



WINE News



IT'S JUNE, and we're kicking off summer with our 2010 Bordeaux *en primeur* campaign. Look inside for insights on this acclaimed vintage. We've also got plenty of crisp poolside whites, refreshing rosés and barbecue-ready reds to enjoy while the weather is warm!

2010 BORDEAUX

2010 Bordeaux: Here We Go Again...Another Great Vintage!

Our 2010 Bordeaux vintage report is out (it's been online since April 28th), and we have mailed out thousands of hard copies. If you want a hard copy and haven't received one, just call us or email us. Some 2010 prices may not have been announced by the time you read this article, but most properties should open with their *en primeur* prices by June 15th. Below is a slightly amended excerpt from our vintage report.

Both 2009 and 2010 have enormous concentration and high alcohols. Both have great power and weight. But there the similarities end: The '09s are, superficially anyway, softer wines made from gentle, progressive weather, with gradual concentration coming from perfect summer ripening, followed, continuously and without interruption, by further concentration from a perfect autumn. The year had gone through the gears seamlessly with no jolts.

The '10s on the other hand are robust wines made from more aggressive and extreme conditions and their concentration comes from more extreme dehydration. They are the product of drought, of a more irregular sugar build-up in summer and a sudden re-concentration at the finish. And, most importantly, they get their higher acidities from the cooler August-September minimum temperatures and from the cooler autumn.

—Bill Blatch's 2010 Vintage Report

The K&L team likes both the 2009 and 2010 vintages. Us older folk (Ralph and I) give the edge to the 2009s, strictly because of our ages. The 2010s seem like they will take more time to shed their tannins and soften, whereas the lush 2009s will probably taste very good as soon as they are bottled. The younger tasters on our team, including Trey Beffa, Alex Pross and Steve Greer, seem to be leaning toward the 2010s. Actually, Alex really prefers 2010 to 2009.

When it comes to the dry white wines from 2010, there is no doubt they are outstanding—better than 2009 and 2005—thanks to cool August nights that helped them maintain acidity while achieving full ripeness. They have just as much alcohol and weight as those vintages, yet they are leaner, more aromatic, more vibrant, brighter and fresher. The Sauvignon Blanc is notably aromatic, with a bit of Kiwi gooseberry, and the Sémillon is very rich and surprisingly fragrant.

...continued on page 20

2010 Bordeaux "V" IS FOR VALUE

There are many very good, inexpensive 2010s to buy. The ones we have selected will make good cellar candidates and excellent "birthday/ anniversary" wines. These wines are sold on a futures basis (meaning: pay now and receive the wines when they arrive in 2012).

Beaumont, Haut-Médoc PA \$16.99

Beaumont, Haut-Médoc (1.5L) PA \$35.99

½*V. A soft and elegant wine, as usual, but it has decent grip on the back end. Always a good value, and this year is no exception

Lanessan, Haut-Médoc PA \$19.99

Lanessan, Haut-Médoc (1.5L) PA \$42.99

*+V. An elegant wine from good terroir. Full-flavored, sweet, lush and sexy. Juicy, ripe aromas of red cherries and spice. Focused and balanced with hints of minerals and slate. Alex P: Impressive balance, pretty bright red fruits and lots of complexity. A "super sleeper."

Tour de Bessan, Margaux PA \$21.99

Tour de Bessan, Margaux (1.5L) PA \$44.99

V. Ripe red berry aromas follow to the palate. Very focused wine with a fine texture. Margaux, to those of us at K&L who tasted the 2010s, was the most successful region for 2010 Bordeaux.

Belle-Vue, Haut-Médoc PA \$21.99

Belle-Vue, Haut-Médoc (1.5L) PA \$44.99

*+V. One of our favorite properties, from vineyards near Giscours. Sexy, spicy, fresh and vibrant. 20% Petit Verdot. An outstanding value.

Villars, Fronsac PA \$18.99

Villars, Fronsac (1.5L) PA \$39.99

90-92 points Robert Parker: "Another impressive Fronsac, Villars' 2010 possesses an extra level of concentration as well as a dense purple color, hints of graphite, spring flowers, blue and black fruits, good tannin, sweet fruit and a lingering finish. It should drink well for a decade or more."

JUNE 2011 FEATURES

6 Beer & Doughnuts

20 2010 Bordeaux Value Picks

29 Exclusive Cask Single Malts

2010 Bordeaux: Another Great Vintage



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

At the risk of sounding like a broken record, 2010 has turned out to be another stunning vintage for

Bordeaux, in the same class as the 2000, 2005 and 2009

vintages. It has everything you could want: tons of fruit, tons of acid, tons of tannin and a good dose of alcohol. Now if we can afford to buy them (the Dollar is so weak) or wait for them to mellow (these wines will require a long time in the cellar), then life will be good. As of this writing on April 30th, only a handful of châteaux have opened with their *en primeur* prices. Those that have are priced about the same, in Euros, as their 2009 counterparts, some a little less and some a little more. It will be interesting to see what the big boys in Bordeaux will do after Robert Parker posts his scores on May 3rd. Our problem is that the Dollar was much stronger last April than this April, so retail prices will be higher than last year. Still, there will be some values to buy, while the top wines will surely be very expensive.

The 2010 Bordeaux or 0-10s, like the French say, will be wines to buy and cellar for quite a few years. Unlike the low acid, ripe fruited and

sweet '09s, the '10s are very big with a tannic edge that is hiding the fruit at the moment. The acids are very high, too, which gives the wines a fresh and vibrant mouthfeel, but it also means they will require cellar time to soften.

Our vintage report has just been mailed and has been online since April 28th. Check it out. I am sure you will find some good values among the 200 wines written up. Each of my Bordeaux companions have also listed their overall favorites, their favorite values and a few wines that are "sleepers" of the vintage in the report and in the coming pages of this newsletter.

As far as my top wines of the vintage are concerned (remember we did not taste some of the big names), I would have to rank them as follows: 1) Latour 2) Margaux 3) Pétrus, 4) Lafite Rothschild 5) Ausone 6) Pontet-Canet 7) La Mission Haut-Brion 8) Haut-Brion 9) Les Forts de Latour and 10) Mouton Rothschild. Most of these wines will be *very* expensive and they will require long cellaring. So if you are rich and young, go for them. (If you're older or impatient, we still have many 2009s available on pre-arrival and those will drink sooner.) My choices for the values and the "sleepers" of the vintage are on page 20 of this newsletter.

Toujours Bordeaux.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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K&L SAN FRANCISCO

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

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

Sale Dates End June 30, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

DEPARTMENTS

Auctions	24
Beer	6
Bordeaux	1, 4-6, 9, 14-15, 20
Burgundy	19, 27-28
Commonwealth	22
Domestic	10-11, 16-17
Champagne	7
Direct Imports	12-13
Hungary & Greece	23
Italy	18, 20 25-27
Rhône & French Regional	8
Spain & Portugal	21
Spirits	31
Wine Accessories & Storage	29
Wine Clubs	3, 30

COLUMNS

Bryan Brick	6, 10
Chiara Shannon	3
Chris Miller	25
Clyde Beffa	1, 2, 20
David Driscoll	31
David Othenin-Girard	31
Elisabeth Schriber's Wine 101	9
Eric Story	23
Gary Westby	7
Getting to Know K&L	25
Greg St. Clair	26
Jeff Garneau's Bank Shot	5
Jim C's View Down Under	22
Jim's Gems	24
Joe Manekin's Lo Auténtico	21
John Majeski	22
Keith Mabry's Hollywood Hot Pix	11
Keith Wollenberg's Pour Votre Plaisir	28
Kirk Walker's Captain's Log	27
Kyle Kurani	21
Mike Jordan's Boutique Corner	10
Mike "Guido" Parres	27
Molly Zucker on Auctions	24
Mulan Chan-Randel	8
Ralph Sands	4
Scott Beckerley	7
Steve Bearden on Bordeaux	5
Steve Greer	32
Susan Thornett	23
Trey Beffa	6, 11
Winery to Watch	9

INFORMATION

Store Hours/Locations	2
Shipping	13
Events & Tastings	3

REVIEW KEY

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

SATURDAY TASTINGS

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

June 4: Champagne! What better way to start the month? We will feature our favorite small estate producers and some Grand Marque houses, as well.

June 11: International Rosé Tasting. Our yearly rosé tasting is the perfect way to welcome summer. Cool and fresh, interesting and unique!

June 18: Bordeaux. Bordeaux is our featured region for June, and who doesn't love our monthly Bordeaux tasting? This month we'll be featuring newer vintages, with a few older wines thrown in for fun. 10 wines for \$20.

June 25: Burgundy. It's been a while since we featured the great wines of Burgundy. Keith Wollenberg will pick his summer favorites.

COMING UP:

Wednesday, June 8: Dominus Dinner with Christian Moueix at Alexander's Steakhouse. This private dinner with renowned French winemaker Christian Moueix of Napa Valley's Dominus and Bordeaux's Château Pétrus at Alexander's Steakhouse in San Francisco's SOMA District is bound to make for an unforgettable night. We will begin the evening at 7 p.m. with a short reception featuring 2004 Cristal before sitting down to a three-course dinner where Christian will share some of his favorite vintages of Dominus, including the 1996, 2001, 2006 and 2008, as well as the 2008 Napanook and the 2004 Hosanna and 2008 Certan de May (two of Moueix's French properties). \$225/person, and space is limited. Cancellations must be made 72 hours in advance to receive a full refund. No paper tickets will be mailed; there will be a guest list at the door.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.

June 2: Vermouth with David Driscoll; June 9: Dashe Vineyards;
June 16: Pinot Days; June 23: Far Niente/Nickel & Nickel;
June 30: Kathryn Kennedy, Vinum Cellars and Horse & Plow with winemaker Chris Condes

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

June 3: T-Kingston Vineyards with Courtney Kingston;
June 10: La Tunella (Colli Orientali del Friuli);
June 17: Thomas Fogarty; June 24: Frog's Leap Wine Cellars

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

June 2: Beer; June 9: Melville;
June 16: Sake; June 23: Revel Wines;
June 30: \$1 4th of July Value Tasting

Sommelier Secrets **BORDEAUX'S VALUES**

Bordeaux continues to be regarded in the wine world as *the* source for some of the greatest and most age-worthy wines, yet knowing what to buy and when to open and consume these wines can be a challenge, even to serious wine drinkers.

That's where we come in. Sure, there are a lot of Bordeaux wines available on the market today, but many of the more sought-after bottles, especially those wines with the high scores or media buzz from recent "hot" vintages, simply won't be ready to drink for another 20 years. If you're over the hype and just looking for a Bordeaux to enjoy tonight or in the near term, then you need to know about those wines that may not have received high scores upon release, that came from less talked about vintages or from châteaux not even on the critics' radars. These are Bordeaux's great values and offer tremendous drinking pleasure now.

I'm talking about wines like the **2003 D'Aiguilhe, Côtes d'Castillon (\$29.99)**, which, thanks to the heat of the 2003 vintage, matured quickly but in fine form, with a well-developed bouquet of candied red and black fruits and spicy, nutty aromas leading to a palate that is soft and open. Ready to enjoy tonight.

Or, how about the **1994 Les Ormes de Pez, St-Estèphe (\$29.99)**? It may be from a light vintage, but it shows a textbook, Left Bank Bordeaux

profile and is ready to go. Open this bottle tonight and you will not be disappointed.

The **1998 Langoa-Barton, St-Julien (59.99)** is a solid effort from a tough vintage that is drinking beautifully today, revealing classic St-Julien mineral character and great persistence. This could even go a few more years in the cellar, but it doesn't need to.

By joining the **K&L Personal Sommelier Service**, the process of obtaining great bottles from older vintages and learning about what to drink and when is even easier. The Personal Sommelier Service is our customizable wine club that allows you to harness the knowledge and expertise of K&L staff to grow your wine collection and develop your palate in the direction you desire. You can create your own customized Bordeaux subscription—set the price range, number of bottles and style preference—and be in direct communication with your chosen K&L sommelier regarding special needs or interests.

Get in the Know. Design your own customized wine club today! Visit KLWines.com/Sommelier.asp to get started or write to: Sommelier@KLWines.com for more information.

Chiara Shannon

2010 Bordeaux PERSONAL IMPRESSIONS

Below are my personal impressions of the 2010 Bordeaux vintage compiled on the team K&L trip to Bordeaux from April 6–13, 2011. This trip marked my 41st visit to Bordeaux and my 19th vintage evaluation. Please keep in mind that the 2010 wines are just five months old—so this is just a snapshot of them at the beginning of their very long lives. That said, I am extremely confident in my abilities (as well as our team's) to judge these young wines.

I'm writing this on April 20, 2011. I did not read any other wine publications or online reviews from anyone before going to Bordeaux or before finishing my notes. The only exception to this is the vintage report from my mentor, one of the world's greatest palates, Mr. Bill Blatch, a négociant from Bordeaux who reviews no wines, just the weather conditions that shaped the vintage.

Since my first vintage in 1988, I have used a 3-star system to grade the wines. My explanation of this system is below:

1 star: I like the wine and would absolutely buy it for K&L and myself and add it to my collection. If I had to give it a numerical score it would be 85-90 points.

2 stars: A great wine that I would love to own. 90-95 points.

3 stars: The wine could be a classic of all time. 95-100 points.

2010 Bordeaux: An Excellent Vintage of Powerful Wines; Patience Required!

Well folks, to make a long story short: we do, indeed, have two very fine back-to-back vintages from Bordeaux, 2009 and 2010, and they could not be more different. Our tastings confirm that 2010 produced some outstanding wines that are loaded with dark, concentrated fruit as well as firm tannins and acidity that translate to classically styled and very age-worthy wines. If you are young and just starting to collect wine, you are really in a great position to lay down the foundation for a fantastic cellar. The few 2009s we tasted reconfirmed just how special those wines are—loaded with plush and soft (for Bordeaux) perfectly ripe fruit with fantastic aromatics, balance and flavors. The problem will be trying not to drink them all young! That said, it will be a great pleasure to drink the inexpensive and delicious 2009s from the petite châteaux in their youth, and they will sell fast, so be sure to buy them when they enter our inventory later this year.

The 2010 vintage, on the other hand, is not as consistent top to bottom as 2009 because the Merlot flowered unevenly. The wines are also much firmer in style. The 2010s are built for the long haul and also possess tremendous fruit, but they are concentrated, powerful and tightly spun. In my opinion, the 2010s will drink best in 15-35 years. Because Cabernet Sauvignon was more successful in 2010, I think the vintage has a lot in common with 1975, 1986, 1996, 2006 and 2008, but the 2010s blow all of those vintages away—I don't care how the critics rated them. The best comparison, in my opinion, would be to the 2000 vintage. (To learn more about the weather that shaped the 2010 vintage, check out our complete 2010 Vintage Report on our website, KLWines.com.)

We tasted more than 1,000 wines in a week, and we were constantly moving from one appointment to the next. After returning from Bordeaux, some time for rest and recovery was definitely needed. It was while going over my notes during this period that I realized just how outstanding this vintage really is. The powerful underlying fruit has great potential and, with proper cellaring, will reveal wines of great complexity and freshness.

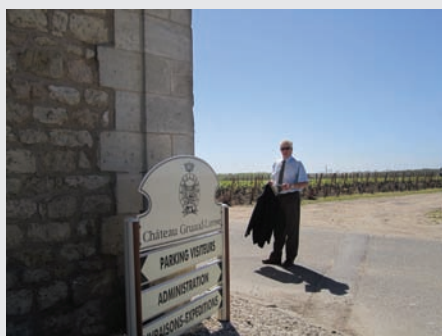
I gave a total of 73 wines one star, eight wines 1½ stars, 29 wines two stars, 10 wines 2½ stars and four wines three stars. That is a lot of stars, and a testament to the great winemaking and viticulture thriving in Bordeaux today. Next month I will have short notes on many of these wines. My three-star wines were Margaux, Latour, Léoville-Las Cases and Pétrus. The wines I gave 2½ stars to are, of course, also phenomenal bottles and with time any may turn out just as great as the three-star wines. They include Haut-Brion, La Mission Haut-Brion, Pape Clément, Pontet-Canet, Lafite Rothschild, Figeac, Angélu, Montrose, Les Forts de Latour and Beau-Séjour (Duffau).

If you're looking for great value, and prices stay the same as 2009, which I believe they will, look hard at Malescot-St-Exupéry, Calon-Ségur, Cantemerle, La Lagune, Gruaud-Larose, Kirwan, Clos du Marquis, Rauzan-Ségla, Langoa- and Léoville-Barton and Pichon-Baron.

If you would like a copy of my personal tasting notes or have questions on the wines of Bordeaux, please feel free to contact me by phone at x2723 or by email at Ralph@KLWines.com.

Cheers, Go Giants and Bordeaux!

Ralph Sands



From top: Ralph at Léoville-Barton tasting their estate and négociant wines (first two); Ralph at Gruaud-Larose; Ralph at dinner in Bordeaux with Steve Greer (far left) and Gary Westby (center).

“2010 produced some outstanding wines that are loaded with dark, concentrated fruit as well as firm tannins and acidity that translates to classically styled and very age-worthy wines.”

STEVE BEARDEN *On Bordeaux*

While the rest of the Bordeaux team was slogging from château to château tasting hundreds of barrel samples of 2010 vintage Bordeaux in France last month, I was right here at the San Francisco store trying some of my favorites from the newly arrived 2008 vintage, as well as some great 2005s that we just re-stocked. The wines from the much-hyped 2009 and 2010 Bordeaux vintages won't be here for a year or two, but these gems are sitting on the shelf right now just waiting to be taken home and cracked open.

2008 Barde-Haut, St-Emilion (\$34.99) This small, well run property gets better with each new vintage, and this may be their best yet. The wine has oodles of creamy fruit and minerals and is a velvety-textured, modern, yet refined beauty. It is full-bodied, with flavors of coffee, blue and black fruit and cocoa that are rich, layered and long.

2008 Phélan-Ségur, St-Estèphe (\$32.99) There are plenty of herbal Cabernet flavors in this hearty and traditional bottling, which seems to get richer as it sits in the decanter. Toasty, woody and floral, this is lush and forward, with gentle tannins for enjoying tonight. Pure, focused and delicious.

2008 Reserve de la Comtesse Lalande, Pauillac (\$39.99) This second wine of Pichon-Lalande is forward, elegant and approachable in this vintage, yet it retains the pedigree of the property at a fraction of the price. This has spice and red fruit on the nose with a smooth middle of chocolate and sweet cherries. Like all of these '08s, the tannins are ripe and gentle.

2005 Reserve de la Comtesse Lalande, Pauillac (\$49.99) Deeper and more powerful than the '08 version, yet despite the weight and tannins it still possess the telltale sophistication you expect from this property. This has blackberry fruit, graphite, toasty oak and plums on a sturdy yet elegant frame that become richer and more refined with decanting.

2005 Baron de Brane, Margaux (\$34.99) Margaux was *the* stand-out appellation in 2005 and the second wine of Brane-Cantenac shows that clearly. This has beautiful aromas of spiced berries, tobacco and crushed flowers that leap from the glass. The body is elegant and fresh, with complex flavors of sweet cherries, red licorice, ripe raspberries and minerals. This is approachable with decanting but can age a decade in a good cellar.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

When it comes to the brave new world of *en primeur* Bordeaux sales, there is always a "first vintage." For me it was the amazing 2009 vintage, still a year away from release. Whenever you begin buying futures, you are always faced with the task of "backfilling" your cellar with earlier vintages that will be ready to drink sooner. I confess I buy somewhat opportunistically, whenever I can get a good deal on some bottles from an older vintage I like; 1985 and 1988, 1995 and 1996, 2000 and 2005 are all favorites. You probably have your own list. I usually buy no fewer than three bottles of any one wine, six if I can afford it and a case of 12 if I have the storage space available. Here are some great values from Graves that would make a welcome addition to any cellar.

