



# WINE News

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

## 2007 Bordeaux TREY'S "BEST BUY" BETS

Prices for the 2007 Bordeaux haven't been released yet, but I am already taking a hard look at the following wines for myself. While my top wine picks are similar to everyone else's: Latour, Mouton, Haut-Brion, etc... this list focuses on wines that will, hopefully, be bargains. (Comparing them to 2005 prices, this should not be difficult.)

**Pontet-Canet:** I know this wine has jumped in price in recent years, but it definitely ranks in my top 10 of the vintage for quality. Not bad considering it will probably cost less than at least half of the other wines on that list.

**Smith-Haut-Lafitte:** We tasted this wine at least twice on our Bordeaux trip and both times it blew me away. Big, dark, extracted chewy fruit—great concentration, ripe, fleshy tannins, sweet mocha flavors and still balanced and fresh on the finish.

**Trop Long Mondot:** I really liked this wine both times we tasted it. Pricing is definitely a question mark here, but the wine is great. Dense and ripe fruit with a fleshy texture and a firm, but ripe, finish.

**Lynch-Bages:** Of the Lynch-Bages I have tasted in the last several years, this is one of my favorites. Perfume and spice on the nose with hints of cedar, tobacco, black cherry and licorice on the palate. This elegant and forward wine will be delicious upon release.

**Larcis Ducasse:** Classic style Bordeaux from a great terrior. Elegant, restrained, pretty fruit—the focus here is on purity, freshness and balance. A great candidate for short- to mid-term cellaring.

**La Conseillante:** This is one of those wines that knocks you over the head, but I liked it for its solid core of classic merlot-based fruit. The finish was ripe and long.

**Ducru-Beaucaillou:** Another top wine of the vintage and a wine that showed some power with a full mid-palate, black cherry and cola flavors and a long balanced finish.

Trey Beffa



## Cali's CROWNED PRINCES

For many years, Napa's large producers have received the majority of the accolades from the wine press. Everyone knows **BV**, **Opus One**, **Joseph Phelps** and **Silver Oak**. These producers make great wines that deserve the attention given to them. But today there are also many boutique wineries making small quantities of exceptional wine. There are so many, in fact, that a large number remain unknown to the majority of the public. It is well worth your time to investigate these different producers to see for yourself the diversity that has developed. Some of my favorites in the Napa Valley include **Tamber Bey**, **One Acre** and **Cliff Lede** in the Valley proper; on Spring Mountain I like **Philip Togni**, **Stony Hill**, **Guilliams** and **Peacock**. On Howell Mountain there is **Dunn**, **O'Shaugnessey** and **La Jota**; Diamond Mountain has **Dyer Vineyards**, **J. Davies** and **Andrew Geoffrey**; and my favorite Mount Veeder producers include **Lagier-Meredith**, **Mayacamas** and **Rubissow**. Check out Doug's article on page 10 and Keith Mabry's on page 11 for more on some of California and Oregon's best boutique producers. These may very well be the heirs to the domestic wine throne.

Mike Jordan

## JUNE 2008 FEATURES

- 4 *Ralph Sands Previews the 2007 Bordeaux*
- 7 *Collard: A Tradition in Champagne*
- 24 *Jim Barr's 252nd Gems Article!*

# New Newsletter Format, New Bordeaux Vintage



Clyde Beffa Jr.  
Co-owner/Bordeaux Buyer

What a difference 29 years make! Our first newsletter was published in 1979 and it was one page with almost two full sides of copy. Norm Jacobs, our buyer then, and I wrote that first issue. We published it four times a year for

two years and then stopped until 1982 when we restarted the newsletter reports. Well, starting with this month our newsletter is now 32 pages long with nearly that many different writers. We hope you enjoy the new format.

Concerning the 2007 Bordeaux vintage: As I said in the last newsletter, 2007 is a very decent vintage, along the lines of the 1999 vintage and, in some cases, the 2001 vintage. Both of these vintages have wines that are delicious to drink right now and will be very good for another 10 years. 2007 Bordeaux is what I call a "pleasure" vintage as opposed to a "collector's" vintage such as 2000 or 2005. By this I mean the wines of 2007 will give us early drinking opportunities, as they should mature rather quickly. In fact, many of the wines we tasted out of barrel were just delicious. Low acidity, fairly ripe fruit and round tannins, together with lower alcohol than in

most recent vintages, make these wines candidates for early palate gratification. All we need to see now are the prices for these wines, and the properties are lagging behind (except some of the early-released Sauternes.) It is already May and no major red wine property has offered their 2007 *en primeur*. I guess they waited until our report came out (available on our website April 29th and mailed on May 10th), and Robert Parker's report surfaced on May 1st. Now they should feel good about releasing their prices. I certainly urge all red wine property owners in Bordeaux to lower their prices a good amount so that we here in the US can buy some on pre-arrival. These wines have to be less expensive than the 2004s (or even the 2002s) if we are expected to buy some of these fine wines.

As of now, a few very fine Sauternes (best vintage since 2001 and on a par with the excellent 1988 vintage) have opened their prices. Rieussec and Suduiraut are expensive, but this is a GREAT Sauternes vintage.

It is also a great vintage for dry white wines, and some of the harder to obtain whites should be purchased pre-arrival. If the prices are reasonable, I recommend taking a good look at 20-30 of the best of 2007s.

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

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

**Sale Dates** End June 30, 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.

## DEPARTMENTS

Austria/Germany .....	23
Bordeaux .....	1, 4-6, 14-15, 22
Burgundy .....	19, 27-28
Domestic .....	1, 9-11, 16-17
Champagne .....	7, 11, 20, 25
Direct Imports .....	12-13
Italy .....	18, 26-27
Loire/Alsace .....	23
Port .....	20
Rhône .....	8
Southern Hemisphere .....	8, 20
Spain, Argentina, Chile .....	20-22
Spirits .....	31
Wine Accessories/Storage .....	29
Wine Clubs .....	30

## COLUMNS

Alex Pross.....	9
Brick's Latin Picks .....	21
Brick's Backyard Picks.....	12
Chip's Quips .....	32
Clyde Beffa.....	2
David Othenin-Girard .....	31
Doug Davidson's NW Corner .....	10
Elisabeth Schriber .....	6
Eric Story .....	23
Gary Westby .....	7
Getting To Know K&L .....	3
Hollywood Hot Pix .....	11
Jeff Garneau.....	5
Jeff Jones.....	31
Jeff Vierra.....	23
Jim C's View Down Under .....	8
Jim's Gems .....	24
Joe Manekin.....	21
Joe Zugelder's Old & Rare.....	24
John Majeski .....	22
Kirk Walker .....	27
L.A. Corner .....	25
Mike Jordan.....	1, 10
Mike "Guido" Parres .....	27
Mulan Chan .....	8
Pour Votre Plaisir .....	28
Ralph Sands .....	4
Scott Beckerley.....	7
Steve Bearden .....	5
Sul Tappeto Rosso .....	26
Trey Beffa .....	1, 11
Under the Radar .....	25
Wine 101 .....	6
Winemaker Interview .....	22

## INFORMATION

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

## REVIEW KEY

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

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

Co-Owner, partner or MWBjr—you pick. I've been with the company full-time since 1997, part time since 1990 (weekends, holidays...).

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

I was a student (and not a very good one).

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

Living in Los Angeles for the past year, getting that store up and running has been priority #1, so spare time was limited. The first year was pretty much work and family time only. In the past month I've finally gotten the golf clubs out of storage, put air back into my mountain bike tires and bought a new skateboard. I'm back, baby!

**What's your favorite movie?**

*Cars* and *Ratatouille* are on a lot at our house. I like those a lot. Otherwise the only movies I usually see are the ones on in the airplane when I travel. The last movie I saw in a theater was the first *Spider Man*.

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

It was the 1985 Meo Camuzet Vosne-Romanee "Crox Parantoux."

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

Any meal with a perfectly cooked steak and a

great glass of Bordeaux could be considered perfect in my mind, and some foie gras to start!

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

I am not sure if it has. I have always been a Bordeaux and Burgundy fan. I do drink more Champagne than I used to.

**What do you like to drink?**

Mostly whites at home. Lots of Champagne and sauvignon blanc. If I was to bring a bottle to a restaurant it would be Bordeaux. I also drink a lot of samples at home.

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

Trust your own palate. If you like it, drink it..

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

I would rather have dinner with three people from the future instead—the possibilities are endless.

**If you were stranded on a desert island, which wines would you want with you?**

If I were stranded on a desert island I probably would want a bottle of Didier Dagueneau Pouilly-Fumé Pur Sang, any vintage would do, and a 1.75L bottle of Rhum—it would last longer than a bottle of wine.



TREY BEFFA

"If I were stranded on a desert island I probably would want a bottle of Didier Dagueneau Pouilly-Fumé Pur Sang, any vintage would do..."

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

I have been with K&L for five years. I'm the Domestic Buyer and Assistant Manager at our San Francisco store.

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

I was the manager and buyer at a small, family-owned wine shop in San Francisco.

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

I like to play and watch hockey. I also enjoy yoga and spending time with my wife.

**What's your favorite movie?**

I can't say just one. Some of my favorites are *Mindwalk*, *River's Edge*, *Slap Shot* and the *Matrix*.

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

This is sad. It was Sutter Home White Zinfandel. I was in college and only drank beer and spirits. One night I was hanging out with a young lady and she poured me a glass of wine. I realized that night that the ladies liked the vino. I started drinking wine from that day forth.

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

I'm sitting on the deck of a villa in Tuscany, overlooking a vineyard at sunset, eating a perfectly cooked Margherita pizza with a bottle of Brunello di Montalcino.

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

My palate has definitely gone from New World to Old World.

**What do you like to drink?**

Champagne, Rhône wines and tequila.

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

Don't let others try to tell you what is good and bad. Make your own decision.

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

Bob Marley —Hampden Jamaican Pot Still Rum—I would love to talk to him about his life and creating music.

Paramhansa Yogananda—Water (He didn't drink)—As one of the men who brought yoga to America, I would love to talk to him about his journey to enlightenment.

Vaclav Havel—1995 Krug Clos de Mesnil Champagne—After living in Prague from 1992 to 1994, I have a great appreciation for this writer- turned-activist-turned-politician. He is one of the most intelligent men alive and I would think an evening of talking and drinking with a former president would be eye-opening.



MICHAEL JORDAN

"When I was in college I only drank spirits and beer. Then I realized that the ladies liked the vino. I started drinking wine from that day forth."



“Hard work in the vineyards resulted in well-made, solid and elegant wines that will be good to drink early in their life...”

## BORDEAUX BEATS THE CURSE OF THE 7s

The turbulent, uneven and sometimes dreary weather that is, for better or worse, a reality in many Bordeaux vintages definitely reared its ugly head in 2007. It all started very promising, with an early flowering two weeks ahead of schedule (please see our vintage report on line for complete weather/growing conditions), but then it got spun out. Cold, damp and flat-out dreary weather took hold in June and July and continued through most of August. Châteaux had to battle in the vineyards to keep the crop healthy. Fortunately “Indian Summer” kicked in just in time and saved the vintage. The weather in 2007 was far from unique, though. Recent vintages, like 2004, 2002, 2000 and 1996, were similar, though varying in severity. It sure makes you appreciate a great vintage like 2005, where conditions were dreamlike and the wines turned out the same!

We should take our hats off to the people that did all the intense vineyard work to battle the difficult conditions of 2007—the vintage will surely go down in history as a testament to the high standards and overall quality of Bordeaux wine today. Hard work resulted in well-made, solid and elegant wines that will be good to drink early in their life. Is it a *great* vintage? Of course not; but it certainly is not a bad vintage by any stretch. In my opinion, 2007 is much better than 1997, which is drinking quite well. It is not better than 1999, which is extremely underrated; overall it may be in the same vein in overall quality as 2002, yet completely opposite in style. The '02s are tough and sometimes lean while the '07s are elegant and riper. For those of you that go back a-ways, the 2007 often reminds me of the 1979s; I have very fond memories of '79 Lafite-Rothschild and Pichon Comtesse de Lalande.

Of course, the biggest challenge to the 2007 vintage's success may end up being the value of the dollar. It could be a good vintage for everyone if prices are sharply reduced; but Bordeaux is reluctant to lower prices to appease America when there are other emerging markets. We will see if they emerge.

On to the fun part...the wines! Of course we are dealing with some of the world's greatest terroir and producers, so at the top level the wines are pretty darn good. Here is my snap shot: I thought Château Haut-Brion was the top wine. It seemed to have an extra dimension of deeper, riper fruit while being perfectly focused, delicate and round on the palate, with good earth and a rich finish, as well as some power. I would also rate the Château Lafleur right up there with the Haut-Brion. On the super-delicate side, it had perfect red currant and cassis fruit and perfect balance and minerality. The miniscule production and price prohibits most from ever getting to experience it, but I have been fortunate enough to try it over the years, so it must be mentioned.

The next level is loaded: the Château Latour was spicy, fresh, strong and elegant; the Château Lafite-Rothschild had strong, brisk aromas of violets, vanilla tinges and was long and ever so elegant. Château Mouton-Rothschild: This wine is back at the pinnacle of winemaking, where it should be quality-wise. The wine shows very deep, powerful, fresh red-purple fruit with full, harmonious tannins surrounding the fine fruit. The wines of J.P. Moueix figure right (no pun intended) in here, with Château Magdelaine showing great, natural thickness of fruit; it was quite serious and very good! Château Trotanoy was again bright, fresh and so elegant—absolutely delicious. The Château Certan de May was a big wine with thick layers of deep fruit as well as richness—smooth and very impressive. Château Petrus was, of course, really lovely; it showed pure violet and cherry fruit with some depth and real good balance. Honest extraction and natural firmness set all of these wines apart. The great Château Figeac, La Conseillante and Château Angélus are also right here, dead-on in quality and style in 2007.

We expect this kind of performance from top growth properties, but it is not lost on me just how close other estates are in terms of quality. For me, in 2007 Château Ducru-Beaucaillou and Château Pontet-Canet have arrived and are on par with Château Léoville-Las-Cases, Cos d'Estournel and Château Léoville-Barton and the Pichons. On the Right Bank, wines like Clos Fourtet, Pavie Macquin, Larcis Ducasse, Troplong Mondot and Canon-La-Gaffelière continue to be impressive and delicious; all were particularly good in 2006 as well as 2007.

If you would like a copy of my personal tasting notes or have any questions on the wines of Bordeaux, please call me at x2723 or e-mail: [Ralph@klwines.com](mailto:Ralph@klwines.com). Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands

## BEARDEN'S 2004 Bordeaux Values

I continue to sing the praise of the 2004 vintage in Bordeaux as a crop of balanced, fresh-tasting wines that are both traditional and approachable. Though they have the balance and acidity to age well, you won't need to hide most of these wines away for years before they become enjoyable. In addition, 2004 may go down in history as the last truly affordable Bordeaux vintage! These wines below sell for one-quarter to one-half the price of their 2005 counterparts. Buy them!

**2004 Larcis Ducasse, St-Emilion (\$59.99)** This 3,300-case property sits very near Pavié and has excellent terroir. This is seductive yet restrained with lovely sweetness to the fruit and a long, tannin-laced finish. Already delicious.

**2004 Maescot-St-Exupéry, Margaux (\$39.99)** Robert Parker calls this the "quintessential expression of finesse, power, and terroir" and I couldn't agree more. This is powerful for the vintage, but wonderfully balanced and perfumed with flowers, black fruits and a touch of licorice. Decant now or cellar.

**2004 d'Armailhac, Pauillac (\$27.99)** The folks at Mouton-Rothschild have poured their talents into this fifth growth and since 1995 it has been one of the great bargains in Pauillac. This is sleek and classy with abundant red fruit and red licorice. There is lots of dark cherry and mineral on the crisp finish, where the tannins really kick in.

