



WINE News

WELCOME to the March issue of K&L's Wine News. This month we're celebrating France's Rhône Valley, which has seen a string of successful vintages, and is the source of some of the wine world's best deals! From Hermitage to CdP, get the scoop inside...

Mulan's RHÔNE REPORT

For the last several years as K&L's Rhône Valley and French Regional wine buyer I have been fortunate enough to take an annual pilgrimage to the South of France to taste the new vintage, visit several of our good friends and source up-and-coming domaines. This past month was no different. I landed in Marseilles on a cold and blistery day, rented a Peugeot and drove up to the ancient Roman city of Orange, which I used as my Rhône home base. On my first day, I journeyed up to the Northern Rhône appellation of Crozes-Hermitage to taste with several producers from this region. Frank Faugier of **Domaine Haut Chassis** in Crozes-Hermitage produced a gorgeous range of 2007 Syrahs that I hope we will be lucky enough to get our hands on. David Duclaux of **Domaine Duclaux** in Côte Rôtie presented his 2005 "La Germiné" and 2006 "Maison Rouge," which both show formidable intensity and grip all wrapped up in an elegant package of dark berried fruit. Eric Durand of **Domaine Durand** in Cornas was also on hand to present his impressive Cornas lineup: the 2006 "Premices," "Empreintes" and "Confidences." Tasting each of these wines reminded me why I love Syrah, especially Syrah from the Northern Rhône, so much.

Back in the Southern Rhône I spent a great afternoon with **Cecile Chassagne**, one of K&L's favorite vigneronnes. Cecile always seems to have new and exciting wines to introduce us to. This year a delightful Provençal from the 2007 vintage makes its debut from **Mas Beruguette**, a small domaine that Cecile and her family recently acquired. It is delicious. Expect to see it on our shelves soon! After a comprehensive tasting with Cecile (and a delicious pasta lunch!), I was off to see one of our all-time favorite domaines, **Château de Montfaucon**. After tasting through the 2007 and 2008 vintages, Rodolphe, Mari and I took a breather to watch the Presidential Inauguration before tackling a gorgeous beef daube that Rodolphe had prepared the night before.



The following morning I was on the road again, this time heading south to Limoux, a town located near the famous Cathar stronghold of Carcassonne in the Languedoc. Visits at **Domaine Begude** and **Jean-Louis Denois** were on my itinerary, and both tastings were inspiring to say the least. Domaine Begude produced a delicate Pinot Noir rosé, a mineral-driven Sauvignon Blanc and an elegant Chardonnay this year—some of the best values at K&L. Jean-Louis Denois also presented a stellar line-up, including the 2005 Ste-Marie Chardonnay, 2007 Saint Louis Syrah, and a 100% sparkling Pinot Noir Rosé that I am so excited to get into your hands and into your glass.

After my tasting in Limoux I headed back to Montpellier and spent the next week tasting more than 300 different wines from the South of France and beyond. A bitey Picpoul de Pinet will be hitting our shelves just in time for summer, along with a couple great selections from **Chateau Viranel** in St-Chinian. In the organic realm, expect to see some of our standbys including new vintages of **Domaine l'Attilon** and **Domaine de Mayran**. In addition, a few new domaines including **Domaine Les Eminades** and **Domaine Costeplane**, will also be available stateside. All of this, and more to come from the South of France in the coming months. Please stay tuned!

Mulan Chan

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Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

Happy March 2009 already! Seems like yesterday that I flew to New York (it was early December) for two days of blind-tasting and judging 400 Bordeaux wines. These wines were all priced at less than \$40 retail, and most

were under \$25. The final verdict was that many of these wines were exceptionally good values. The top 100 selections are posted on our blog (blog.KLWines.com) or I can send you the list! We actually have quite a few of these values in stock. The wines will be presented in the Bay Area at a special tasting on March 17, 2009.

The other great tasting I attended recently was on January 23rd—the UGC's tasting of the 2006 Bordeaux vintage. Many wine lovers finally saw how good these wines are. I do not want to say I told you so—but I did. The big problem with 2006 Bordeaux was that it followed 2005! Just like 1983 followed 1982, 1986 after 1985, and 1990 after 1989. After the huge demand for and sales of the 2005s, most wine lovers did not want to hear of another great vintage.

The 2006s have put on lots of flesh and they have maintained the structure and classic style they

always have had. They are priced well below the '05s and some Châteaux actually made better wines in '06. Just arrived and worth your attention are some of my favorites: The out-of-this-world **Cantemerle (\$29.99)** is one of the best buys of the vintage. I also loved the super elegant, fruity **Phélan-Ségur (\$33.99)**, the exotic, Asian-spiced **Kirwan (\$46.99)**, the sexy and very affordable **Joanin Becot (\$23.99)** and the exceptionally approachable **Haut-Bailly (\$64.99)**. Other favorites include the great buy and blackberry-infused **La Fleur de Bouïard (\$34.99)**, the internationally-styled **Lascombes (\$79.99)**, the finely structured **St-Pierre (\$54.99)** and the very modern styled **Lagrange (\$45.99)**, among others. There are more and more 2006s arriving daily, as well as many more 2005s that sold out quickly.

This newsletter features Rhône Valley wines—some of my favorite wines from one of the great wine-growing areas of the world. The Southern Rhône has had three great vintages in a row, with the 2007 one of the best vintages ever. Do not miss these wines—they still represent some of the best values in the red wine world. We have many 2007 value wines coming in through the next few months. Some are under \$12 a bottle.

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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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 March 31, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

We accept American Express, Discover, Visa and Mastercard.

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

What do you do at K&L?

I have been at K&L for one year. I am the Rhône and French Regional liaison in Redwood City.

What did you do before you started here?

I started my career in the wine industry in the office of Schramsberg Vineyards four years ago.

What was your “epiphany wine?”

For me, it was more of an epiphany wine experience—the first time I went wine tasting. It was so exciting to go behind-the-scenes, tasting wine from barrel, talking with winemakers, witnessing the magic hands-on. It was then that I was taught to notice and contemplate details I had never paused to consider.

Describe your perfect meal and what you would pair with it.

A perfect meal would be a repeat of our wedding dinner, a Peruvian feast inspired by one of our favorite restaurants in San Francisco, Limon: Pisco Sour cocktails to go with the *anicucho* appetizers, then *potatos causa*, seafood ceviche, and *lomo saltado*. A lively Albariño, Sancerre or white Bordeaux would be nice for the white; a Rhône or Bordeaux blend for the red.

What do you like to drink?

I drink whites from the Loire Valley, Rhône and Italian reds and inexpensive sparkling wines. On special occasions I spring for Champagne, white Burgundy and mature red Bordeaux. I like to

mix it up, simple wines and fancy wines. Food is a big factor in my overall enjoyment of wine.

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

Keep an open mind. I don't understand how one can profess to love wine but not drink any white wine or simply not like Champagne, period. Wines can vary so dramatically, whether by vintage or a special terroir, that even wines from the same varietal or made in a similar style can appear and taste completely different. Don't be afraid to taste out of your comfort zone!

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

I would only really want to have dinner with my late grandfather, Edfred L. Shannon Jr., who passed away last fall. Big Ed lived a big life, and knew so much about the world; there is so much left to talk to him about. He was a wine enthusiast, and we were lucky to benefit from his generosity over the years. A meat-and-potatoes man, the meal would be simple: ranch steak and potatoes. I'd serve him the best Domaine de la Romanée-Conti, Romanée-Conti I could find, because he was nice enough to share the last of his 1969s with me and my family. He didn't want to leave this world with anything good left in his cellar! He also shared a lot of d'Yquem with us over the years, so we'd have that for dessert.