2005 La Garde, Pessac-Léognan (\$24.99) A classic '05, with rich, dark fruit. New wood and black fruits on the nose. On the palate, tart blackberry and cassis. Lively acidity and firm tannins.

2005 Clos Marsalette, Pessac-Léognan (\$34.99) Owned by Stephan von Neipperg, who also owns Canon-la-Gaffelière and La Mondotte, among other properties. Very modern in style. Lots of toasty oak on the nose. Rich and ripe, with red and black fruit flavors.

2005 Carbonnieux, Pessac-Léognan (\$34.99) On the nose, red and black fruits, spicy oak and lovely floral aroma reminiscent of fresh violets. Medium-bodied, soft and round. Classic Graves minerality. Firm tannins.

2006 Domaine de Chevalier Rouge, Pessac-Léognan (\$39.99) A tremendous value! New wood and black fruits on the nose. Tart blackberry and black currant notes on the palate. It has a surprisingly rich texture for the vintage and firm tannins.

1989 Guiraud, Sauternes (\$59.99) A great sweet wine from Bordeaux at the peak of its powers. Like a raisin cake soaked in honey. Notes of dried apricot and orange zest. Absolutely delicious and ready to drink.

Jeff Garneau

"The wines from the much-hyped 2009 and 2010 Bordeaux vintages won't be here for a year or two, but these gems are sitting on the shelf right now just waiting to be taken home and cracked open."

"I confess I buy somewhat opportunistically, whenever I can get a good deal on some bottles from an older vintage I like; 1985 and 1988, 1995 and 1996, 2000 and 2005 are all favorites."

“I’m guessing most of you probably have never really thought twice about the potential epic delight to be had by enjoying doughnuts and beer in the company of one another. Allow me to enlighten you, to open the door, if you will, unto a new era.”

The Americans Were There, But Did the French Care?

The big talk in Bordeaux these days is about China, and about all the interest they’re showing in Bordeaux’s top wines.

Almost every property owner we visited on our recent trip to taste the 2010 Bordeaux vintage had a smile on his or her face. This was partly because they have the second great vintage in a row developing in their cellars and waiting to be bottled, but it’s also because the global demand for their wines has never been higher. The smart *négociants* we visited all acknowledged that the demand from China is new territory for them, so they planned to proceed with caution.

Pricing will be the biggest issue with the 2010s, at least for us in the US, because there is no doubt that the 2010s are great wines. A very different vintage than 2009, I would want wines from both years in my cellar. Since the 2009s will probably drink before the 2010s, which are wines to save for the long haul. Before heading over to Bordeaux in early April, we had all heard stories of how big the wines were: lots of tannin and lots of acid! We were pleasantly surprised with how easy the wines were to taste. In general the 2010s have a freshness that the 2009s do not have, with brighter fruit, ripe, sweet tannins and full mid-palates. Here are my favorite wines from the vintage.

Latour, Pauillac Seamless yet powerful. A huge wine with amazing density and freshness.

Margaux, Margaux I thought this was a bit closed at first, but I could there was a lot of character waiting to come out. I was impressed by the purity of fruit and focus.

Pontet-Canet, Pauillac One of my favorite wines of the vintage. It had seamless, sweet, ripe cassis fruit that was pure and fresh, with ripe, velvety tannins.

Lynch-Bages, Pauillac One of my favorite Lynch-Bages in years. Lots of minerals, slate and velvety currants on the palate, with a firm backbone. Should age well.

Palmer, Margaux Pure and seamless, with a sweet undertone of black currants and fleshy but big tannins. One for the cellar.

Malescot-St-Exupéry, Margaux Another seamless wine that shows lush black cherries, mocha and spice. The wine is velvety on the mid-palate with silky tannins. It was also one of the more approachable wines we tasted from the 2010 vintage.

Pétrus, Pomerol Bright purple in color, with pure, elegant, spicy fruit. Bright, amazingly

fresh and refined, with ripe tannins and a super long and lingering finish. Wow!

Ausone, St-Emilion Velvety mid-palate. Finesse meets power, with dense, sweet fruit. An amazing wine with incredible concentration and purity.

Trey Beffa

BRICK’S BEER PICKS: DOUGHNUTS & BEER



Doughnuts and beer are, easily, two of my favorite things of all time. There are so many reasons why, it’s really hard for me to list them all here. They bring me happiness when I’m sad, get rid of grumpiness, motivate me, and they make me travel to faraway places, to name a few. But how many of you really have had the two of them together? Outside of the famed McKenzie brothers, I’m guessing most of you probably have never really thought twice about the potential epic delight to be had by enjoying

doughnuts and beer in the company of one another. Allow me to enlighten you, to open the door, if you will, unto a new era.

Let’s begin with a match that is completely unflappable: A French cruller with a bottle of **Great Divide Brewing “Colette” Farmhouse Ale, Colorado (12oz \$2.19)**. I don’t think the folks at Great Divide had this pairing in mind when they were making this spring-summer seasonal beer, but it completely works. The fluffy, airy richness of a cruller, with its slightly sour batter and crisp, crunchy richness, perfectly accompanies the heady, yeasty aromas and the slightly tart/sweet pear, alfalfa and apricot flavors this beer has to offer.

Want something even more decadent? Try the **Uinta Brewing “Labyrinth” Black Ale, Utah (750ml \$13.99)** with a chocolate-glazed cake doughnut or, for the real daredevils, a chocolate-glazed Angel food cake doughnut. We just received a batch of new arrivals from this brewery in Salt Lake City, and they are all really interesting, thoughtful beers, but none of them have the potential to be paired with a doughnut like the Labyrinth. Part of the brewery’s “Crooked Line” series, this oak-aged Black Ale brewed with licorice sticks is a perfect partner to the creamy sweet cocoa and dense cakey-ness of its foil. The toast of the oak adds a nice roasted coffee note and the licorice spice cuts away the fattiness of the cocoa and sugar like a surgical scalpel.

Get out there and support your local doughnut shop!

Bryan Brick

CHAMPAGNE *Just Back from Champagne*

I just returned from a great trip to Champagne, much of which was spent meeting new producers, catching up with old friends and tasting the 2010s before bottling, as well as many great non-vintage blends based on the 2008 harvest. I was shocked at how far ahead the vineyards were, and by the time you read this the producers will probably be planning early vacations, as they will need to be back in late August to start the harvest. Many in the Côtes de Blancs were scared, because a late frost could destroy the Chardonnay overnight like it did in 2003. They are either safe by now, or sorry. I hope it is the former.

The 2010 harvest proved extremely challenging, and the results have been very mixed. After record rainfall in August, many vineyards were consumed by rot. The Pinot Noir was most affected by this problem, and Michel Arnould sent a full third of his crop to the distillery. This brutal selection served him well, as he produced some of the best tasting 2010s that I sampled, but unfortunately not all producers were as conscientious. The wines of Champagne as a whole are plump and soft in 2010, and I found it to be very easy to taste them compared to more classic harvests that were much higher in acid. We won't see much made as vintage wine. I was also lucky enough to taste a lot of current releases, too, and it is very exciting to have the 2008s starting to represent the base of many of the non-vintage blends. This very bright, clean vintage has a lot of concentration and mineral zing, and the **Ariston Aspasia Blanc de Blancs Brut Champagne*** (\$34.99) that is on the water now is a great example. Get on the waiting list now! The boat should land any day.

Gary Westby

“The wines of Champagne as a whole are plump and soft in 2010, and I found it to be very easy to taste them compared to more classic harvests that were much higher in acid.”

COOL CHAMPAGNES FOR HOT SUMMER MONTHS

A lot happens in June. Let's start with June 1st, the official opening day for the Atlantic hurricane season, which ruined my vacation last August. Then there is June 19th, Father's Day, an expensive day for me since I have more than one. Then there's June 21st, the first official day of summer. This usually means the start of Arctic weather here in San Francisco. On the plus side, where you live, it probably means there will be nice, warm weather for the next three months or more.

And what better way to beat the heat than with a nice flute of Blanc de Blancs Champagne? At this time, we have a good selection of in stock Blanc de Blancs priced for every budget. At the “beginner” level, though with much loftier aspirations, is the **NV Franck Bonville “Brut Selection” Blanc de Blancs*** (\$29.99). This little winner has a fresh nose of clay and citrus fruits. On the palate it has flavors of lemon meringue and biscuit and clean, crisp minerality. The “upscale” version from this same vineyard is the **NV Franck Bonville “Belles Voyes” Brut Blanc de Blancs*** (\$67.99). Though not labeled vintage, our current bottling is all from the 2004 vintage. It has a bit more acidity than the previous version, with citrus fruit, green apples, a hint of caramel and a clean, mineral-driven finish. This bubbly benefits from sitting a minute or two in the glass before drinking, and it will age very well for the next four to five years in the cellar. We also have two other excellent Blanc de Blancs on hand from Launois. The **Launois “Cuvée Reserve” Blanc de Blancs*** (\$34.99) has notes of pine nuts and cream, with the house's signature fine bead. Delicate and refreshing at the same time. The **NV Launois “Quartz” Blanc de Blancs*** (\$34.99) is the same wine as the Reserve with half of the pressure. With less yeast and sugar added, the result is a very fine Champagne with rich apple and brioche flavors combined with more cream and an even smaller bubble. For those of you who like a grand style of Blanc de Blancs, look no further than **NV Ruinart Brut Blanc de Blancs** (\$59.99). Composed entirely of Grand Cru and Premier Cru fruit, the Ruinart has scents of citrus and nectarine. On the palate it's heady, with heavy cream, lychee, stone fruits and clean lime fruit on the finish, all balanced by good acidity. Founded by Nicholas Ruinart in 1729, they are one of the oldest producers in Champagne!

Here with our mittens on!

Scott Beckerley

“And what better way to beat the heat than with a nice flute of Blanc de Blancs Champagne? At this time, we have a good selection of in stock Blanc de Blancs priced for every budget.”

THE RHÔNE VALLEY 2009 & 2010 Previews

I'm back this month from a recent trip to one of my favorite wine stomping grounds, France! This time out, I spent about 10 days in the South of France before meeting up with several other K&L folk and heading west towards the Languedoc and, eventually, Bordeaux. In addition to meeting and tasting with producers that we direct import, I also had the opportunity to spend some quality time at some of the Southern Rhône's most renowned estates. Along the way I made new friends with producers at several domaines whose wines were new to me.

My first scheduled appointments of the trip were located in the Rhône Valley's famous Châteauneuf-du-Pape appellation. My first stop was **Château de Beaucastel**, which is owned by the Perrin family and located in the northeast corner of the appellation. The Perrins are world renowned for their age-worthy CdP and Côtes du Rhône wines. I was fortunate enough to take a tour of their vineyards and cellar and to taste through several vintages, including the 2009s and the yet-to-be-released 2010s. Next I went to **Domaine du Vieux Télégraphe**, which is located further south and whose benchmark CdP hails from the vineyards of "La Crau." It was a real honor for me to visit, tour and taste with winemaker/owner Daniel Brunier. Intense, structured and age-worthy are just a few adjectives that come to mind when describing the Grenache-based beauties from the Brunier family.

Approximately 20 minutes northeast of Châteauneuf-du-Pape, and up against the Dentelles de Montmirail, lie the vineyards of Gigondas. Venerable domaines with names like Château de Saint Cosme and Domaine Santa Duc can be found here, however this year I was keen on paying a visit to **Domaine Saint-François Xavier**, a family-owned domaine that produces an exceptional range of Grenache-based reds from the soils in and around Gigondas. Jean-François Gras was my host the morning I visited, and we tasted through his current releases as well as his yet-to-be-bottled 2010s. J-F (a.k.a. "Jeff") also re-counted the 2010 growing season for me in full detail (more on this later in my 2010 vintage report).

We were joined half way through our tasting by J-F's good friend Jean-Louis Mourre, who is a third-generation vigneron at **Le Colombier** in the neighboring appellation of Vacqueyras. Jean-Louis (who speaks perfect English and, as I understand it, pretty good Arabic) brought along several of his newest releases to try. We currently carry wines from both estates and look forward to offering more of these Rhône gems in the near future at K&L Wine Merchants.

A tasting with Jean-Baptiste Meunier of **Moulin de la Gardette** was also on my agenda this year, and true to form his wines did not disappoint. J-B's tasting room is conveniently located in the small town of Gigondas, and it is one that I always recommend folks visit if they plan on being in the area. We will soon be carrying his elegant "Tradition" from the 2008 vintage.

Tucked up and behind the majestic Dentelles is the stunning appellation of Beaumes de Venise. Although most famous for producing fragrant and fruit-driven sweet wines made from Muscat, the area also produces characterful red wines. Enter **Domaine de la Ferme Saint-Martin**, a small family-run winery way up high in the town of Suzette. My late morning visit with its proprietor, Thomas Jullien, included a fantastic tour of his organically farmed vineyards as well as a tour of the winery's small *chai* and a chance to taste through his range of wines.

Back down across the valley and over the (Rhône) river lies the town of Montfaucon. This is where I eventually met up with K&L co-owner Clyde Beffa and his entourage for yet another great tasting (and lunch)! Many of you die-hard Rhône fans are already familiar with the wines from **Château de Montfaucon**. Well this year's visit included a comprehensive barrel/component tasting of the domaine's 2010 wines undergoing *élevage*. This tasting workout was rewarded with a fantastic lunch à la Provençal! Many thanks to Rodolphe and Mari!

One of the final highlights of our trip was a tasting and dinner with our good friend, the vigneronne **Cecile Chassagne**. In addition to managing a charming *gîte* (*Les Genets*) and restaurant near the town of Sablet, Cecile also makes wine at her family domaine in the Rhône and in western Provence, as well as working on the marketing side of things with several other winemakers from the Midi. As busy as she is, Cecile always seems to have time for us, thankfully, as we had the opportunity to taste her dynamite 2009 Gigondas, which you will soon see at a K&L near you.

Please stay tuned for more exciting new arrivals from the Rhône Valley and beyond over the next few months!

Mulan Chan-Randel



From top: Mulan, James Kinglake and Clyde at Domaine Begude; The sign leading the way to Domaine Ferme Saint-Martin; Mulan showing some muscle with one of Châteauneuf-du-Pape's giant galets.

"In addition to meeting and tasting with producers that we direct import, I also had the opportunity to spend some quality time at some of the Southern Rhône's most renowned estates."

“Yes, a pink Vinho Verde is kinda’ weird, but this blend of Azal Tinto, Barraçal and Vinhao grapes is very much like its white cousins, that is very lightly fizzy, super bright and incredibly easy to drink in the summer with tapas, egg dishes, olives or seafood.”

Winery to Watch: Château Labégorce

Most of us here at K&L had never heard of Margaux’s Château Labégorce before our owner and head wine buyer Clyde Beffa brought in their 1997. But the wine continues to be one of the most popular, value-priced Bordeaux in the store. Rumor has it, that Clyde liked the wine so much that he drank six bottles in the first 10 days we had it in stock.

Château Labégorce dates back to the mid-1700s, and has been under the ownership of Hubert Perrodo since 1989. Hubert’s daughter, Nathalie, manages the estate, which also includes Marquis d’Alesme and L’Abbe Gorsse de Gorsse. In 2005, Perrodo also acquired Labégorce-Zede, doing away with the Zede name and reuniting all of the historic vineyards under the Labégorce moniker for the first time in more than 200 years. There are about 74 acres planted to vine in the predominantly gravelly soils at the estate, just across from Lascombes, split among Cabernet Sauvignon (50%), Merlot (45%), Cabernet Franc (3%) and Petit Verdot (2%). The wines are raised in concrete vats and aged for 12-15 months in 35% new oak. In recent years they’ve started making their wines more approachable, while still maintaining their slightly rustic, old school Bordeaux character. And in 2010, Nathalie Perrodo hired Marjolaine de Coninck to assist in managing the properties and in making the wines even better. We’ve stood up and taken notice of this often underrated estate, and we think that you should too.

Like I said, the 1997 has proved quite popular here at K&L, so much so that we keep going back for more. All that’s left of our most recent shipment, which came from Anthony Barton’s cellar, are a handful of magnums. The **1997 Labégorce, Margaux (1.5L \$59.99)** still has the sweet cassis perfume of a more youthful wine, but with the pencil lead, tobacco, cedar and spice notes of a more aged Bordeaux. In the mouth the wine is suprisingly opulent, with broad fruit, integrated tannins and a round, velvety mouthfeel and flavors that linger in a way that only older Bordeaux can.

The **2009 Labégorce (PA \$26.99)**, which we’re selling pre-arrival, promises to be even better. It

is the first vintage to combine fruit from the Labégorce and Labégorce-Zede properties and, of course, it’s from the fantastically seductive 2009 vintage. Sweet, ripe raspberry and cherry scents fill the young wine’s nose, balanced by savory herb accents and an undercurrent of smoke. On the palate, it’s deep and rich, with slightly gritty tannins that will easily resolve given enough time in the cellar.

The **2010 Labégorce (PA Inquire)**, which our team just tasted from barrel in Bordeaux might be the winery’s best bottling ever! Clyde thinks it’s quite sexy, while Steve Greer from K&L Hollywood loved its chalky nose, cassis fruit and mineral undertones. Ralph Sands love its ripe fruit and creamy mouthfeel, while Alex Pross commented on its seamless entry, pure fruit and pretty minerality. I can’t wait to try it!

Leah Greenstein

WINE 101: PRETTY IN PINK

It’s getting warmer. At least in most of the country, summer is well under way. Here in always-chilly San Francisco, it’s still about 60 degrees and blowing a gale. And yet even here the sun is mostly shining, and that puts me in the mood for rosé. This month I’m not going to mention the rosé wines we all know and love. I’m moving on to more esoteric stuff. One such marvel is the non-vintage **Casal Garcia Vinho Verde Rosé (\$8.99)**. Yes, a pink Vinho Verde is kinda’ weird, but this blend of Azal Tinto, Barraçal and Vinhao grapes is very much like its white cousins, that is very lightly fizzy, super bright and incredibly easy to drink in the summer with tapas, egg dishes, olives or seafood. Just a hair off dry for extra gulpy-ness.

From the Basque region comes a wine chock full of consonants and flavor. This rosé is something of a cult wine. The **2010 Gurrutxaga Bizkaiko Txakolina Rosé (\$19.99)** is made up of white and red local grapes, all unpronounceable and all distinctively Basque. As in the above wine there is a pleasing touch of fizz on this, but here the finish is bone dry and more complex, with black cherry notes and a touch of licorice. Ideal with heartier foods, especially paella cooked and, with any luck, served outside.

Finally, I must give mention to the **2009 Yellow+Blue Rosé Alicante (1L \$9.99)**. First off, it comes in a box. This is good for the environment, the pocketbook and very good for camping and other outdoor activities that are not particularly glass bottle friendly. Open your mind to new packaging options, as I believe we’re going to be seeing more and more of them. And why not? This Spanish pink wine is Monastrell and Syrah, and it’s a cinch with food, especially Mediterranean flavors. It keeps well open in your fridge, but opened I doubt it will last long. Very thirst quenching and satisfying, this stuff is just too good to be believed. I am stocking up to have some on hand for summertime dinners of pasta and little clams, pasta and broccoli rabe or just hunks of crusty Tartine bread, olives and sliced tomatoes.