**2004 Langoa-Barton, St-Julien (\$32.99)** This over-achieving third growth is dense and somewhat brooding, but there is so much sweetness and complexity it's hard to resist. There is a Pauillac-like character here with cranberry, dark berries, mineral and a touch of cedar on the firm finish. A bargain.

**2004 Pichon-Lalande, Pauillac (\$79.99)** One of our favorite properties; it continues to impress vintage after vintage. A deep, spicy, oaky, merlot nose of dark chocolate and black cherries leads to a thick, plump middle of dense fruit. This is a big, structured wine, yet the balancing acidity keeps it fresh and balanced right through the deep, velvety middle of red and black fruit, cocoa and mineral.

**2004 Pichon-Baron, Pauillac (\$76.99)** This stood out as an absolute star of the vintage at two events last month. It is complex and complete, showing impeccable balance between fruit and mineral, power and finesse, depth and freshness and an overall symmetry that is remarkable. OUTSTANDING!

*Steve Bearden*

## JEFF GARNEAU'S Bank Shot

Selections from the 2005 vintage in Bordeaux continue to arrive daily. My recycling bin is overflowing with the extra bottles as I try to keep up. Some of the best I have tasted recently include:

**2005 Grand Village Rouge, Bordeaux Supérieur (\$16.99)** A wonderful Right Bank gem from Jacques and Sylvie Guinaudeau, who also own and manage the more famous Château Lafleur in Pomerol. The 2005 vintage exhibits red fruits and a touch of very restrained oak on the nose. With a bit of air the wine shows off a silky texture and lovely red currant notes, tart and sweet. My verdict: a classic 2005—generous fruit but with good acidity and tannins. It will likely be at its best in 3 to 5 years.

**2005 Saransot-Dupre, Listrac (\$19.99)** While this is a Left Bank wine, the property's owners follow an earlier tradition in Listrac, which favors merlot and cabernet franc over cabernet sauvignon. As a result, the wine is famous for its supple tannins and youthful grace and elegance. Red fruits dominate the nose at this stage. The ripe cherry fruit is sweet and concentrated. Silky tannins provide balance without obstructing its admirable finish.

**2005 Sarget de Gruaud Larose, St-Julien (\$22.99)** I have long been an advocate of Bordeaux's "second" wines in general and for the Sarget in particular. The 2005 vintage does not disappoint. Sour cherry and hints of tar on the nose suggest greater things to come. Full-bodied, supple and rich with enough structure to suggest it could age for a decade or more.

**1996 Lanessan, Haut-Médoc (\$24.99)** The 1996 vintage in Bordeaux was an excellent one for cabernet sauvignon. Since about 75% of the property at Château Lanessan is planted to that varietal, the vintage played to its strengths. The wine is still a bit young, even now, but represents an excellent short-term cellar proposition.

*Jeff Garneau*

"Though they have the balance and acidity to age well, you won't need to hide most of these wines away for years before they become enjoyable..."



“Bordeaux makes wonderful, refreshing rosés, which isn’t surprising if you think about the vast number of famous estates, the great raw ingredients and commitment to quality...”

# Wine 101: Bordeaux Rosé

A recent conversation with my father, a 64-year-old Scotch drinker and gentleman golfer living in Dayton Ohio, went like this...

Dad: You’re the wine expert in the family. What’s your favorite wine, if you had to pick one kind?

Me: White Burgundy. Chablis in particular.

Dad: White Burgundy? But Burgundy is red!

Just imagine how incredulous my father would have been if I had touted Bordeaux rosé. Everyone knows Bordeaux is red wine. Well, ok, sometimes powerful and miraculous sweet wine. And, sure, throw in a few minerally dry whites, maybe, too. But pink wines in Bordeaux? Bah! Bah not, dear pop. Bordeaux makes wonderful, refreshing rosés, which isn’t surprising if you think about the vast number of famous estates, the great raw ingredients and a commitment to quality at every level. As expected, these pink wines are cabernet sauvignon, cabernet franc and merlot-based, and generally are bled off the fermenting wine after brief contact with grape skins. They are not dissimilar from the dry rosés of Provence (no pricier, either), but tend to have more stuffing. Their color is generally deeper, hinting at their complexity and richness, and all are great food wines. Here are a few rosés from the Bordelaise, just in time for summer!

## 2006 Cantelys Rosé, Pessac-Léognan (\$7.99)

This is a lovely wine with a delicate nose of red fruits and hibiscus. The palate explodes with light red fruit flavors like strawberry, raspberry and watermelon.

**2006 Le Rosé de Château Clarke (\$11.99)** Made exclusively from plots planted to merlot and cabernet franc, this is a fresh and delicious wine from a château producing some of the best values in Bordeaux.

**2006 Rosé de Haut-Bailly (\$14.99)** Bright, refreshing and loaded with rose hip, pomegranate and strawberry notes, this bone dry rosé is ideal with food.

*Elisabeth Schriber*

## JUNE 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.”

**June 7:** Special tasting in San Francisco with Ruggeri Corsini and Cantina del Pino. This is a special, one-time only event! Don’t miss it. Italian wines in Redwood City. Wines of Argentina and Chile in Hollywood.

**June 14:** Wines of Germany and Austria. Our buying team has just returned from Germany and will have many new releases to taste, as well information about upcoming vintages.

**June 21:** Bordeaux in Hollywood. The 2005s keep coming in. Come by and taste new releases of red, white and Sauternes. Tasting price \$20.

No Tasting in San Francisco.

In Redwood City: **K&L and Sopexa Team up: Bordeaux Luncheon in RWC.**

This is the first in a series of Saturday afternoon lunches featuring great Bordeaux values from the 2005 vintage. We will pour 20 or so Bordeaux, both white and red. Tasting at the RWC store from noon-1 p.m., followed by lunch at Chantilly Restaurant. Limited tickets available. \$80/person.

**June 28:** Domestic and Imported Rosés in San Francisco and Redwood City. Time to start planning for Summer! Come in and taste the refreshing and delightful Rosé wines of the season. The Best of California in Hollywood: Sample some of the Golden State’s top reds and whites.

### 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.**

June 5: Fort Ross Vineyards; June 12: A Donkey & Goat Vineyards;  
June 19: TBA; June 26: Pinot Days

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

June 6: Ruggeri Corsina and Cantina Del Pino;  
June 13: Neal Rosenthal tasting and book signing;  
June 20: Joto Sake with Tamiko Ishidate;  
June 27: Pinot Days featuring Testarossa, Siduri, Fess Parker and Handley

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

June 5: Palmina Wines with Chrystal Clifton; June 12: Ridge Vineyards;  
June 19: Fort Ross Vineyards; June 26: Fabulous French wines from the Estates Group

**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.

## RENE COLLARD'S *Ageless Meunier*

We have been lucky enough to have a direct relationship with one of Champagne's most iconic producers, Mr. Rene Collard, for a number of years now. Unfortunately, Mr. Collard is not well, having suffered a stroke a few years ago. But his wines, even the oldest of them on offer, are still completely fresh and vibrant. But be warned—they are too much for some people. These are not light Champagnes, quite the contrary, they are vinous and powerful. They are not for the over-eager either. They are scheduled to arrive at the beginning of this month and, if you should decide to purchase some, I would strongly advise waiting until the middle or end of August or the beginning of September to broach them. I have found they take a long time to settle after shipment. This is not to say to wait that long to buy them, by August they'll have long since been sold out...

Mr. Collard was born in 1921 in the heart of the Marne Valley. In 1943, his father (who was a grower) saw his dedication to the family vineyards and gave him just under a hectare of vines in the village of Reuil. He made his first Champagne from those vines that same year. Since that time he has been making a tiny amount of the most unique Champagne in the world. He has slowly added to his estate—buying up choice vineyards in the 1940s, '50s and '60s in the villages of Reuil and Damery. His estate is less than seven hectares (17.5 acres) total and planted to about 90% meunier and 10% chardonnay. He has the good fortune of having an amazing cellar that is 25-feet deep at its shallowest and 75-feet deep at the far end. It's in this cellar that the wines now on offer have rested, at a perfect 8.5 degrees celsius, since the day they were made.

All of the wines were fermented in two-thirds old, large foudres and one-third enamel vats, without malolactic fermentation, and they have all spent a very, very long time on the lees. Although Mr. Collard does not keep exact records of the disgorgement times, most of the wines in this offering were disgorged when I ordered them. The notes below are extremely enthusiastic, but beware, these are not light wines and not for everyone!

Read my tasting notes on the range of amazing Collard Champagnes on our blog: [blog.klwines.com](http://blog.klwines.com).

Gary Westby

“Rene Collard’s wines, even the oldest of them on offer, are still completely fresh and vibrant...”



## CHAMPAGNE *A New Generation*

In the late spring, we were fortunate enough to obtain a new product from the descendants of the boutique champagne house, Rene Collard. Rene's grandson, Olivier Collard, and his wife Delphine Picard are carrying on Rene's tradition of making pinot meunier-based Champagne that is at once unique, tasteful and irreplaceable in the world of Champagne. The **NV Collard-Picard Cuvée Selection Brut (\$39.99)** is a blend of 80% pinot meunier and 20% chardonnay. The pinot meunier is from the Collard side of the family, from Olivier's vineyards in the western Marne Valley. Nobody else in Champagne has such mastery over the native-to-Champagne varietal as the Collard family does. Rene's vintage champagnes were made only in the best of years and carried on the tradition of the 19th century style of Champagne. Several writers refer to those wines as being in the “British” style (truffles, cognac, sherry and caramel), though we have many Americans who shop with us who claim it as their own. Are you listening, Dr. Sollod?

*Collard-Picard is carrying on the tradition of Rene Collard's meunier-based Champagne that is at once unique, tasteful and irreplaceable...*

The chardonnay for the wine come from Delphine's vineyards in the famous chardonnay district of Mesnil-sur-Oger, where the chalk soils lend the grapes their own unique characteristics. The base wine for the Collard-Picard is from the 2004 vintage, and the wine was fermented in stainless steel with no malolactic fermentation. The reserve wines in the blend are aged in 1,000 liter (or larger) barrels to promote some contact with oxygen while avoiding the flavors of barrel spice. The result is a round and full Champagne, with loads of rich fruit. Amazing bubbles, clean and linear. Toasted hazelnuts, sea salt and grapefruit zest on the nose. In the mouth, brown butter, caramel, spice and clean citrus fruit. The finish is where the chardonnay stands out. Unlike other pinot meunier-based champagnes, this one has the unmistakable minerality of fruit from Mesnil to enhance the zippy finish. I highly recommend this Champagne for those of you who are curious about meunier-based sparklers. It is also an ideal pairing for fowl and rustic smoked meats where other champagnes tend to fall flat. We are very excited to continue the tradition of Rene with this wonderful effort from Olivier and Delphine.

Scott Beckerley

“Rene Collard’s grandson and his wife, Delphine Picard, are carrying on the tradition of making excellent pinot meunier-based Champagne...”



# JIMMY C'S VIEW *Down Under*



**2007 d'Arenberg "Hermit Crab" Viognier-Marsanne McLaren Vale South Australia (\$13.99)** Winemaker Chester Osborn and the team at d'Arenberg do an amazing job of making wines, from entry level to iconic, with an eye to character and value that is increasingly no small task in the world of wine. The "Hermit Crab" is one of their white wines that you'll find on our shelves year in and out. Last year, the 2006 made the *Wine Spectator's* Top 100 list, and I'm here to tell you now, that I'll be amazed if the 2007 doesn't score well enough to land back on that list this year. The wine is a blend of 58% viognier (8% less than last year) and 42% marsanne. It is fresh, bright and lifted, with a bouquet that explodes from the glass with white peach, mango, honey-suckle, white flowers, almond and mineral notes. On the palate there seems to be even better focus and balance than the 2006, with a creamy, buttery texture supported by good acidity. There is none of the oily, fat character that sometimes comes with viognier, but rather a precise, seamless blend of these two varietals.

**2007 Sherwood Estate Pinot Noir, Marlborough New Zealand (\$14.99); 2007 Innocent Bystander Pinot Noir Yarra Valley Victoria (\$15.99)** Everybody loves pinot noir these days and that's for a good reason. It easily expresses a sense of place, style and character. The tough thing, though, is to find pinot noir

that, at the very least, tastes like the grape at a price point that won't break the bank, something that can be used for large group parties or events. Well, these two wines hit the mark, without a doubt. Dayne and Jill Sherwood have been in the wine business since the 1980s; the fruit for this wine comes mainly from their vineyards in Marlborough and Waipara. I think the 2007 is their best to date and a terrific value. The nose offers fresh dark plum, cherry, clove and a hint of dried orange peel. On the palate the wine is juicy with a supple mouthfeel, fine-grained tannins and good length. The Innocent Bystander has been a hit with our customers for the last two vintages, and this new 2007 will not disappoint. The grapes are hand-picked and de-stemmed before going into small, open-top fermenters and hand-plunged. Like the Sherwood, the wine then goes into neutral oak for malolactic fermentation and a few months maturation. It's a bit bigger-framed than the Sherwood, showing more black cherry, chocolate, earth and mineral notes. On the palate, the wine is rich with very good structure and a persistent finish. While the Sherwood would be perfect for chicken and salmon dishes, the Innocent Bystander could hold up to duck or grilled quail. Don't miss these great bargains.

*Jim Chanteloup*

## *The Rhône*

## THE BELLE OF CROZES

I sit down to write this article having just opened and tasted our newest arrivals from Domaine Belle, located in Crozes-Hermitage. This impeccably run family estate is located in the village of Larnage, about two miles north of the famous vineyards of Hermitage. In 1988, after Philippe Belle had completed his education in Montpellier, his family left the co-op in Tain-Hermitage and began to make their own wine at their new winery. Exactly one year ago I was fortunate enough to visit the domaine and to meet and taste with Philippe. I do remember being very impressed by the purity of fruit, concentration and balance that these wines exhibited. One year later, trying these same cuvées without the fortunate distractions of being in the Northern Rhône, I am absolutely floored by the quality. They are the best range of wines from Crozes-Hermitage that I have ever tasted.

**2006 Crozes-Hermitage Blanc Domaine Belle "Les Terres Blanches" (\$39.99)** The 2006 "Les Terres Blanche" is composed of 70% marsanne and 30% roussanne both from a vineyard planted just above the famous vineyard of Les Pierrelles. The higher elevation here allows for a slightly longer growing season (due to the cooler zone, which endows the grapes with excellent levels of acidity). A combination of 40% stainless steel, 30% new oak and 30% one-year-old barrels are utilized and the wine is bottled unfiltered. This lush, medium-bodied white would make an exceptional accompaniment to smoked duck, scallops, white asparagus or St-Marcellin cheese.

*I am absolutely floored by the quality from Domaine Belle—they are the best range of wines from Crozes-Hermitage that I have ever tasted.*

**2005 Crozes-Hermitage Domaine Belle "Les Pierrelles" (\$29.99)** This outstanding syrah hails from the Les Pierrelles vineyard, which is largely covered with calcareous/limestone granite pebbles. K&L's Aussie wine buyer Jim Chanteloup commented that this elegant wine kept "shape-shifting in the glass," revealing layer upon layer of nuance. Black cherry, plum, grilled bread and oh-so-subtle hints of spicy clove come to mind. It is, to me, a perfect example of how exquisite a hearty young Crozes-Hermitage can be. Decant and enjoy now through 2013 with grilled steak, beef daube or roasted lamb studded with garlic.