CHIARA SHANNON

Read the complete “Getting to Know” interviews with Chiara and Jacques on our blog at [KLWines.com!](http://KLWines.com)

What do you do at K&L?

I have a lot of fun at work. Now how many people can actually say that about what they do? On a more serious note, I am a wine consultant with a background in French wines at our Hollywood location, and a Certified Sommelier by the International Sommelier Guild. I have been working here as long as this store has been open in Los Angeles.

What did you do before you started here?

My background is in restaurants. I worked at Jules Verne Restaurant in Paris and in restaurants in Nice. I went to the CCA—California Culinary Academy in SF, did private catering, where I would either design and/or execute the menu and pair the wines, or work with a chef's menu to match the wines for the event, again, lots of fun (and a bit of stress too).

What was your “epiphany wine?”

Wine was always present in our house. Not great wine, mind you. It was just a beverage, something you would drink with your meals—sometimes watered down at lunchtime, or even rosé on ice, if we were by the beach. I remember Grandpa going to the winery (probably a co-op) with two empty jugs. He would get there and just fill them up! One red, one rosé (if it was summer), and that would be our wine for the week. We did have Champagne for Christmas though.

How do you think your palate's changed?

I became more aware of what I am drinking. I know now what I like and dislike. And I search for what I like in every bottle that is for my personal consumption. As for work, we try sometimes 50 or more bottles a week, so I just professionally analyze them for my customers, putting my personal tastes aside as much as possible.

What do you like to drink?

At the moment I cannot have enough of the most tannic wines in the world—Madiran, Cahors, Iroulégu, Bandol, Barolo and Barbaresco. Bordeaux of a certain age, Amarone, Brunello, Chassagne, Chablis and Mâcon, and occasionally a red Burgundy or a Brachetto. Châteauneufs, Riojas, and Hermitage or Cornas are also always on my table (or wish list). Did I mention Champagne? Vinho Verde, Banyuls, Madeira, Port and Fino Sherry? I could go on, you know...

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

Oh please just relax and enjoy the ride... Drink what you like, with what you like, and at the temperature you like! There are no rights or wrongs, and if you want, from time to time, venture out to see if the grass on the neighbor's lawn is really as green as they say.



JACQUES MOREIRA

“Oh please just relax and enjoy the ride... Drink what you like, with what you like, and at the temperature you like!”



“Among those that attended was our very-rarely-seen-at-trade-tastings Old and Rare buyer, and my good friend, Joe Zugelder. I could see Joe was “jazzed” by his first sip of the elegant and tasty Ch. Phélan-Ségur.”

STARS AT THE UGC IN SAN FRANCISCO

Bordeaux may in fact be losing market share with all the great wine being made in so many different parts of our world today, but you would never know it by the crowd at the Union des Grands Cru tasting last month. Bordeaux is, of course, still very popular all across America, but in California the consumers’ fascination with the wines is even deeper. It is right here, on the home turf of America’s great wine regions, that the debate over who makes the world’s greatest Cabernet Sauvignon, Merlot and Cabernet Franc passionately goes on everyday in the wine bars, retail shops, restaurants and wineries themselves. And everyone involved in those ventures wants to know the quality of the newly released wine, in this case the 2006 vintage. This tasting is also a great day in the business of wine; there are smiles on everyone’s faces as we connect with friends from all over the wine world, since Bordeaux constitutes a large part of the backbone of K&L Wine Merchants.

It was clear how important it was to the numerous dapperly dressed members of the K&L team in attendance. Among them was our very-rarely-seen-at-trade-tastings Old and Rare buyer, and my good friend, Joe Zugelder. I could see Joe was “jazzed” by his first sip of the elegant and tasty **Ch. Phélan-Ségur (\$33.99)**. Gary “Champagne” Westby, our bubbles buyer, was there too. Gary, who loves **Chasse-Spleen (\$29.99)** as I do, was enchanted on this afternoon by its neighbor **Ch. Poujeaux (\$31.99)**, with its deeper middle fruit showing a bit better, in my opinion. Manager Alex Brisoux loved **Giscours**, and I wholeheartedly agree; it is serious, dark Margaux, very classy and may be Margaux’s best value for great wine at **(\$49.99)**. Manager Alex Pross loved **Ch. Malescot-St-Exupéry (\$49.99)**, the powerful Margaux wine poured by owner Jean Luc Zuger. Many I spoke with thought it was one of the best wines at the tasting; Alex and I also loved the **Ch. Coutet**. Our Buyer for Australia, New Zealand and South Africa, “Jimmy C” Jacques Chanteloup was taken and impressed by **Branaire-Ducru (\$52.99)**, **d’Anguldet (\$28.99)** and **du Tertre (\$34.99)**. The “King of the Médoc,” our leader Clyde Beffa Jr. was elusive as ever, funny since the single-most asked question at the UGC is always “Where’s Clyde!?” When the Châteaux owners finally did see the always jovial and upbeat Clyde, he was quick to offer them his thoughtfully calculated prices for their upcoming 2008 releases—if they were to expect marketplace success. I’m sure they were pleased to hear them, and very much appreciated the guidance.

I have always thought that the 2006 Right Bank wines of Pomerol, St-Emilion and surrounding areas were very solid and I like them. I was a bit surprised and really very thrilled with the way the 2006 Left Bank wines showed on this day because I have been very tough on the wines from this vintage from the beginning and, quite frankly, completely underwhelmed. These wines have finally fleshed out about as much as they could have, and now they are really nice, firm and crisp—classic Bordeaux if you will.

Now that the wines are in bottle, it looks like the comparison to 2001 is on the right track, although 2006 may be a firmer in structure and hence age a bit longer. A few of the wines from 2006 will even become outstanding claret, but most will not. That said, there are plenty of very good wines that I awarded stars to. Here were some of my favorites. At tastings like the UGC I use a quick 3-star system and 3s are almost never given. 2 stars: I love the wine. 1 star: I like it a lot and would buy it for my collection. My favorite 2-star wines include **Pontet-Canet (1.5L \$169.00)** Round, deep and sweet; pure purple blue fruit, outrageously good. **Pichon-Longueville-Baron (\$99.99)** Strong and masculine, tight, spicy, brown/purple fruit, earth and oak; a complex wine. **Léoville-Poyferré (\$69.99)** Great tasting, rich middle fruit, lovely balance, no harshness. Didier Culvalier and his team nailed it! From the Right Bank—**Figeac** was fantastic in its own masculine style, great focus and purity. **Clos Fourtet (\$59.99)** is rich, with layers of delicious grapey blue fruits; a complete wine!

I happily gave 1 star to quite a few wines and many of these may jump into the 2-star category with time. **Angelus (\$219.00)**, as always, was huge, sweet with a touch of mint. **Canon-La-Gaffelière** was outstanding, red fruit driven, very formidable in weight; everything in perfect harmony. **Smith-Haut-Lafitte (\$59.99)** will be a round and tasty drink young. **Pape-Clément (\$149.99)** is real flashy with its ripeness, but has good tannins and structure. **Domaine de Chevalier**: Any conversation about the great wines of the Graves today now has to include the pure, elegant and silky red wine consistently being made here. **Haut-Bailly (\$64.99)** continues its roll of brilliant, fresh clarets—sweet, fresh and so focused.

The biggest surprise was the fact that Fabienne was behind the table pouring K&L’s favorite wine once again at the UGC—the **Pichon Longueville Comtesse de Lalande (1.5L \$259.99)**—it is great to see the icon of elegance back! The one standout wine that merits extra attention is the delicious wine being made at **Ch. Dauzac** today. It is sweet and round and possesses seamless balance—just fantastic Margaux, an estate to be on right now!