Elisabeth Schriber

“Riding a line between the typical ripeness of California and the spicy, delicate sensibilities of Southern France, this is a rosé that everyone will enjoy...”

“Over the last few months I have discovered several world class small production sparklers that have been competing with Champagne for my attention.”

Brick's Backyard Picks **SUMMER HAS ARRIVED**

Summer is by far my favorite season; how could it not be? My birthday is the longest day of the year, baseball season is in full swing, and the weather allows me to barbecue pretty much whenever I want. It is about as close to perfect as it gets. This year I'm also planning a trip to the King's River for a long birthday weekend where there will be lots of decadent foods and adult beverages. Summer also means it's time to get busy, become more active personally and socially, get out in the elements, have a picnic at the park, play some catch, go hike up that hill that you drive by everyday, invite your neighbors over for dinner. And you can pretty much drink wine doing any of these things. I gravitate more towards whites and rosés during the warmer months, so I thought I'd let you all know about some of my new favorites.

The **2010 Shane “Ma Fille” Sonoma County Rosé (\$14.99)** is “just simply good,” or at least that is what I wrote in my notes when I first tasted it. This Syrah and Grenache based rosé is made by Shane Finley, who left his insurance job in 2001 to get involved in the wine biz. Setting out with no formal wine education, he found his way by working with the likes of Copain, Torbreck and Domaine Pierre Gaillard before coming back to the US and becoming the Assistant Winemaker at Paul Hobbs in 2005 and the Associate Winemaker at Kosta Browne in 2006. Riding a line between the typical ripeness of California and the spicy, delicate sensibilities of Southern France, this is a rosé that, I think, everyone will enjoy, with its persistent aromas of peach pit, mango and white raspberry and its overall savory flavors of tarragon, rosewater and white cherry.

My wilder side really liked the **2010 Zocker “Paragon Vineyard” Edna Valley Grüner Veltliner (\$18.99)**. While possibly not as intense as some Austrian Grüners, this will certainly hold its own with those of comparable price. Grown at the Paragon Vineyard, one of the stalwarts of quality fruit in the Edna Valley that was originally planted 40 or so years ago by Jack Niven, this wine is completely refreshing and bone dry. Sure to squelch the deepest of thirsts with its lime flesh and granite flavors, this wine is surely no “Zocker” or gamble. Add an intriguing nose that captivates with layers of lavender, red lentils, clover and pear skin and this becomes something wildly complex, yet wholly drinkable, for under \$20.

Bryan Brick

BOUTIQUE CORNER

*Young boys playin' stick ball in the street
Fire hydrants help to beat the heat
Old man feeding pigeons in the square
Nighttime finds young lovers walking there
In Atlantic City or out in Malibu
Or any where between, I'm telling you
When you feel those balmy breezes on your face
Summer time is the best time any place.*

—From “Summer” by War

Too often domestic sparklers get overlooked, not only by customers but by those of us on the sales floor, because of our fondness for Champagne. But major houses in California, such as Roederer, Domaine Carneros and Schramsberg, make high quality sparkling wine at great prices. Over the last few months I have discovered several world class small production sparklers that have been competing with Champagne for my attention. I think they are worth a look at if you are in the mood for something new and different.

The **2006 Terra Savia “Sanel Valley Vineyards” Mendocino Blanc de Blancs (\$23.99)** is a beautiful Blanc de Blancs made from organic grapes and disgorged in September 2009, with tight bubbles, fresh citrus fruit and great acidity. It also has hints of brioche, apple and a slightly leesy mid-palate. There is a lovely earthy mushroom quality that pokes its head up on the finish, too. A fine first effort for winemaker Jim Milone. The **1998 Thomas Fogarty Late Disgorged Santa Cruz Mountains Blanc de Blancs (\$29.99)** is yellow in color, with orange blossom and brioche flavors that really explode from the glass. With air, toast and biscuit flavors emerge to complement the apple and orange fruit. Extended time on the lees (nine years) has given the wine great weight to balance its firm acidity. This complex sparkler really shines with food. Finally, the **1992 En Tirage Extra Brut Russian River Valley Sparkling Wine (\$49.99)** is drinkable patience. *En tirage* (in bottle) for an amazing 17 years, this is a phenomenally complex wine made from 100% Pinot Noir grapes. The wine shows beautiful balance of red fruit, honey, brioche and vanilla. Lush and vibrant, this tastes a lot younger than it should. Winemaker Don Baumhefner (Copland Creek Wines) has produced an amazing bottle of bubbly.

Mike Jordan

TREY'S JUNE PICKS!

It's amazing how expensive some of Bordeaux's second wines have become.

The most obvious example would be the Carruades de Lafite. I just saw the 2000 listed for \$500 a bottle and Les Forts de Latour for \$250. Luckily this trend has not caught on in Napa. The **2008 Napanook** from Dominus, which is essentially a second wine from a "First Growth" producer, can be had for just **\$49.99**. For me, the 2008 is the best Napanook made to date. In past vintages I have found some green notes in this wine. Definitely not the 2008! This wine is rich and layered in the mouth, with hints of sweet mint, vanilla bean, cocoa powder, black cherry and red currant fruit. It is well balanced and long on the finish. This wine is drinking well now with some air, and I would not hesitate to serve it.

Not really a "second" wine, but a lower-priced option produced by Anderson's Conn Valley (famous for their Reserve, Eloge and Right Bank bottlings) is the **2008 Anderson's Conn Valley "Prologue" North Coast Cabernet Sauvignon (\$24.99)**. Todd Anderson is making some of the best Cabernet in Napa these days. His Reserve Cab is getting tougher and tougher to come by, but his Prologue is readily available. Fruit for this wine is sourced

from the North Coast appellation of California, and the blend is 78% Cabernet Sauvignon and 22% Cabernet Franc. This is a really approachable Cabernet that shows spicy fruit, bright, lively acidity, with hints of cedar and tobacco. An excellent Cabernet to go with, and not overpower, your food.

As you know, I must finish my article with a white wine, but I'm not going to write about Sauvignon Blanc. My pick this month is the **2008 Laguna Russian River Chardonnay (\$24.99)**. Formally the Gallo of Sonoma "Laguna Ranch" Chardonnay, this wine is now just Laguna Chardonnay. No mention of Gallo appears on the label, but the winemaking team and fruit sources remain the same. This wine is very creamy and tropical on the nose, with lots of spicy pear, guava and citrus notes that linger on the finish. This wine is a good example of why I like Russian River Chardonnay so much: It's rich and creamy but it still manages to finish clean and bright. This is a really good pick for a go-to summer Chardonnay!

Trey Beffa



Hollywood Hot Pix

SUMMER GRILLING

Barbecue season begins in earnest this month, and it is one of my favorite times of the year. Nothing beats sitting outside with a grill going (be it gas for convenience or charcoal for flavor). The added nicety of grilling is that it is universal. There's something carnal about meat roasting over an open flame, and even though we Americans coined the term "barbecue," everyone (especially our friends in wine country) "grills." So what to grill and what to drink?

The exciting new meat at our farmers' markets in L.A. is goat (kid, actually—baby goat). This is not crazy *birria*, which can have really gamy, trashy flavors. Nor is it your tin can eating goat. Kid is savory and well-flavored, with floral tones and just a hint of the wild note you find in lamb. Chops are probably the best place to start. Treat them like you would any chop, marinate them in a little olive oil, garlic and some fresh herbs and lightly grill. Pair them with something Italian. I am partial to our new **2009 Sesta di Sopra Rosso IGT* (\$14.99)**, which comes from the young Sangiovese vines on Sesta's estate property. It has lovely raspberry and spice notes and a touch of leather. It should really complement the floral and savory qualities of the meat.

One of my favorite things on the planet is a properly cooked chicken. I am partial to roasting, but grilled right, it can also be a wonderful thing. The trick is preparation. I am a huge fan of salt curing. Pick a whole bird, around three to four pounds, and butterfly it. Then sprinkle about a half teaspoon of kosher or sea salt per pound on the bird two to three days in advance. Cover loosely and store in the refrigerator. The moisture will be

pulled from the skin into the meat, as will the salt, flavoring the bird throughout. Grill over indirect heat until the skin is nice and crispy and the juices from the thigh run clear. The best wine pairing for grilled chicken? Beaujolais! There are so many great choices right now, but our staff favorite in L.A. is the **2009 Charly Thevenet Regnie "Grain & Granit" (\$26.99)** made by Charly Thevenet, the son of famed vigneron Jean-Paul Thevenet, one of Beaujolais' original "Gang of Four." This comes from old vines that are hand harvested, treated minimally with sulfur and aged in older oak barrels. It has the texture of great Premier Cru Burgundy, but with lusher, riper fruit. What a beauty!

We finally have a few new artisanal butcher shops in L.A. and the quality of the meat is stellar. My favorite new place is Lindy & Grundy on Fairfax, who source all local (read: California-raised) meats. Their Sonoma Lamb is to die for. Let's keep the prep simple though. Try some fresh ground lamb with a little chopped onion, garlic and parsley mixed together. Form around skewers or shape into patties and grill. Serve with a little garlic, mint yogurt sauce on the side or a spicy white bean paste. A great wine for this dish is the **2009 Kanonkop "Kadette" Cape Blend Stellenbosch (\$11.99)** from South Africa. The South Africans are famous for their *braais* (their term for barbecue), and I think to best understand their wines you must try them with meat off the grill. The wild gamy flavors of the lamb pairs beautifully with the savory, smoky flavors of this Pinotage, Cab, Merlot and Cab Franc blend.

Keith Mabry

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

GERMANY, ALSACE, LOIRE, AUSTRIA & HUNGARY

- 2009 Kalinda Rheingau Riesling Qba***-Almost sold out! **\$10.99**
A touch dryer than a halbtrocken, this Riesling still carries weight, texture and a juicy core of fruit. The rich Rheingau texture mingles with soft minerality that zips along your palate and leaves a subtle hint of sweetness.
- 2008 Schloss Saarstein Pinot Blanc*** **\$18.99**
This Pinot Blanc deserves center stage. It is very fresh, with stone fruit, minerality and layers of acidity and texture. This is fantastic with lighter foods or just by itself.
- 2007 Charles Baur "Pfersigberg" Gewürztraminer Grand Cru*** **\$23.99**
Well balanced, this displays aromas of rose, acacia and exotic fruits. It is best served with poultry, fish dishes and fruity desserts.
- 2009 Franck Millet Sancerre Rouge*** **\$16.99**
Full of rich, dark cherry fruit, a hint of smokiness and supple round tannins. Think of it for roasted chicken, sausages or fresh salmon.
- 2009 Gerard Boulay Sancerre "Monts Damnés" Chavignol*** **\$29.99**
This has a bittersweet iris perfume, plus fennel, honeydew, cassis and a whiff of chalk on the nose.
- 2009 Tabordet "Les Champs des Vignes" Pouilly-Fumé*** **\$17.99**
The Tabordet vineyard is planted in the commune of St-Laurent l'Abbaye, which is known for its Kimmeridgian calcareous marl soil. Excellent alone as an aperitif or with seafood, and with a few years of age it may well accompany foie gras.
- 2007 Hétszölö Tokaji Late Harvest*** **\$21.99**
This blend of 95% Hárslevelü and 5% Furmint has a decidedly fruity bouquet (apricots, figs) with a palate impression that is vibrant, smooth, original and distinguished in style.
- 2009 Hétszölö Furmint Sec*** **\$9.99**
Light in color, this fascinating dry Furmint offers aromas of fresh flowers, herbs and white fruit. This is a high acid grape naturally, and the dry style really emphasizes its briskness and minerality.

CHAMPAGNE

- Marguet Pere et Fils "Cuvée Reserve" Brut*** **\$34.99**
Back in stock, and with a great new label! This fantastic Champagne is made entirely of Grand Cru fruit, 65% Pinot Noir and 35% Chardonnay, from the Crus of Ambonnay, Bouzy and Mailly.
- Franck Bonville "Brut Selection" Blanc de Blancs*** **\$29.99**
90 points *Wine Spectator*: "Lightly creamy, with pretty violet and smoke notes winding through the biscuit and lemon meringue flavors. This is subtle, featuring well-integrated acidity and a supple structure overall."

RED & WHITE BURGUNDY

- 2008 Maison Jacques Bavard Monthelie Rouge*** **\$23.99**
This comes from 30-year-old vines and underwent a long cold soak to extract more aromatic elements. It has lovely cherry fruit and a wonderful note of wild strawberries (*fraises des bois*, in French).
- 2008 Maison Champy Chambolle-Musigny*** **\$46.99**
Red fruit and exotic spice play off subtle earth and oak notes for a wine that is very correct, rather traditional and delicious with food.
- 2009 Domaine des Nembrets Denis Barraud St-Veran *** **\$14.99**
Denis uses little new wood in the production of his St-Veran, but does

barrel ferment it, to give it a rich, creamy quality. The result is a terroir-focused St-Veran from the rocky slopes of the Roche.

- 2008 Maison Jacques Bavard Rully Blanc*** **\$19.99**
This is from a tiny négociant in Puligny-Montrachet, named Jacques Bavard. He comes from a long line of wine-growers and is dedicated to working with fruit from organic and biodynamic vineyards. Clean, crisp, and full flavored.
- 2008 Maroslavac-Leger Puligny-Montrachet "Corvees des Vignes"*** **\$41.99**
Very Puligny in character, with nice minerality and energy. It's a bit reserved, with nice fruit and more back-palate weight.
- 2009 Paul Pernot Puligny-Montrachet "Folatières"*** **\$74.99**
90-91 points *Stephen Tanzer's International Wine Cellar*: "Pale, green-tinged color. Aromatic nose combines flowers, minerals, white pepper and wild herbs..."

RHÔNE & FRENCH REGIONAL

- 2008 Jean Louis Denois "Les Garrigues" Rouge*** **\$7.99**
This wine has a gorgeous pomegranate color, with fresh aromas of small, red berry fruits and delicate hints of spice box, followed by subtle notes of tobacco leaf and licorice.
- 2010 Château Viranel "Tradition" St-Chinian Rosé*** **\$12.99**
An intense nose of summer fruits (blackberry, raspberry, black currant) and a fresh and fruity attack. Round mouth, smooth, very elegant. The finish is full-bodied and rich.
- Cave du Mont July Bugey Cerdon Rosé*** **\$15.99**
This one is so delicious and fun to drink, with a distinctly, well, grapey aroma and a fruitiness that calls out for celebration and jubilation. This is also wonderful served with chocolate cake! 8.25% ABV.
- 2010 Domaine Begude Vin de Pays d'Oc Pinot Noir Rosé*** **\$12.99**
More in the style of a Loire Valley Sancerre rosé, this salmon-colored pink beauty exhibits nuances of strawberries, plums and cherries, with just a hint of wet stone minerality.
- 2008 Étoile du Rhône (Stephane Vedeau) Côtes du Rhône*** **\$10.99**
Loads of crushed red berry fruits, light spice, fine tannins and lively acidity make for a serious overachieving Côtes du Rhône. Enjoy now and over the next several years with all manner of Mediterranean-inspired fare! 14.5% ABV.
- 2008 The Rhône Gang "Le Hold-up #8" Pinot Noir-Grenache*** **\$13.99**
No oak interference here, just juicy, supple berry fruits and a clean bright finish that lends itself to virtually all manner of fare. This unconventional Rhône-meets-Burgundy rouge is bottled with a nifty screwcap closure. 13% ABV.
- 2009 Comte Louis de Clermont-Tonnerre "Tradition" Châteauneuf-du-Pape (Alain Corcia)*** **\$21.99**
From RP: "Medium bodied, with notes of dark cherries, lentil, spicebox and coffee nib, this 2009 Grenache based red displays more savory characteristics than some of the other cuvées in the 2009 Corcia lineup."
- 2008 Domaine de Fontbonau Côtes du Rhône*** **\$19.99**
Frédéric Engerer, the president of Château Latour, and Roussillon vigneron Jérôme Malet worked together to create this benchmark wine from the Rhône Valley. The 2008 (80% Grenache and 20% Syrah) is bottled without fining or filtration and is rich, full and delicious.

You might not find reviews in the *Wine Spectator* or in Robert Parker's *Wine Advocate* for a number of the wines below, but you also won't find these well-priced gems anywhere else in California!

SPAIN & ARGENTINA

2008 Bodegas Sierra Salinas "Mo" Monastrell* \$9.99
Shows lots of the rich, mouthcoating dark fruit and spiciness that its more expensive sibling shows. A very good mouthful of Monastrell for those who are looking for a dense, dark-fruited wine that over-delivers.

2006 Bodegas Sierra Salinas "Casa Mira"* \$19.99
91 points WA: "The 2006 Mira is a blend of 45% Cabernet Sauvignon, 45% Garnacha Tintorera and 10% Monastrell aged for 20 months in new French oak. A glass-coating opaque purple color, it displays a reticent nose of toasty oak, blackberry and black currant. On the palate layers of succulent fruit emerge."

2005 Bodegas El Chantre Ramos Paul Ronda* \$34.99
Almost overwhelmingly aromatic, with sweet red fruit and exotic spice, toasted oak notes and raspberry liquor. On the palate this is big and dark, with earth and ripe fruit in equal measure. Not subtle, but a huge wine with a ton to offer.

2008 Kalinda Malbec Mendoza* \$9.99
We selected this wine for its typically generous Malbec-y plum and berry fruit, mouthfilling texture and balancing acidity. The richness and freshness of the fruit is what stands out the most in this wonderful wine.

2009 Monteviejo "Festivo" Malbec Mendoza* \$9.99
According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

2009 Noble Malbec Mendoza* \$12.99
Calling this an entry level wine is rather misleading, as the wine has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture.

2007 Monteviejo "Bicentenario" Mendoza* \$22.99
90 points *Stephen Tanzer's International Wine Cellar*: "Deep, bright ruby. Crushed dark berries, roast coffee, smoked meat and flinty minerals on the nose; conveys a strong impression of soil."

ITALY

2009 I Stefanini "Selese" Soave* \$7.99
This is a clean, refreshing white wine that goes well with many lighter dishes and makes an excellent apéritif. Delicately perfumed, with notes of violets, hawthorn and elderberry. Dry, medium-bodied and smooth, with almond notes on the finish.

2009 Blason Pinot Grigio* \$9.99
Giovanni Blason and his wife Valentina continue to shock us with the price-to-quality ratio of their wines. Their Pinot Grigio is really sensational, full in the mouth, rich on the palate and extraordinarily drinkable at this price.

Ca Berti "Secco" Lambrusco Grasparossa di Castelvetro* \$9.99
This wine's nose is intense and persistent, with vinous notes of flowers and fruits recalling blackberries, cherries and plums.

2006 Tenuta Monteti "Monteti"* \$26.99
93+ points Robert Parker's *Wine Advocate*: "The 2006 Monteti sparkles on the palate with beautifully articulated dark fruit, rosemary, mint and French oak."

2005 Baricci Brunello di Montalcino* \$31.99
Medium red. Delicate sour red cherry and red currant aromas show oak, earthy nuances. Light and easygoing on the palate, with red berry, licorice and woody flavors.