**2005 Crozes-Hermitage Domaine Belle "Cuvée Louis Belle" (\$39.99)** The Cuvée Louis Belle is named after Philippe's grandfather and hails from the oldest vines in the Les Pierrelles vineyards. The average vine age here is 40 years old and the fruit is not destemmed before fermentation. The wine is aged completely in oak barrels (30% new, 70% one-year-old). Black currant, smoked meat, black olive and nuances of mineral will develop further and reward those of you who are patient with an exceptional wine drinking experience in 5-10 years.

*Mulan Chan*



“Seriously, if you don’t like the 2006 Alpen Cellars Trinity County Riesling (\$12.99) we can’t be friends...”

## Brick’s Backyard Picks **SUMMERTIME WHITES**

**June brings one really great thing to the table: the beginning of summer.** This just so happens to coincide with my birthday, more sunshine and no more school. (Well, the last could be a blessing or a curse for some.) It’s time to start breaking out the picnic baskets, the swimming trunks and the patio furniture. The bottom line is that it’s getting warmer and sunnier outside and that makes fresh, crisp whites taste that much better. So here are a couple to get the party started.

**The first wine is a must try.** Seriously, if you don’t like the **2006 Alpen Cellars Trinity County Riesling (\$12.99)** we can’t be friends. That’s right, it hails from the booming wine region of Trinity County, California, sandwiched between Redding and the Pacific Coast. This county is about the size of Vermont and, if the wines of Alpen Cellars are any indication, a promising area for cool climate varietals. Their pinot noir was first presented to us as somewhat of an afterthought, but when we heard where it was from we just had to give it a shot. It blew our minds. So cheap, so good, we bought all the distributor had (at time of press it was selling like hotcakes, check on availability). Not surprisingly, we had high expectations for the riesling. All of them were met and then some. This is one of the purest expressions of riesling we’ve come across in some time. Full of peach flesh, green tea and a slate-like minerality this wine wows from the get-go. There is the perfect amount of residual sugar, enough to make all the flavors pop without being too syrupy or cloying. The fresh, tangy acidity doesn’t hurt either. This is simply delicious.

**I hate viognier.** I mean I really think that 99% of the time it is gross, over-oaked, over-ripe stuff. Most of the time it is made to be more like chardonnay than anything else, so when I see one that really expresses the varietal’s natural leanings I get just a bit more excited than usual. That was completely the case with the **NV Dubost Paso Robles Viognier (\$15.99)**. This bottling of 100 cases is a blend of the 2004 and 2005 vintages, neither of which they felt they had enough of to release on its own. Lucky us! The sum of the parts is something special. This comes from a 320-acre family ranch in Adelaida that was founded in late-1800s. The ripe, golden,

honeyed nose is intensely focused on dried apricot and fig paste, while the palate is creamy yet tangy at the same time. Layers of vanilla, passion fruit and lychee struggle for dominance in a brawl resembling an over-the-top-ropes battle

royal. This is not a shy wine. It is definitely for fans of full-flavored wines, but, oddly enough, somehow it works for people that like balance and nuance as well. Weird but true.

Bryan Brick

### GET THE INSIDER’S ADVANTAGE

Hello K&L Patrons,

My name is Alex Pross and I am K&L’s new Wine Club Director and Customer Service Manager. I come to K&L with more than 15 years of wine retail experience, most recently at the Wine Club in San Francisco and before that as the manager of Coit Liquors, also in San Francisco. I am very excited to be working alongside the knowledgeable buyers here at K&L to provide you with great wines for our many Wine Clubs and the newly launched **Insider’s Advantage** email list.

The Insider’s Advantage list gives you access to our informed and experienced team of wine buyers, who are frequently ahead of the trends, identifying hot wines before the press. With Insider’s Advantage you’re in the know, too, with the opportunity to buy these great wines before big scores make them scarce.

*“The market for the world’s top wines is an ever changing, fast-paced universe, where something that you loved today can be sold out tomorrow. Sign up for Insider’s Advantage and be among the first to know about great deals and new finds at K&L.”*

By signing up for Insider’s Advantage you’ll also be privy to the occasional special pre-sale offerings that never make it to our traditional in-stock inventory and to supplier closeouts on wines we’ve pre-screened for quality.

Why miss out? Sign up for Insider’s Advantage by logging into your K&L account online and checking the box for “Insider’s Advantage” on the Email Preferences page.

Not a member of any of K&L’s Wine Clubs? K&L’s Wine Clubs give you the opportunity to try wines from formidable, established producers and, more frequently, the increasing number of cutting edge producers from around the world. While we still love our French and domestic wines, there is plenty of room in our clubs for new, exotic and exciting ventures. We hope as the wine clubs grow you’ll be able to grow along with us. And, as always, we’re always open to suggestions.

Cheers,

Alex Pross

“It’s impossible to talk about Oregon pinot noir, or Oregon winemaking at all, without a nod to Eyrie Vineyards.”



## DOUG'S Northwest Corner

For the first two months of this column, I wrote about wines of the Pacific Northwest without mentioning pinot noir, the wine that people usually associate with the Northwest. I think this shows what a great variety the region has to offer, from Alsatian-style whites to Bordeaux-style reds. That said, I do love Oregon pinot noir, and I'd like to highlight a few new arrivals this month.

It's impossible to talk about Oregon pinot noir, or Oregon winemaking at all, without a nod to Eyrie Vineyards. Founded in 1966, Eyrie Vineyards was the first vineyard in the Willamette Valley to plant pinot noir, and the first in America to plant pinot gris. This family-owned winery only makes estate wine, and the **2005 Eyrie "Estate Grown" Dundee Hills Pinot Noir (\$31.99)** is a great example of their craft. A Burgundian-style pinot, this wine shows a bright, lively nose of red berry and flowers, and follows through on the palate with sharp cherry and cranberry flavors. This is a beautifully balanced, food-friendly wine that would pair wonderfully with pan-seared duck breast and lingonberry sauce. (Who am I kidding? On a weeknight, I go straight for a rotisserie chicken with cranberry chutney.)

Twenty-two years after Eyrie Vineyards got their start, Burgundy's Drouhin family began producing pinot noir in the Willamette Valley under the direction of Veronique Drouhin, who continues to make all of their wines. The **2006 Domaine Drouhin Pinot Noir (\$39.99)** offers a beautiful example of American fruit treated with a French touch. The wine exhibits a generous, elegant nose of framboise, black cherry and delicate spice accents. Lush fruit on the palate is balanced by tangy acids and a deft application of French oak. All these flavors work together to make a well-balanced and classic wine that leaves a lingering finish of holiday spice and velvety tannins. Enjoy now and over the next 10 years.

Westrey Wine Company first produced pinot noir in 1993. The **2006 Westrey "Oracle Vineyard" Dundee Hills Pinot Noir (\$27.99)** is one of three pinot noirs we have in stock from this small producer, and all are well worth a try. This single-vineyard offering from their coolest vineyard opens with sharp, tangy aromas of fresh raspberries and red fruit, and goes on to deliver delicious pie cherry flavors with a touch of forest floor earthiness. This wine delivers a complexity and finish that is hard to find in a pinot noir under \$30. Buy some to drink now, some for the cellar, and while you're at it, don't miss their **2006 Westrey Willamette Valley Pinot Noir (\$19.99)**.

Doug Davidson

## BOUTIQUE CORNER Wandering Aengus

*I went out to the hazel wood, because a fire was in my head, and cut and peeled a hazel wand, and hooked a berry to a thread; and when white moths were on the wing, and moth-like stars were flickering out, I dropped the berry in a stream and caught a little silver trout. When I had laid it on the floor I went to blow the fire a-flame, but something rustled on the floor, and some one called me by my name: It had become a glimmering girl with apple blossom in her hair who called me by my name and ran and faded through the brightening air. Though I am old with wandering Through hollow lands and hilly lands, I will find out where she has gone, And kiss her lips and take her hands; And walk among long dappled grass, and pluck till time and times are done The silver apples of the moon, The golden apples of the sun.*

—W.B. Yeats, *The Song of Wandering Aengus*

**Wandering Aengus Ciderworks** produces three styles of cider. The first is a **Dry Cider (\$15.99)**, which is reminiscent of hard ciders coming out of Normandy. Semi-sparkling and aged in oak barrels, the Dry Cider is full-bodied and has great complexity. It pairs great with rich and ripe cheeses. The second style is a **Semi Dry (\$11.99)**, similar to the hard ciders one would find in England. This one is made with organic apples and is just shy of dry.

*“Wandering Aengus Ciderworks produces three styles of hard cider perfect for a variety of meals.”*

A hint of sugar and ginger spice gives it a little something different. It goes very well with aged cheddar and sausage. **The Heirloom Blend Cider (\$11.99)** is a little higher in sweetness and acidity. Also made with organic apples, this is lightly effervescent and very light and fresh, the perfect accompaniment to a spicy Asian meal.

Mike Jordan

# TREY'S June Picks

**Going forward I am going to be mixing it up a bit.** I am not going to focus on domestic wines in my articles anymore. I am going to focus on writing up wines or spirits that have really blown me away recently. There are so many great wines out there it is hard to just write up wines from the US. I can't think of a better wine to start this off with than the **1999 Bollinger Grande Année Champagne (\$105.00)** We were served this wine at a dinner while we were in Bordeaux and I loved it so much that I emailed the rep while we were still sitting at the table having dinner and bought it on the spot. This wine is

*I loved it so much—I emailed the rep at dinner and bought it on the spot.*

focused, rich and very fresh with great acidity and balance. This wine will gain complexity with a couple of years in the bottle, but it sure tastes good now.

**2006 Mer Soleil “Silver” Santa Lucia Highlands Chardonnay (\$34.99)** Owned by the Wagners of Caymus fame, the Mer Soleil Silver is an un-oaked wine that shows tremendous richness and complexity. The amazing thing is that

the wine's richness and depth is entirely from the fruit. A perfect white to enjoy with food!

And since I am writing this on May 4th... naturally I am trying to decide which tequila I should drink tomorrow. We just brought in a new line into the Hollywood Store and I think it will be perfect long after Cinco de Mayo.

**Arette Artesanal Blance Suave Tequila (\$47.99)** **Arette Artesanal Reposado Suave Tequila (\$59.99)** Arette was founded in 1900 by the Orendain family. Since 1976 it has been pro-

duced and bottled by Eduardo and Jaime Orendain in their distillery “El Llano” in Tequila, Mexico. The Blanco is one of the most unique tequilas I have tasted yet. It is very bright and citric, with a lively palate and hints of oak. The Reposado is your sipping tequila: complex, deep and rich. Both are excellent, hand-crafted tequilas that I would highly recommend.

Trey Beffa



## Domestics

# HOLLYWOOD HOT PIX *Maverick Winemakers*

**Mavericks are the people strong in thought and independent in action.** We have discovered a number of producers lately that epitomize these sentiments.

Dorothy Schuller of Bodegas Robles is one of those great independent spirits that champions the downtrodden. I am referring to the quickly forgotten influx of Spanish and Portuguese varietals. She excels at tempranillo production and the **Bodegas Robles “Viva Yo!” Central Coast Red (\$27.99)** is one of the best renditions I have tasted from California. It has the hallmark stamp of spice and leather with roasted raspberry and red currant flavors. It is made up of 90% tempranillo with 10% cabernet sauvignon. A domestic Ribera del Duero.

Mikael Sigouin of Kaena Winery has worked for Fess Parker and is currently with Beckmen Vineyards. At Beckmen he fell in love with grenache and it is now his driving passion. This native Hawaiian got his nickname “Kaena” in his home state, which means “potential for greatness.” His namesake wine shows just that. The **2005 Kaena Santa Ynez Grenache (\$23.99)** is a great rendition of the varietal with deep rich cherry fruit complemented by spice-box and tobacco aromas.

*“These winemakers exemplify independent thought and action, characteristics that result in exceptional, unique*

*wines that stand out from the pack.”*

Bill Hunter of Chasseur got his start with the likes of Rombauer and Bonny Doon (one of the original maverick winemakers). In the mid-'90s he started sourcing his own chardonnay from Dutton Ranch, launching his solo career. The Chasseur pinots, some may argue, are not traditionally Burgundian in style, though they are made with reverence to French winemaking practices. The **2006 Chasseur Sonoma Coast Pinot Noir (\$39.99)** has true typicity of the region, possessing rich cherry fruit with a spicy finish. The **2006 Chasseur Russian River Pinot Noir (\$39.99)** possesses deeper black raspberry flavors with wood spice and cedar. Both wines are medium to full-bodied with great acidity.

Mark Chesebro, the former winemaker of Bernardus, meticulously farms his vineyard sources throughout the Carmel Valley. He is also an avid cheese-maker and felt compelled to make wines that went with his food. His **2005 Chesebro “Cedar Lane Vineyard” Arroyo Seco Syrah (\$14.99)** has great spicy qualities. It is more of a medium- to full-bodied style with great acidity that screams, “feed me!” Serve it with a nice firm sheep's milk cheese (it doesn't have to be Mark's, but that would be even better) with some dried currants or a little blackberry jam; it will accent the flavors of the wine perfectly and bring out all of its glorious smoky spice. A great bargain!

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.



**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 aperitif.

**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 Cuvee Selection Brut\*** \$39.99

80% meunier and 20% chardonnay. The base of this wine is 2004, which is fermented in stainless steel with no malolactic fermentation. The reserve wines are 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.

**Rene Collard Champagnes\*-JUST IN!** Inquire

Very limited availability here. Do not miss them. (Gary Westby)

**RED BURGUNDY**

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

This lovely Morey is 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.

**RHÔNE/FRENCH REGIONAL**

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

This is a lovely Rhône red with super bright cherry notes, along with hints of sassafras, 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.

**Antech Blanquette de Limoux\*** \$12.99

What a lovely bubbly—it has a fine bead, super clean and a lingering finish. Also, do not miss their outstanding 2005 Cremant de Limoux.

**2007 Vin de Pays 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% samso 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

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.

**NEW ZEALAND**

**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.



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## ITALY

**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.

**2004 Vigne e Vini Papale Primitivo di Manduria\*** \$11.99  
100% primitivo grapes are harvested from the oldest vineyards located near the Ionian Sea. This wine is ruby red with very intense fragrances of fruit jam, along with black currant, cherry, mulberry, cocoa and licorice. On the palate it offers a round smooth taste and plenty of rich fruit. Ideal with braised meat.

## 2007 PRE-ARRIVAL SAUTERNES

**Carmes de Rieussec** \$29.99  
A super value for Rieussec's second wine.

**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. Long and deep.

**Doisy-Védrines (375ml)** \$19.99

**Doisy-Védrines** \$39.99  
94-96 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 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.

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

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

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

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

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

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

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

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



**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 \$30 AND UNDER**

- 1996 de Sales, Pomerol** \$24.99  
According to RP: "An elegant, soft, berry, coffee-scented wine, the 1996 De Sales exhibits medium body, low acidity, and attractive fruit..."
- 1996 Lanessan, Médoc** \$24.99  
Old school—Clyde loves it.
- 2000 Trebiac, Graves** \$15.99
- 2001 Pauillac, Pauillac** \$24.99
- 2001 Haut-Vigneau, Pessac** \$17.99
- 2002 Dame de Montrorse, St-Estèphe** \$29.99
- 2002 Potensac, Médoc** \$19.99
- 2003 Bellevue, Haut-Médoc** \$19.99  
A great high score and an even better low price!
- 2003 Caronne-Ste-Gemme, Médoc\*** *Inquire*
- 2003 Chantalouette, Pomerol** \$21.99
- 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 les Alleees de Cantemerle** \$19.99
- 2003 Malmaison, Moulis\*** \$10.99
- 2003 Mondorion, St-Emilion** \$19.99
- 2003 Poujeaux, Moulis** \$29.99  
Clyde Beffa: "Always one of our favorites. Bright and fresh aromas, both raspberry and black raspberry, with hints of smoke and toast. Good length and depth of flavor. Nice wine done in the traditionalist style."
- 2004 Cantemerle, Haut-Médoc** \$26.99
- 2004 Clarke-Rothschild, Llistrac** \$19.99
- 2004 d'Armailhac, Pauillac** \$27.99
- 2004 du Moulin, Haut-Médoc\*** \$19.99
- 2004 Haut-Beausejour, St-Estèphe** \$15.99
- 2004 Lalande de Borie, St-Julien** \$28.99  
Super delicious. Soft and toasty.
- 2004 Malmaison, Moulis** \$14.99

**LEFT BANK**

- 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 La Lagune, Médoc** \$249.00

- 1986 Mouton-Rothschild, Pauillac** \$999.00
- 1993 Latour or 1994 Mouton** *Inquire*
- 1994 Duhart Milon (1.5L)** \$99.99  
Value for drinking now. Just had it—superb. (Clyde Beffa Jr)

**1994 Reserve de Comtesse, Pauillac** \$44.99  
Ready-to-drink Bordeaux from our favorite estate. This second label to Pichon-Lalande makes wine in a similar style: soft, rich, and luscious with a surprising amount of ripe, dark berry fruit. Lovely.