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

Ralph Sands

STEVE BEARDEN *On Bordeaux*

At the recent UGC event here in San Francisco I had the opportunity to taste close to 100 Bordeaux from the 2006 vintage. This was my first chance to get an impression of the overall quality and consistency of '06s, as well as to taste many wines from each appellation alongside each other. I found lots to like from the vintage, with many wines showing good fruit density, nice balance and firm, ripe tannins. On the Left Bank I thought that the wines from Pessac-Léognan and Margaux showed particularly well, while the Right Bank seemed successful overall, with St-Emilions particularly easy to taste. Here are some wines I strongly suggest for this month.

2006 Haut-Vigneau, Pessac-Léognan (\$14.99) The winemaking team from Château Carbonnieux helps with the vinification at this bargain property and the quality and attention to detail really show. This is medium-bodied, earthy and elegant with red fruit and mineral showing on the finish. At this price, this traditionally made, food-friendly wine won't last long.

2006 Kirwan, Margaux (\$46.99) The quality of this third growth has increased steadily since the mid-'90s and they are once again making very solid wines at attractive prices. Pretty aromas of flowers and crushed fruit lead to a deep middle of sweet fruit and a long, powerful finish showing strong, ripe tannin. This is a rich and structured wine, and it showed more hints of earth at the UGC than at my previous tastings. Needs decanting and hearty food now, but will age impressively.

2005 Vieux Château Palon, Montagne St-Emilion (\$19.99) This overachieving property located just outside St-Emilion proper produced a rich, dark chewy bargain in the '05 vintage. Blackberry and currant fruit, herbs and a touch of licorice meld together in this complex, easy to like blend of mostly Merlot. This is delicious now with decanting.

2001 Verdignan Rouge, Haut-Médoc (\$14.99) This lively, fresh-tasting beauty from the affordable '01 vintage is quite easy to drink and much less rustic than its 2000 counterpart. Quaffable and complex with bright fruit, cedar, black olive and a faint hint of green pepper this is fresh and satisfying. Enjoy this by the case.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

The word for this month is Fronsac. Fronsac and Canon-Fronsac lie just to the northeast of the town of Libourne. The region's total area is just over 1,100 hectares and is planted mostly to Merlot and Cabernet Franc. Today there are a number of properties producing excellent wines at affordable prices.

2005 Mayne Vieil, Fronsac (\$12.99) Astonishingly good quality at an amazingly low price. 90% Merlot and 10% Cabernet Franc. Ripe, plummy fruit with good concentration, lovely minerality and firm but well-integrated tannins on the finish.

2005 Les Trois Croix, Fronsac (\$21.99) From the former winemaker at Mouton-Rothschild, Patrick Léon. 90% Merlot and 10% Cabernet Franc. Rich generous fruit of red currant and plum. Firm tannins. Great short term cellar proposition.

2005 Château de La Dauphine, Fronsac (\$29.99) Marked improvement in quality at this estate since it changed hands in 2000, and much subsequent investment in the vineyard and winery. Like the other wines featured, it's mostly Merlot with a small percentage of Cabernet Franc. Easily the richest and most generous fruit of the three. Full-bodied, dark, concentrated. Drink or hold.

Two other wines of note:

2005 Dubourg, St-Emilion (\$17.99) From a tiny estate (2.5 hectares) about 4 kilometers southwest of the town of St-Emilion. 80% Merlot, 20% Cabernet Franc. 100% new oak. Lush, soft texture. Rich, plummy fruit. Our best buy in St-Emilion under \$20.

2006 Château Marjosse, Bordeaux (\$14.99) Neither Right Bank nor Left, this wine originates in the Entre-Deux-Mers, a frequent source of great value in both red and white Bordeaux. This property is owned by Pierre Lurton, the director at Cheval Blanc. 55% Merlot, 35% Cabernet Sauvignon, 10% Cabernet Franc, Malbec and Petit Verdot. Solid fruit with good structure. A great introduction to the 2006 vintage.

Jeff Garneau

"I found lots to like from the 2006 vintage, with many wines showing good fruit density, nice balance and firm, ripe tannins."

"The 2005 Maybe Vieil is astonishingly good quality at an amazingly low price."

“Though this sort of wacky heat is uncommon, it is also appealing if only for the fact that it makes drinking rosé in the middle of winter sensible—hell, even a thing of necessity!”

Wine 101: Wintertime Rosé

It is the middle of winter as I write this article. Looking out the window I see a blue sky, the kind of blue generally reserved for promotional pictures of Greek island tours. It is also 83 degrees outside. It was 82 yesterday (brrr), and will likely hit 90 tomorrow. In case you were wondering, I am not living in the Southern Hemisphere, just regular old Southern California, and though this sort of wacky heat is uncommon and more than a little foreboding, it is also appealing if only for the fact that it makes drinking rosé in the middle of winter sensible—hell, even a thing of necessity!

K&L stocks dozens of wonderful rosé wines in the summer. At the moment, the selection is a little more skeletal. Luckily there is one fantastic Rhône rosé in good supply that is just the thing for the dog days of February and March. Sure the southern Rhône Valley is best known for its big and hearty Grenache-based reds—high alcohol, beefy numbers from Châteauneuf-du-Pape and Gigondas. But just next door to these famous wine towns is the little hamlet of Tavel where red wine is not only unheard of, it is actually against the law! Well, ok, not unlawful maybe, but the only kind of wine that can carry the Tavel A.O.C. is rosé. Grenache is still king here, which results in a muscle-bound rosé, if you can imagine, wine meant for serious food, not just sipping poolside.

“Next door to these famous wine towns is the little hamlet of Tavel where red wine is not only unheard of, it is actually against the law!”

The 2007 Tavel Rosé, *Cave de Tavel “Lauzeraies”* (\$10.99) is brimming with wild strawberry and citrus fruit, with a note of pomegranate and a spicy hint on the finish. This much fruit might grow tiresome on the palate, were it not for that balancing layer of acidity that holds everything in check and calls for lusty Provençal cuisine. Drink this Tavel alongside black olives, and you will have an epiphany. Or a revelation. Or some other really big emotional reaction. Even if you live in Minneapolis instead of Los Angeles, the combination of briny, salty, earthy olives and the “Lauzeraies” will do much to brighten your palate and take the sting out of your real-life wintery winter.

Elisabeth Schriber

MARCH EVENTS CALENDAR

SATURDAY TASTINGS

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

March 7: Alsace and the Loire. Just in time for Spring, the aromatic whites and the exciting reds of these two regions will be featured to tempt the palate.

March 14: Small production wines. Try some ultra-small boutique producers that are both unique and difficult to find.

March 21: Bordeaux. In SF and Hollywood we’ll highlight the 2006 vintage. In RWC, we will taste a vertical from Ch. Verdignan and Ch. Coufran. \$20 per person.

March 28: Big Southern Rhône Tasting. We will pour six CdPs from the 2005 vintage including Chante Cigale VV, Clos des Papes, Domaine St Prefect Favier, Beaucastel and Beurenard’s Cuvee Boisrenard, as well as the 1998 Montfaucon from magnum and the ‘05 Gigondas Moulin de la Gardette “Cuvée Ventebren.” \$40 per person. Space is limited.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

March 5: Cliff Lede; March 12: Silver Oak & Twomey;
March 19: Uvaggio Vineyards; March 26: Domaine Carneros

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

March 6: Kingston Family Vineyards (Chile);
March 13: Burgundy; March 20: Beer;
March 27: Gritsch-Maritius (Austria)

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

March 5: Germany and Austria featuring Wine Wise;
March 12: Rhône Rangers featuring Stolpman and Piedrasassi
March 19: Spain with Regal Wine Co; March 26: Wine 101

Coming Up:

Signatory Whiskey Tasting, Hollywood, March 24, 2009 from 7-9 p.m at Blue Palms Brewhouse. Ed Kohl will pour nine of the finest single barrel scotches. Very limited space! Parking available at K&L. \$40 per person, includes light appetizers.