2005 Sesta di Sopra Brunello di Montalcino* \$49.99
93 points Robert Parker's *Wine Advocate*: "The 2005 Brunello di Montalcino is dark and powerful as masses of black cherries, plums, tar and licorice emerge from the glass. This is an especially dense, full-throttle Brunello..."

VINTAGE PORT

1977 Graham \$149.99
93 points Robert Parker: "Graham is another great Port house, producing one of the deepest-colored and sweetest styles of vintage Port."

1977 Warre \$129.99
92 points Robert Parker: "This house makes rather restrained yet rich, flavorful vintage Port..."

1983 Ramos Pinto \$79.99
91 points *Wine Enthusiast*: "Almeida refers to this vintage as playing Mozart compared to the 1994's Beethoven and 2000's Bach."

1983 Dow \$119.99
90 points RP: "...The 1983 is rich, concentrated, very fruity and magnificently perfumed..."

1985 Taylor \$139.99
90 points WS: "...Deep ruby-purple, with berry and cherry aromas and flavors, full-bodied, very tannic and hard. Great future."

1985 Warre \$109.99
5 stars from Broadbent! 91 points *Wine Spectator*: "There is plenty of grip and backbone here."

SHIPPING INFO

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

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

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

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

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

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

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

K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. Plus we've got some incredible, impeccably cellared older vintages you should not miss.

1966-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

1999 Dalem, Fronsac	\$29.99
Clyde loves this old school, mature drinker.	
2000 Dalem, Fronsac	\$29.99
2000 Lanessan, Médoc	\$29.99
2001 Dalem, Fronsac	\$29.99
2004 Pauillac de Pichon-Lalande	\$29.99
Their third wine. Delicious.	
2005 Ferrand Lartigue, St-Emilion	\$24.99
2005 Loudenne, Médoc	\$19.99
2005 L'Avocat Rouge, Graves*	\$17.99
Full-bodied, with nice bright fruit and hints of mineral flavors. It's one of our favorite Bordeaux in the store right now.	
2005 La Garde, Pessac	\$24.99
2005 La Bienfaisance, St-Emilion	\$29.99
92 points from Robert Parker: "A stunning effort from this property in St-Christophe des Bardes."	
2005 La Fleur de Boüard	\$24.99
91 points <i>Wine Enthusiast</i> : "With its high proportion of Merlot, this is a slinky, rich wine, smooth and ripe."	
2005 Valentons Canteloup	\$11.99
2005 St Jacques de Siran, Médoc	\$14.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 Divon, St-Georges St-Emilion	\$14.99
2006 La Chapelle aux Moines*	\$19.99
2006 La Gatte "Butte"*	\$14.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$14.99
2006 La Tour Figeac, St-Emilion	\$29.99
2006 La Fleur de Boüard	\$24.99
2006 Domaine de Montalon	\$11.99
2006 Malmaison, Médoc	\$14.99
2006 Mauvais Garçon "Bad Boy"	\$16.99
2006 Puygueraud, Côtes de Francs	\$17.99
2006 Poitevin, Médoc	\$11.99
This is a new wave, silky and super fruity value.	
2006 St. Georges, St-Emilion	\$24.99
Cellar it. Big and rich. A superb value.	

CLASSIC WINES (1966-2006)

1966 Gloria, St-Julien (1.5L)	\$199.00
1966 Léoville-Barton (1.5L)	\$399.00
1966 Lynch-Bages, Pauillac (1.5L)	\$499.00
1966 Montrose, St-Estèphe	\$129.95
1978 Lafite Rothschild (1.5L)	Inquire

1979 Lafite Rothschild (1.5L)	Inquire
1981 Léoville-Las Cases, St-Julien	\$169.99
1982 Léoville-Barton, St-Julien	\$199.99
1982 Léoville-Las Cases (1.5L)	\$899.99
1982 Larcis Ducasse (1.5L)	\$199.99
1983 Grand-Puy-Lacoste (1.5L)	\$249.99
1986 La Lagune, Haut-Médoc	\$99.99
1990 Chasse-Spleen, Moulis	\$119.99
1990 Figeac, St-Emilion	\$299.99
1991 Léoville-Las Cases (1.5L)	\$269.00
Fabulous wine. Rich and full and delicious. Could be the best wine of the vintage.	
1993 Cos d'Estournel, St-Estèphe	\$119.99
1993 Cos d'Estournel (1.5L)	\$219.99
1993 Léoville-Barton, St-Julien	\$79.99
K&L's Trey Beffa writes, "All of the youthful promise of this St-Julien has evolved into classic claret. It has aromas of cedar, tobacco and spice cake. The exuberant fruit of its youth has mellowed and softened for perfect drinking over the next few years."	
1994 Corbin Michotte, St-Emilion	\$44.99
1994 Clos du Marquis, St-Julien	\$49.99
1994 Calon-Ségur (1.5L)	\$139.99
1995 Mouton Rothschild, Pauillac	\$499.00
1996 Haut-Batailley, Pauillac (1.5L)	\$199.99
1996 Rauzan-Ségla, Margaux	\$119.99
1996 Tourelles de Pichon (6L)	\$499.00
1997 Clerc-Milon, Pauillac	\$49.99
1997 Siran, Margaux (1.5L)	\$59.99
1997 Haut-Bailly, Pessac-Léognan	\$69.99
This wine is simply perfect right now! According to RP: "One of Bordeaux's most delicate, elegant, graceful wines..."	
1998 Clerc-Milon, Pauillac	\$69.99
1998 Langoa-Barton, St-Julien	\$59.99
A beautiful wine that will cellar 15 more years.	
1999 Cos d'Estournel, St-Estèphe	\$109.99
1999 Kirwan, Margaux	\$69.99
1999 Haut-Bailly, Pessac-Léognan	\$89.99
1999 Langoa-Barton, St-Julien	\$54.99
Three stunning, great values.	
1999 Margaux, Margaux	\$499.99
1999 St. Georges, St-Emilion (3L)	\$149.99
2001 Chasse-Spleen, Haut-Médoc	\$44.99
2001 Cos d'Estournel, St-Estèphe	\$129.99
2001 Faugeres, St-Emilion	Inquire
2001 Malescot-St-Exupéry	\$59.99
According to the <i>Wine Spectator</i> : "A delicious red with blackberry and hints of dark chocolate. Medium-bodied, with fine tannins and a fresh finish. Balanced and refined. Best after 2005."	

2001 St. Georges, St-Emilion (3L)	\$149.99
2002 Pontet-Canet, Pauillac	\$59.99
2003 D'Angludet, Margaux	\$49.99
2004 Cos d'Estournel, St-Estèphe	\$119.99
2004 Langoa-Barton, St-Julien	\$49.99
91 points <i>Wine Spectator</i> : "Very pretty and perfumed, with plum, vanilla and chocolate aromas. Full-bodied, with silky tannins and a long, caressing finish. Best after 2011."	
2004 Lafon-Rochet, St-Estèphe	Inquire
2004 Malescot-St-Exupéry	\$59.99
2004 Poujeaux, Moulis	\$31.99
2005 Belair, St-Emilion	\$49.99
2005 Bellefont-Belcier, St-Emilion	\$49.99
2005 Bellgrave, Pomerol	\$39.99
2005 Baron de Brane, Margaux	\$34.99
The second wine of Brane Cantenac. Value!	
2005 Carbonnieux Rouge, Pessac	\$34.99
91 points Robert Parker: "Surprisingly reminiscent of a Burgundy Grand Cru such as Corton, this 2005 Pessac-Léognan offers a dark ruby hue as well as beautifully sweet, leafy, black cherry and smoky aromas intermixed with hints of oak and earth."	
2005 Clos Marsalette, Pessac	\$34.99
Stunning wine. Do not miss it.	
2005 Clos du Marquis, St-Julien	\$59.99
93 points <i>Wine Spectator</i> : "Fabulous aromas of crushed raspberry, blackberry, mineral and licorice follow through to a full-bodied palate. This is chewy yet silky, with a long, long finish. Balanced and powerful."	
2005 Chauvin, St-Emilion	\$34.99
2005 D'Aiguilhe, Côtes de Castillon	\$35.99
92 points RP: "This huge, historic property, owned by Stephan von Neipperg, appears to have produced their finest wine to date."	
2005 Montrose, St-Estèphe	\$169.99
2005 Pichon-Lalande (1.5L)	\$299.99
2005 Reserve de Comtesse, Pauillac	\$49.99
A bouquet of blackberries, plums and strawberries, punctuated by orange blossom and characteristic cedar oak notes. Fine tannins, hints of mineral and wisps of smokiness wrap around the fruit on the palate. A great value.	
2005 Soleil, Pussequin St-Emilion	\$32.99
2006 Cos d'Estournel, St-Estèphe	\$99.99
2006 D'Angludet, Margaux	\$34.99
2006 Domaine de Chevalier, Pessac	\$39.99
2006 Haut-Brisson Reserve	\$49.99
2006 Malescot-St-Exupéry	\$59.99
2006 Tourelles de Pichon, Pauillac	\$34.99
2006 Smith Haut Lafitte, Pessac	\$44.99

We've got early-drinking and value-priced 2007 Bordeaux, plus the first arrivals from 2008 and 2009. That's red Bordeaux to fit every taste and budget. And don't forget white Bordeaux, Sauternes and rosés to make every day extra-special.

2007 BORDEAUX IN STOCK

Bélaire, St-Emilion	\$29.99
Next to Ausone. A superb value.	
Cantemerle, Haut-Médoc	\$29.99
Cantemerle, Haut-Médoc (1.5L)	\$59.99
As good as their 2006, but ready sooner.	
Caronne St-Gemme, Haut-Médoc	\$14.99
Cheval Blanc, St-Emilion	\$399.00
Domaine du Bouscat "La Gargone"	\$14.99
Fombrauge, St-Emilion	\$19.99
This wine is an absolute steal.	
Latour à Pomerol, Pomerol	\$39.99
90 points <i>Wine Spectator</i> : "Offers black olive and dark fruits on the nose. Subtle yet rich. Full-bodied, with lovely silky tannins that stay in balance with the fruit. Refined and delicious."	
Langoa-Barton, St-Julien (1.5L)	\$79.99
91 points <i>WS</i> and <i>WE</i> : "Soft and ripe, here is a wine that enjoys being rich and fruity...an elegant structure of tannins."	
Léoville-Barton, St-Julien	\$64.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."	
Malescot-St-Exupéry, St-Estèphe	\$49.99
90 points <i>Wine Spectator</i> : "Offers plum, milk chocolate and light toasty oak aromas. Full-bodied, with delicious fruit, soft, velvety tannins and a medium finish."	
Petit Manou, Haut-Médoc	\$17.99
Bottled without fining or filtration, this heady, unctuous red is ready to drink now.	
Pétru-Gaia, Bordeaux Supérieur	\$19.99
Stunning value. Famous names.	
Plince, Pomerol	\$24.99
According to <i>ST</i> : "Good ruby-red. Sexy aromas of black cherry and minerals. Supple, sweet and easygoing."	
Rouget, Pomerol	\$39.99
From RP: "The soft, silky, tasty 2007 boasts copious black cherry and ripe strawberry fruit interwoven with notions of sandy soil."	
Seigneurs d'Aigulhe, Castillon	\$14.99
The cépage is overwhelmingly Merlot, with a small percentage of Cabernet Franc. Drinkable now, this elegant red fruit-scented wine will serve very nicely over the next five years.	
St. Georges, St-Georges-St-Emilion	\$24.99
Delicious wine after decanting one hour.	
Tourelles de Pichon, Pauillac	\$34.99
Trotanoy, Pomerol	\$149.99

2008 BORDEAUX IN STOCK

Barde-Haut, St-Emilion	<i>Big score</i>	\$34.99
Bon Pasteur, St-Emilion		\$73.99
Canon-La-Gaffelière (1.5L)		\$89.99
Clos Fourtet, St-Emilion (1.5L)		\$89.99
Clarke Rothschild, Lustrac		\$21.99
Esprit de Pavie, Bordeaux		\$19.99
Fabulous wine. Rich and vibrant.		
Hexagone, Bordeaux		\$9.99
Phélan-Ségur, St-Estèphe	<i>Delicious</i>	\$32.99
Lugagnac, Bordeaux Supérieur		\$12.99
Malmaison, Médoc		\$14.99
Reignac, Bordeaux Supérieur		\$18.99
Toasty and delicious for mid-term drinking.		
Reserve de Comtesse, Pauillac		\$39.99
A seductive, lush style.		
Seigneurs d'Aigulhe, Castillon		\$14.99

2009 BORDEAUX IN STOCK

Belian-Giraud, Entre-Deux-Mers		\$9.99
Forward and fresh, with red berries and black currant fruit and a foresty/mineral quality.		
Busquet, Lussac St-Emilion		\$14.99
Du Grand Pierre, Côtes de Blaye		\$9.99
Du Colombier, Entre-Deux-Mers		\$9.99
An extremely drinkable strawberry- and cassis-nuanced red with a touch of herbs on the nose and a palate that is forward and supremely appealing.		
Grand Bateau Rouge, Bordeaux		\$11.99
Montjouan, Côtes de Bordeaux		\$9.99

WHITE BORDEAUX & ROSÉ

2006 Cos d'Estournel Blanc		\$99.99
2007 L'Avocat Blanc*		\$15.99
Fresh citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.		
2008 Blanc de Lynch-Bages		\$42.99
2008 "Y" d'Yquem		\$139.00
2008 Pavillon Blanc de Margaux		\$114.99
2008 Bonnet Blanc, Entre-Deux-Mers		\$9.99
2009 St-Jean des Graves Blanc*		\$12.99
Absolutely delicious.		
2009 Clos Floridene Blanc		\$24.99
Lemon and cream aromas and flavors. Full-bodied, yet balanced and fresh.		
2009 Ducasse Blanc, Pessac		\$14.99
2009 Lynch-Bages Blanc		\$39.99
2009 La Graside Blanc, Bordeaux		\$9.99
Delicious wine. Figgy nose and lime flavors.		
2010 La Graside Blanc, Bordeaux		\$12.99

2009 Rol Valentin Rosé	\$6.99
Lush and full-flavored.	

SAUTERNES

1959 Suduiraut, Sauternes	\$349.00
1988 Rieussec, Sauternes (375ml)	\$59.99
1989 Guiraud, Sauternes	\$59.99
1996 D'Yquem, Sauternes (375ml)	\$129.99
1997 Suduiraut, Sauternes (375ml)	\$34.99
92 points <i>ST</i> and 90 points <i>WS</i> : "An outstanding Sauternes, with wonderful aromas of cream, caramel and honey. Full-bodied, with a light sweetness and a long vanilla and fruit finish. A beauty. Best after 2001."	
2001 Doisy-Védrières, Sauternes	\$49.99
93 points <i>WS</i> : "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."	
2005 Guiraud, Sauternes	\$59.99
97 points and #4 on the <i>Wine Spectator's</i> Top 100 Wines of 2008: "Delivers lots of botrytis spice, with lemon tart and cooked apple. Full-bodied, with loads of cream and vanilla and an intense tropical fruit and honey aftertaste."	
2006 Doisy-Védrières, Sauternes	\$29.99
2006 Doisy-Védrières (375ml)	\$14.99
93 points <i>WE</i> : "A richly liquorous wine, ripe and packed with harmonious sweet textures."	
2007 De Myrat, Sauternes	\$39.99
2007 L'Avocat, Cerons (500ml)	\$16.99
L'Avocat has been quietly making this original style of late-harvest Sémillon for more than 150 years. The 2007 offers an arresting bouquet of citrus, apricot and candied citrus with good, lively acidity and clean, lemony fruit.	
2007 Doisy-Daëne, Sauternes	\$54.99
2007 Doisy-Daëne (375ml)	\$29.99
2007 Lafaurie-Peyraguey (375ml)	\$24.99
2007 Lafaurie-Peyraguey	\$49.99
94 points <i>WE</i> : "A beautifully ripe wine, layered with the richest fruit, the acidity offering a bright moment within the richness..."	
2007 Raymond-Lafon, Sauternes	\$49.99
92 points <i>RP</i> : "The 2007 Raymond-Lafon has retained its Alsace-inspired bouquet, but it is just a little subdued at this showing with honey, mandarin, oyster shell and lime leaf..."	
2007 Sigalas-Rabaud, Sauternes	\$39.99
2007 Suduiraut, Sauternes	\$79.99
97 points <i>WE</i> : "Powered by dry botrytis, this is a wine with immense potential. It has weight, complexity and richness, all under the cloak of botrytis. To leaven the power, there is acidity, but this is certainly for aging."	

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

CABERNET SAUVIGNON

2002 Juslyn "Perry's Blend"	\$49.95
2004 Amici, Napa	\$34.99
2004 Smith-Madrone, Napa	\$34.99
2005 Beringer "Private Reserve"	\$74.99
2005 Heitz Cellar, Napa	\$39.99
2005 Schweiger, Spring Mountain	\$32.99
2006 Atlas Peak, Napa	\$24.99
2006 Cain "Five"	\$89.99
2006 Donati Family "Paicines"	\$15.99
2006 Geyser Peak, Alex Valley	\$11.99
2006 Grgich Hills, Napa	\$37.99
2006 Lancaster, Alexander Valley	\$54.99
2006 Robert Mondavi, Oakville	\$29.99
2006 Silver Oak, Napa	\$89.99
2006 St Clement "Oropas"	\$29.99
2007 Amici, Napa	\$34.99
2007 Anderson's CV "Reserve"	\$64.99
2007 Bixler "Union Island"	\$9.99
2007 Buehler "Papa's Knoll"	\$39.99
2007 BV "Georges de Latour"	\$89.99
2007 BV "Tapestry"	\$44.99
2007 Cakebread, Napa	\$69.99
2007 Carpe Diem, Napa	\$21.99
2007 Clos du Val, Napa	\$24.99
2007 Dominus, Napa	\$149.00
2007 Dunn, Napa	\$73.99
2007 Far Niente, Oakville	\$99.00
2007 Franciscan, Napa	\$19.99
2007 Frank Family, Napa	\$37.99
2007 Groth, Napa	\$39.99
2007 Joseph Phelps, Napa	\$49.99
2007 Kathryn Kennedy "Lateral"	\$27.99
2007 Long Meadow Ranch "Estate"	\$39.99
2007 Louis M Martini "Reserve"	\$19.99
2007 Murphy-Goode, California	\$11.99
2007 Newton "Red Label"	\$19.99
2007 Pahlmeyer, Napa	\$99.99
2007 Paul Hobbs, Napa	\$69.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Provenance, Rutherford	\$29.99
2007 Ramey, Napa	\$37.99
2007 Ramey "Claret"	\$34.99
2007 Ridge, Santa Cruz Mountains	\$29.99
2007 Robert Mondavi, Napa	\$19.99
2007 Robert Mondavi, Oakville	\$29.99
2007 Rodney Strong "Symmetry"	\$39.99
2007 Sbragia "Wall Vineyard"	\$69.99
2007 Sciandri, Napa	\$47.99
2007 Sequoia Grove, Napa	\$29.99