**1996 Labegorce, Margaux** \$39.99  
Decant and enjoy.

**1996 Lynch-Bages, Pauillac** \$209.99  
94 pts RP: "In the flight of young wines, with all the vintages of the nineties represented, this wine stood out for its absolute purity of creme 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 Langoa-Barton, St-Julien** \$39.99  
RP: "The wine possesses a deep ruby/purple color, as well as some of the vintage's up-front charm and softness, good purity, and a medium-bodied, ripe, rustic finish. Should drink well reasonably early ..."

**1999 Cos d'Estournel, St-Estèphe** \$139.00

**1999 Cos d'Estournel (1.5L)** \$249.00

**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 Lagrange, St-Julien** \$49.99

**1999 Lynch-Bages, Pauillac** \$149.00

**1999 Margaux, Margaux** \$369.99  
94 pts RP: "This is an archetypical Château Margaux of richness, finesse, balance, and symmetry. It can be drunk young, but promises to age nicely for two decades."

**1999 Pichon-Lalande (1.5L)** \$229.00

**1999 Talbot, St-Julien** \$36.99  
According to RP: "An impressive effort for the vintage, this is an opulent, velvety-textured 1999 that comes across as a hypothetical blend of a Pomerol and Burgundy..."

- 2000 Latour, Pauillac** \$1,299.00
- 2000 Lamothe Bergeron (1.5L)** \$46.99
- 2001 Cos d'Estournel, St-Estèphe** \$159.99  
Stunning wine—much better than their 2000.
- 2001 Larrivet Haut-Brion, Pessac** \$39.99

**2002 Haut-Bailly, Pessac** \$49.99  
90 points RP: "An elegant, dark ruby/purple-tinged effort displaying notes of tobacco smoke intermixed with sweet currant, cherry, and some toast, 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 Palmer, Margaux (1.5L)** \$349.00

**2004 Brio de Cantenac, Margaux** \$31.99

**2004 Cos d'Estournel, St-Estèphe** \$94.99

**2004 La Mission-Haut-Brion** \$129.99

**2004 Latour, Pauillac** A LOT

**2004 les Forts de Latour, Pauillac** \$219.00

**2004 Malescot-St-Exupéry** \$39.99  
Clyde loves this—has case of mags in his cellar.

**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: "The 2004 Pichon-Lalande is a strong effort for the vintage..."

**2004 Reserve de Comtesse** \$33.99

**RIGHT BANK**

**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."

- 1998 Grand Pontet, St-Emilion** \$48.99
- 2004 Canon-La-Gaffelière, St-Emil.** \$49.99
- 2004 Clos d'Oratoire, St-Emilion** \$42.99
- 2004 Cheval Blanc, St-Emilion** \$299.99
- 2004 Fleur de Bouard, Lalande Pom** \$34.99

**CLYDE'S PICKS FOR DRINKING NOW**

- 1997 Labegorce, Margaux** \$29.99
- 1997 Labegorce, Margaux (1.5L)** \$69.99
- 1999 Labegorce, Margaux** \$34.99
- 1999 Labegorce, Margaux (1.5L)** \$74.99  
Perfect right now—bring on the rack of lamb for the 1997 and a barbecued steak for the 1999.



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 \$30 AND UNDER

<b>Au Grand Paris, Bord Superior</b>	\$12.99
Recommended by <i>Wall Street Journal</i> .	
<b>Belgrave, Médoc</b>	\$29.99
91 points WS: "There's black licorice, coffee bean and ripe fruit."	
<b>Biot, Côtes de Bordeaux*</b>	\$12.99
<b>Chantegrive, Graves</b>	\$22.99
<b>Clos Floridene Rouge, Graves*</b>	\$19.99
<b>Coufran, Médoc</b>	\$27.99
91-93 points WE: "Barrel sample. 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."	
<b>de Sales, Pomerol</b>	\$26.99
<b>de la Dauphine, Fronsac</b>	\$28.99
<b>de Lugagnac, Bordeaux</b>	\$12.99
Top wine, <i>Wall Street Journal</i> .	
<b>Enclos, Pomerol</b>	\$37.99
<b>Fonreaud, Lustrac</b>	\$17.99
<b>Grand Villages Rouge</b>	\$16.99
<b>la Tour de Mons, Margaux</b>	Inquire
Superb value for mid-term aging.	
<b>Le Pape, Pessac</b>	\$25.99
Great minerality.	
<b>Les Tours de Peyrat VV-Côte Blaye</b>	\$14.99
Recommended by the <i>Wall Street Journal</i> .	
<b>Les Trois Croix, Fronsac</b>	\$25.99
<b>Mille-Roses, Haut-Médoc</b>	Inquire
Sweet and fruity—delicious!	
<b>Nodeau, Cotes de Bourg</b>	\$11.99
Recommended by the <i>Wall Street Journal</i> .	
<b>Paloumey, Haut-Médoc</b>	\$19.99
<b>Plaisance, Bord Superieur*</b>	\$14.99
<b>Puygueraud, Côtes de France</b>	\$26.99
Will sell out immediately.	
<b>Richelieu, Fronsac*</b>	\$17.99
<b>Sarget de Gruaud Larose</b>	\$22.99
<b>Ste-Colombe, Castillon</b>	\$12.99
<b>Saransot-Dupre, Lustrac</b>	\$19.99
<b>Soleil, St-Emilion</b>	\$31.99
Fabulous wine made by Stephan Neipperg of	

Canon-La-Gaffelière.	
<b>Sorbey, Haut-Médoc*</b>	\$17.99
<b>Villegeorge, Haut-Médoc*</b>	\$19.99

#### LEFT BANK WINES/PESSAC

<b>Baron de Milon, Pauillac</b>	\$37.99
<b>Camensac, Médoc</b>	Inquire
<b>Chasse-Spleen, Médoc</b>	\$39.99
<b>Croizet Bages, Pauillac</b>	\$39.99
<b>de Pez, St-Estèphe</b>	\$39.99
<b>Gruaud-Larose, St-Julien</b>	\$64.99
<b>Lagrange, St-Julien</b>	\$69.99
<b>Lagrange, St-Julien (375ml)</b>	\$34.99
<b>La Parde de Haut-Bailly, Pessac</b>	\$36.99
<b>Lascombes, Margaux</b>	Inquire
<b>Labegorce, Margaux</b>	\$49.99
<b>Malartic Lagravière (1.5L)</b>	\$81.99
<b>Mouton-Rothschild (1.5L)</b>	\$1,399.00
<b>Mouton-Rothschild (3L)</b>	\$2,899.00
<b>Prieure Lichine, Margaux</b>	\$59.99
<b>Picard, St-Estèphe (1.5L)</b>	\$39.99
<b>Pichon-Lalande (1.5L)</b>	\$319.00
<b>Pichon-Lalande (6L)</b>	\$1,199.00
<b>Talbot, St-Julien</b>	\$59.99

#### RIGHT BANK WINES

<b>Canon, St-Emilion</b>	\$124.99
<b>Clos de la Vieille Eglise, Pomerol</b>	\$79.99
The fruit is dark, intense, deep and powerful.	
<b>La Fleur de Bouard, Lalande Pom</b>	Inquire
<b>d'Aiguilhe, Castillon</b>	Inquire
<b>de Sales, Pomerol (1.5L)</b>	\$61.99
<b>Lamande, St-Emilion</b>	\$34.99
<b>Larcis-Ducasse, St-Emilion (3L)</b>	Inquire
<b>Le Fer, St-Emilion</b>	\$31.99
<b>Rouget, Pomerol</b>	Inquire
<b>Rochebelle, St-Emilion</b>	\$47.99
<b>Rochebelle, St-Emilion (1.5L)</b>	\$94.99

#### BORDEAUX ROSÉ/WHITE

<b>2006 Château Cantelys Rosé*</b>	\$7.99
A lovely wine with a delicate nose of red fruits and hibiscus aromas. The palate explodes with strawberry, raspberry and watermelon flavors.	
<b>2006 Château Reynon "VV"*</b>	\$13.99
Delicious, snappy, citric aromas and flavors. Great balance. Denis Durbourdieu makes great wines. This is superb.	
<b>2004 Canteleys Blanc, Pessac</b>	\$17.99
Stunning wine—long on palate, refreshing!	

**2005 Clos Floridene Blanc, Graves\*** \$19.99  
According to RP: "... a superb white Graves."

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

**2006 Roquefort Blanc, Entre Deux Mers** \$11.99

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

Slight pear aromas that follow to the palate. Perfect balance and structure with a creamy mouthfeel and crisp finish. Stunning wine.

#### SAUTERNES 1982-2005

<b>1982 Suduiraut</b>	\$99.99
4 stars Michael Broadbent. This wine is actually better than the heralded 1983.	
<b>1989 Guiraud</b>	Inquire
<b>1997 Coutet</b>	\$39.99
<b>2001 Castelnau de Suduiraut</b>	\$29.99
<b>2001 Dudon</b>	\$24.99
<b>2001 Liot</b>	\$29.99
Fabulous wine—sweet and lovely. Value!	
<b>2002 d'Yquem</b>	Inquire
<b>2004 Climens, Barsac</b>	\$79.99
<b>2004 Lieutenant de Sigalas Rabaud*</b>	\$19.99
Extremely spicy on the nose, some coconut nuances on the palate. Very clean and well-balanced. Very fine indeed. Another of Ralph, Alex and Clyde's favorites.	
<b>2005 Doisy-Védrines (375ml)</b>	\$22.99
<b>2005 Doisy Védrines</b>	\$44.99
One of our favorites.	
<b>2005 Coutet</b>	\$49.99

#### Clyde's Favorite Pick: 2005

**d'Aiguilhe, Côtes de Castillon (Inquire)** This wine should be in your cellar! It's one of the greatest buys of the vintage. My barrel tasting notes: 80% merlot and 20% cabernet franc. Bright and effusive wine with a lovely palate entry. Blackberry juice flavors. Plenty of structure. \*+ (Clyde Beffa, K&L Bordeaux buyer)

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



**CABERNET SAUVIGNON**

2002 White Rock Claret, Napa	\$38.99
2004 Altamura, Napa	\$69.99
2004 Bennett Lane, Napa	\$47.99
2004 Beringer Private Reserve, Napa	\$79.98
2004 Burgess, Napa	\$24.99
2004 Cain Five Napa Red	\$109.00
2004 Chateau St. Jean Cinq Cepages	\$49.99
2004 Frog's Leap, Rutherford	\$69.99
2004 Heitz Cellars, Napa	\$39.99
2004 Hess Collection, Napa	\$44.98
2004 Hill Family Estate, Napa	\$36.99
2004 Jordan, Alexander Valley	\$46.99
2004 Keenan, Napa	\$39.99
2004 Kunde, Sonoma	\$15.99
2004 Lewis Cellars Reserve, Napa	\$119.00
2004 Mt. St. Helena Cabernet, Napa	\$19.99
2004 Napanook Red	\$39.99
2004 Peter Franus, Napa	\$39.99
2004 Phelan Estate Grown	\$69.99
2004 Rubicon Estate Cask	\$67.99
2004 Sequoia Grove, Napa	\$28.99
2004 Silverado, Napa	\$34.98
2004 Simi Landslide, Alexander Vly	\$27.99
2004 Trefethen, Napa	\$32.99
2004 Vine Cliff, Napa	\$39.99
2005 Avalon, Napa	\$10.99
2005 Barnett Vineyards, Spring Mtn	\$59.99
2005 Bennett Family The Reserve	\$24.99
2005 Beringer, Knights Valley	\$16.99
2005 Buehler, Napa	\$21.99
2005 Caduceus Nagual de la Naga	\$69.99
2005 Cakebread, Napa	\$64.99
2005 Caravan (Darioush), Napa	\$39.99
2005 Caymus Special Selection	\$149.00
2005 Chappellet Signature, Napa	\$41.99
2005 Chateau Montelena, Napa	\$41.99
2005 Darioush, Napa	\$79.99
2005 Donati Family Vineyard Claret	\$17.99
2005 Duckhorn, Napa	\$64.99
2005 Edge, Napa	\$16.99
2005 Ehlers Estate, Napa	\$39.99
2005 Far Niente, Oakville	\$99.00
2005 Forth All Boys, Dry Creek	\$19.99
2005 Frog's Leap, Napa	\$32.99
2005 Genuine Risk, Santa Ynez	\$21.99
2005 Groth, Napa	\$46.99
2005 Hall Vineyards, Napa	\$34.99
2005 Hawk Crest, California	\$9.99

2005 Hess Collection 19 Block	\$31.99
2005 Hess Select, California	\$11.99
2005 Honig, Napa	\$30.99
2005 Janzen, Napa	\$64.99
2005 Joseph Phelps, Napa	\$44.98
2005 Karl Lawrence, Napa	\$59.99
2005 L'Aventure Optimus	\$39.99
2005 Lewis Cellars Reserve, Napa	\$112.99
2005 Orin Swift Papillon, Napa	\$54.99
2005 Parallel, Napa	\$54.99
2005 Paul Hobbs, Napa	\$69.99
2005 Pellegrini Family Milestone	\$44.99
2005 Pine Ridge, Rutherford	\$39.98
2005 Poppy, California	\$11.99
2005 Provenance, Rutherford	\$29.99
2005 Robert Mondavi, Napa	\$19.99
2005 Shelter Headwater, Napa	\$59.99
2005 Simi, Alexander Valley	\$19.99
2005 Snowden The Ranch	\$39.99
2005 St Clement Oropas	\$39.98
2005 Stag's Leap Artemis	\$44.98
2005 Terra Valentine, Spring Mtn	\$32.99
2005 Turnbull, Napa	\$39.99
2005 ZD, Napa	\$37.99
2006 J Lohr Seven Oaks, Paso	\$10.99
2006 Joel Gott 815 Blend	\$14.99
2006 Kalinda, Napa	\$17.99
2006 Khroma, Alexander Valley	\$15.99
2006 KirkhamPeak, Napa	\$21.99
2006 McManis, California	\$8.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99

**MERLOT**

2004 Cloverdale Ranch	\$21.99
2004 Hall Vineyards	\$22.99
2004 Simi, Sonoma	\$14.99
2004 Twomey, Napa	\$57.99
2005 Barnett Vineyards, Spring Mtn	\$42.99
2005 Blackstone, California	\$8.99
2005 Duckhorn, Napa	\$49.99
2005 Ferrari-Carano, Sonoma	\$19.99
2005 Green Lion, Napa	\$13.99
2005 L'Ecole No. 41, Columbia Valley	\$29.99
2005 Lewis Cellars, Napa	\$69.99
2005 Pahlmeyer, Napa	\$99.00
2005 Parcel 41, Napa	\$16.99
2005 Stags' Leap Winery, Napa	\$26.99
2005 Whitehall Lane, Napa	\$24.99