10th Annual Whiskies Of The World Expo Saturday, March 28, 2009 at the San Francisco Belle at Pier 3, the Embarcadero in San Francisco. Tickets can be purchased at www.celticmalts.com. Come join us and experience some of the world’s greatest whiskies.

Wednesday, April 22, 2009 Dinner and Tasting of 2006 Drouhin vintage with Laurent Drouhin. Contact Keith Wollenberg for more information.

April 23, 2009 (Hollywood) and April 25, 2009 (SF Bay Area) Dinner and Tastings with Gildas d’Ollone of Ch. Pichon Lalande and Hubert de Bouiard of Ch Angelus. More info coming soon.

Saturday, May 9, 2009 in Hollywood, A Special Tent Tasting of California wines from the Central Coast to Benefit the Hollywood Police Activities League, from 2-5 p.m. Please join us for a special tent tasting and silent auction organized to support this important community organization. More information online. Price TBA.

TOP QUALITY *Tiny Negociant*

Many of our customers have been enjoying the excellent Champagnes from De Meric for a long time. We have been importing these wines directly for seven years, bypassing all of the import company and distributor mark-ups. This has been one of our best relationships for the Champagne category, and many of our customers have visited (and even worked!) at De Meric. Their philosophy is very straightforward: great Champagne is made one way—the slow, hard, old-fashioned way. They love to barrel ferment, and even their most basic wine, the **De Meric Grande Reserve Sous Bois Brut Champagne (\$34.99)** is half barrel fermented. The other half is fermented in stainless steel, separated from the cask half of the cave with a plastic curtain. They keep the two halves apart because the barrel area is kept cool enough to stop malolactic fermentation, while the stainless steel side is encouraged to complete malo. This approach is rare in Champagne; almost everyone in the region is dogmatic on this point. It is composed of 80% Pinot Noir, 15% Chardonnay and 5% Meunier, and is very bold and assertive, like the wines of their neighbor, Bollinger. Their excellent **1999 De Meric Vintage Sous Bois Brut Champagne (\$49.99)** is one of the real secrets of our stock, with all of the power of the non-vintage but with much more complexity as well as an extra element of grace and elegance. It is refreshing for me to offer a current-release vintage that's 10-years-old and so reasonably priced, especially when the wine is this good! It is a blend of 70% Pinot Noir and 30% Chardonnay and completely barrel fermented. Look for flavors of cream and bread dough and just a touch of vanilla from the old oak barrels. This wine should keep very well over the next 10 years or so, gaining a nutty, mellow flavor with time. If you are already a fan of De Meric, please inquire about the small allocations of **2002 De Meric Blanc de Blanc Sous Bois Brut Champagne (\$39.99)**, which is all Bonville Chardonnay, the **2002 De Meric Cuvée Rene Millesime (\$99.00)** and **De Meric Cuvée Catherine de Medicis Brut Champagne '95/'96 (\$89.99)**. These wines are very limited and should be arriving in late April. I strongly advise getting on the waiting list early, either online or by dropping me a note at garywestby@klwines.com. A toast to you!

Gary Westby

Michel MY BELLE!

As I was pondering what to write up this month, I scanned my shelves in the San Francisco store and there it was: our full line of Champagne from Bruno Michel was staring me right in the face. We have carried these bubbly for quite a while now, and I have been a fan of them since they started coming in, yet I have never written a word about them! So, now is the time to talk about these wonderful Champagne that I, many of our customers, and our staff enjoy.

The **NV Bruno Michel Blanche Brut (\$29.99)** is seriously underpriced. The fruit comes from the villages of Pierry and Moussy, which are quite close to Epernay. This area produces some wonderful lots of Pinot Meunier. Bruno Michel has 37.5 acres, of which five acres are biodynamically farmed, while the remaining lots are organic. It is a blend of 53% Pinot Meunier and 47% Chardonnay. Seventy percent of the juice is from the 2004 vintage with 14% from 2003 and 16% from 2002. It has a very lean dosage of 9 grams per liter. This works extremely well with the Meunier, as it gives it a hint of minerality and a nice crisp finish. Once opened, the nose is greeted with crisp apple and spice aromas with a touch of toast. In the mouth, there are carryover apple flavors with a touch of nutmeg and pear. Rich and full, with elegant structure and balance. Periodically, we receive half bottles and magnums of this Champagne, so keep your eyes peeled!

“We have carried De Meric’s bubbly for quite a while now, and I have been a fan of them since they started coming in. Now is the time to talk about these wonderful Champagne that I, many of our customers and our staff enjoy.”

Also available is the recently released **Premier Cru Blanc de Blancs Brut (\$44.99)**. The fruit for this wine comes from a single vineyard in Pierry, from the “Les Brousses” parcel. This particular parcel was planted in 1964 from un-cloned vines. It is composed of the 2004 and 2005 vintages of 100% Chardonnay (naturally!), and is 100% barrel fermented in old oak. For a Blanc de Blancs, it has a fairly rich nose of apples, minerals, light bread dough and citrus. On the palate there are flavors of green and golden apples, cream, nectarines and minerals. Yum! Truly different, yet classic! We also carry varying vintages of **Bruno Michel’s Cuvée Clement Blanc de Noir Brut**, which our staff, particularly San Francisco’s “Captain” Kirk Walker, love. Keep an eye out for those as well. They never disappoint. Enjoy! Enjoy! Enjoy!

Scott Beckerley

“Many of our customers have been to visit (and even worked!) at De Meric. Their philosophy is very straightforward: great Champagne is made one way—the slow, hard, old-fashioned way.”

“We also carry varying vintages of Bruno Michel’s Blanc de Noir, which our staff, particularly San Francisco’s “Captain” Kirk Walker, love.”

JIMMY C'S VIEW *Down Under*

When the Rhône meets Oz:

2006 Hewitson "Miss Harry" Rhône Blend Barossa Valley South Australia (\$21.99)

Outside of France no one can produce the Southern Rhône style blend any better than the Aussies. Australia is home to some of the oldest vines on the planet, producing wines of great depth and character. Dean Hewitson uses fruit from dry-farmed vines that date back to the late-1800s to make this wine, which really delivers at this price point. The three varieties are fermented separately on their skins before finishing alcoholic and malolactic fermentation in old French barriques. The wine then spends 10 months maturing in the same barrels without racking. I've tasted with Dean annually for the last seven years, trying the wine from the different barrels from various forests that he uses as a subtle spice rack. The 2006 vintage is a blend of 47% Grenache, 47% Shiraz and 6% Mourvèdre. The bouquet offers bright aromas of smoky black raspberry, red berry, grilled meats, cedar and a hint of leather. On the palate, the wine is juicy with seamless balance that presents the complex set of flavors accented by a note of mocha that has great texture and superb length. James Halliday gave this 94 points and *Tanzer's IWC* gave it 91 points, saying that it: "reminds me of a suave Châteauneuf-du-Pape."

2007 d'Arenberg "Laughing Magpie" Shiraz-Viognier McLaren Vale South Australia (\$18.99) If the "Miss Harry" represents the Southern Rhône style of wine being made in

Australia, the Laughing Magpie takes us north to Côte Rôtie with a blend of 90% Shiraz co-fermented with 10% Viognier. 2007 in McLaren Vale was the earliest vintage on record due to extreme drought conditions. The dry conditions, along with cool spring temperatures, affected the vines' fruiting and canopy development, producing reduced bunch size, bunch weight and berry size. Many of the producers' crops were down 30%-60% in this vintage. Fortunately, as the vintage was beginning, there was 50 millimeters of rain that provided enough ground moisture to allow the grapes to ripen in a stress-free state. This gave fruit that came in at lower alcohol levels and good acidity. The grapes are gently crushed and co-fermented in headed down open-top fermenters where the traditional foot-treading in wader-clad feet takes place. After 12 months of maturation in French and American oak barriques, declassified "Dead Arm" Shiraz (their flagship Shiraz) is blended in to balance the level of Viognier in the final assemblage. The 2007 Magpie has a bit more lift than the 2006, with floral notes in the nose and elements of boysenberry, red berry, red licorice, cedar and a hint of apricot. On the palate the wine has more upfront fruit than the 2006, with more elegance and good supporting acidity. The tannins are very fine with very good balance and a long persistent finish.