2007 Seventy Five, North Coast	\$19.99
2007 Stag's Leap "Artemis"	\$44.99
2007 Starmont "Merryvale"	\$18.99
2007 Terra Valentine, Spring Mtn	\$29.99
2007 The Show, California	\$11.99
2007 Wild Horse, Paso Robles	\$16.99
2008 Anderson's CV "Reserve"	\$89.99
2008 Banshee, Napa	\$29.99
2008 Bonterra, Mendocino-Lake	\$11.99
2008 Chappellet "Mtn Cuvée"	\$28.99
2008 Ch Ste Michelle, Columbia	\$11.99
2008 Coho "Headwaters"	\$36.99
2008 Eberle "Vineyard Selection"	\$15.99
2008 Foxglove, Paso Robles	\$13.99
2008 Hess Estate "Allomi"	\$23.99
2008 Kalinda "Cuvée Reserve"	\$24.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Robert Craig "Affinity"	\$44.99
2008 Rutherford Ranch, Napa	\$14.99
2008 Snowden "Reserve"	\$74.99
2008 Snowden "The Ranch"	\$39.99
2009 Kalinda, Napa	\$17.99
Cain "NV7"	\$32.99

MERLOT

2005 Sterling "Three Palms"	\$29.99
2006 Paradigm, Oakville	\$39.99
2006 Twomey, Napa	\$39.99
2007 Frog's Leap, Napa	\$27.99
2007 Northstar, Columbia Valley	\$26.99
2007 Robert Sinskey, Carneros	\$25.99
2007 Rombauer, Napa	\$27.99
2008 Freemark Abbey, Napa	\$19.99
2008 Sean Minor "Four Bears"	\$13.99
2009 Avalon, Napa	\$10.99
2009 Charles Smith "Velvet Devil"	\$11.99
2009 McManis, California	\$7.99
2009 MSH Cellars, Rutherford	\$9.99

PINOT NOIR

2006 Ambullneo "Mastiff"	\$39.99
2007 Alysian "Russian River"	\$39.99
2007 Athair, Russian River	\$19.99
2007 BearBoat, Russian River	\$17.99
2007 C&T Cellars "Patio"	\$19.99
2007 MacRostie "Wildcat Mtn"	\$29.99
2007 Pahlmeyer "Jayson"	\$47.99
2007 Sanctuary "Bien Nacido"	\$27.99
2007 Sonoma-Cutrer, Russian River	\$36.99
2008 Au Bon Climat, Sta Barbara	\$19.99
2008 Bishop's Peak, Central Coast	\$12.99

2008 Cambria "Julia's Vineyard"	\$18.99
2008 Claiborne & Churchill, Edna Valley	\$21.99
2008 Cristom "Mt. Jefferson"	\$25.99
2008 Erath, Oregon	\$17.99
2008 Evening Land, California	\$22.99
2008 Expression 44 "Roserock"	\$49.99
2008 J Swan "Cuvée de Trois"	\$28.99
2008 Morgan "Twelve Clones"	\$24.99
2008 Napa Cellars, Napa	\$14.99
2008 Paraiso, SLH	\$18.99
2008 Sokol Blosser, Dundee Hills	\$32.99
2008 Talbott "Kali Hart"	\$13.99
2008 Walter Hansel "Cahill Lane"	\$35.99
2008 Walter Hansel "Cuvée Alyce"	\$35.99
2008 White Rose "White Rose"	\$69.99
2008 White Rose "Estate"	\$25.99
2008 Wild Horse, Central Coast	\$17.99
2009 A to Z, Oregon	\$16.99
2009 Alta Maria, Santa Maria	\$24.99
2009 Arterberry Maresh, Dundee	\$24.99
2009 Bandwagon, Monterey	\$15.99
2009 Belle Glos "Meiomi"	\$17.99
2009 Brooks, Willamette Valley	\$21.99
2009 Cartha, Sonoma Coast	\$25.99
2009 Cep (Peay), Sonoma Coast	\$26.99
2009 Loring "Graham"	\$42.99
2009 Lucia, Santa Lucia Highlands	\$39.99
2009 Macphail, Sonoma Coast	\$36.99
2009 Mark West, SLH	\$13.99
2009 McManis, California	\$9.99
2009 Melville "Estate-Verna's"	\$19.99
2009 Patricia Green "K&L Cuvée"	\$24.99
2009 Pellegrini, Russian River	\$17.99
2009 Rickshaw, Sonoma County	\$14.99
2009 Sojourn, Sonoma Coast	\$37.99
2009 Soléna "Grand Cuvée"	\$22.99

SYRAH & PETITE SIRAH

2005 Ambullneo "Howling"	\$34.99
2006 K Crawford "Four Play"	\$19.99
2007 A Murray "Tous les Jours"	\$14.99
2007 DuMol, Russian River	\$57.99
2007 Efeste "Jolie Bouche-Boushey Vineyards"	\$29.99
2007 Maranet, Russian River	\$29.99
2007 Priest Ranch Petite Sirah	\$39.99
2007 Shafer "Relentless"	\$59.99
2007 Zaca Mesa, Santa Ynez	\$19.99
2008 Alban "Patrina"	\$49.99
2008 Bogle Petite Sirah	\$9.99

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.

2008 Neyers "Old Lakeville Rd"	\$32.99
2008 Owen Roe "Ex-Umbris"	\$22.99
2008 Rusack, Santa Barbara	\$24.99
2009 McManis Petite Sirah	\$9.99
2009 Melville "Estate-Verna's"	\$19.99
2009 Michael & David "6th Sense"	\$12.99
2009 Qupé, Central Coast	\$14.99

ZINFANDEL

2005 Joseph Swan "Zeigler"	\$24.99
2006 Bradford Mtn, Dry Creek	\$15.99
2006 Carol Shelton	
"Rocky Reserve-Florence"	\$29.99
2007 Bradford Mtn "Grist"	\$23.99
2007 Ridge "Benito Dusi Ranch"	\$27.99
2007 Ridge "York Creek"	\$24.99
2007 Rosenblum "Harris Kratka"	\$19.99
2008 Dancing Lady "Della Costa"	\$21.99
2008 Four Vines "Old Vine Cuvée"	\$10.99
2008 Frank Family, Napa	\$26.99
2008 Green & Red "Chiles Canyon"	\$19.99
2008 JC Cellars "The Imposter"	\$29.99
2008 Joel Gott "Dillian Ranch"	\$24.99
2008 Macauley "Old Vines"	\$28.99
2008 Peterson, Dry Creek	\$17.99
2008 Ridge "Geyserville"	\$29.99
2008 Seghesio "Cortina"	\$34.99
2008 Seghesio "Old Vines"	\$29.99
2008 Sobon Estate "Rocky Top"	\$14.99
2008 Storybook "Mayacamas"	\$32.99
2008 The Federalist, Dry Creek	\$17.99
2008 Urbanite "Clos de Cal"	\$11.99
2009 Buehler, Napa	\$16.99
2009 Mauritson, Dry Creek	\$21.99
2009 Robert Biale "Black Chicken"	\$39.99
2009 Robert Biale "R W Moore"	\$47.99
2009 Seghesio, Sonoma	\$19.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2007 Unti Grenache	\$26.99
2008 Cowhorn "Grenache 74"	\$25.99
2008 Margerum "M5"	\$19.99
2008 Tablas Creek	
"Esprit de Beaucastel Rouge"	\$44.99
2008 Tor Kenward "ROCK"	\$39.99
2008 Turnbull "Old Bull"	\$16.99
2008 Unti "Petit Frere"	\$16.99
2009 Cline "Ancient Vines"	\$13.99
2009 Folie à Deux "Menage à Trois"	\$8.99
2009 Happy Canyon "Chukker"	\$14.99

2009 Orin Swift "The Prisoner"	\$34.99
2009 Orin Swift "Machete"	\$37.99

CHARDONNAY

2007 DuMol, Russian River	\$54.99
2007 Flora Springs	
"Barrel Fermented"	\$17.99
2007 Thomas Fogarty, Santa Cruz	\$17.99
2008 Benziger "Sangiacomo"	\$14.99
2008 Chalone "Estate"	\$19.99
2008 Clos Pegase "Mitsuko's"	\$19.99
2008 Cuvaision, Carneros	\$16.99
2008 Expression 38, Sonoma Coast	\$23.99
2008 Gainey, Sta Rita Hills	\$19.99
2008 Gary Farrell "Selection"	\$27.99
2008 Heitz Cellar, Napa	\$17.99
2008 Heron, California	\$9.99
2008 Hess "Su'Skol"	\$17.99
2008 Iron Horse, Green Valley	\$19.99
2008 Kali Hart, Monterey County	\$13.99
2008 K-J "Vintner's Reserve"	\$12.99
2008 La Crema, Sonoma Coast	\$16.99
2008 Laguna, Russian River	\$24.99
2008 MacRostie, Sonoma Coast	\$19.99
2008 Mer Soleil "Silver"	\$17.99
2008 Mount Eden "Wolff"	\$18.99
2008 Mount Eden, Arroyo Seco	\$18.99
2008 Patz & Hall, Sonoma Coast	\$27.99
2008 Paul Hobbs, Russian River	\$45.99
2008 Ramey, Carneros	\$26.99
2008 Sanford, Santa Barbara	\$17.99
2008 Santa Barbara "Reserve"	\$19.99
2008 Stephen Ross, Edna Valley	\$19.99
2008 Walter Hansel "Cuvée Alyce"	\$35.99
2008 Walter Hansel "Feeney"	\$21.99
2009 Alfaro "Lindsay Paige"	\$21.99
2009 Alondra "Middleridge"	\$15.99
2009 Alta Maria, Santa Maria	\$19.99
2009 Buehler, Russian River	\$12.99
2009 Byron, Santa Barbara	\$11.99
2009 Carmel Road, Monterey	\$12.99
2009 Ch Ste Michelle, Columbia Vly	\$8.99
2009 Cuvaision, Carneros	\$16.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Ferrari-Carano, Sonoma	\$21.99
2009 Four Vines "Naked"	\$10.99
2009 Freemark Abbey, Napa	\$16.99
2009 Hahn "Estate"	\$19.99
2009 Kalinda, Napa	\$17.99
2009 Kalinda, Santa Barbara	\$18.99
2009 Kendall-Jackson "Avant"	\$12.99

2009 Kistler, Sonoma Mountain	\$59.99
2009 Lioco, Sonoma County	\$17.99
2009 Margaret's, California	\$6.99
2009 MSH Cellars, Rutherford	\$9.99
2009 Napa Cellars, Napa	\$14.99
2009 Neyers, Carneros	\$25.99
2009 Paul Hobbs "Crossbarn"	\$24.99
2009 POCO à POCO, Russian River	\$17.99
2009 Purisima Canyon, RR	\$9.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Spellbound, California	\$12.99
2009 Stuhlmuller, Alex Valley	\$22.99

SAUVIGNON BLANC

2008 Grgich Hills Fumé Blanc	\$18.99
2008 Voss, Rutherford	\$14.99
2008 Wildhurst "Reserve"	\$8.99
2009 Barber Cellars "Lazarie"	\$14.99
2009 Cakebread, Napa	\$24.99
2009 Frog's Leap, Napa	\$15.99
2009 Hall Vineyards, Napa	\$19.99
2009 Hatcher, Amador	\$14.99
2009 Kirkham Peak, Redwood Vly	\$11.99
2009 Long Meadow Ranch, Rutherford	\$15.99
2009 Matanzas Creek, Sonoma	\$16.99
2009 MSH Cellars, Yountville	\$9.99
2009 Murphy-Goode "The Fumé"	\$9.99
2009 Priest Ranch, Napa	\$22.99
2009 Saracina, Mendocino	\$19.99
2009 Turnbull, Napa	\$12.99
2010 Ferrari-Carano Fumé Blanc	\$12.99

MISC WHITES

2007 Chalone "Estate" Pinot Blanc	\$21.99
2008 Bridlewood Viognier	\$14.99
2008 Clayhouse "Adobe White"	\$11.99
2008 Dry Creek Chenin Blanc	\$9.99
2008 Thomas Fogarty Gewürz	\$12.99
2008 Uvaggio di Giacomo Vermentino	\$10.99
2009 Chehalem Dry Riesling	\$19.99
2009 Chemistry, Willamette Valley	\$12.99
2009 King Estate Pinot Gris	\$14.99
2009 Pacific Rim Riesling	\$8.99
2009 Pine Ridge Chenin-Viognier	\$9.99
2009 Saddleback Cellars Viognier	\$17.99
2009 Zaca Mesa Viognier	\$17.99
2010 Kung Fu Girl Riesling	\$12.99
2010 Palmina Pinot Grigio	\$13.99

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing Greg@KLWines.com or calling him at 877.559.4637 x2713.

MISC TUSCANY

2009 Maritma "4 Old Guys" Sangiovese-Outstanding Value!	\$7.99
2008 La Maialina Chianti DOCG	\$7.99
2008 La Maialina Chianti Classico-90 points RP	\$14.99
2007 Viticcio Chianti Classico-90 points WS	\$14.99
2007 Nipozzano Chianti Rufina Riserva-91 points & Top 100 WS	\$18.99
2007 La Maialina Chianti Classico Riserva-92 points RP	\$19.99
2007 Felsina Chianti Classico	\$18.99
2007 Fontodi Chianti Classico-92 points ST	\$27.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2005 Costanti Brunello di Montalcino-93 points RP	\$59.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2005 Siro Pacenti Brunello di Montalcino-92 points RP	\$74.99
2004 Lisini "Ugolaia" Brunello di Montalcino-94 points RP	\$84.99
2004 Costanti Brunello di Montalcino Riserva-94 points RP	\$89.99

2006 BRUNELLO PRE-ARRIVALS

2006 Ferrero Brunello di Montalcino*	\$29.99
92 points James Suckling: "A rich and fruity wine with lots of tannins underneath. Full and rich, with dried cherries and blueberries. Round and chewy. Pretty pure fruit. Best after 2012."	
2006 Antonio Sasa "Martina" Brunello-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Tenuta di Sesta Brunello di Montalcino*	\$29.99
2006 Baccinetti "La Saporioia" Brunello di Montalcino	\$34.99
2006 Baricci Brunello di Montalcino*	\$34.99
2006 Casisano Colombaio Brunello di Montalcino	\$34.99
2006 La Fortuna Brunello di Montalcino*	\$34.99
2006 La Velona Brunello di Montalcino*	\$34.99
2006 Mocali Brunello di Montalcino	\$34.99
2006 Solaria Brunello di Montalcino	\$34.99
2006 Piancornello Brunello di Montalcino	\$37.99
2006 Tenuta Silvio Nardi Brunello di Montalcino-94 points JS	\$39.99
2006 Podere La Vigna Brunello di Montalcino	\$39.99
2006 Poggio San Polo Brunello di Montalcino	\$39.99
2006 Mocali "Raunate" Brunello di Montalcino	\$39.99
2006 San Filippo Brunello di Montalcino	\$42.95
2006 Collemattoni Brunello di Montalcino	\$43.95
2006 Capanna Brunello di Montalcino	\$44.95
2006 Altesino Brunello di Montalcino	\$44.99
2006 Il Poggione Brunello di Montalcino	\$44.99
2006 Talenti Brunello di Montalcino-95 points JS	\$44.99
2006 La Gerla Brunello di Montalcino	\$44.99
2006 Lisini Brunello di Montalcino	\$44.99
2006 Podere Brizio Brunello di Montalcino	\$47.99
2006 Costanti Brunello di Montalcino	\$49.99
2006 Argiano Brunello di Montalcino-92 points WE	\$49.99
2006 Banfi Brunello di Montalcino-95 points JS	\$49.99

2006 Podere Brizio Brunello di Montalcino-96 points WE	\$49.99
2006 Castelgiocondo Brunello di Montalcino	\$53.95
2006 San Filippo "Le Lucère" Brunello di Montalcino	\$53.99
2006 Ciacci Piccolomini "Pianrosso" Brunello di Montalcino	\$54.95
2006 Banfi "Poggio alle Mura" Brunello di Montalcino	\$59.95
2006 Sesta di Sopra Brunello di Montalcino*-95 points WE	\$59.99
2006 Fuligni Brunello di Montalcino	\$59.99
96 points James Suckling: "Sweet flowers, with blueberries and blackberries on the nose. Toffee and crème brûlée. So complex and subtle with everything there. Full and very velvety with soft and silky tannins and a long, long finish. Beautiful polish to this wine. Best after 2013."	
2006 Salicutti "Piaggione" Brunello di Montalcino	\$69.99
2006 Altesino "Montosoli" Brunello di Montalcino	\$77.99
2006 Siro Pacenti Brunello di Montalcino	\$84.99
2006 Valdicava Brunello di Montalcino	\$98.99

MISC PIEDMONT

2006 Ruggeri Corsini "Armujan" Barbera d'Alba	\$24.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2007 Angelo Germano Barolo	\$19.99
2007 Cascina Morassino Barbaresco	\$36.99
2004 Schiavenza "Bricco Ceretta" Barolo	\$69.99
92 points WA: "The 2004 Barolo Bricco Ceretta is a gorgeous wine redolent of cherries, plums, spices and minerals in a layered, delicate expression of Serralunga Nebbiolo. Sweet scents of tar, smoke and leather make an appearance on the vibrant, pure finish. This gorgeous wine from Schiavenza is more approachable today than the imposing Prapo."	
2001 Cabutto "Sarmassa" Barolo Riserva del Fondatore	\$74.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2009 I Stefanini "Selese" Soave*	\$7.99
Stuning value for a superb Soave that has excellent richness and balance!	
2009 Blason Pinot Grigio*-1 Glass GR	\$9.99
2008 I Stefanini "Monti de Toni" Soave Classico*	\$14.99
2008 Conte de Santa Chiara Amarone	\$19.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2009 Ermacora Pinot Grigio*	\$14.99
2008 Antonelli "Contrario" Sagrantino	\$19.99
2009 Marisa Cuomo Ravello Bianco	\$21.99
2008 Contrade di Taurasi Aglianico	\$21.99
2009 La Tunella Rjgialla	\$22.99
2008 Terre del Principe "Fontanavigna"	\$23.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2008 Passopisciaro "Passopisciaro" Etna Rosso	\$29.99
2005 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2007 Marisa Cuomo "Furore" Bianco Fiorduva-91 points WA	\$49.99
2005 Antano Milziade Sagrantino di Montefalco-93 points RP	\$49.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99

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

CHABLIS

2007 Dom. A&A Goisot Bourgogne Aligoté (Tastevin) "VV"	\$11.99
2008 Dom. Drouhin-Vaudon Chablis (Organic)	\$20.99
2008 Dom. Francine & Olivier Savary Chablis	\$16.99
2008 Dom. N&G Fevre Chablis 1er Cru "Fourchaume-Vaulorent"	\$34.99
2008 Dom. Dauvissat-Camus Chablis 1er Cru "La Forest"	\$46.99
2009 Ch. de Maligny Chablis 1er Cru "Montée de Tonnerre"	\$26.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2005 Vincent Girardin Charmes-Chambertin Grand Cru	\$89.95
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 Nicolas Potel Bonnes Mares Grand Cru	\$149.95
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99
2007 Dom. Marquis d'Angerville Volnay	\$49.99
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Maison Jacques Bavard Montheilie Rouge*	\$23.99
2008 Dom. de Montille Bourgogne Rouge (Volnay)	\$24.99
2008 Dom. Joseph Voillot Bourgogne Rouge "VV" (Volnay)	\$21.99
2008 Maison Champy Volnay*	\$34.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Maison Champy Pommard 1er Cru "Grand Epenots"	\$54.99
2008 Dom. Guillemard-Clerc Beaune 1er Cru "Coucherias"	\$34.99
2008 Dom. Marius Delarche Pernand-Vergelesses 1er Cru "Iles des Vergelesses"	\$32.99
2008 Maison Champy Pernand-Vergelesses "Clos de Bully"	\$19.99
2008 Maison Champy Pernand-Vergelesses 1er "Les Fichots"	\$23.99
2008 Dom. Marius Delarche Corton-Renardes Grand Cru*	\$54.99
2008 Dom. Faiveley Corton Grand Cru "Clos Corton Faiveley"	\$146.99
2008 Dom. Laleure Piot Côte de Nuits-Villages "Les Bellevues"	\$19.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"	\$46.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucraains"	\$54.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Maison Champy Chambolle-Musigny*	\$46.99
2008 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$76.99
2008 Dom. Michel Gros Chambolle-Musigny	\$49.99
2008 Dom. Hubert Lignier Chambolle-Mus. 1er "Gruenchers"	\$89.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Les Brulées"	\$89.95
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Clos de Reas"	\$99.95
2008 Maison Champy Echézeaux Grand Cru*	\$119.95
2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers"	\$39.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"	\$49.95
2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"	\$64.99
2008 Dom. Bruno Clair Gev-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Dom. A&P DeVillaine Bourgogne Rouge "Fortune"	\$29.95
2009 Dom. A&P DeVillaine Mercurey "Montot"	\$39.99