2006 Kalinda, Napa	\$17.99
2006 McManis, California	\$8.99
2006 Twenty Rows, California	\$19.99

**PINOT NOIR**

2005 Artesa Carneros Reserve	\$29.99
2005 BearBoat, Russian River	\$15.99
2005 Donum, Carneros	\$59.99
2005 Goldeneye ,Anderson Valley	\$54.99
2005 Hanzell, Sonoma Valley	\$79.99
2005 J Wine Company, RR	\$24.99
2005 Marimar Doña Margarita	\$39.99
2005 Orogeny, Green Valley	\$26.99
2005 Porter Creek Fiona Hill, RR	\$34.99
2006 A to Z, Oregon	\$16.99
2006 Adelsheim, Willamette Valley	\$27.99
2006 Argyle, Willamette Valley	\$22.99
2006 Bogle, Russian River	\$12.99
2006 Calera, Central Coast	\$19.98
2006 Castle Rock, Columbia Valley	\$9.99
2006 Chasseur, Russian River	\$39.99
2006 Chasseur, Sonoma Coast	\$39.99
2006 Elk Cove, Willamette Valley	\$21.99
2006 Etude, Carneros	\$39.99
2006 Foley, Santa Rita Hills	\$32.99
2006 Hocus Pocus, Willamette Vly	\$24.99
2006 Kalinda, North Coast	\$17.99
2006 Ken Brown, Santa Barbara	\$29.99
2006 Lily, Sonoma County	\$20.99
2006 Lucia, Santa Lucia Highlands	\$39.99
2006 Mark West, California	\$9.99
2006 McKinlay, Willamette Valley	\$16.99
2006 Migration, Anderson Valley	\$31.99
2006 Olivet Lane, Russian River	\$34.99
2006 Patz & Hall, Sonoma Coast	\$37.99
2006 Paul Hobbs, Russian River	\$48.99
2006 Ponzi Tavola, Willamette Vly	\$22.99
2006 Poppy, Monterey	\$11.99
2006 Rex Hill, Oregon	\$19.99
2006 Robert Sinskey, Carneros	\$31.98
2006 Taz, Santa Barbara	\$17.99

**MISC RED**

2005 Lagier-Meredith Mount Veeder Napa Valley Syrah	\$54.99
2005 Lewis Cellars Ethan's Syrah	\$47.99
2005 Purisima Canyon Red Wine	\$10.99
2005 Ridge Lytton West Syrah	\$35.99
2005 Rosenblum Pickett Petite Sirah	\$27.99
2005 T-Vine Cellars Petite Sirah	\$33.99





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.

2005 Vino Noceto Sangiovese	\$14.99
2005 Vino V Wines Confundido Red	\$27.99
2006 Hey Mambo Sultry Red	\$8.99
2006 Hocus Pocus Syrah	\$17.99
2006 Orin Swift Cellars The Prisoner	\$31.95
2006 Owen Roe Ex-Umbris Syrah	\$21.99
2006 Qupe Central Coast Syrah	\$14.99
2006 Spicerack Punchdown Syrah	\$19.99

#### ZINFANDEL

2005 Bucklin Old Hill Ranch	\$31.99
2005 Chateau Montelena Estate	\$28.99
2005 Dark Horse, Dry Creek	\$23.99
2005 D-Cubed, St. Helena	\$29.99
2005 Joel Gott Dillian Ranch	\$21.99
2005 Rosenblum Annette's Reserve	\$29.99
2005 Rosenblum Planchon Vineyard	\$19.99
2006 Alexander Valley Sin Zin	\$13.99
2006 Brown Estate, Napa	\$35.99
2006 Bucklin Bambino Old Hill	\$21.99
2006 Dashe Dry Creek	\$19.99
2006 Francis Ford Coppola Director's	\$16.99
2006 Frog's Leap Napa	\$23.99
2006 Gamba Old Vine-Estate, RR	\$38.99
2006 J. Runquist Z, Amador	\$19.99
2006 Joel Gott, California	\$12.99
2006 Kalinda, Napa	\$16.99
2006 Kunin Westside, Paso Robles	\$18.99
2006 Ridge Vineyards Dusi	\$27.99
2006 Ridge Vineyards East Bench	\$28.99
2006 Ridge Ponzo, Russian River	\$25.99
2006 Rosenblum Richard Sauret	\$19.99
2006 Seghesio, Sonoma	\$16.99
2006 Shenandoah Vineyards	\$8.99
2006 Sobon Estate Rocky Top	\$12.99
2006 Storybook Mtn Mayacamas	\$29.99
2006 Woodenhead Martinelli, RR	\$43.99
2006 Woodenhead Braccialini	\$34.99

#### CHARDONNAY

2005 Cakebread Reserve, Napa	\$59.99
2005 Dehlinger Estate, Russian River	\$31.99
2005 Grgich Hills, Napa	\$32.99
2005 Iron Horse Estate, Sonoma	\$22.99
2005 Pine Ridge Dijon Clones	\$23.99
2005 Sonoma-Cutrer, Sonoma Coast	\$19.99
2005 Talbott Sleepy Hollow	\$36.99
2006 Acacia, Carneros	\$14.99
2006 Au Bon Climat, Santa Barbara	\$16.99
2006 Beringer Private Reserve, Napa	\$29.99

2006 Cakebread, Napa	\$35.99
2006 Calera, Central Coast	\$14.99
2006 Chalone, Monterey	\$9.99
2006 Chateau Montelena, Napa	\$39.99
2006 Château St Jean Sonoma	\$11.99
2006 Edna Valley Paragon	\$9.98
2006 Far Niente, Napa	\$44.99
2006 Ferrari-Carano, Alexander Vly	\$23.99
2006 Four Vines Naked, SB	\$10.99
2006 Frank Family, Napa	\$28.99
2006 Hanna, Russian River	\$16.99
2006 Heitz Cellars, Napa	\$16.99
2006 Heron, California	\$8.99
2006 Hess Collection Su'skol, Napa	\$21.99
2006 Hess, Monterey	\$8.99
2006 Iron Horse Unoaked	\$21.99
2006 J. Lohr Riverstone, Arroyo Seco	\$10.99
2006 Kali Hart, Monterey	\$11.99
2006 Kalinda, Anderson Valley	\$13.99
2006 La Crema, Sonoma Coast	\$15.99
2006 Lewis Cellars Barcaglia Lane	\$59.99
2006 Lewis Cellars, Sonoma	\$44.99
2006 Lioco, Sonoma	\$19.99
2006 Logan Sleepy Hollow Estate	\$15.98
2006 MacRostie, Carneros	\$17.99
2006 McManis, California	\$7.99
2006 Mer Soleil Silver, SLH	\$34.99
2006 Morgan Highland, SLH	\$21.99
2006 Napa Cellars, Napa	\$17.99
2006 Newton Unfiltered, Napa	\$49.99
2006 Neyers, Carneros	\$24.98
2006 Olivet Lane, Russian River	\$23.99
2006 Patz & Hall, Napa	\$31.99
2006 Poppy, California	\$9.99
2006 Rued Estate Russian River	\$17.99
2006 Stags' Leap Winery, Napa	\$22.99
2006 Taz, Santa Barbara	\$15.99
2006 Testarossa Castello	\$24.99
2006 Varner Amphitheater Block	\$34.99
2006 Varner Home Block, Santa Cruz	\$36.99
2006 ZD California	\$24.98
2007 Foxglove, San Luis Obispo	\$12.99

#### SAUVIGNON BLANC

2006 Bernardus, Monterey	\$12.99
2006 Brander Au Natural	\$26.99
2006 Cakebread, Napa	\$23.99
2006 Cliff Lede, Napa	\$21.99
2006 Di Stefano, Columbia Valley	\$14.99

2006 Ferrari-Carano, Sonoma	\$14.98
2006 Gainey, Santa Ynez Valley	\$10.99
2006 Geyser Peak	\$8.98
2006 Honig Napa	\$13.99
2006 Kalinda, Redwood Valley	\$11.99
2006 Kunde Magnolia Lane, Sonoma	\$11.99
2006 Pellegrini, Lake County	\$12.99
2006 Pomelo, California	\$8.99
2006 Robert Mondavi, Napa	\$13.99
2006 Seventy Five Wine Company	\$14.99
2006 Voss, Rutherford	\$13.98
2006 Wattle Creek, Mendocino	\$11.99
2006 Whitehall Lane, Napa	\$14.98
2007 Brander, Santa Ynez	\$10.99
2007 Duckhorn, Napa	\$26.99
2007 Forth, Mendocino	\$14.99
2007 Frog's Leap, Napa	\$15.99
2007 Groth, Napa	\$16.99
2007 Honig, Napa	\$13.99
2007 Provenance, Rutherford	\$15.99

#### MISC WHITES

2006 Conundrum California White	\$21.99
2006 Poco á Poco, RR Rosé	\$14.99
2007 Elk Cove Pinot Gris	\$14.99
2007 Etude Carneros Pinot Noir Rosé	\$16.99
2007 Fisheye Pinot Grigio	\$5.99
2007 Pine Ridge Chenin/Viognier	\$10.99
2007 Sobon ReZerve Amador Rosé	\$9.99
Rosenblum Désirée (375ml)	\$14.99
Sokol Blosser Evolution, Oregon	\$13.99

#### CALIFORNIA SPARKLING

2004 Domaine Carneros Brut	\$19.98
2004 Iron Horse Sonoma Wedding	\$26.99
2004 Schramsberg Blanc de Blancs	\$27.98
2004 Schramsberg Crémant	\$29.99
2005 Schramsberg Blanc de Noir	\$27.99
2005 Schramsberg Brut Rosé	\$32.99
2006 Niebaum-Coppola Estate Sofia	\$16.99
Domaine Chandon Blanc de Noirs	\$14.98
Domaine Chandon Brut	\$14.98
Domaine Mumm Napa BdN	\$13.98
Gloria Ferrer Blanc de Noir	\$14.99
Gloria Ferrer Brut	\$14.99
J Wine Company Cuvée 20	\$21.99
Roederer Estate Anderson Valley	\$16.99
Scharffenberger Brut	\$15.99

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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. PIEDMONDT

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/BARBARESCO

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



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, Wm. Fevre	\$69.99
2005 Chablis Grand Cru, Vaudesir, Dom. Billaud-Simon	\$73.99

#### MÂCON & CÔTE D'OR

2006 Mâcon-Solotr�, Domaine Renaud*	\$11.99
2005 St-V�ran, Domaine de la Croix Senaillet*	\$14.99
2005 Bourgogne Aligot�, Raisin Dor�e, Michel Lafarge	\$18.99
2006 Bourgogne Blanc, Renomm�e, Remoissenet	\$19.99
2005 Ladoix 1er Cru Blanc, Hautes Mourottes, M�rode*	\$23.99
2005 Pouilly-Fuiss�, La Roche, Domaine Nembrets*	\$25.99
2004 Meursault, Maison Louis Latour	\$26.99
2005 Bourgogne Aligot�, Domaine Ramonet	\$28.99
2005 Bourgogne Blanc, Domaine Ramonet	\$28.99
2005 Meursault, Jean St-Honor�	\$29.99
2005 Haute C�te de Nuits Blanc, Cuv�e Marine, Anne Gros	\$29.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Meursault "Tillets," Domaine Denis Carr�	\$33.99
2006 Puligny-Montrachet, Domaine Paul Pernot	\$39.99
2005 Pern.-Vergel. 1er Iles Vergelesses, Chandon de Briailles	\$44.99
2005 Puligny Montrachet, Corv�es, Dom. Maroslavac-Leger	\$43.99
2006 Puligny-Montrachet, Domaine Paul Pernot	\$44.99
2006 Puligny-Montrachet 1er, Champgain, Paul Chapelle	\$49.99
2005 Meursault, 1er Cru, Poruzots, Ch. Laboure Roi	\$54.99
2005 Puligny-Montrachet, Ch�teau de Puligny-Montrachet	\$57.99
2005 Chassagne-Mont. 1er Blanchots Dessus, A. Deleger	\$61.99
2005 Chass-Mont. 1er, Clos des Mur�es, Fontaine Gagnard	\$63.99
2005 Puligny-Montrachet, 1er Cru, Chalumeaux, Champy*	\$64.99
2006 Puligny-Montrachet 1er Cru, Clos Garenne, Pernot	\$73.99
2005 Corton-Charlemagne, Maison Champy*	\$99.95

#### C TE DE BEAUNE & CHALONNAISE

2005 Bourgogne Pinot Noir, Louis Max	\$10.99
2005 Bourgogne Rouge, Be Friends Villages	\$13.99
2005 Bourgogne Rouge, Ch�teau Demessey	\$19.99
2005 Bourgogne Rouge, Domaine Bachey-Legros	\$19.99
2005 Bourgogne Rouge, Pressioniers, Domaine Roty	\$24.99

2005 Monthelie Rouge, Ch�teau de Puligny-Montrachet	\$27.99
2005 Santenay 1er, Clos Rousseau, V.V., Bachey-Legros	\$33.99
2005 Beaune 1er Cru, Vignes Franches, Mazilly	\$33.99
2005 Bourgogne Rouge, Lucien LeMoine	\$34.99
2005 Beaune 1er Gr�ves, Domaine Thomas-Moillard	\$39.99
2005 Pommard, Ch�teau de Puligny-Montrachet	\$49.99
2005 Pommard Perrieres, Mommessin	\$49.99
2006 Bourgogne Haute C�te de Beaune, Henri Delagrangre	\$19.99
2006 Chorey Les Beaune, Maison Joseph Drouhin	\$22.99
2005 Volnay, Vieilles Vignes, Henri Delagrangre	\$40.99

#### C TE DE NUITS

2005 Bourgogne Haute C�te de Nuits, Maison Moillard	\$17.99
2005 Bourgogne Rouge, Joseph Faiveley	\$17.99
2005 C�te de Nuits Villages, Domaine Desertaux Ferrand	\$22.99
2005 Bourgogne Rouge, Domaine Michel Gros	\$26.99
2004 Marsannay, Domaine Joseph Roty	\$29.99
2005 Morey-St-Denis, Domaine Jean-Paul Magnien*	\$31.99
2005 Marsannay, Domaine Joseph Roty	\$32.99
2005 Bourgogne Rouge, Lucien Le Moine	\$34.99
2005 Chambolle-Musigny, Domaine Paul Misset*	\$41.99
2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy*	\$44.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis 1er, Facconieres, J-P Magnien*	\$49.99
2005 Morey-St-Denis 1er, Cuv�e Petites Noix, J-P Magnien	\$49.99
2005 Vosne-Roman�e, Les Vigneux, Domaine Jean Tardy*	\$47.99
2005 Vosne-Roman�e, Vieilles Vignes, Nicolas Potel	\$49.95
2005 Chambolle 1er Cru, Sentiers, Dom. J-P Magnien*	\$56.99
2005 Morey-St-Denis 1er, Monts Luissants, J-P Magnien*	\$56.99
2005 Chambolle-Musigny, Domaine Hudelot Noellat	\$59.99
2005 Gevrey Chambertin, Domaine Roty	\$62.99
2005 Morey-St-Denis, Rue de Vergy, Domaine Michel Gros	\$63.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$63.99
2005 Chambolle-Musigny, Domaine Michel Gros	\$66.99
2005 Gevrey-Chambertin, Champs Chenys, J. Roty	\$69.99
2005 Gevrey-Chambertin, La Brunelle, J. Roty	\$70.99
2005 Gevrey-Chambertin, Clos Prieur Bas, J. Roty	\$72.99
2005 Clos Vougeot, Grand Cru, Champy*	\$79.99
2005 Charmes-Chambertin, Grd Cru, Dom. J-P Magnien*	\$84.99
2005 Clos St-Denis, Grd Cru, Dom. J-P Magnien*	\$84.99
2005 Chambertin, Grand Cru, Vincent Girardin	\$299.95
2005 Gevrey-Chambertin 1er Cru, Craipillot, Gerard Seguin	\$47.99
2000 Clos Vougeot, Grand Cru, Nicolas Potel	\$104.99
2000 Roman�e St. Vivant, Grand Cru, Nicolas Potel	\$164.99