Jim Chanteloup



Southern Hemisphere

THREE STIMULUS PACKAGES WE CAN BELIEVE IN

2007 Thorn-Clarke "Terra Barossa" Shiraz Barossa Valley South Australia (\$11.99) "No one can do exactly what we do. Our dirt is unique." Derek Fitzgerald, winemaker at Thorn-Clarke understands the indigenous truth of the unique, baked-in Barossa terroir, a crisscross region of low-fertility soil types that yield high-quality fruit and possess perhaps the oldest, pre-phylloxera, un-grafted Shiraz vines in the world. From this arid, warm-climate region, Fitzgerald and his team carefully blend batches from different parcels to create a wine of considerable depth at this or any price, with a core of sweet black primary fruit softly yielding to touches of chocolate, eucalyptus and coffee.

2007 Neil Ellis "Sincerely" Sauvignon Blanc South Africa (\$9.99) "I'd like to put the fun and passion back into wine." In Sincerely, cool-climate expert and innovative winemaker Neil Ellis has done exactly that by fashioning a precision Sauvignon Blanc that confidently expresses itself in a tantalizing, mineral tongue of almost Sancerre-like dimensions. Born of optimal fruit sourced and handpicked from selected sites in the Jonkershoek district of Stellenbosch, this crisp white embraces the palate with its thirst-quenching flavors of white grapefruit, fig blossom, herbals and gooseberry. If South Africa and its innovative cadre of winemakers continue to produce Sauvignon Blanc in this sophisticated, elegant style, it will soon compete with both Sancerre and New Zealand for prominence in the new century.

"I'd like to put the fun and passion back into wine...Neil Ellis has done exactly that by fashioning a precision Sauvignon Blanc."

2004 Brokenwood Sémillon, Hunter Valley (\$9.99) "My wine cellar of today houses more Hunter Valley Sémillon than any other white wine, Australian or imported." Famed Australian wine writer James Halliday formed Brokenwood way back in 1970 with two fellow solicitors from Sydney, John Beeston and the late Tony Albert. Their first vintages were Cabernet Sauvignon and Shiraz, but they soon realized the incredible potential that lay in the ancient seabed and loam soils of the lower Hunter Valley for fine, ageworthy white wines, especially those made from the Sémillon grape. With that in mind, they hired their first real employee in 1983, winemaker Iain Riggs, who within just 20 years elevated the Brokenwood Sémillon to world class status, as a wine of great character, flavor with the innate ability to age gracefully for two decades or more. The delightfully-unoaked 2004 Sémillon, with alcohol levels hovering at a mere 10.5%, will promise great things for those willing to wait. And at this uncanny price, a case will be a great investment for the future!

John Majeski

“I simply drink more Pinot Noir than anything else when I’m at home, beer and whiskey notwithstanding.”

Brick’s Backyard Picks **PINOT TIME!**

The question is not so much when, but when is it *not* Pinot time in my house. I simply drink more Pinot Noir than anything else when I’m at home, beer and whiskey notwithstanding. But as most of you now know, Pinot ain’t cheap, and good Pinot can really put a dent in our ever-shrinking wallets. The good news is that I’ve found some gems that I think everyone can enjoy and, most importantly, afford.

The first of these wines is the **2006 Loma Prieta Central Coast Pinot Noir (\$15.99)**. This is the kind of Pinot that doesn’t take too much thought, it simply just tastes good. Full of bright Bing cherry and summery wild berry fruit, this is a total crowd-pleaser. Add some notes of mint, mushroom and saffras and this seems to have more complexity and dimension than the vast majority of inexpensive Pinots out there.

Another tremendous deal that we found recently is the **2006 Savannah Chanelle Russian River Valley Pinot Noir (\$25.99)**. For full blown Russian River Pinot we haven’t seen a better deal since the 2006 Alcina Pinot came down the pike a few months ago. This has all the hallmarks of the region with velvety black cherry, green tea and cranberry on the nose. And it has the wonderful texture that all great Russian River Pinots exhibit, with a pleasing and purely fruited nature. Gobs of pomegranate, orange flesh, strawberry and clove come at you in waves, washing over your palate and leaving a sense of complexity rarely found in today’s moderately priced Pinots. This is one that you can drink by the bottle without any reservations.

Finally we come to the **2007 Roessler “Blue Jay” Anderson Valley Pinot Noir (\$29.99)**. I know \$30 isn’t exactly a value for a bottle of wine, but is sure is for Pinot these days, especially when it is as good as what is in the bottle here. Coming from two of the most famous and expensive vineyards in Anderson Valley, Savoy and Hein, this is a special wine that is not only good now but will be great in the future. This really shows off the forest-like aromas that the region’s Pinots are known for. Pine needle, Trumpet and Hedgehog mushrooms and an understated cassis note complete the expressive nose. Sweet, but in a natural way, this wine seems to have plenty of baby fat now with all of its

blueberry muffin-like flavors and creamy texture. But I’ll bet you dollars to doughnuts that this develops into something so much more complex and interesting than what it is now, and you know how much I like doughnuts.

Please feel free to contact me with questions about Pinot or other domestic wines at: bryanbrick@klwines.com

Bryan Brick

THE RHÔNE’S ROCK STAR WINES

Though we enophiles may dream of 12-course feasts with a wine paring for each course, it is more likely to be the case with a large event that the wine offering must be narrowed down simply to a red, a white and a sparkler. The task of selecting the perfect wines for your party may seem daunting, but with the right attitude it can be a fun and creative way to express your individuality and taste, as well as ensure that your guests are happy. With K&L as your source, you don’t have to be a rock-star to entertain like one!

Planning a wedding or other reception with a sit-down dinner for 2009 or 2010? No problem. Enter the **2007 Costieres de Nimes Blanc Château Grand Cassagne “Cassanus” (\$10.99)** and the **2006 Costieres de Nimes Rouge Château Grand Cassagne (\$10.99)**, a duo from the Southern Rhône that really work a room. The “Cassanus” is a charming, aromatic white made from a blend of Roussanne and Marsanne. Sweet herb notes on the nose, a fruity palate accented by a little oak spice and zippy acidity make this white refreshing and crisp as an aperitif, but also weighty enough on the palate to pair with a broad range of foods, even salads and creamy soups. The 2006 Rouge is equally sumptuous, made from a blend of 55% Grenache and 45% Syrah. Robust, with ripe, darker fruit tones and hints of that classic Syrah smokiness, bound by fine tannins, this wine makes a seamless transition first courses to main. It is tasty to the novice, compelling to the aficionado and will complement a range of meat and vegetable dishes, even chocolate cake.

“The task of selecting the perfect wines for your party may seem daunting, but with the right attitude it can be a fun and creative way to express your individuality and taste, as well as ensure that your guests are happy.”