2009 Dom. Thierry & Pascale Matrot Bourgogne Rouge	\$20.99
2009 Dom. Regis Bouvier Bourgogne "Montre Cul"	\$21.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2007 DEux Montille St-Romain	\$20.99
2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$27.99
2008 Mommessin Mâcon-Villages*	\$9.99
2008 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2008 Maison Champy Bourgogne Chardonnay "Signature"	\$17.99
2008 Jacques Bavard Rully Blanc*	\$19.99
2008 Jacques Bavard Bourgogne Aligoté*	\$13.99
2008 Jacques Bavard Montheilie Blanc*	\$23.99
2008 Jacques Bavard St-Romain Blanc*	\$23.99
2008 Jacques Bavard Meursault*	\$34.99
2008 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"	\$54.99
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc*	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2008 Maison Champy St-Aubin 1er Cru "Murgers Dents De Chien"	\$32.99
2008 Paul Pillot Chassagne-Montrachet*	\$36.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Cuvée Elegance"	\$46.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"	\$59.99
2009 Dom. Heritiers des Comte Lafon Mâcon "Milly-Lamartine"	\$24.99
2009 Dom. Heritiers des Comte Lafon Mâcon "Clos Crochette"	\$33.99
2009 Dom. des Nembrets Denis Barraud St-Véran	\$14.99
2009 Dom. des Nembrets Pouilly-Fuissé "Les Chataigniers"	\$19.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Dom. Thierry Matrot Bourgogne Blanc*	\$19.99
2009 Dom. Paul Pernet Puligny-Montrachet*	\$43.99
2009 Dom. Paul Pernet Meursault Blagny 1er Cru "Piece Sous le Bois"	\$46.99
2009 Dom. Paul Pernet Puligny-Montrachet 1er "Folatières"	\$74.99
2009 Dom. Paul Pernet Puligny-Montrachet 1er "Les Pucelles"	\$94.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Maison Louis Tête Beaujolais-Villages "Le Pot"	\$10.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Lavernette Beaujolais-Villages	\$13.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Georges Duboeuf St-Amour "Cuvée Saint-Valentin"	\$15.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent	\$19.99
2009 Villa Ponciago Fleurie "La Réserve"	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Fleurie "Poncie"	\$26.99
91 points WA: "Vividly fresh red raspberry, blackberry and rhubarb scent the Vissoux 2009 Fleurie Poncie...silken in texture and its stimulating length tartly seductive, with salt, meat broth and mint adding complexity."	
2009 Dom. du Vissoux Moulin-à-Vent "Trois Roches"	\$27.99

...continued from page one



From top: The cellar at Ausone; Concrete eggs for fermentation in the cellar at Pontet-Canet; The K&L team tasting in the cellar of négociant Joanne Bordeaux; Clyde, Steve Greer, Ralph Sands, Trey Beffa and Alex Pross in front of Cantemerle.

We did not spend a lot of time tasting Sauternes from 2010 because we've had such good vintages in recent years that our inventory of these wines is quite large. Besides, how many great vintages of Sauternes can one cellar and drink? But Bill Blatch, the "Sauternes King," says: "Less dense and less opulent than their monumental predecessor, these 2010 Sauternes and Barsacs make up for that by being the prettiest vintage of all time, with lovely, floral, uniformly pure and totally fresh-styled wines that are all the same beautifully lush and sweet." The vintage is quite large and quite good for stickies, and we will offer some on our futures campaign. Our main thrust, though, is the red wines from 2010.

And what about the reds of 2010? We think it is a great vintage. We think the wines generally are rich and powerful like the 2009s, but not as opulent or thick. They are much more rugged, have an incredibly strong tannic surge and a lot of acidity. The press wine was also very good in 2010, and it will be used extensively in the final blends, though many of the samples we tasted did not include it. Bill Blatch thinks that the 2010s are better compared to the 2005s than the 2009s, writing: "The comparison to '05 holds better, with its more similar drought conditions, the same number of sun hours in July and the same high but not excessive maximum temperatures in August–September. But '10 was a drier year still than '05 with 40% less rain in July–August, with higher maximum daytime temperatures in July but considerably lower ones in October and many more sun hours during the re-concentration period in September–October. All of this meant that the '10s have more of everything than the similarly-styled '05s. Their sugar concentration is greater, their tannins are far higher and seem to have more acidity in them, with more strictness of structure for both Cabernets and Merlots."

So the debate continues: 2009 or 2010? Why not buy both—some for sooner and some for later? If you want to compare them to previous vintages, I think 2009, with its velvety texture, has a lot in common with 1982, 1947 and 1929. The 2010 vintage, with its strong tannins, is more in the vein of 2005, 2000, 1986, 1949 and 1945, but with more sheer alcohol than all of these.

THE MARKETPLACE & OUR CONCLUSIONS

So it was another monumental vintage from a magnificent Bordeaux decade. The question is: Will we be able to afford the wines? The Asian market is white hot, and supposedly people are opening their wallets and checkbooks to the top properties. The Dollar is in the tank and our Fed seems happy with it that way. Will the property owners of the top châteaux go after the money now and say to hell with the old established buyers? Or will they hedge their bets and try to keep a broad-based distribution system? We were told by many that the US was an important established market, while the new markets might be fleeting and short-lived. It's kind of like the question of the 2010s—will they age well into graceful elegance or will they stay hard forever? Place your bets.

Each person who went on this year's Bordeaux trip had their favorite wines of the vintage—my list is on page two, the others are scattered throughout this newsletter or are posted to our website.

In addition to my top 10 wines of the vintage, I have favorites that aren't First Growths. These wines will probably sell for \$80 to \$200 dollars and really are quite good. Here they are in no particular order other than **Pontet-Canet (**1/2+)** being the top wine on this list and also one of the top wines of all 2010. I loved the following:

- Haut-Bailly, Pessac-Léognan** **+
Layers of supple red fruit intermingle with sandalwood accents from oak barrels.
- Domaine de Chevalier Rouge, Pessac-Léognan** **+
This wine is packed with deep, rich red fruit, with layers of complexity.
- Malescot-St-Exupéry, Margaux** **+
This has a lush texture, with meaty undertones on the palate. Another seamless wine.
- Langoa-Barton, St-Julien** **V
The usual elegance of this wine fits perfectly with the hardness of the vintage.
- Grand-Puy-Lacoste, Pauillac** **+
Dense and powerful, this shows ripe cassis fruit, espresso bean and chewy, integrated tannins.
- Les Forts de Latour, Pauillac** **+
Seamless and velvety. Could be the best Les Forts ever.
- Calon-Ségur, St-Estèphe** **+
Mineral and cassis, spice on the finish.
- Clos Fourtet, St-Emilion** **+
Elegant, great mid-palate fruit.
- La Fleur-Pétrus, Pomerol** **+
Could be pricey, but it's so good.

Clyde Beffa

SUMMER IN SPAIN

Summertime in Spain is about making time to find yourself in a hammock, on a picnic blanket under a sprawling oak, or around the patio table looking at people you care about. Settings like these are certainly made better with wines that serve to complement the place or enhance the food you're eating. So why not allow yourself to take time off, really off, and let your thoughts wander no further than to what's in your glass, on your plate, and who's in your company.

2008 Josep-Maria Vendrell "Seré" Montsant (\$14.99) Our Spanish wine buyer Joe Manekin seems to have quite a knack for finding small production, high quality gems from Spain. Consisting of old vine Grenache blended with Carignane, this wine has wonderful round fruit that comes across as plums and dark berries, delivered by a wonderfully textured mouthfeel. There is a fantastic sense of place in this wine, a touch of leather and pink peppercorns, plus a hint of tobacco that conjures up the picture of these cranky old vines and the characteristics they lend to the wine.

2009 Xavier Clua "El Solà d'en Pol" Terra Alta (\$11.99) This wine is a pure expression of the grapes that go into the blend; Grenache, Cab, Syrah, Tempranillo and Merlot. Raised in all stainless steel, it sees no oak, making it the perfect summertime red. A fresh note of bright red cherry greets you on the nose, while clean

and pure fruit plays on the palate with lively acidity and a graceful mouthfeel. There are alluring notes of fresh cracked pepper that drift in and out as well, and a hint of persimmon.

Perez Barquero Fino Montilla Moriles (\$14.99) This Fino brings something entirely new to the table. Made completely from of unfortified Pedro Ximenez grapes that are grown in very chalky soil, this wine offers a unique blend of Fino's *flor* characteristics along with the generosity of the Pedro Ximenez grape. It has a nose of toasted hazelnuts and ocean air, and a palate that mirrors that nutty, salty essence. However, the palate is a much richer experience because of how this Fino is treated. Lush and velvety, the Pedro Ximenez makes itself known by giving this Fino a much more luxurious mouthfeel than is expected from a wine in this price range.

2010 Gurrutxaga Bizkaiko Txakolina Rosé (\$19.99) The much awaited 2010 Txakoli are here. This is the classic tapas wine of Spain. Bright and steely, the wine throws cranberry and strawberry at you with graceful force. Vibrant acidity shines through the wine, serving to buoy the fruit for a drink that is full and satisfying without being cloying or insipid.

Kyle Kurani



Portugal

ATLANTIC WINES AT THE EDGE OF THE WORLD

In early colonial/imperialist times, Portugal was—before the discovery of America, of course—considered the edge of the world. Go any further west and you would find yourself in the Atlantic, and then from there, well, I guess no one knew exactly. Though the rugged Atlantic coast of Portugal does not hold quite the dramatic connotation today as perhaps it once did, it still is a marvelously beautiful place to visit. Cooler, Atlantic climate influenced wines are not at the front and center of Portugal's wine business, but they should not be overlooked. Port, Portugal's most famous export, is a rich, intense product of the warm, continental, sun-soaked climate along the Douro River Valley. Perhaps that is why people think of Portugal as a land of rich, sun baked wines. But anyone who tries a red from the Vinho Verde region, however, or any wine from Bairrada, would certainly not call them overripe, baked, or "warm climate" wines. Both of these Atlantic-affected regions produce excellent wines that are worthy of exploration. Here are a few to get you started:

2010 Luis Pato Maria Gomes (\$11.99) Maria Gomes is the name of the grape here, which produces a wonderfully aromatic wine full of juicy yellow fruit flavors and floral qualities. Pato champions this variety, producing both a sparkling version and this still one. It makes a wonderful apéritif and accompaniment to lighter first courses. White peaches, yellow plums and the barest trace of Turkish delight give this wine dimension. If that sounds a bit much, know that I'm a real acid hound and still very much enjoy this charmer. 12% ABV.

2009 Casal do Paço Padreiro "Afros" Loureiro Vinho Verde (\$15.99) Star fruit and waxy yellow stone fruit aromas lead to more of the same on the palate, which also shows great richness and a hint of the exotic. This is a very impressive wine made from Loureiro grapes grown in decomposed granite. 12% ABV.

2009 Casal do Paço Padreiro "Afros" Tinto Vinho Verde (\$15.99) Do not overlook the red wines from Vinho Verde. Vinho Verde literally translates as "green wine," though a more informed translation would actually be "young wine." And this is all about fresh, young wine. This one in particular shows a beautiful, violet color and real intensity, which, when coupled with the cutting acidity and slight prickle of CO₂, makes for one hell of a red wine candidate for summer. 12% ABV.

2008 Quinta das Bageiras Reserva Bairrada (\$17.99) Baga is the main grape here. One fellow buyer who is accustomed to drinking wines from the more tried and true classical wine regions of the world jokingly calls me "Baga wine buyer." It's true: Baga sounds unusual and may make for a good chuckle, though the wine this thin skin grape produces is no laughing matter. Rich, purple-fruited and cedar-tinged aromatics lead to a very smoky, rustic, grippy, tangy, dark fruit flavored wine. Warning: this is not for the timid; it is not background music wine. If you are curious, though, this very authentic regional wine is worthy of your attention and will—one way or the other—certainly force you to notice it.

Joe Manekin

“The good doctor’s answer to this airborne arrogance was to engage the talons of a peregrine falcon to act as a winged policeman. After tireless weeks in training, he released the unfettered falcon on its maiden beat, only to watch it fly far, far away, never to be seen again.”

“I love Hawkes Bay Syrah.
There. I’ve said it.”

FALCON QUEST

Every world-class wine region tells a story, and the magnificent Margaret River in Western Australia is no exception. Inspired by the seminal climate and soil research of Dr. John Gladstone in the 1960s that favorably compared the Margaret River region to Bordeaux’s Right Bank, Tom Cullity, a Perth cardiologist with the intrepid pluck and passion to plant his own where no vines had grown before, took soil samples, talked to the locals and searched for a year before establishing his scant eight-acre parcel of vines in 1967 in the little-known hamlet of Cowaramup. Naming it Vasse Felix after an early 19th century French sailor, Thomas Vasse, who was tragically swept from his boat off the coast, the winery’s first vintage in 1971 was also “swept away,” or more precisely, pecked away. Silveryeyes are small, mate-for-life, lovely lime-tinted birds that often show up without reservations to dine on ripening fruit, so much so that they can ravage an entire row of healthy grapevines in an afternoon if left uncontested. The good doctor’s answer to this airborne arrogance was to engage the talons of a peregrine falcon to act as a winged policeman. After tireless weeks in training, he released the unfettered falcon on its maiden beat, only to watch it fly far, far away, never to be seen again. And it still flies free as the winged logo on all Vasse Felix wines.

Today, almost 40 vintages later, Vasse Felix thrives under the talented eye of Chief Winemaker Virginia Willcock, herself a native of Perth, who brings great experience, innovation and determination to the task. The **2008 Vasse Felix Cabernet Sauvignon Margaret River Western Australia (\$25.99)** spent 18 months in new and old French oak barriques. Consisting of 92% Cabernet Sauvignon and 8% Malbec, this virtually opaque young wine exhibits intensely perfumed aromatics—violets, black currants, sage, vanilla, savory spice, enticing the palate with layers of ripe fruit, sweet oak and caressing tannins leading to an opulent finish. Drink this stylish, “not yet ready for prime rib time” wine over the next 5-10 years. The **2009 Vasse Felix Chardonnay Margaret River Western Australia (\$18.99)** is an exuberant, stylistically-modern, no-malo Chardonnay that relies on the sheer quality of the fruit, picked at night to ensure maximum retention of aromas and flavors, and racked with variable amounts of solids to resonate complexity and intensity in the final wine. In barrel for nine months with lees stirring, this wine delivers notes of toasted brioche, lemon, pineapple and exotic tropical fruits. Delightful acidity keeps it all harmoniously textured and balanced. Enjoy now or allow to evolve for a few years. Cheers!

John Majeski

JIMMY C’S VIEW DOWN UNDER

Te Awa was founded in 1992 in the Gimblett Gravel sub-region of Hawkes Bay, New Zealand. The area produces spicy Syrahs and Bordeaux blends that are stylish, with structure and breed. (Chardonnay from there is not to be dismissed, either.) In fact, I did a blind tasting last year that paired six Bordeaux blends from the Gimblett Gravel region with six top level Bordeaux that included Mouton Rothschild, Rauzan-Ségla and L’Evangile, and the Kiwis took first place in a group vote. Although New Zealand’s Sauvignon Blanc and Pinot Noirs are rightfully praised, I encourage you to explore the other red and white wines this diverse country has to offer.

2009 Te Awa Chardonnay Hawkes Bay New Zealand (\$23.99) The fruit for this Chardonnay comes from three different blocks and clones, including Mendoza, which is grown on free draining gravel soils. It was barrel fermented, went through 100% malolactic fermentation and spent 12 months on its lees in tight-grained French oak hogsheads and puncheons, of which 40% were new. The final result is an elegant and refined wine that has a bouquet of subtle toasty oak coupled with white peach, pear, lemon peel and mineral notes. On the palate there is good acidity that supports those elements with a precise and linear core leading to a fine, persistent finish.

2009 Te Awa “Left Field” Merlot-Malbec Hawkes Bay New Zealand (\$15.99)) The “Left Field” range of wines from Te Awa are a bit friendlier on the pocketbook while still expressing the idea to “think left, drink right.” In this case, the blend is 78% Merlot, 12% Malbec and 10% Cab Franc that steps away from the norm and presents the purity and richness from the vineyard in an upfront, fruit forward style. The nose offers notes of dark plum, cherry, violet, licorice, pepper, iron, mineral and a hint of wet stone. On the palate there is fine balance, with supple, fine-grained tannins framing a juicy mouthfeel finishing with very good length. This is a great barbecue red.

2009 Te Awa Syrah Hawkes Bay New Zealand (\$24.99) I love Hawkes Bay Syrah. There. I’ve said it. As the Aussie wine buyer, I’ve drank a lot of Syrah/Shiraz, but I find that the bright, elegant and distinctly peppery-spiced Syrah the Kiwis produce stands out in the Southern Hemisphere. Aromas of black pepper, earth, blueberry, blackberry, roasted grain, chocolate and minerals leap from the glass in a heady mix to entice the senses. On the palate, weighing in at 13% ABV, the wine presents the elegant side of this varietal in a pure medium-bodied expression of Syrah with superb balance and fine tannins adding structure, all leading to a long, lingering finish.

Jimmy C

The House OF HÉTSZÖLÖ

Hétszölő has a long and distinguished history dating all the way back to 1502, so it's no surprise that viticultural excellence is the standard there. The winery's slogan for its impeccably maintained vineyards located on the southern slopes of Kopaszhegy is "viticulture that respects the environment." They do not use any herbicides and chemicals are kept to an absolute, only-in-drastic-circumstances, minimum. The goal of the winery is to produce wines that are refined, fruity and supple. They make mostly Aszú (botrytised) wines, though they also make a small amount of dry wine.

2009 Hétszölő Furmint Sec* (\$9.99) Light in color, on the nose and palate this fascinating dry Furmint offers fresh floral aromas, herbs and white fruit. This is a high-acid grape naturally, and the dry style really emphasizes the wine's briskness and minerality. Great with aged cheeses.

2007 Hétszölő Tokaji Late Harvest* (\$21.99) This blend of 95% Hárslevelü and 5% Furmint has a decidedly fruity bouquet (apricots, figs) with a palate impression that is vibrant, smooth, original and distinguished in style. Excellent as an apéritif, Late Harvest is also a wonderful accompaniment to white meat and game and is perfect with fruit-based desserts.

