothing new. Nearly 100 years ago, the ingenuity and artistry of the world's great bartenders was recognized by high society as a symbol of gentility, elegance and style.

While Prohibition reared its head in the US, one place epitomized cocktail culture, the American Bar at London's Savoy Hotel. Thankfully, the illustrious head bartender Harry Craddock compiled the collective expertise of several decades of cocktail culture in his 1930 compendium *The Savoy Cocktail Book*. Still published today, the book has a growing following. Its whimsical, yet precise descriptions of the drinks, their history, and context sets a standard in terms of creativity, which professionals today strive to achieve. Today, thanks to Mr. Craddock, we have wonderful speakeasy-style establishments like 86 in Hollywood, Fraiche in Culver City and creative fresh cocktail menus at top restaurants like David Myers' Comme Ça, Lentz/Goin's Hungry Cat, and the preeminent Batali/Silverton creation Osteria Mozza. There are so many amazing establishments here that it's hard to believe Southern California is still catching up to San Francisco.

If you're trying to have your very own cocktail renaissance there's one thing to keep in mind: nothing will affect the outcome of your cocktail more than the quality of its ingredients. That is why I'm so pleased to introduce two exquisite liqueurs today. **St. Germain (\$31.99)** is a first-of-its-kind elderflower liqueur. Wild alpine blossoms are hand-harvested and macerated. Then, through a proprietary fermentation/distillation process the delicate aromatics are released from this wonderful gem, which has a supple but never syrupy texture. **Domaine de Canton Ginger & Cognac Liqueur (\$31.99)**, popular with the French since colonial times, melds the subtle heat of baby Vietnamese ginger root with the depth of flavor of Grand Champagne Cognac. The addition of spices, honey, and Tunisian ginseng make for a magnificently complex handmade elixir without preservatives or colorants. Each of these fabulous products is great for experimentation or in place of Chambord in your Kir Royal.

*David Othenin-Girard*

“White and Tawny Ports are great beverages when the weather starts to warm up, because both are great served with a chill on them.”

“I believe we are experiencing a cocktail renaissance...which is why I'm so pleased to introduce two exquisite new liqueurs.”

## CHIP'S QUIPS *Great Iberian Values*

For me, finding wines to write about that are in keeping with this month's theme, Spain and Portugal, was like finding an orange in Southern California. If you don't know, SoCal has orange trees everywhere; parks, front lawns, backyards and public grounds are all proliferate with orange trees. That's analogous to the wines from these two countries, not only are there exceptional wines everywhere to be had, there are also great values everywhere. So for me it wasn't a matter of what to write up but how to narrow it down to just three.

**2006 Valmiñor Albariño, Rias Baixas (\$14.99)** For a variety of reasons finding excellent albariño for less than \$20 is becoming more and more difficult. Well Valminor nails the price and then some. Lots of white peach, cantaloupe and a touch of Asian spice give plenty of flavor interest. The fruit is lifted by minerals and fresh acidity. I can't think of a better wine with shellfish or goat cheese. Valminor has done it again producing wine of very high quality and a reasonable price.

**2006 Viña Ijalba "Genoli" Blanco, Rioja (\$9.99)** Made from 100% viura, this is another little beauty that doesn't cost an arm and a leg. The wine has a charming wild flower and citrus bouquet. It zips along the palate with a freshness and ease that barely registers its 12% alcohol. No oak is present on this wine so there's nothing weighing it down. I could sip it all day as an apéritif, but of course if somebody wanted to put a plate of Kumamoto oysters in front of me I would gladly imbibe in both.

**2001 La Rioja Alta, Viña Alberdi, Seleccion Especial, Rioja (\$20.99)** This is a beautiful example of Rioja that represents a style that reflects the purity of the wine's origins. In other words, there's not a lot of new fangled winemaking techniques getting in the way of its purity of fruit. Like the name of the winery suggests, Rioja Alta is located in the highest elevation of Rioja. This gives the wine an intensity of flavor that only mountain fruit can produce. Leather, spice and smoked cherry compete on the palate and nose, revealing layers of complexity and depth. There's a real elegance at play in this wonderfully balanced wine. It doesn't hurt that the *Wine Advocate* gave it 90 points either.

I hope you, gentle reader, will take this issue of our newsletter to heart. As I've said before Spain and Portugal are where it's at for innovation, quality and prices that make them easy on the pocketbook as well as pleasurable for the palate.

*Chip Hammack*

" Finding great, high-value wines from Spain and Portugal is as easy finding an orange in Southern California..."



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