We all know it wouldn’t be a party without bubbles, but shopping for a quality sparkler that doesn’t blow the budget can be a headache on its own. Enter the Maison Antech sisters: **NV Blanquette de Limoux, Antech “Cuvée Françoise” (\$11.99)** and the **2006 Cremant de Limoux, Antech “Cuvée Eugenie” (\$13.99)**. The “Cuvée Françoise,” composed of 90% Mauzac and 10% Chardonnay, is the lighter of the two, a spirited, fruity sparkler, traditional to the region of Limoux, with a distinctive flavor of white pear. The “Cuvée Eugenie,” 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac, is more elegant and toasty, with a richer, creamier palate, bright citrus flavors and a gorgeous bead. I’d choose the “Françoise” for a daytime event, the “Eugenie” for an evening gala, but that’s just me. Both make a lasting impression in terms of flavor and balance, and sparkle star-bright in the glass. Too bad they don’t do the dishes too!

Chiara Shannon

“People in the domestic wine industry have many interesting “former” occupations—former Wall Street trader, former race car driver, former surgeon—but I can think of only one former syndicated DJ: Scott Paul Wright, a.k.a. Shadow Stevens.”

“This wine is pretty from nose to palate. It has to be one of the best Cab/Syrah blends I’ve tasted.”

Doug Davidson’s **NORTHWEST CORNER**

Here in the New World, people who want to make great wine don’t have the option of being born with a name like Bize-Leroy or Leflaive and just inheriting the family business. New World pioneers often have to make a living in another area before they can follow their hearts into winemaking. As a result, people in the domestic wine industry have many interesting “former” occupations—former Wall Street trader, former race car driver, former surgeon—but I can think of only one former syndicated DJ: Scott Paul Wright, a.k.a. Shadow Stevens, who worked in the radio and music industry for 30 years before getting into the wine business. Wright began making Pinot under the **Scott Paul** label in Oregon in 2000, but it was not until 2004 that he left his “day job” as Managing Director of Domaine Drouhin, to make his own wine full time. His wines have continued to gain a loyal following and critical acclaim, and we’re thrilled to be offering two of the three Pinots he currently produces: the 2006 Scott Paul Le Paulée and the 2007 Cuvée Martha Pirrie.

Named after Wright’s daughter, the **2007 Cuvée Martha Pirrie (\$23.99)** is the youngest and best priced of the Scott Paul wines. It is an especially great value as the fruit comes from the highly esteemed Willamette Valley properties of Maresh, Ribbon Ridge and Momtazi. As with all the Scott Paul wines, minimal intervention is the key—all wild yeasts with natural malolactic fermentation and no additives, create a refreshing 13.1% alcohol. This bright young beauty shows crisp aromas of cranberry and raspberry, and fills the mouth with flavors of summer berries and perfectly balanced acidity. While this delicious wine is ready to drink now, it will also improve over the next two or three years.

Taking its name from the annual harvest festival in Burgundy, the **2006 Scott Paul Le Paulée (\$29.99)** is a richer, more complex wine. It combines fruit from the acclaimed Ribbon Ridge, Momtazi, Stoller, and Shea vineyards, and also follows the less-is-more philosophy: natural fermentation, no enzymes, bottled un-filtered and unfined. This wine shows aromas of sweet red cherry fruit and a touch of cinnamon spice. On the palate, this elegant wine has a smooth, velvety texture and raspberry fruit, with a long, lingering finish. Drink it now, or enjoy it over the next four or five years.

Doug Davidson

BOUTIQUE CORNER

Let America be America again. Let it be the dream it used to be.

Let it be the pioneer on the plain seeking a home where he himself is free.

(America never was America to me.)

Let America be the dream the dreamers dreamed—Let it be that great strong land of love where never kings connive nor tyrants scheme That any man be crushed by one above.

(It never was America to me.)

O, let my land be a land where Liberty Is crowned with no false patriotic wreath,

But opportunity is real, and life is free, Equality is in the air we breathe. O, let my land be a land where Liberty

Is crowned with no false patriotic wreath, But opportunity is real, and life is free,

Equality is in the air we breathe. (There’s never been equality for me,

Nor freedom in this “homeland of the free.”)

From “Let America be America Again” by Langston Hughes

A new year, a new president and a new winery that we are proud to be featuring at K&L:

The **2005 Buon cristiani Family Winery O.P.C. Napa Valley (\$38.99)**, a blend of 42% Cabernet Sauvignon, 36% Syrah, 15% Merlot and 7% Malbec. This wine is pretty from nose to palate. On the nose is a beautiful balance of red and black fruit with just a hint of white pepper. The palate has bright cherry, cassis and plum, with lovely Asian spice and just a hint of cinnamon. This wine is ripe yet structured. A light, balanced smokiness prevails throughout. The fruit is sourced from some of the most respected vineyards in the Napa Valley such as Caldwell, Stagecoach, Bennett and Hyde. It has to be one of the best Cabernet/Syrah blends I’ve tasted.

Mike Jordan

TREY'S Odds & Ends

2007 Pomelo California Sauvignon Blanc

(\$8.99) The Pomelo is made by noted Sauvignon Blanc winemaker Randy Mason of Mason Cellars. It offers subtle hints of grapefruit and floral nuances in the nose and mouth along with honeysuckle and vanilla. 5% barrel fermentation, 95% cold tank fermented.

2007 Patz & Hall Napa Chardonnay (\$33.99)

This is the 20th vintage of Patz & Hall's Napa Valley Chardonnay and easily among the best of them. The 2007 vintage combines fruit sourced predominantly from Lee Hudson's famed Hudson Vineyard in the Carneros, but also from Garvey Vineyard in Oakville and from Antinori Vineyard at the top of Atlas Peak. I love the rich round creamy texture of this wine, which is all held together with wonderful acidity and freshness.

2005 Aia (Miner Family Vineyards) Napa Red

(\$24.99) Produced by Miner Family in Napa, the Aia's blend includes 63% Cabernet Franc, 17% Cabernet Sauvignon, 17% Merlot, 2% Malbec and 1% Sangiovese. This unique wine shows layers of blackberry fruit, red cherries, tobacco, minerals and cedar. It is a firm wine that will

stand up to big meat dishes. It is aged in 50% new oak for 20 months and the fruit is sourced from three vineyards in Napa: Oakville-Garvey Vineyard, Ed & Norma's Vineyard and Stagecoach Vineyard.

2005 St. Clement Napa Valley "Oroppas"

(\$44.99) St. Clement's Oroppas is a blend of Cabernet Sauvignon, Merlot and Petit Verdot. This wine is rich and lush in the mouth with tons of extracted blackberry and black cherry flavors that are silky and ripe. Hints of vanilla, spice and tobacco finish this wine off. 91 points Robert Parker and 90 points from the *Wine Spectator* doesn't hurt either!

2006 Caymus "Special Selection" Napa

Cabernet Sauvignon (\$159.00) I tasted this again the other day and it is showing wonderfully. If you are looking for a young, full throttle Cabernet, this is a good choice. Basically a cult wine at a below cult wine price! Obviously still young, if you can hang on to this for a few years the tannins should round out nicely.

Trey Beffa



Domestics

HOLLYWOOD HOT PIX *The Central Coast's Rhône Rangers*

This month we are focusing on the wines from the Rhône, but there are also some incredible domestic wines inspired by the Rhône's quality and diversity. The following producers represent the best of California's Central Coast. They are all small producers that have each embraced these varietals as their passion. These wines are their focus, not just another wine in their portfolio.