Tokaji or Tokay was *the* original dessert wine, and it's still made according to long-standing tradition. Harvest can't begin until after October 28th and may last until the first snows, so as to allow the botrytis cinerea (noble rot) to develop and to obtain the maximum concentration of the grape musts. Bottles of Tokaji always list *puttonyos* to represent sweetness. Puttonyos are the 25-kilogram baskets used in the harvest of botrytised (Aszú) grapes in Hungary. The more puttonyos of Aszú grapes per *gönci* (140-liter cask) of dry wine, the sweeter the final wine will be. In general, Aszú wines are between three and six puttonyos.

2001 Hétszölő Tokaji Aszú 5 Puttonyos* (500ml \$44.99) The sweetness of this wine is balanced by its racy, lean structure. There are loads of dried stone fruit aromas and flavors and a bright citrus underpinning that makes it sing.

2001 Hétszölő Tokaji Aszú 6 Puttonyos (500ml \$47.99) A bit more intense and tightly wound than the five puttonyos version. It is rare to find a six puttonyos Tokaji at this price. It is one little basket away from a full Essencia, and it is just plain perfection when served chilled with apple-based desserts!

Eric Story

A BUDGET GREEK GETAWAY

I dare you to read up on Greece and not want to go there. It's impossible. The ancient culture. The sunshine, the olives, the wine. The islands and the beautiful blue Aegean and Ionian seas. You could spend an age just planning where to visit on a vacation there. If you had the inclination, time and a glass or two of good Greek wine, you could make an evening of it!

Even if you can't go to Greece anytime soon, you can start exploring the country through some of its fabulous and distinctive regional wines. The range of quality Greek wines available is outstanding and includes both highly delicious and unique local grapes. One of my favorites to recommend is the **2010 Sigalas Assyrtiko Santorini (\$21.99)** from the parched desert island of Santorini in the Aegean Sea. The vines can only grow here thanks to a baked layer of mineral-rich volcanic soil. If the vine roots work hard enough, they penetrate through this hard, thin soil and find cooler reserves of water deep beneath. The wine tastes salty, sandy and dark. Try it with a savory seafood dish like squid risotto. I also love the **2007 Skouras Megas Oenos (\$24.99)**, which takes us to the mountains of the Peloponnese where Agiorgitiko grows at about 2,200 feet above sea level. The grapes retain their juicy raspberry-ish acidity, and the wine—blended with 20% Cabernet all from rocky soils—is rich, with chocolate and licorice aromas and a dense, deep core of minerally black fruit. Powerful and long, this wine is the flagship of the well-priced Skouras range.

Thirsty for more? The **2009 Domaine Spiropoulos Moschofilero (\$16.99)** and **NV Domaine Tselepos "Amalia" Brut (\$24.99)** are both produced from aromatic Moschofilero and are fantastic. Or try the unique, Italianate Refosco-based **2006 Domaine Mercouri Estate Peloponnese (\$26.99)** from the wind-swept western edges of the mainland.

Susan Thornett

"Tokaji or Tokay was *the* original dessert wine, and it's still made according to long-standing tradition."

"Even if you can't go to Greece anytime soon, you can start exploring the country through some of its fabulous and distinctive regional wines."

K&L ONLINE AUCTIONS *The Importance of Provenance*



prov-e-nance

Definition: from the French *provenir*, “to come from,” means the origin, or the source of something, or the history of the ownership or location of an object.

In the auction of old and rare wine, provenance is paramount.

The history of the wine can be simple and straightforward, or it can have twists and turns and even a few unknowns: Was it purchased winery direct? Cellared in professional storage? Passed down from an avid collector in the family? All these factors leave a trail of clues to potential buyers about the wine's current condition and life expectancy.

Ralph Sands was recently asked by a longtime K&L customer and Bordeaux collector about selling the contents of his Redwood City locker. Ralph's astute advice was simply, “Auction them!” because he knew the prices the wines could fetch given their perfect storage conditions. This locker was chock full of large format bottles and original wood cases of Bordeaux purchased as pre-arrivals from K&L 10-plus years ago. When the wine arrived directly from France to our fulfillment center, this savvy customer didn't ask to have the wine shipped off-site or sent to his home. Instead, he shrewdly had them stored in a K&L locker where the

wines have remained until a couple weeks ago. Talk about provenance! These bottles, not surprisingly, all sold for top tier prices. Collectors that are diligent about their storage conditions are justly rewarded either in their own drinking pleasure, or in the prices they can command should the contents of their cellar ever end up in an auction environment. This is something to note if you're on the fence about investing in a Vinoteque unit or professional wine storage.

“How have you stored your wine?” This is the first question I ask anyone calling to inquire about consigning wine for auctions. I need to know a consignor's wine has been properly cared for and treated like the living, breathing element that it is. If the wine has not been stored in temperature-controlled conditions, it is automatically rejected. While we have to stop short of offering a warranty on auction lots, K&L promises our due diligence in assessing the history behind anything we sell. In addition, the photos posted on each lot are of the actual bottles, giving buyers an added boost of confidence when placing a bid.

For anyone storing wine with K&L, consider the auction route the next time you're looking to make room for new purchases or just want to cash in on a good investment. Thanks again for the support by both new and old customers participating in our auctions. The response has been overwhelming, and we appreciate it!

Molly Zucker

JIM'S JUNE GEMS

As I write this (late April), North Coast vineyards are on their fourth to sixth leaf, and they seem to be healthy, with abundant embryo grape cluster evolution even with the vast amount of way-above-normal rainfall this past winter and spring. Winter was cold and spring has been up and down weather-wise, giving us indications of warmth, but with winter's chill still wanting to hang on a bit. So since it's still a bit cool, and our team just returned from Bordeaux, I'm of the mind to focus this month on drinkable, current release Bordeaux at Gem-level prices.

2009 Du Grand Pierre, Côtes de Blaye (\$9.99) A handful of 2009 wines from minor Bordeaux regions have made their way to our shores and into our stores (classified growths won't show up until the beginning of next year, dock strikes notwithstanding), and if this Gem is any indication of the vintage, we're in for some pure delight. June 3rd marks my 25th year at K&L, and it has always fascinated me in that time that Clyde has been constantly seeking wines, such as this Grand Pierre, that are affordable, show near-term drinkability and huge quality for the dollar, and that no one has ever heard of them. An amazing buy! Medium-deep ruby in color, the nose is loaded with lush, opulent cassis fruit tones, with cedary undertones. It has ripe, rich, full, integrated flavors, with good complexity and concentration that are apparent in the mouth and lead to a long, warm finish. Anderson says that this lovely, near-term Gem will be one of our house reds for the month. 12-14% ABV. (🍷🍷🍷🍷🍷🍷)

2008 Seigneurs d'Aiguilhe, Côtes de Castillon (\$14.99) This is the second wine of D'Aiguilhe, which is owned and operated by Stephan von Neipperg. The '08 is medium-deep ruby in color, with cassis-driven pretty fruit aromas and a cedary background note. The palate offers excellent structure, balance, broadness of flavor and good complexity, with moderate, integrated, silky tannins and deep, long, warm finish. This is, again, a near-term Gem, which Anderson has informed me will also be one of our house reds for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2007 Caronne Ste-Gemme, Haut-Médoc* (\$14.99) We've been directly importing this Gem for well over five years, and the 2007 continues the property's reputation of providing outstanding value for near-term drinkability. Medium-deep ruby in color, the nose offers spice and truffle notes, with cedar and roasted coffee bean undertones. The palate is a treat, with bright, fleshy, plum to blackberry fruit flavors, well-integrated, modest tannins and excellent acid structure. It's balanced, with a long, focused finish. This is also a near-term puppy, and Anderson agrees that this Gem belongs among the others as our house reds for the month. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2004 Pauillac de Pichon-Lalande, Pauillac (\$28.99) The third wine of Pichon-Lalande, but wow! It has a great nose of classic lead pencil, cassis/black currant fruit notes and a spicy, flashy back note. This Gem is broad, richly-textured, balanced and complex. (Why is this not in the primary offering?) Silky, integrated tannins lead to a long, luscious wine that makes this a pure joy to consume. Anderson says that we need to stockpile this puppy for our near-term enjoyment. It is a wonderful wine. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Joel Taluau “L'Expression” St-Nicolas-De-Bourgueil* (\$14.99) Okay, this is not Bordeaux, but it is Cabernet Franc, which just happens to be a Bordeaux varietal. One of the finest, deeply flavored young Bourgueils I can ever recall. Explosive and opulent on the nose, with ripe, concentrated cassis, plum and pepper aromas. There is also an almost charcoal-like mineral undertone that carries over onto the broad, hugely complex, fleshy, viscous, well-structured palate. This is great wine at a ludicrously low price, which Anderson has informed me will most definitely be one of our house reds for however long it is around. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, the Bean, and Rizzo

UNDER THE RADAR *Italian Values*

Summer is finally upon us. If you're like me, the grill is going to be getting fired up on a regular basis for the next few months. And while the weather is warm, crispy Italian white wines just won't cut it with some of the things you might be cooking up, like one of my favorites: barbecued hanger steak. Here are a few of my go-to Italian reds that are at their best when served with a slight chill. Don't dump these in an ice bucket for an hour mind you, maybe just a quick 20 minutes in the fridge before you pop the cork, just to help highlight their oh-so-refreshing character.

One of my favorite varietals these days is Schiava from the Alto Adige. The **2008 Waldgries St. Magdalener Classico (\$18.99)** is one of the best I've ever tasted. Like Gamay-meets-a-light-Pinot-Noir, this is lovely, with an almost ferrous minerality and a slight herbal edge. This wine begs for an array of picnic fare.

The **2009 Valle dell'Acate Frappato (\$19.99)** from Sicily finally has arrived. An old colleague

of mine describes the aroma as "strawberry Bubblicious bubble gum" (for those who remember what that is), and while I wouldn't go that far, this is an intensely fruity but dry red that reminds me more of old school, brambly, red fruited Zin from the early 1990s. *Perfetto* with that aforementioned hanger steak.

Last, the **2006 Odoardi Savuto (\$12.99)** is here as well. We had tremendous success with the 2005, selling everything the distributor had in SoCal. This little charmer from Calabria is one of the most unusual blends I've ever come across (Gagliopo, Maglioco, Nerello Cappuccio and even some Sangiovese, among others). Bouncy red fruit, bay leaf, incense, cherry pipe tobacco and a little *animal* in the nose, with fresh acidity and a zesty mouthfeel. With that slight chill, this wine will prove virtually impossible to nurse while you wait for those coals to get just right. Enjoy!

Chris Miller

GETTING TO KNOW *John Lewis*

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

I'm the Old & Rare Wines liaison and have been with K&L for about seven years.

What did you do before you started working here?

I spent about five years working for Bonhams & Butterfields in their wine department. That was the result of a temp job that turned into full-time work. Before that, I was involved in broadcasting, and I am still involved with USF basketball as my second gig.

What do you do in your spare time?

I love playing basketball, running and swimming. I'm also a big Giants and '49ers fan. I play the piano whenever and wherever I can. I also really enjoy eating out with my wife. We look for intriguing appetizers and desserts. If they're not on the menu then we skip the place.

What's your favorite movie?

It's hard to pin down a favorite, but... *Caddyshack*, *Animal House*, *Shine*, *Immortal Beloved*, *Pride Of The Yankees* and *Brian's Song*. And I can't forget the *Maltese Falcon*.

What was your "epiphany wine?"

I grew up in the Napa Valley so I've always had an interest in wine. But the one that really expanded my horizons was a magnum of 1968 (I think) Vega Sicilia "Unico" from the Ribera del Duero region of Spain—fantastic! After that I pretty much was hooked.

How do you think your palate's changed?

When I didn't know much about wine (hey, no comments from the peanut gallery) it was

strictly white wine, mainly Sauvignon Blanc and Riesling. Now, I pretty much try whatever I can get my hands on. True, I've tasted a lot of bad stuff, but it's worth it to taste the really good wine.

What do you like to drink?

I love old vintage Port. We had a tasting recently of some '66 Fonseca, Taylor and Quinta do Vesuvio. All were great. I enjoy older Pinot Noir from Chalone, older Chardonnay from Mount Eden, Muscadet from the Loire and older German Rieslings. I also like the occasional Weihenstephaner HefeWeis and local Anchor Steam.

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

Don't be afraid to try what looks interesting to you and ask questions if you need to. Write down the wines you like. If we're out of stock, we can always find something similar. Above all: Don't overthink it.

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

Number one would have to be Jesus Christ. I would serve whatever he wants. Period. Next would be Beethoven, whom I have admired since I first started taking piano lessons at age seven. Definitely a First Growth Bordeaux here. And my dad. When I meet him on the other side, we would celebrate with Pabst Blue Ribbon, Olympia and Hamm's. Later we would relax with a glass of Bourbon while listening to the Giants on the ol' transistor radio.

"And while the weather is warm, crispy Italian white wines just won't cut it with some of the things you might be cooking up, like one of my favorites: barbecued hanger steak."

GETTING TO KNOW: *John Lewis*



"Don't be afraid to try what looks interesting to you and ask questions if you need to. Write down the wines you like...Above all: Don't overthink it."

PENSIERI DA MONTECHIARA

I've just returned from Vinitaly, that annual bout of Italian mayhem, where I taste lots of new wines, some of which will be showing up at K&L over the next few months.



“The nose is almost indescribable, swirls of fruit, spice and earth, with a multitude of tones and colors; it is, in a word, wow. In the mouth the wine is supple and luxurious, it has real weight to it without being fat or heavy, and there is a real focus and balance. It feels a bit like California Pinot Noir but has a wider variety of flavors.”

One of the first wines I tasted this year came from the Valle d'Aosta, that tiny valley that sits astride the Alps at the French and Italian border. Vine growing here, where the valley floor is 3,000-plus feet above sea level, is truly a heroic feat. That's like growing grapes at, well, basically a ski resort. The wine was from the folks at Feudo San Maurizio, a small (4,000 case-production) winery making an array of white and red wines from tiny vineyard parcels all over the valley. The wine that really knocked my socks off was their **NV Feudo San Maurizio Saro Djablo (\$21.99)**—pronounced Sä-rō Jä-blō—a non-vintage blend from seven different vineyards varying in age from 35 to 65-plus years old. The wine is a blend of Barbera, Freisa, Ciliegiole, Dolcetto, Gamay, Petit Rouge, Fumin, Premetta...okay, just forget the grapes. It is co-fermented and aged in *tonneaux* for one year. The nose is almost indescribable, swirls of fruit, spice and earth, with a multitude of tones and colors; it is, in a word, wow. In the mouth the wine is supple and luxurious, it has real weight to it without being fat or heavy, and there is a real focus and balance. It feels a bit like California Pinot Noir but has a wider variety of flavors. A really incredible experience to drink. They do make whites in this area as well that are mineral-driven with great body. You should go out of your way to taste the **2009 Les Cretes Petite Arvine (\$34.99)**, a superb white with haunting aromatics ensconced in a powerful body laced with minerals.

“The wine that really knocked my socks off was their NV Feudo San Maurizio Saro Djablo—pronounced Sä-rō Jä-blō—a non-vintage blend from seven different vineyards varying in age from 35 to 65-plus years old.”

From Piedmont I tried the recent lineup from Cascina Morassino. Each time I taste these wines I am truly surprised by their complexity, balance and aromatics, and most of all by their drinkability. The **2008 Cascina Morassino Langhe Nebbiolo (\$21.99)** is such a joy to taste; I relax each time I bring the glass to my lips. Nebbiolo doesn't usually produce a supple, smooth young wine, it normally has aggressive tannins, but the Morassino's tannins are sweet and integrate into the wine so they don't feel harsh. This is such a wonderful wine, and at this price point you should definitely pick some up. In the **2007 Cascina Morassino Barbaresco (\$36.99)** you'll find a wine that is drinking superbly right now. The 2007 vintage was warmer than usual in the Langhe, and it really expresses softer, riper fruit. Nebbiolo usually needs lots of time to develop secondary and tertiary flavors and aromatics, but the 2007 vintage is more open and subtle, helping this Barbaresco show more than just primary fruit. The wine is really good and a steal at this price. The **2007 Cascina Morassino “Ovello” Barbaresco (\$46.99)** is mind-blowing and powerful, while still retaining its supple 2007 character. It too is showing far more than just primary fruit, with layers of spice and earth balanced by integrated tannins. The 2007 vintage is wonderfully approachable, and while I feel it will age, it won't be like the 1996 or 1999 vintages where you have to wait decades for the wines to develop. The 2007s are drinkable now, and they will continue to be enjoyable over the next decade or longer.

We're always looking to find new ways to get you good wine at great prices, and sometimes that means we have to be a bit creative. Many wineries are not willing to lower their prices because they're afraid they'll lose face (and stature) in the marketplace, but they also can't sell all of the wine that they produce. When that happens they offer the wine “out the back door” and we get to benefit with super deals on really good wine with labels you've never heard of before, like the **2008 Conte di Santa Chiara Amarone (\$19.99)**. This isn't Bertani, Quintarelli or Dal Forno (which cost anywhere from \$100 to \$400 a bottle), but it is really wonderfully correct Amarone at a price where you can drink a bottle or two on a Tuesday night! The wine is full of soft ripe fruit and spice, with great focus and balance. And for Amarone it weighs in at a reasonable 14.5% ABV. Try some, you'll love it!

Greg St.Clair

GIUGNO'S SELEZIONE

2010 Vallevò Trebbiano d'Abruzzo (\$8.99) Trebbiano grapes account for around a third of all the white wine produced in Italy. The varietal is mentioned in more than 80 of Italy's DOCs, although it has just six of its own: Trebbiano d'Abruzzo, Trebbiano di Aprilia, Trebbiano di Arborea, Trebbiano di Capriano del Colle, Trebbiano di Romagna and Trebbiano Val Trebbia dei Colli Piacentini. This wine has honey and floral aromas and a little bit of stone fruit on the nose. Crisp, with soft fruit on the palate (white peaches), it has incredible length with zippy acidity. All that for less than nine bucks! Serve it with fish, cheeses or a pasta in cream sauce, or just by itself.

2009 Castello di Verduno "Basadone" (\$24.99) 100% Pelaverga. I first tried this grape varietal with the 2008 vintage, when I met oenologist Mario Andron, and soon after I planned a trip to visit the winery (www.castellodiverduno.it). They have a great hotel! The small Pelaverga DOC in Piedmont has a vineyard area of only eight hectares, and includes the commune of Verduno, from which the winery's name is taken, as well as parts of the communes of La Morra and Roddi d'Alba in the province of Cuneo. It's an amazing medium-bodied red, with an intense, fragrant nose, showing spicy overtones with lots of black pepper and nutmeg, as well as fruity sensations reminiscent of cherries and strawberries. You must try it.

2008 La Velona Sant'Antimo Rosso (\$10.99) Yes, 11 bucks will get you this beautiful bottle of Sangiovese! Fermented in stainless steel, this is as pure as it gets. I would call this a user-friendly Rosso with hints of Old World; there are aromas of blackberries and flowers, and on the palate you will find smoke, wild cherries and minerals with plenty of dark fruit that carries through to the finish. There is outstanding depth here, not to mention terrific overall balance. A staff and customer favorite at our San Francisco store.