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

1996 Salon Blanc de Blancs	\$289.00
1997 Laurent-Perrier Grand Siècle Cuvée Alexandra Brut Rosé	\$119.99
1999 Bollinger Grande Année	\$105.00
1999 Laurent-Perrier Brut	\$43.99
1999 Dom Pérignon Brut	\$119.00
2000 Piper-Heidsieck Brut	\$59.99
2002 Leclerc-Briant Cuvée Rubis Brut Rosé*	\$29.99
2002 Mandois, Blanc de Blancs	\$54.99
Ariston Carte Blanche*	\$24.99
Ariston Fils Carte Blanche (375ml)*	\$13.99
Bollinger Special Cuvée	\$46.99
Charles Heidsieck Brut Reserve	\$29.99
Collard-Picard Cuvée Selection*	\$39.99
De Meric Grande Reserve	
Sous Bois Brut*	\$34.99
Elisabeth Goutorbe Cuvée Eclatante Brut*	\$34.99
Franck Bonville BdB (375ml)*	\$15.99
Krug Grand Cuvée Brut	\$129.00
Laurent-Perrier Grand Siècle	\$79.99
Laurent-Perrier Brut	\$29.99
Laurent-Perrier Brut (375ml)	\$15.99
Laurent-Perrier Brut Rosé	\$59.99
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
Philippe Gonet Brut Reserve*	\$32.99
Piper-Heidsieck Brut	\$23.99
Piper-Heidsieck Brut (375ml)	\$13.99
Taittinger Brut La Française (375ml)	\$15.98
Taittinger La Française 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	\$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
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

Clyde just tasted this beauty—shows better than 1963 right now. He says: “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

1992 Taylor \$249.99

100 pts RP: “Taylor’s 1992 Vintage Port is unquestionably the greatest young port I have ever tasted.”

1963 Warre-92 pts WS \$249.00

1987 Krohn Colheita \$39.99

A difficult vintage climatically, but what a result in the bottle! Delicious.

2003 Quinta do Noval-94 pts WA \$69.99

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 Sherwood Pinot Noir	\$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 “Eaton” Pinot Noir	\$39.99
2006 Pyramid Valley Vineyards “Calvert” Pinot Noir Central Otago	\$39.99

## AUSTRALIA

2004 Brokenwood Semillon, Hunter	\$11.99
2006 Marquis Philips Shiraz	\$12.99
2005 Peter Lehmann Shiraz, Barossa	\$12.99
2004 d’Arenberg d’Arry’s Original Shiraz-Grenache, McLaren Vale	\$12.99
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
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
2006 Doña Paula Malbec Luján de Cuyo	\$11.99
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”	\$32.99
2004 Neyen Espíritu 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
2005 Bodegas Castano Solanera	\$13.99
2004 Capçanes Costers del Gravet	
Les Vinyasses Monsant	\$14.99
2004 Zarus Barrica, Ribera del Duero	\$14.99
2006 Jaumandreu Nissus Pla de Bages	\$15.99
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
2000 Valduero Reservaq	\$32.99
2004 Mas Doix Salanques, Priorat	\$34.99
2004 Chryseia (Portugal)	\$42.99
2004 Torrederos Seleccion	\$42.99

## BRICK'S LATIN PICKS *Bang For Your Buck*

All this talk about recession seems to really be getting to people. Gas prices are up, way up. Housing prices are down, way down. The excitement and potential of a new Head of State is palpable and exciting given what has transpired over the last eight years, or at least it is to me. All of this adds up to being a bit stingy, understandably, when it comes to the pocketbook. So this month is dedicated to the wines that deliver in the category of price/performance.

One of the best lines of wine in this department is the Montes "Alpha Series" from Chile. The Montes winery has been producing tremendous wine since their inception in 1987. The **2005 Montes "Alpha" Cabernet Sauvignon Colchagua Valley, Chile (\$17.99)** is simply one of the most consistently delicious cabernets under \$20. Blended with 10% merlot, aged in French oak for 12 months, and coming from Montes' famous "La Finca de Apalta" estate, which is responsible for the best fruit they produce, this is a very serious wine for such a small price tag. The nose is packed with licorice, fresh mint and a touch of sandalwood. The French oak is not shy here, adding layers of caramel toast and spice cake. Darkly fruited with bushels of plum and dried currant, this is sweet yet savory with a

lasting note of tobacco. The wine comes off as powerful, intense; it is not shy about what it has and likes to show it off. Buy this instead of one of the top Napa cabs and go buy a tank of gas.

Priorat is a well-known region for many reasons, probably the least of which is inexpensive wine. I call it "Priorat Pricing." I know that when someone presents me with a wine from this region it is going to be at least \$10-20 more than I think it's worth. So I was incredibly surprised when I tasted the **2005 Sangenis I Vaque Priorat, Spain (\$19.99)**. This blend of 45% garnacha, 45% carineña and 10% syrah has all the traditional flavors of Priorat without the often obtrusive oak that is so heavily used in the region today. Packed with garnacha's smoky raspberry and the tangy, sour cherry leanings of carineña, this is a solid wine from front to back. Beginning at the back of the mid-palate there is a ton of peppery spice to off-set the depths of ripe, sappy fruit. This is what really gives this wine dimension and makes it interesting and complex. This is not the heaviest, most complex, or the best Priorat out there, but it very well could be all those things in the \$20 range. The \$30-50 you save here could go into the house fund.

*Bryan Brick*



### South America

## MOST IMPROVED PLAYERS

I will be the first to admit that, like many wine drinkers, I am an unabashed Europhile. In fact, as this review hits the press, I will be across the Atlantic traversing Spain's many wine regions. That said, I do more than occasionally enjoy the wines of Chile and Argentina, so I thought I should shine the spotlight on some stars from south of the equator, before I return and this column once again resumes its Iberian slant. All three of these wines are terrifically balanced, varietally correct (they taste like the grape from which they're made) and, most importantly, delicious wines at a fair price. They are proof positive that Argentina and Chile continue to succeed not only in making big, blockbuster wines that the press adores, but pleasurable, balanced wines to enjoy with food and good company. With each successive vintage, I am increasingly convinced of the ever-improving quality of wines from Chile and Argentina; if you're accustomed to seeking out values across the Atlantic, I highly recommend you direct your glance southward and give these wines a try.

**2007 Casa Silva "Reserva" Sauvignon Blanc Colchagua Valley (\$14.99)** Fresh, tasty and ready for your summer gatherings. Sometimes Chilean sauvignon blanc has a bit of an herbal character reminiscent of habanero peppers. Not so with this wine. It is crisp and thirst-quenching, but with real intensity, weight and length that set it above many other sauvignon blancs at this price. A touch of sauvignon gris is blended in for additional complexity and nuance.

**2007 Cono Sur "Visión Grafted Block" Viognier Colchagua Valley (\$11.99)** I'm not going to lie: I cannot believe that I am writing up a viognier. At its best viognier is soft, fresh and very peach-like, occasionally with some delicate rose petal notes. Too often, however, viognier from the New World is heavy, plodding and clumsy—not so fresh, not so clean. And while it can be good in the Northern Rhône, Condrieu just isn't my thing. When a rare viognier like this comes along that combines those delicate peach flavors with a sense of transparency and a bit of acidity, I'll happily enjoy a glass. Recently certified organic, Cono Sur has done a great job with their viognier, which should appeal to many white wine drinkers.

**2006 Doña Paula Malbec (\$11.99)** When our vendor first brought this wine in for us to taste, I was taken aback. Malbec for \$12 should deliver lots of fruit and occasionally some vanilla and toast flavors from new oak. In other words, it's usually perfectly accessible, simple, fruity wine for the masses—which is fine. But this wine really has some more serious structure than I'm used to in everyday malbec. I tasted the wine with some colleagues yesterday and we all agree: this malbec has great structure, some dark fruit, elegant texture, higher than usual acidity and real poise. Any lover (and for that matter, hater) of malbec needs to try this wine.

Hasta la proxima mes....

*Joe Manekin*

## RIBEIRA SACRA

Ribeira Sacra is a serpentine-shaped DO founded in 1996 on the precipitous, slate-strewn banks of the Rivers Sil and Miño in Spain, serving as the ancient water gateway to Galicia. Many of its jaw-dropping, single-row vine terraces were impossibly hewn, carved and chiseled over the last few millennia by thirsty Romans and macho super-monks, and remain as inspiring today as they were in antiquity. The current resident viñeros in this bewitching land produce small amounts of stunning, aromatic red wine made primarily from the indigenous mencia grape. I tasted two examples from the same winemaker showcasing what can be achieved with strong calves, old vines, abundant sunlight and little or no soil.

**2006 D. Ventura “Pena do Lobo” Ribeira Sacra, Spain (\$14.99)** Translated as “Sorrow of the Wolf” in tribute to wolves that once roamed the region, this wine was hand-harvested from mature, sustainably-grown grapes with an average vine age of 80-plus years. Fermentation in stainless steel with indigenous yeasts allows the silky mencia fruit to take center stage with lilted flavors of red currants, kirsch and raspberries, knit together by a haunting mineral spine. Supple yet complex, this lively wine will out-finesse many domestic reds for intriguing flavor at a fantastic price.

**2006 D. Ventura “Viña Caneiro” Ribeira Sacra, Spain (\$23.99)** Cultivated on a site of pure slate soils known as Losa, and from even steeper terraces along the river Sil, the Caneiro is a terroir-driven wonder. 100% mencia from old vines, nursed to absolute ripeness and fermented without a sliver of oak, this wine serenades with sweet cherry intensity on the nose followed by an “into the wildness” of minerals, stone fruit and berries on the lush, beguiling palate. This is a wine with such arresting, hyperbolic attributes that it penetrated deep into my ancient lizard brain and rattled the scaly limbic regions with a profound “gotcha!”

John Majeski

“Jaw-dropping, single-row vine terraces were impossibly hewn, carved and chiseled over the last few millennia by thirsty Romans...”



Anthony Barton, Clyde Beffa and Lillian Barton, who currently runs the Barton estates.

## GETTING TO KNOW Anthony & Lillian Barton

### Describe your winemaking philosophy?

Wine is destined to be consumed. We therefore try to make wines that give pleasure to the nose and the palate. Our wines can be drunk quite young in lighter vintages, but in great years they can and should be kept for 10 or up to 30 years.

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

Years such as 1949, 1959 were quite approachable in their youth and are still delicious to drink today. Of course we need the right climate to achieve this. Mr. Jacques Boissenot, our oenologist, does not believe in heavy extraction and we totally agree.

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

Grape growing is my chief occupation. There is no particular site that produces the best wine every year. Different soils do better in different climate conditions.

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

I have learned to enjoy some lesser known vintages such as 1999, 2001, 2002, but this has not, in any way, changed my winemaking philosophy.

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

Our wines go very well with all kinds of meat, game and cheese that is not too strong in flavour. The best dishes are prepared without emphasis on powerful flavours and spices.

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

Some critics like wines that are very dark in colour, with big body and extraction. This is not the natural style of Saint Julien and we are not influenced by such trends.

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

For red wines I drink mostly our own wines, but also enjoy white wines from Alsace, the great Burgundies and New World wines including chardonnay. I cannot understand the recent tendency to criticise this grape, which may make some poor wines, but certainly makes many excellent ones.

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

I think the wine industry is in a very healthy state at the present time, with new markets opening up all over the world. Of course there are complaints about the high prices of the more famous wines—but was there ever a time when this was not so?

**Name:** Anthony Barton

**Winery:** Langoa-Barton & Léoville-Barton

**No. of years in business:** 57

# GERMANY *Pure Gold*

**Steffan Bollig and his family live nestled along the outskirts of Trittenheim, Germany.** At just 47 years young, he is considered to be part of the fresh new generation of Mosel winemakers. After finishing his viticulture and practical studies in Trier and Bad Kreuznach in 1987, Stefan took over at Bollig-Lehnert, the estate run by his family since the 17th century. He has since been dedicated to achieving only the highest standard of winemaking, investing in a low pressure tank press, which allows him to keep the must clean and clear and his wines ultimately crisp, with an appealing elegance to them. He keeps his *fuders* (1,000 liter casks) in a chilly underground cellar. All of the wines are slowly fermented and matured in these fuders, which helps maintain the ripe freshness of his harvested bounty. The grapes come from just four hectares (roughly 10 acres) that are all worked by the family (they also run a small restaurant, Weinstube am Domhof, in Piesport).

We have been lucky enough to acquire a good amount of Steffan's **1989 Bollig-Lehnert Piesporter Goldtropfchen Spätlese (\$18.99)** straight from his cellars. The vineyard site,

Piesporter Goldtropfchen, is a splendid south-facing vineyard that is highly protected from winds by its ideal location on a sweeping loop along the Mosel River. The soils are deep with a high content of slate, which gives the wines a very mineral-driven character. This little gem presents you with a gorgeous vibrant golden color that seems almost translucent. A subtle, honeyed aromatic really does leap right out of the glass. The texture is soft and very silky, which helps slide the ripe peach pit and soft mint flavors all around, coating every taste bud evenly. The back end is full of ripe, juicy acidity, which helps all of the elegant qualities of this 19-year-old beauty linger on the palate. There is no question that this wine is drinking absolutely brilliant now, but it can still be put down for many more years to come. The first time I had the pleasure of tasting it I immediately wanted a small piece of foie gras spread on a thin slice of brioche. Mmm! Trust me, you don't need a \$200 bottle of Sauternes! Not a fan of foie? Try a slow-roasted pork loin with an apple-cinnamon glaze and a side of Brussels sprouts. So good!

Eric Story



## Loire Valley

### LA GRANGE TIPHAINE

**We have been importing the wines of Damien Delecheneau of La Grange Tiphaine for three years now.** With each passing vintage it becomes apparent that we are offering some of the most enticing wines being produced in the Loire. Damien and his wife continue the work of his family domaine with renewed vigor and respect for the vines. They own 11 hectares of vineyards in the Touraine-Amboise appellation with an average vine age of 60 years. They farm without the use of chemicals or fertilizers. In the past few years they have also acquired some vineyards in Montlouis, from which they craft very exciting dry and off-dry chenin blanc and a wonderful sparkler. Harvest is done by hand, fermentation is carried out by native yeast and there is no pumping after the initial pressing nor do they fine or filter their wines before bottling. These wines offer not only stunning quality and intrigue but tremendous value as well. Even with such a weak dollar, these bottles still maintain a price that makes them drinkable any day of the week. These are the best wines yet from this Estate, you owe it to yourself to give them a try.

Those of you who love chenin blanc will be thrilled to try the **2006 Clef du Sol Montlouis Sec (\$19.99)** made from 80-year-old vines in St-Martin le Beau; this is Damien's top dry cuvée. It is rich and textural with a pleasing aroma of quince, baked pear and stone and a lingering tang of mineral on the finish. We also have the **2006 Montlouis Grenouillères Demi Sec**

**(\$17.99)**, which has just enough residual sugar to round out and heighten the flavors, but not too much to become cloying. This is pure essence of d'Anjou pear.