It's no secret to our clients at the Hollywood store what a big fan I am of the wines from Stolpman Vineyards. I wrote up the **2006 Stolpman Vineyards Estate Syrah (\$26.99)** in the fall of last year, but I recently had a chance to revisit this wine. It is developing nicely, becoming more integrated in the bottle, and it is showing more of its violet and blackberry overtones. Just coming in is the **2006 Stolpman "Hilltops" Estate Santa Ynez Syrah (\$39.99)**. This is the "special" bottling from the estate and it represents one of the closest approximations to a Côte Rôtie in California that you will find. More dense and opulent than its sibling, the Hilltops is rich, opaque and yet refined. Lots of black fruit, smoke, spice and fig. One of the most unique wines from the winery is the **2007 Stolpman "L'Avion" Estate Santa Ynez White (\$31.99)**. It is a blend of 90% Roussanne and 10% Viognier. It is rich, dry and layered with honeysuckle, yellow plum fruit and a terroir character that is sorely lacking in so many California whites. This definitely has the feel of a Southern Rhône white. With 94 points from Robert Parker though, this wine will not last long in our stores.

Mark Chesebro, the former winemaker for Bernardus, is one of those small estate farmers who "gets it." He believes in wine and its complementary placement with food. He also believes in value. His 2005 **Chesebro "Cedar Lane Vineyard" Arroyo Seco Syrah (\$14.99)** has great spicy qualities with roasted fig and blackberry compote flavors. It is more of a medium- to full-bodied style with great structure. Serve it with a nice firm sheep's milk cheese (Mark makes his own) with some dried currants or a little blackberry jam; it will accent the flavors of the wine perfectly and bring out all of its glorious smoky spice. Or, try it with a little fire-roasted leg of lamb marinated in mustard and herbs, the perfect dish for that spring lamb just hitting the market. This wine awakens the palate and says feed me. Killer bargain!

Morgan Clendenen of Cold Heaven makes the BEST Viognier in the state of California. That's right the BEST! Her wines are crafted with an unerring eye for detail and the inspiration of the Rhône Valley's Condrieu region really sings through. There are the floral and tropical aromatics that are the hallmark characteristics of the varietal, but this wine is far more refined with vibrancy and structure that are usually lacking in California Viognier. The **2007 Cold Heaven Santa Rita Hills Viognier (\$24.99)** is one of the few Viogniers that I can pair with food. I see this wine working well with steamed mussels with chorizo or mango and crab ceviche—the vibrancy and weight will stand up to the heat and accent the characteristics of fruit.

Keith Mabry

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



LOIRE/ALSACE

2007 Franck Millet Sancerre "Insolite"* \$21.99

This is the reserve cuvée, made from Millet's chalkiest limestone soils. There is a long maceration at very low temperatures to extract as much flavor and tannin as possible. The resulting wine is charged with mineral and stony flavors, is very intense and full of bright citrus notes, and due to the amazingly warm and ripe vintage, is quite soft, with layers of rich fruit. Ready to drink now and over the next 3-5 years.

2007 Huët Vouvray Le Haut-Lieu Sec* \$29.99

A fabulous dry white with tons of minerality. The 9-hectare Le Haut-Lieu provides extremely deep limestone and brown clay soils that give the wine a richer, rounder character, deep nuances of stone fruit and a juicy finish.

2007 Gerard Boulay Sancerre Chavignol Clos du Beaujeu* \$29.99

The Clos de Beaujeu (from a vineyard of 0.75 hectares) is fermented in barrel and bottled without filtration. It represents all that is great about Sancerre—freshness, minerality and acidity—with fascinating richness and complexity and a long, vibrant finish.

2007 Huët Vouvray Le Clos de Bourg Moelleux* \$49.99

A delicious sweet dessert wine that is perfectly balanced. Le Clos du Bourg is made up of a fairly thin soil, roughly three feet deep, and laying directly on top of inactive limestone; the wines are loaded with structure and power. Unreal textural sensation with vibrant acidity and a long, long finish.

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

Composed of Pinot Noir, Chardonnay and Pinot Blanc. This is bright and refreshing, with a fine bead, creamy texture and just a hint of toast.

2006 Charles Baur Pinot Noir* \$16.99

The 2005 Baur Pinot Noir is a wonderful example of what this region can do with Pinot. It is not a heavy wine, granted, but it is not at all thin, lean or diluted tasting, either. Its light- to medium-bodied palate impression and dark cherry and foresty aromas, along with the zippy acidity at the end, make this so yummy with food.

CHAMPAGNE

Billecart-Salmon Brut Rosé* \$69.99

We have finally gotten a decent supply of this great bubbly. 90 points from both the *Spectator* and Parker's *Advocate*, which says: "The NV Brut Rosé is especially full-bodied in this year's version, which is based on 2005. Gorgeous notes of freshly cut flowers, raspberries, spices and minerals flow from this delicious Champagne. The wine possesses outstanding harmony, particularly in the way the fruit carries through to the long finish."

Baron Fuente Esprit Brut* \$39.99

The Esprit has a very high quality sourdough toastiness arrived at honestly from long aging on the lees. It is round and easy to drink with flavors of hazelnuts contrasting its nice citrus zip. The perfect thing to serve for an elegant aperitif at an important dinner party! (Gary Westby, K&L)

1996 Desbordes-Amiaud Premier Cru Brut \$49.99

This wonderful Blanc de Noir is made exclusively from Pinot Noir grown on the family's estate in Ecuil, a Premier Cru on the "Petite Montagne." It has a dark hay color, with a very generous nose of brioche, porcini mushroom and savory, smoky Pinot fruit. On the palate it is very concentrated with an ultra long, pure, driven 1996 finish.

WHITE BURGUNDY

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

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

Cremant de Bourgogne, Domaine Voarick* \$16.99

A sparkling wine of brightness with fine bubbles and a lovely finish. If you love Champagne but are trying to keep down costs (or simply want to enjoy it more often without breaking the bank), this is one sparkler you must try. Only K&L's direct import can bring you a bottle-fermented classic of this quality at this price!

2007 Pouilly-Fuissé La Roche VV Dom des Nembrets, Denis Barraud* \$28.99

This comes from the rockiest of Denis's vineyards, thus the name. The 2007 is an amazing wine, with almost Cote d'Or levels of richness, but the character of Pouilly. Toasty oak, but no more than the wine can support. Minerality, but no more than enough to balance the opulence. Leesiness, but no more than that which will balance the focus and drive. Many a producer in Meursault or Chassagne-Montrachet would be delighted to claim this.

2007 St-Aubin 1er Cru, En Remilly, Sylvain Langoureau* \$29.99

This vineyard is one of the best in the village, located immediately adjacent to Chassagne-Montrachet Premier Cru vineyards and a stone's throw from Le Montrachet. This is quite sweet and forward, with a nice thread of minerality running through it. This is drinking very nicely, indeed, and very reminiscent of a Chassagne-Montrachet at a fraction of the cost.

2006 Chablis 1er Cru, L'Homme Mort (Fourchaume), Domaine de l'Églantière \$34.99

90 Points from *Allen Meadows' Burghound*: "A ripe but cool nose of white peach, pear and green fruit aromas merge into finer and more detailed flavors that express more obvious mineral and oyster shell notes on the vibrant and energetic flavors that deliver real finishing intensity. There is more finesse here than with the Fourchaume."

FRENCH REGIONAL/RHÔNE VALLEY

2005 VdP d'Oc Jean-Louis Denois GSM "Les Oliviers"* \$10.99

This delicious Grenache, Syrah and Mourvèdre blend boasts a wonderfully intriguing nose of dark berry fruits, smoke and spicebox. The tannins here are supple, fine grained and beautifully balanced with just the right amount of snappy acidity. Enjoy this southern French red with a variety of Mediterranean inspired dishes including oven-roasted vegetables, roasted pork with ratatouille or a selection of cheeses with a big hunk of fresh bread!

2006 Cremant de Limoux, Antech "Cuvée Eugenie"* \$13.99

50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. This is produced along the lines of *methode champenoise* and spends 12 months on its lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey.