2007 Panzanello Chianti Classico (\$16.99) I just opened this little "Chinati" at our staff tasting in April, and it stopped the show, with lots of kudos from my colleagues. This Sangiovese has lots of bang for the buck (or EURO, very tough to beat these days). Medium-bodied, with dark fruit, good acidity and a really long finish. This is the perfect Chianti to serve while you're barbecuing for your dad, and don't forget to get him a bottle or two of 2006 Pre-Arrival Brunello.

Saluté Dads!

Mike "Guido" Parres

Captain's Log DENIS BARRAUD

Domaine des Nembrets is what Denis Barraud calls his estate on the slopes of the Roche de Vergisson. This is a giant basalt outcropping in the Mâcon, and an exceptional place for growing Chardonnay. Surrounding the "Roche" are soils of highly folded and well-drained limestone. Depending on the specific soil composition of a vineyard, a wine from here can be called Pouilly-Fuissé, St-Veran or Mâcon-Vergisson.

Barraud does not like to chaptalize, and so he keeps his fruit on the vine long enough so that it isn't necessary. You can see his attention to detail in the quality and purity of fruit in all of his wines. At K&L we have carried several of his single-vineyard Pouilly-Fuissés over the past few years. We currently have the **2009 "Clos de la Combe Poncét"*** (\$23.99), which has shown itself to be the most serious and most unique of any of Barraud's wines, past and present. The vineyard is unique in that it is a monopole, barely an acre in size, all under Denis Barraud's direct control. He treats the wine differently, too. Unlike any of his other wines, he vinifies this completely in old oak barriques. What is fascinating about the wine when you first smell and taste it is that its spiciness and richness lead you to assume he's using new oak, not old. In addition to the spice on the nose, its aromatic profile is broadened by scents of orchard and citrus fruit. The palate is pure and fresh, with bright yellow fruits and the most mineral drive of any wine in his lineup. This is the perfect vintage for this wine, it is rich and powerful, but balanced, with no one component dominating, and a very long finish. You can, and should, drink this now; just give it a chance to breathe. But hold onto a bottle for a couple of years, if you can. I have a feeling this still has places to go.

Kirk Walker

"It's an amazing medium-bodied red, with an intense, fragrant nose, showing spicy overtones with lots of black pepper and nutmeg, as well as fruity sensations reminiscent of cherries and strawberries. You must try it."

"We currently have the 2009 'Clos de la Combe Poncét,'* which has shown itself to be the most serious and most unique of any of Barraud's wines, past and present."



“We keep a few bottles of the Perle d’Aurore in the fridge for an anytime celebration or just a glass with friends. It is a blend of Pinot Noir and Gamay, and has a delightful, easy-drinking style.”

POUR VOTRE PLAISIR

Lots in the Works!

We have more than one boatload of wine on the water. But due to a slow-down in the TTB approval process for labels, none of it will arrive until after you get this newsletter. I’ll tantalize you with a few coming attractions, but first let’s talk about some other things, namely some delightful whites for summertime drinking.

One place to look for terrific bargains is in Crémant de Bourgogne. Under current French law, to be called Crémant, a sparkling wine must be naturally fermented in the bottle, in the classic *méthode champenoise*. But the folks in Champagne objected to having a word related to Champagne appear anywhere on the label, so the authorities came up with the term “Crémant.” Around our house, a perennial favorite is the **Louis Bouillot Crémant de Bourgogne Rosé “Perle d’Aurore” (\$13.99)**. We keep a few bottles in the fridge for an anytime celebration or just a glass with friends. It is a blend of Pinot Noir and Gamay, and has a delightful, easy-drinking style.

We have two new wines from Denis Barraud, the talented vigneron in Vergisson in the Mâcon. See Kirk’s column on page 26 for info about the **2008 Domaine des Nembrets Pouilly-Fuissé “Clos de la Combe Poncét”* (\$23.99)**. We also have Denis’ **2008 Domaine des Nembrets St-Véran* (\$14.99)**, a terrific value and a beautiful Chardonnay, grown on limestone soils, hand-harvested and made with no oak. It is a refreshing white for summertime drinking.

While it lasts, we also have a smoking deal on a Pouilly-Fuissé. The **2009 Laboure Roi “Vallon d’Or” Pouilly-Fuissé (\$10.99—Elsewhere \$18)**, is vibrant, clean and has nice minerality. At this price, it will go fast! And if you are throwing a graduation party and need a Chardonnay, we also have the **2007 Laboure Roi Bourgogne Chardonnay “Maximum” (\$7.99)**. If we are not sold out by the time you get this, this Chardonnay made half from Meursault (in barrels), and half from Rully (in tank) is an astounding value.

“Due to a slow-down in the TTB approval process for labels, none of our containers of Burgundy will arrive until after you get this newsletter. I’ll tantalize you with a few coming attractions, but first let’s talk about some other things.”

The list of wines due in later in the month is almost too long to recount here. But we will have a number of terrifically tasty Mâcons, including the **2009 Domaine des Niales Rhedon-Marin Mâcon-Villages Vieilles Vignes* (\$12.99)** from 50-plus-year-old vines and fermented with wild yeasts, the **2010 Domaine Renaud Mâcon-Charnay* (\$12.99)** with rich, focused and balanced character, and the **2010 Domaine Renaud Mâcon-Solutré* (\$12.99)** with bright minerality and drive. We’ll also have **Pascal and Mireille Renaud’s** absolutely terrific **2010 Pouilly-Fuissé* (\$19.99)**, winner of a Gold Medal at the Burgondia d’Or.

Finally, we managed to find another amazing 2009 Cru Beaujolais, direct from the grower. It is the **2009 Château de Saint-Lager Brouilly* (\$14.99)**, an amazing value in a hand-harvested, spicy, fruit-driven yet serious wine for a song, thanks to our direct sourcing. Other arrivals coming soon include some favorites we have worked with before, including **Alex Gambal’s 2007 Bourgogne Chardonnay “Cuvée Prestige” (\$17.99)**, made from vines in Puligny, Meursault, Volnay and Magny les Villiers in the Haute Côte. It’s rich, long and has good acidity. And it costs \$28 elsewhere! **Stephane Magnien’s 2009 Bourgogne Passetoutgrains “Cuvée Density”* (\$14.99)** is on its way too—a fabulous and concentrated blend of Pinot Noir and Gamay—as is a series of wines from an exciting producer in Chablis who is new to us, **Jean-Claude Bessin**, with 80-year-old Chablis, Montmains, Forêts, Montée de Tonnerre, Fourchaume, Fourchaume “La Pièce au Comte” also from 80-plus-year-old vines, and Vaudesirs Grand Cru. And that is not all that is in the pipeline, so stay tuned...

À Santé!

Keith Wollenberg

WHISPERKOOL COOLING UNITS AT SALE PRICES!

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



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Whisperkool 6000 (1,500 cu ft)	\$2,209
Whisperkool 8000 (2,000 cu ft)	\$2,365

Whisperkool Extreme System (For Extreme Climates)

Extreme 4000 (1,000 cu ft)	\$3,465
Extreme 8000 (2,000 cu ft)	\$4,595

Add the PDT digital thermostat to any of the units for only \$125. Prices include free ground shipping.

JUNE FEATURED ITEM:

GoVino Glasses (4-pack \$11.99)



Anywhere Wine Glass. GoVino glasses are made from a special food-grade polymer that's

as clear as crystal, shatterproof, reusable and also recyclable. Designed for members of the wine trade so they could have proper stemware anywhere, these glasses are perfect for picnics, the beach or out on the patio. Better than your average plastic wine glass, GoVinos won't affect the wine's aromatics. From the *New York Times*: "He [Seth Box of Moët-Hennessy] also liked Govino's stemless shatterproof design, pointing out that its shape works for many wines and Champagnes, and its price (\$12 for four) won't break the bank."

LA CACHE WINE STORAGE CABINETS



Heat, light, temperature fluctuations and humidity (or lack thereof) are the enemies of wine. So why not protect the bottles that you buy at K&L until you're ready to drink them?



Le Cache wine cabinets are a fantastic "turn key" solution for your wine storage needs. With several styles, and sizes from 160+ bottles to 544+ bottles, there is one for almost anyone. These cabinets come with your choice of Cellar Pro wine cooling systems with digital controls, adjustable humidity control, air filtration, alarm and your choice of a top or rear vent on the cabinet units. (Only rear vents are available on the credenza style.)



The cabinets are crafted with gorgeous cherry hardwood doors and veneer, double-paned tinted glass doors (except the Vault, which has a solid door), a low-heat light and all-wood universal racking that fits most 750ml bottles.

All La Cache cabinets come with a five-year warranty on the cooling system and a two-year warranty on the cabinet itself.

	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
2400	\$3,999.00	\$4,799.00	\$4,399.00	\$4,599.00	(256+30 bottles)
3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
5200	\$5,099.00	\$6,099.00	N/A	N/A	(544+78 bottles)

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

Credenza \$4,199.00 (150+ bottles)



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

LM-200 (\$69.99)

The Screwpull Lever Model's perfectly shaped Teflon coated screw can open 2,000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. 10-year warranty.

Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Mon-Sat from 10 a.m. to 5 p.m.

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Secure, temperature-controlled lockers also at our Redwood City store. To get on the wait list or for billing, call Shaun 650.364.8544 x2739 or email onsite-lockers@klwines.com

Tritan Titanium Crystal Lead Free!

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

Le Cache Wine Cellars

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

“With K&L’s five wine clubs you have access to the greatest Italian wines, the sexiest French Champagnes, the boldest reds and other fantastic finds from wine producing regions scattered across the globe to keep you drinking fun and fresh wines throughout the summer months.”

K&L Wine Clubs: Summer Sipping

It’s finally summer! And with the warm weather (unless you live in San Francisco) comes ample opportunities to drink crisp rosés, refreshing whites and barbecue-friendly reds. Don’t already have those wines in your cellar? With K&L’s five wine clubs you have access to the greatest Italian wines, the sexiest French Champagnes, the boldest reds and other fantastic finds from wine producing regions scattered across the globe to keep you drinking fun and fresh wines throughout the summer months. K&L’s wine clubs are like having your very own traveling wine salesman picking out little gems from all over Europe, South America, North America and Australia. And being a member of one club entitles you to savings on all our other club wines, too! If that isn’t enough, you can always create your own customized subscription through the **Personal Sommelier Service**. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call 800.247.5987 x2766 or email us at: theclubs@KLWines.com.

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

Premium Wine Club: The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines, fine-tuned for a more sophisticated evening. This club offers wines produced from unique grape varieties sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$14.99/bottle but may vary depending on wines.

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

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

Club Italiano: From Italian classics to modern marvels, our Italian wine club highlights some of the best and most unique wines coming from Italy today. Each month you’ll be delighted to receive the best wines that Italy has to offer. The Italiano Club ships each month at a cost of \$39.95 + shipping.

Alex Pross, Wine Club Director

SOME JUNE WINE CLUB PICKS

signature red collection

2008 Château Vaudieu Châteauneuf-du-Pape

One of the oldest estates in Châteauneuf-du-Pape (the winery, which is actually a true château, was constructed in the mid-1700s), Vaudieu is located adjacent to Rayas, just a few kilometers northeast of the village. It is also one of the appellation’s largest estates (175 acres in vine). Vaudieu’s quality has soared since 2003 under the direction of famed oenologist Philippe Cambie.

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

best buy wine club

2009 Sainte Léocadie Minervois Blanc

The Sainte Léocadie wine estate, situated in Aigne in the heart of the Minervois appellation, produces red and rosé wines and this delicious white wine. This is very clean, with some tropical aromas and flavors. 55% Vermentino.

Regular K&L Retail \$13.99 Wine Club Price: \$8.99

premium wine club

2008 Mer Soleil “Silver” Chardonnay

An unoaked Chardonnay with plenty of refreshingly clean, mineral Chardonnay fruit. A delicious poolside sipper!

Regular K&L Retail \$18.99 Wine Club Price: Inquire

italian club

2007 La Casaccia Barbera d’Asti

La Casaccia Barbera is from Monferrato in the province of Asti where Barbera is king. Certified organic, this wine sees no wood aging, so it’s just the pure, bright and classic Barbera flavors that come through. It will pair well with richer dishes like risotto or polenta with grilled sausage.

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

champagne club

Deutz “Classic” Brut Champagne

90 points *Wine Enthusiast*: “A finely crafted Champagne in Deutz’s signature creamy, ethereal style. It floats across the palate, bringing fresh white stone fruit, has with grapefruit, lime and a delicate apéritif character.”

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

TALES OF THE SPORTING LIFE

In the dynamic world of spirits, we are constantly striving to find the great new thing. Being on the vanguard of an industry is not always easy, but is essential to achieving our goal of being the premier spirits destination in the USA. In a world where thousands of brands pop up every day, it should be no surprise to the marketing executives that brand loyalty is on its death bed. From my perspective, the only consumer who is truly loyal to a particular brand is the one who doesn't actually care about what they're drinking. People are not looking for a brand that they can count on every single time they want a drink, they are looking to truly live life and experience all the nuances at our disposal. If that means that occasionally they won't like something they try, the risk is well worth it.

With the aforementioned risk in mind, please do try:

Heaven Hill "Try Box Series" Rye Mash White Whiskey (750ml \$27.99) I haven't really jumped on the white whiskey train. I honestly think that aging whiskey is great way to make it taste GOOD. However, there are a few really special products that I can't help but get behind. Driscoll just found an excellent new white whiskey from one of the most established and revered operations in Kentucky. And this one, from Heaven Hill, which produces some of the finest whiskey available, is both an academic and pleasurable experience. This product is essentially what would be put into a barrel four years before a bottle of Rittenhouse 100 comes out of the bonded warehouse. Regardless of how interesting or educational it is, the Try Box series is actually fun to drink! Play with it in cocktails or sip it on the rocks.

Cocchi Vermouth di Torino (750ml \$19.99) This wild little bugger has been dubbed the "Antica Killer." In my opinion, it does not live up to the reputation, it surpasses it. But frankly, the reason it is not going to kill Carpano's ubiquitous brand is that it tastes totally different. Cocchi's Vermouth is of the highest quality and complexity, but it is less sweet than the Carpano. A hair less herbal as well, it gets a kick from a solid little quinine background note. This will be incredibly fun to play with, and I think will exhibit more versatility than the Carpano Antica.

David Othenin-Girard

K&L Whisky Merchants **EXCLUSIVE CASKS**

Now that we're back from Scotland and we've figured out which barrels we plan on bringing in, it only makes sense to start offering these bottles as pre-order items! Here is what we have released so far. NOTE: These whiskies are not currently in stock and are only available pre-arrival. Prices reflect pre-arrival prices only and may change upon product's arrival.

1998 Springbank K&L Exclusive 13 Year Single Bourbon Barrel Cask Strength Single Malt Whisky (PA \$84.99) We purchased this amazing Bourbon cask of Springbank directly from the distillery during our 2011 visit to Campbeltown. Both David OG and I wanted something that exemplified the true character of Springbank—that unmistakable dense mouthfeel brimming with chewy, gum-smacking texture and viscosity. We tasted this 13-year straight out of the barrel and loved the rich tannins provided from the wood, the intense vanilla aromas, and the nutty flavors that intermingled with salty accents. Since Springbank was one of the true highlights of our trip, we really wanted to pick a cask that faithfully represented exactly what we loved so much. This whisky does just that.

1997 Springbank K&L Exclusive 14 Year Single Madeira Barrel Cask Strength Single Malt Whisky (PA \$89.99) One of the most beloved whiskies in K&L customer history was a 2000 Springbank finished in Château d'Yquem barrels, giving a sweet highlight to the chewy textures of the malt. This 1998 Madeira-finished cask is bottled at cask strength, and is the more muscular, more mature cousin of that lovely 2000. Golden fruits, a rich, oily mouthfeel, and a long, supple finish all merge together and make this one of the easiest drams we've tasted in sometime. We can't imagine anyone not loving this, so we decided to go deep and buy the whole thing. Like the 2000, we expect people to talk about this whisky for some time to come.

1994 Glendronach K&L Exclusive 17 Year Single Barrel Cask Strength Single Malt Whisky (PA \$99.99) While deep in the eastern Scottish Highland countryside, David OG and I sat at a small table in a low-lit guesthouse and marveled at the quality of the Glendronach single malts. The next morning we scoured the warehouses in search of the perfect expression and we found it in a 1994 barrel that had been briefly finished in PX Sherry cask. Earthy notes from the warehouse aging permeated the rich, oily flavors of vanilla, raisinated fruit and cakebread. The cask strength proof really keeps the sweetness at bay, and the result is a fabulously balanced malt that should appeal to just about everyone.

David Driscoll

"In a world where thousands of brands pop up every day, it should be no surprise to the marketing executives that brand loyalty is on its death bed. From my perspective, the only consumer who is truly loyal to a particular brand is the one who doesn't actually care about what they're drinking."

"We tasted this 13-year straight out of the barrel and loved the rich tannins provided from the wood, the intense vanilla aromas, and the nutty flavors that intermingled with salty accents."



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The Last Word **ON BORDEAUX**

Since this is the big 2010 Bordeaux issue, I really wanted to write about my favorite wines of the vintage, as well as the wines that I think will be a great value. This was a very difficult task. The problem is that one man's value is another's extravagance. So in fairness to the idea of a wine's quality, you have to separate out price first. My top ten wines of the vintage are: Latour, Margaux, Léoville-Las Cases, La Mission Haut-Brion, Léoville-Barton, Pichon-Lalande, Palmer, Grand-Puy-Lacoste, Ausone and Pétrus. But these wines will probably be priced outside of most people's budgets (including mine, I'm guessing). So, without knowing exactly where prices will land, following are 2010 Bordeaux that, for me, represent the biggest bang for the buck.

Pontet-Canet: Fantastic. This vintage is the first year they are certified biodynamic. They also are using a horse to farm about 60 acres, and Alfred Tesseron wants to add one horse a year. This attention to detail in the vineyard is paying off in the finished wine. Very expressive on the nose, it has lovely floral qualities, blackberry and spice. There's pure black fruit on the palate finishing with some astringency, but the fresh fruit balances the tannins. Buy this as soon as you can!

Malescot-St-Exupéry: I have a soft spot for this château, but it was easy to pick this one because their 2010 is a fantastic wine. Mint and cocoa, with cassis and spice on the palate and finish.

La Lagune: This is another château I really like each year. I used to think they were underrated by most people, but I think everyone has realized the quality of the wine and the 2010 is going to be in high demand. Rich cassis, spice, fresh bright fruit with good balanced structure. I love this wine.

Kirwan: I think this is a château that is only going to improve. They hired Philippe Delfaut in 2007, who was at Château Palmer from 1996-2007. He pushed Kirwan to start picking at the correct ripeness in order to maintain acidity. He also mapped the vineyard and now knows he has 29 parcels with different soils, all of which he harvests and vinifies separately. Bright fruit on the nose and palate with rich cassis fruit. Supple mouthfeel, but with nice acidity and structure.

Langoa-Barton: There isn't much more I can say about this château that someone from K&L hasn't already said, since Clyde is such a big fan. I urge you to jump on their 2010.

Lilian Ladouys: A true value. Roasted savory herbs and red fruit on the nose. Tart red fruit and spice on the palate, with balanced acidity and tannins and a long finish.

Phélan-Ségur: This was one of the highlights of the trip for me. Ripe currant, spice on the nose and palate with a spicy finish. Bright acidity on the finish with good grip and weight.

Steve Greer

“The problem is that one man's value is another's extravagance. So in fairness to the idea of a wine's quality, you have to separate out price first.”