*“With each passing vintage it becomes apparent that Damien Delecheneau’s wines are some of the most enticing being produced in the Loire. These wines offer stunning quality and intrigue and tremendous value as well!”*

Also in stock is the **2006 Clef du Sol Rouge (\$18.99)**, Damien's top red wine cuvée. It's a blend of about 65% cabernet franc and 35% còt (malbec) from a 60-year-old vineyard near Montlouis that sits on white clay with silex and limestone. The high-toned cabernet franc aromas of violet and currant are tempered by the deep, rich, slightly earthy flavors that còt brings to the table. And don't forget the sparkler... Damien makes a wonderful bubbly chenin blanc that is a must for your summer festivities. The **Les Bulles Montlouis Brut (\$16.99)** has no dosage so it is very fresh, lively and wonderfully dry.

Jeff Vierra

## JIM'S 252ND GEM

As of June 3rd, I will have been with K&L for 21 years, which means I have written 252 (give or take a few) of these ponderous columns. This has caused Clyde's business partner, Todd, tons of consternation (to the point that he appears at times to look like the SF Warriors' basketball coach, Don Nelson, who, in turn, appears to have taken a major dose of Mylanta). Stop worrying, Todd; this ordeal will be over soon! I turn 60 on July 21st and I guess I have to start contemplating retirement at some point. But, not likely soon!

I cannot remember a spring that has been this chilly/cold (we have had three, maybe four warm days thus far). Zac Robinson (half-owner of Husch Vineyards and the current owner of my pinot noir vineyard in the Anderson Valley) e-mailed me in mid-April saying they have had eight frost days. It's probably 10 or 11 by now. When I owned the property, we had maybe one each year. So it's no wonder the local news media is constantly reporting damage to the vineyards on the North Coast. I will keep you abreast of the direction this vintage is taking.

This month's only white to be considered by Eb and the Beaner is the **2004 Rosemount Chardonnay/Sémillon (\$4.99)**. This is a lovely white wine where the richness of chardonnay predominates and the structure of sémillon adds flavor interest. This is straightforward, easy-to-drink and will be our house white for the month. (🍷🍷🍷🍷🍷🍷)

Our third and final shipment (I think) of **2005**

**Château de Montfaucon Côtes du Rhône "Cuvee Baron Louis" (\$17.99)** has arrived and will be available for a very short period of time. For the third time during the last 12 months this will be our CDP-wannabe house red for the month. (🍷🍷🍷🍷🍷🍷)

I keep telling everyone who'll listen that some of the greatest wine values available are coming from Spain. The proof of this assertion is best represented by the **2005 Marco Real Garnacha, Navarra (\$7.99)**. Anderson and I were utterly seduced by its intense fruit, white pepper-spiciness and exotic lush presentation both on the nose and the ever-expanding palate. Medium-full bodied and lengthy, this will be one of three house reds for the month, according to Anderson. (🍷🍷🍷🍷🍷🍷)

THE BEST FOR LAST! Our newly arrived **2006 Kalinda North Coast Pinot Noir (\$17.99)** comes from two vineyards owned by a Napa Valley winery best known for making cab and chardonnay. Our 2006 Kalinda is approximately 75% Anderson Valley and 25% Sonoma Coast fruit, and shows opulent aromas of dried roses, strawberries, meaty tones and hints of toasty oak that carry over to its broad, full, complex set of flavors with a long, ongoing finish. Anderson has informed me that this is a wine that needs to be stockpiled by us and will be one of our house reds for the next several months. You need to do the same! (🍷🍷🍷🍷🍷🍷)

Enjoy—Jim, Anderson, Eby, and The Beaner



## JUNE BOREDOM

June is boring so my mind wanders. It wanders the other 11 months of the year as well, but that's not the point. There is no point—that's the point. Anyway, there is a wealth of stories about employees past and present, and when June comes 'round I feel the need to enrich your lives with a few of them. First names only for some of them:

I lost my keys and asked Jim Barr if he had seen them. "Where did you leave them?" he asked.

Martin was at a tasting. There were buckets for excess wine and a bowl for tasters to put their business cards. Guess where Martin spit his wine?

Little known fact: When Clyde's senses have "set sail" at an event where a microphone is handy, he'll sing "House of the Rising Sun."

**1994 Reserve de la Comtesse, Pauillac:** This secondary label of the famous Pichon-Lalande is such a great success that it drinks like the first wine. Distinctive plum, vanilla, cedar and tobacco notes, fine tannins—this is their house style all the way and a bargain at **\$44.99**. We know what we're talking about when it comes to this Château—I believe that K&L has sold more of this property's wares over the last three decades than any shop in the world. Want to feel bad? The first future I ever purchased was the '78 Pichon-Lalande at \$13.50 per bottle. Shoot, that makes me feel bad; I drank all of it. It sells for \$200 now...

Bill was chatting with a customer and he used the word "plutocrat." When

the customer asked for a definition, Bill said a plutocrat was a cross between a plum and an apricot.

Peter called from Hawaii to place an order at 2 p.m. Thanksgiving eve, our busiest in-store day of the year. When I told him so, he apologized, rang off and has called back every Thanksgiving eve since to chat.

Ben walks up to Joe Montana on a busy K&L Saturday to hound him for an autograph. "Should we do this now or later?" asks Ben. Joe M. stops, shoots Ben a daggered glance and says, "Later."

Doug was asked why some grapes are larger than others. The larger grapes are for magnums, he said.

**1998 Margaux (\$399.00)** The yin wine. Needs time, another decade or even two. Still an enigma (not unlike the '88 at this stage) but the breed is unmistakably there. A great left bank '98. **1999 Margaux (\$369.00)** The yang wine. Already complete and a treat, this is such a brilliant example of Château Margaux: richness, finesse, complexity. A great wine and a Left Bank legend.

"I broke my corkscrew on one of your wines and I demand to be refunded!" said the customer.

He did indeed use the proper technique. On a screw cap.

Joe Zugelder

Old & Rare



## L.A. CORNER *Bollinger Champagnes*

**Small, grower/producer Champagnes may very well be the most intriguing and exciting that K&L has to offer, but due to limited supply, availability is always a concern.** So when your favorite small-production Champagne is out of stock, it's reassuring to find that some big houses are still committed to maintaining consistency and quality. Case in point: Bollinger.

Founded in 1829, Bollinger has maintained their commitment to excellence for nearly 200 years. Bollinger established their house tradition by focusing on vintage champagnes and purchasing key vineyard sites, which provide 70% of their fruit supply. Owning valuable vineyards enables the house to maintain and control the quality of the fruit used in their wine.

**Bollinger Special Cuvée (\$46.99)** This pinot noir-dominated blend has a distinctive, leesy and slightly oxidized nose upon opening. About 7-10% of the blend is made up of reserve wine, which explains the oxidized nose, but also lends to the full-bodied, richness of the wine. After several minutes of aeration, the sweet smell of ripe, sun-soaked apples begin to emerge. The predominance of estate fruit (approximately 70% of the assemblage) lends to the broad, rich and intense flavors. Fresh and toasty on the palate with a slight touch of hazelnut, the Special Cuvée has a long finish with a hint of exotic spice at the very end.

**1999 Bollinger Grand Année (\$105.00)** Trey wrote about this briefly on page 11 and he couldn't be more spot-on. The '99 Grand Année is extremely sophisticated and elegant. With a complex floral and brioche-scented bouquet, it opens up gloriously on the palate with notes of citrus, pear and vanilla. Unlike its counterpart, the Special Cuvée, the Grand Année is very much like a German riesling, light-weight yet intense and full-flavored. Even though this wine is already eight years old, it is extremely youthful and will benefit from several more years in bottle before it will show its true potential. Note: When purchasing vintage champagne from Bollinger, note the disgorgement date on the back label. Bollinger has a strict house policy of disgorging all champagnes 12 weeks prior to selling, to ensure that each bottle reaches the customer in the freshest state possible. If you want to track the development of this vintage champagne throughout the years, make sure that all of your bottles have been disgorged on the same date. Champagnes with different disgorgement dates do not age at the same rate, therefore a champagne from the 1999 vintage that was disgorged right before its first release will taste extremely different than a champagne that was disgorged five years later.

*Mari Keilman*

## UNDER THE RADAR *Summer Edition*

It always seems to me that whenever the weather begins to heat up, there are never enough whites in my "cellar" (actually my closet). There are a few pinot noirs, two interesting Austrian zweigelt and plenty of French and Italian reds for Sunday dinners. But what can I dig out for a warm afternoon on the patio? Or for the post-work, post-up position on the couch when the Giants game is starting? It's summer moments like these when whites work best, so make sure you have lighter, refreshing options to enjoy when relaxing. Two new additions to our vast inventory, which will cater to both the broad palate and the thin wallet, have caught my taste buds' attention lately. Try these Under the Radar whites, enjoy the sunshine and pat yourself on the back for being such a savvy shopper.

*"Looking for something to dig out for a warm afternoon on the patio? Try the Under the Radar whites—like liquid sunshine."*

**2006 Jaumandreu "Nissus" Pla de Bages, Spain (\$15.99)** The golden straw color of the Nissus can give the impression that the wine is richer than it truly is. A blend of 60% chardonnay and 40% sauvignon blanc, the wine captures the flavors of both grapes: the ripe, round stone fruit of the former and the acidity and herbal textures of the latter. Other flavors, however, permeate and penetrate the overall body, including some soft touches of cedar wood and cantaloupe.

**2005 Binz Nackenheimer Riesling Spätlese Trocken, Germany (\$14.99)** To clarify straight off: this wine is bone-dry; no sweetness whatsoever. I am fully aware of the undeserved stigma against sweet German riesling so I found a bottle I'm sure will please all tastes. While I would normally recommend a kabinett for warm weather, Binz has produced a rich and honeyed spätlese with a clean and crisp mineral finish that conveys the classic flavors of the Rheinhessen. Perfekt für den Patio!

*David Driscoll*

"Founded in 1829, Bollinger has maintained their commitment to excellence for nearly 200 years. Bollinger established their house tradition by focusing on vintage champagnes and purchasing key vineyard sites..."



## *Under the Western Radar*

"Two new additions to our vast inventory, which will cater to both the broad palate and the thin wallet, have caught my taste buds' attention lately."





“My vote for the most age-worthy wine of the vintage will go to the classic, powerful and decidedly delicious 2003 Costanti Brunello di Montalcino\* (\$54.95).”

## SUL TAPPETO ROSSO

One could say that the 2003 vintage in Montalcino is not a tasters' vintage. Sitting in a chair and spitting one wine after another into a bucket (sorry for the behind-the-scenes reality-check) until you've tasted more than 200 of them isn't particularly fun or, in this vintage, enlightening. I'd have to say that the wines from 2003 don't really sing. It is a problem for us “tasters” and critics who just power-taste one wine after another; the truly special wines will always stand out, but many good drinking wines get lost in a sea of similarity. Two days ago, however, I sat down to dinner with a relatively new “relative” of mine at one of LA's finer eateries and drank the **2003 Il Poggione Brunello di Montalcino** (\$55.95) and I didn't spit it out because it really tasted good! Not just good-for-the-vintage, this was a really good wine! I am pleased to say that 2003 is one of the most drinkable vintages from Montalcino in some time, and the wines will easily last for a decade and will be drinkable throughout.

We have a series of pre-arrival 2003 Brunello di Montalcino, which should arrive mid-summer, to offer in addition to our in-stock selection. K&L's Direct Imports, in particular, are really dynamite. I'm not kidding! It would be easy to say I have a personal stake in the wines, but they are really beyond great values, they are really good! Our Direct Imports start with the excellent and chocolaty **2003 Ferrero Brunello di Montalcino\*** (\$29.99), my personal favorite of the vintage. Also coming is the spicy, vibrant and complex **2003 Baricci Brunello di Montalcino\*** (\$34.99), the lush, powerful **2003 La Fortuna Brunello di Montalcino\*** (\$39.99), which is full of complex fruit and was rated 90 points in *Robert Parker's Wine Advocate*, and finally the majestic, spicy, complex, long and elegant **2003 Sesta di Sopra Brunello di Montalcino\*** (\$44.99)—92 points WA.

*“2003 is one of the most drinkable vintages from Montalcino in some time, and the wines will easily last for a decade and will be drinkable throughout.”*

From the northern portion of Montalcino comes the elegant, balanced and “traditionally-styled” **2003 Altesino Brunello di Montalcino\*** (\$49.95) and their vaunted single-vineyard **2003 Altesino Brunello di Montalcino “Montosoli”\*** (\$84.95)—91 points WA. The south slope of Montalcino produces one of our perennial favorites, the **2003 Ciacci Piccolomini Brunello di Montalcino\*** (\$44.95)—91 points WA, or the more famous **2003 Ciacci Piccolomini Brunello “Vigna Pianrossa”\*** (\$54.95)—also 92 points WA.

My vote for the most age-worthy wine of the vintage will go to the classic, powerful and decidedly delicious **2003 Costanti Brunello di Montalcino\*** (\$54.95). Reading Antonio Galloni's review of this wine in *Parker's Wine Advocate* I felt he pretty much got it right on, so I'm going to be lazy and paste his review here! 93 points WA: “Costanti's 2003 Brunello di Montalcino is among the handful number of standouts in this vintage. The wine reveals lovely depth and purity. Fragrant aromatics meld seamlessly onto the palate, where layers of dark cherries, spices and toasted oak come to life in a very pretty expression of Sangiovese from Montalcino. There is plenty of volume and depth here to insure at least another decade of superb drinking.” Other than the toasted oak notes, I completely agree!

I'm off to Italy again in a few days and this time to taste an ocean of Barolo from the stunning 2004 vintage. I've already tasted quite a few from this great vintage, but this tasting will wrap up the rest. We are selling some as pre-arrivals and these are amongst my favorites. I was truly swept away by the quality of the Einaudi Baroli in this vintage: classically structured with great depth without being too ripe or just dense fruit. These are incredible Baroli. I really liked the **2004 Einaudi Barolo “Cannubi”\*** (\$79.95), rated 92-95 points WA; it is quintessential Cannubi. Its elegant rose-like aromatics are just tremendous. But my favorite, without a doubt, is the **2004 Einaudi Barolo “Costa Grimaldi”\*** (\$79.95). It scored 92-95 points in *Steve Tanzer's International Wine Cellar* and is just one of the best Barolo I've tasted in years: complex, supple, elegant, powerful and altogether tantalizing. Last but not least is the awesome **2004 Clerico Barolo “Pajana”\*** (\$94.95), a magnificent wine full of spicy dark fruit—94 points WA.

Greg St. Clair

## MIKE'S SPRING PICKS

**2007 La Ghersa "Piage" Barbera Rosé (\$14.99)** I have been waiting for this wine to arrive since last February when Greg, Kirk and I had a chance to visit with Massimo (Max) Pastura on our road trip through Italy. When he introduced us to this rosé we all decided that it was a must for K&L and we've got an exclusive on it in California! The "Piage" is a barbera rosé from the Monferrato Range in Italy's Piedmont region, offering complex aromas of tropical fruit and baking spices. On the palate there are hints of roses, raspberry, cherry flavors and citrus zest and lots of minerality. Medium-bodied and tremendously refreshing, this wine received one glass from *Gambero Rosso* and is the perfect accompaniment to any summer evening! \*\*\* Thanks Max!

**2006 Valle dell'Acate "Il Frappato" (\$18.99)** Made from grapes known also as Frappato di Vittoria, this wine is fragrant, fresh and bursting with intense notes of cherries, blackberry and raspberry. The palate impression is bright and fresh, light but persistent with small black and red fruits coating the mouth, married with good acidity. It will work wonderfully with dry cheeses and a few slices of prosciutto and is equally at home when served with fish or summer barbecue. Give a slight chill.

**2006 Valle Isarco Pinot Nero/Blauburgunder (\$22.99)** We love the pure, crystalline whites from the Cantina Valle Isarco and, amazingly, this pinot noir-based red fits right in stylistically. Its slightly astringent aroma is intense and ethereal. On the palate this is very dry, full-bodied and pleasantly tannic. Not a fruit bomb, not by a long shot. But if you enjoy European-influenced pinot with acidity, vibrancy and balance this will blow you away! Melt some strong cheese, dip some bread and veggies in there, and enjoy with a glass (or a bottle) of this fabulous Tyrolean red!

**2005 Bruno Rocca Langhe Rosso "Rabajolo" (\$39.99)** I recently showed this wine at a staff tasting and it was the one wine that received the most comments (all good). It is made from cabernet sauvignon (40%), nebbiolo (30%) and barbera (30%) from the communes of Barbaresco and Neive, from vines between 10 and 40 years of age. Fermentation occurs in oak, and the wine is aged in new French oak for 18 months, followed by an additional 10 months of age in the bottle before release. Rich, dark red fruits combine with a peppery bite, lots of food-friendly acidity and a persistent finish, which is very long with firm tannins. We like to think of it as a "Super Piedmontese." This demands an hour of decanting now and will go well with a steak or sausages from the grill—the perfect gift for Dad on Father's Day.

*Saluté*

*Mike Parres*

## BURGUNDY VALUES *Domaine Desertaux-Ferrand*

The best deals in Burgundy are from grapes that are grown on the periphery of the Côte d'Or. The Domaine Desertaux-Ferrand is located in Corgoloin, a village located between at the southern end of the Côte de Nuit, near the Côte de Beaune, and you can see it in the flavor profiles of the wines. The Domaine is run by Vincent Desertaux and his sister, Christine, and over the past several vintages they have been receiving a great deal of acclaim in France. If it wasn't for where their vines were planted, more people would know about these wines and the prices would be a great deal higher. Fortunately for us, they're still relatively unknown in the US.

*"If you are looking for great buys in Burgundy, look to the edges of the famous villages. Great values exist if you take the time to seek them out."*

This Domaine has been a favorite for the staff and our regulars for years and their '05s are pure pleasure for the palate and the budget! The **2005 Bourgogne Rouge (\$18.99)** is refreshing and elegant. Lively ripe fruit, which is characteristic for the vintage, is braced with fresh acidity, making this a perfect bistro red. You may even think about putting a slight chill on it! On a more serious note try the **2005 Côte de Nuits-Villages, Vieilles Vignes (\$24.99)**. This is darker, richer and really showcases that dark fruit/berry Côte de Nuits character. This wine is just as charming, but carries more weight and round ripe fruit on the mid-palate. It has more fruit, more body and more aromatics and it is well worth the extra money. Drink it now or even put it away for a couple of years (or both); you will not regret it!

*Kirk Walker*

"When Max introduced us to this rosé we all decided that it was a must for K&L. We've got an exclusive on it in California!"



## Burgundy

"This Domaine has been a favorite for the staff and our regulars for years and their '05s are pure pleasure for the palate and the budget!"



## POUR VOTRE PLAISIR

### *Not Horsing Around*

This month our K&L Burgundy articles focus on the perimeter of the Côte de Nuits. It is often the case that the best values can be found slightly off the beaten track, as we have advised before. If you only want the most famous names from the most famous villages, prices will reflect this choice. If, on the other hand, you are looking for lovely wines of character and charm and are willing to try something new and, perhaps, less known, there are many choices to be found. For example, on page 27 Kirk Walker is writing about an up-and-coming young producer in Corgoloin, in the far south of the Côte de Nuits, not far from the hill of Corton, just north of Beaune. I thought that I would write about a producer called Domaine Olivier Guyot, in Marsannay, at the far northern end of the Côte, just south of Dijon. Marsannay is a village that constantly struggles not to be swallowed up by the suburban growth of its neighbor Dijon. The growers there are determined not to go the way of the once-famous Côte de Dijon, which was long ago planted to houses instead of grapes. You see signs all over the village arguing against urbanization reading, “Trop c’est Trop!” which means, “Too Much is Too Much!” Fortunately, since Marsannay was granted its own appellation in 1987, many of the growers have paid attention to quality, which has meant that the best wines are getting better and better. This increase in quality will be their best long-term protection to remain a wine-growing village, and not just another bedroom community for Dijon.



One of those growers is a young man named **Olivier Guyot**. He is a compact man, fond of skiing moguls in his free time. He was a friend of the late Denis Mortet, and has a similar philosophy about great wine being made in the vineyard, not the cellar. To that end, he has been growing biodynamically since 1998. He plows his vineyards instead of using herbicides, and does so with his horse, Violette, in many of his vineyards. He explained to me that the tractor compacts the soil, while the horse's hooves cut it up instead. The difference, he told me, was that the vines are happy enough with surface roots under the hard-packed soil, while the disturbed soil encourages them to send roots down deeper, to safer territory. The result is vines with more sense of place, grapes with more minerality and a better resistance to summer drought.

*“Olivier Guyot makes wines of charm and character from his biodynamically-grown vineyards in Marsannay.”*

His wines are reasonably priced for the quality and lovely to drink. The **2005 Bourgogne Pinot Noir, (\$19.99)** has lively fruit, with a dark pinot note and nice richness. Drink it now, or lay it down for a few years. The **2005 Marsannay, La Montagne (\$34.99)** comes from some of the older vines on the estate, planted 80-90 years ago on south-facing vineyards, high on the hill at the northern end of the village. It has lovely raspberry and cherry notes and will drink well now if decanted, or age for several years in your cellar. His **2005 Gevrey-Chambertin 1er Cru, Champeaux (\$56.99)** comes from vines planted in 1901, right after phylloxera devastated Burgundy. The vineyard is located on the border with Brochon, on the north side of the village. Their plot has a very nice exposure and is on rocky soil, where the old vines are a great advantage, as they have had time to thrust their roots deep into the fissured limestone. These are the oldest vines in the domaine. With vines this old, one gets extensive *millerandage*. Although it sounds like some sort of disease, *millerandage* is a condition where the vines have bunches of grapes that do not fully develop, but remain small tiny clusters. This does two things: it reduces yields naturally, instead of having to prune for low yields, and also contributes a small amount of intensely-flavored, concentrated juice when those tiny berries are crushed. If you are selling your grapes to the negociant by the ton, it is a problem. If you are a dedicated wine-grower, working biodynamically, hand-harvesting, and looking to make concentrated wines with old-vine character and lots of length, then the tiny berries are a great benefit. Try Olivier's wines and you will see why we are excited about the value they offer.

*“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.”*

À Santé!

Keith Wollenberg

## Whisperkool Cooling Units at Sale Prices!

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



Whisperkool 1,600 (300 cu ft)	\$1,278
Whisperkool 3,000 (650 cu ft)	\$1,458
Whisperkool 4,200 (1,000 cu ft)	\$1,615
Whisperkool 6,000 (1,500 cu ft)	\$2,103
Whisperkool 8,000 (2,000 cu ft)	\$2,253

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

## VINO THEQUE 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.



## June Featured Item:

**Tritan "Pure" Stemware**  
(\$11.99/stem)  
This stemware from the Tritan

line has a beautiful modern style and is wonderful for New World Wines. Crafted from the wildly popular "Titanium" crystal, it is lead free, extremely durable and dishwasher safe! We carry the Bordeaux, Burgundy, Champagne, White, Dessert and Martini, or you can special order any of the line.



**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. \$2,950.00 to \$5,499.00 plus tax and shipping. Call for more information.

“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

**2004 Clos la Chance Cabernet Sauvignon**

90 points *Wine Enthusiast*: “Crisp acids and finely ground tannins give this young Cab great structure, making it feel balanced and elegant. It’s also a very ripe wine, showing lush blackberry, cassis and cherry flavors. The wine is big enough to easily support its significant amount of flashy new oak.”

Regular K&L Retail \$34.99 Wine Club price \$23.99

### best buy wine club

**2005 Rosemount Show Reserve Chardonnay, Hunter Valley Australia**

88 points *Wine Spectator*: “Bright and tangy, with a tart edge to the pineapple and citrus flavors. Lingers well. Drink now through 2009.”

Regular K&L Retail \$11.99 Wine Club price \$8.49

### premium wine club

**2005 Domenico Montepulciano**

Dominick and Gloria Chirichillo’s Montepulciano is a nod to Dominick’s Italian heritage. Bright purple with sweet, fat fruit layered on the mid-palate. A great example of New World Cal Ital!

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

### club italiano

**2002 La Velona Brunello di Montalcino**

The 2001 garnered 91 points from the *Wine Enthusiast* and this review: “Dark, concentrated and brooding, this Brunello is lavish with the bold vanilla, cherry and cedar notes that are so typical of the genre. A nicely made, clean wine with cushiony, soft tannins and lemon twist on a persistent finish.” It’s a wonder this estate still flies under the proverbial radar.

Regular K&L Retail \$34.99 Wine Club Price: \$29.99

### champagne club

**Deutz Brut Classic**

Maison Deutz is located in the world-famous village of Aÿ at the base of the chalky Montagne de Reims. Aÿ (pronounced I - E) is one of the oldest sparkling wine producing villages in Champagne and has long enjoyed Papal and Royal patronage. On the nose, the wine is rich with yeasty, bready notes. On the palate, the initial impression is of red fruits, which turns into crisp citrus and honey notes. The finish is crisp and clean.

Regular K&L Retail \$31.99 Wine Club Price \$28.99



## TWO ISLAND MALTS

**Ardbeg and Arran are produced on two separate islands and offer two distinct styles of single malt.** Both Ardbeg and Arran do not use any caramel coloring nor do they chill filter their products, resulting in more pronounced flavors and aromas.

### Ardberg

Ardberg produces malts famous for their smokiness. And although Ardbeg is not the only producer on Islay that does this, their malts are, perhaps, the most smoky and peaty available in any quantity on the market at this moment.

**Ardbeg 10 Year (\$47.99)** Aged in bourbon barrels, this malt is robust with a burst of smoke in your face. What makes it delicious is its nice mouthfeel—not too harsh—and the integrated malt flavors.

**Ardbeg Uigeadai (\$89.99)** A wonderful blend of both sherry and bourbon aged casks. Uigeadail is Ardbeg's richer, rounder malt with hints of dried fruits. There are also nice, pronounced peaty flavors.

**Ardbeg 1990 Vintage (\$109.99)** As peated malts age, the smoky aromas and flavors become more subtle. The 1990 Vintage Ardbeg illustrates this to a tee. Make no mistake, this malt is still very peaty, but the aging has made it a little more delicate.

### Arran

Arran was opened in 1995 on the Island of Arran. This relatively young distillery has a great future.

**Arran 10 year old (\$39.99)** The Arran 10 year old was aged primarily in bourbon casks and finished in sherry casks. It is rich and balanced and very easy to drink.

**Arran Cream Sherry (\$79.99)** Finished in used cream sherry casks, this Arran is a sweeter, creamy, mouthfilling drink. Only 756 bottles produced.

**Arran PX Brandy (\$79.99)** Used PX brandy casks impart a nice depth of flavor, spice and complexity. Only 780 bottles produced.

*Jeff Jones*



## TEQUILA!

**Hello! I'm David Othenin-Girard and I am the spirits liaison at K&L Hollywood.** This is my first chance writing for the newsletter here at K&L and I'm quite excited. Spirits are my passion: There's something about distillation that gets me going. It is mysterious and highly versatile, forever changing yet distinctly rooted in history. It is multinational, but homegrown. Distillation creates endless possibilities, not only through immense diversity in product, but the spirit also gives us an opportunity to use our own creativity—the cocktail!

*“Tequila is a mysterious, highly versatile spirit deeply rooted in history.”*

Of all the wonderful things in the world of spirits, tequila is one of the most difficult categories. A majority of the entry level products, and even many of the higher-end products, come up short when it comes to quality, flavor and value. That is why I'm so pleased to introduce Don Fulano. This range of ultra-premium tequila is 100% handcrafted from the highest quality agave in Jalisco. Don Fulano's hand-selected agave comes from inventories that represent nearly 60% of all tequila production; working with the cream of the crop really makes a difference. Wild yeast and a unique, double-tower distillation process create unprecedented complexity, vibrant freshness and surprising drinkability. Finally, Don Fulano uses new French oak to age the tequila to perfection.

We offer four different **Don Fulano tequilas: Plata Suave (\$49.99), Reposado (\$59.99), Three-year Añejo (\$109.00), and Five-year “Imperial” Añejo (\$124.99).** Each level brings increased depth and intricacy to the already wonderful foundation. The Imperial Añejo has a finish that just keeps going and is easily comparable to the finest Cognacs. Don Fulano is special line of products that reclaims tequila for the discerning drinker. Be sure to check out our other new tequilas of excellent quality: **Arette, Hacienda Navarro and Don Fernando.**

*David Othenin-Girard*

*“Of all the wonderful things in the world of spirits, tequila is one of the most difficult categories. That is why I'm so pleased to introduce Don Fulano.”*

## CHIP'S QUIPS *The Smart Play is Portugal*

The Portuguese wine business is going through some dramatic changes these days. There's a confluence of like-minded young winemakers working diligently and with great passion to make the most expressive table wines their various terrioris can produce. While dedicated to producing quality wines, these winemakers aren't letting their egos get in the way of keeping them affordable. As a result, we are seeing a plethora of fantastic, value-priced table wines coming out of Portugal.

**2007 Adega Ponte de Lima, Vinho Verde Portugal (\$9.99)** This wine tastes exactly like sparkling lime juice. Sparkling lime juice, you ask incredulously? Yes, that's right, sparkling lime juice. Now why would you want a wine that tastes like sparkling lime juice? Oh, I don't know; how about to quench your thirst at a pool party or, maybe, to drink at a barbecue, or toast the sunset? Maybe you want something light for an evening drink at the Hollywood Bowl or any other outdoor music venue? And if that doesn't do it for you, how about just a plain old, nice country picnic? Simply put, the freshness and zip of this wine is absolutely amazing for any occasion. So sit back, pour yourself a glass of this stuff and say hello to summer.

**2006 Casa Santos Lima, Quinta de Bons-Ventos, Estremadura, Portugal (\$10.99)** Estremadura is one of those regions that, unfortunately, is better known for its bulk wines, but Bon-Ventos shows what can be done when a winery controls yields and makes wine conscientiously. A brilliant dark purple robe indicates a long, slow maceration. Vanilla, blackberries and kirsch are expressed boldly on the bouquet of this full-bodied little beauty. Made up of four different grape varieties: caselao, camarate, tinta miuda and touriga nacional, this wine shows great complexity and richness. The mid-palate has the same thick blackberry flavors that the nose indicates. The finish is long and plush.

**2006 Adega Cartuxa "EA" Alentejano, Portugal (\$12.99)** Alentejano is the region that is at the forefront of the winemaking revolution in Portugal. Once again we have four grape varieties in play here: trincadeira, aragonez, moreto and castelao, combined to create a wine that is black/purple in color. Deep black currant fruit informs the aromatics as well as the palate of this super-concentrated wine. Smoky cherries add complexity as well as depth to its flavor profile. Long and prolific on the finish, there is wonderful delineation to the fruit, giving this wine a multi-dimensional palate profile that is usually found only in wines three-times its price.

So there you have it, three amazing table wines for less than \$15 a piece from Portugal. My advice to you, dear customer, is to keep watching the pages of our illustrious newsletter for more such values coming from this emerging new wine country. **And just remember you heard it here first: "The Smart Play is in Portugal!"**

*Chip Hammack*



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“ Now why would you want a wine that tastes like sparkling lime juice? Oh, I don't know; how about to quench your thirst at a pool party or, maybe, to drink at a barbecue, or toast the sunset?”



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