2006 Coteaux du Languedoc Pic-St-Loup Mas Bruguière "La Grenadière"* \$15.99

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



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

2004 Château d'Estoublon, Les Baux de Provence Rouge* \$19.99

A guiding principle of the Château is to craft wines that are delicious, rich and elegant. The 2004 is primarily composed of Grenache and Syrah, and exhibits ripe raspberry aromatics and flavors along with moderate tannins on the finish due to the addition of Cabernet Sauvignon. Supple and fleshy.

2006 Côtes du Rhône, Château de Montfaucon Baron Louis* \$16.99

The 2006 is a blend of Grenache, Syrah, Cinsault, Carignan, Mourvèdre and Counoise. A step up in intensity and length from the regular CdR, the Baron Louis can be enjoyed now, however it will be superb with several years of additional cellar time. Try it with heartier fare. 14% abv.

2005 Cdr-Villages Rasteau, Domaine des Girasols "VV"* \$16.99

This ruby-purple colored gem offers a plethora of red fruits on the nose, with raspberry and cherries bouncing off of earthier, forest floor notes. On the palate, the wine has a long structure with very supple tannins and a deep flavor of wild strawberries. Serve this old vine Rhône red with grilled meats or sweet cheeses. 14.5% abv.

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

Just tasted. This wine has really come around—great meaty aromas and flavors—a fabulous buy. The 2006 is composed predominantly of old vine Grenache, with an average vine age of 80 years! Enjoy this intense red with roast pork, garlic leg of lamb or mushroom lasagna.

2005 Gigondas Moulin de la Gardette "Cuvée Ventabren" \$29.99

Composed of 70% Grenache from very old vines, 20% Syrah and 10% Cinsault, with the latter fermented together. This is a wine that ages gracefully, showing fruit and spice in youth and developing more character and complexity with age as the oak recedes. Open the Ventabren in advance and decant to allow it to breathe—you will not be disappointed! The wine has a beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth of flavor.

GERMANY

2006 Kalinda Niersteiner Riesling* \$12.99

Produced by our friends at Weingut Georg Albrecht Schneider, this wine comes from Nierstein in the Rheinhessen. You will love this Riesling's nose of apricot and peach and its vibrant and refreshing personality infused with the warmth and mineral-tinged smokiness of red slate and an ever-so-slight hint of fruity sweetness.

Kalinda Riesling Sekt Dry* \$17.99

Produced by our friends at Fitz-Ritter. This 100% Riesling sparkling wine is fresh and vibrant with fine bubbles and a creamy mouthfeel underscored by the beautiful stone fruits and snappy acidity we love in Riesling.

SPANISH

2004 Marques de Vargas Reserva Rioja, Spain* \$25.99

This has a hugely spicy, savory nose layered with fresh fennel, black pepper and cigar smoke—the first sign of the seriousness of this wine. Pliable tannins will allow you to drink this early, but really it is meant for the cellar. The flavors of fig, pastis, caramel and tobacco leaf will only get better and more meshed with age. The oak, already perfectly rounded, will continue to bolster all of the fruit here for at least another 7-9 years.

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

Powerful aromas of cherry pie, loam, licorice root and fresh tobacco, this is

inviting stuff. Bursting and full of juicy red and black fruit, this has more flavor than you can shake a stick at: cocoa powder, bay leaf, more tobacco and gobs of perfectly ripe raspberry and blueberry fruit join harmoniously. All this juicy fruit is tempered in the finish with pleasing savory tones of dried herbs and rare steak.

2005 Domini de la Cartoixa "Galena" Priorat, Spain* \$29.99

92 points from Robert Parker's *Wine Advocate*: "Purple-colored, it offers an enticing bouquet of cedar, spice box, earth, mineral, black cherry and black currant. Supple-textured, ripe, and already complex, this easy-going effort is already delivering much pleasure although it will continue to evolve for another 2-3 years. Drink it through 2020."

ITALY

2004 Sesta di Sopra Brunello di Montalcino* (Pre-Arrival) \$49.99

Sesta makes nothing but great wine. Their 2004 is stunningly balanced, rich and graceful; the nose is full of the hillsides of southern Montalcino: spicy, complex and wild. Rich fruit texture, superb palate presence, this wine is really great. This release will surely be highly rated, so reserve your wine early. We get a goodly chunk of every vintage, but since they only make 330 cases it is sure to go fast! This wine will arrive summer 2009.

2004 La Fortuna Brunello di Montalcino* (Pre-Arrival) \$39.99

La Fortuna is about layers of dense fruit, sweet ripeness and intense plum and dark cherry aromatics. It's spicy but not wild with plum and chocolate flavors that coat the palate. This wine is superb, with depth and concentration and a fresh fruit character that's highlighted with hints of earth, spice and mineral. Super deal at this price! This wine will arrive summer 2009.

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 heshe is at least 21 years old.

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

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

Local Delivery Service is also available. Please contact your local K&L.

Please note, there is a 5% restocking fee for returned or cancelled orders.

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



1966-2004 In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

1999 Coufran, Médoc \$19.99

2000 Coufran, Médoc \$27.99

One to drink (the '99 is soft and elegant) and one to age in the cellar.

2000 de Moulin-à-Vent, Graves* \$16.99

Old school and extremely delicious—buy it.

2000 Ducluzeau, Lustrac* \$19.99

Owned by the Borie family of Ducru fame, this wine is 90% Merlot and quite soft for a Lustrac. Toasty aromas—sweet fruit. Bargain!

2000 Verdignan, Médoc* \$21.99

Outstanding old school value packed with fruit.

2001 Cantelys Rouge, Pessac* \$21.99

Soft, toasty and elegant—a little SHL.

2001 Coufran, Médoc \$19.99

2001 Marbuzet, St-Estèphe* \$29.99

Best ever. Made by the Cos crew; rich and round and elegant. Just served at Jack Mariani wedding reception—stunning!

2001 Verdignan, Médoc* \$14.99

Delicious wine—what a bargain! Big style wine in soft style vintage. Perfect.

2003 Belle-Vue, Haut-Médoc* \$19.99

You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick.

2003 Clarendelle, Vin de Bordeaux \$14.99

From the folks at Haut-Brion—quite nice.

2003 Clarke-Rothschild, Lustrac \$29.99

2003 Coufran, Médoc (375ml) \$10.99

2004 Brown Blanc, Pessac \$24.99

Great acid and superb balance.

2004 Cantelys Rouge, Pessac* \$19.99

Outstanding value wine; classic style.

2004 Clos d'Oratoire, St-Emilion \$29.99

90 points *Wine Spectator*: "Silky tannins and a mineral, chocolate and tea aftertaste. Complex and subtle. Better than the 2003."

2004 Clarke-Rothschild, Lustrac \$19.99

One of best values in the store! Elegant.

2004 d'Aiguilhe, Castillon \$24.99

2004 Fleur de Boüard, Pomerol \$19.99

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

2004 Fugue de Nenin, Pomerol \$19.99

2004 Lalande-Borie, St-Julien \$21.99

Delicious wine. Classic style.

2004 l'Avocat Rouge, Graves \$19.99

One of Ralph's picks—brilliant!

2004 les Allees de Cantemerle \$16.99

2004 La Vieille Cure, Fronsac \$24.99

2004 Malmaison, Moulis* \$12.99

According to the *Wine Spectator*: "Light spice and berry aromas follow through to a medium-bodied palate; fine tannins and a fresh finish."

2004 Paloumey, Médoc \$14.99

A property to watch in future—this wine is classic in style with fine fruit flavors. A definite pick by Clyde. Cellar worthy, too.

CLASSIC WINES

1966 Lafite-Rothschild, Pauillac \$399.00

1970 Beychevelle, St-Julien \$199.00

1970 Palmer, Margaux \$399.00

95 points Robert Parker.

1975 Pichon-Lalande, Pauillac \$179.00

1979 Pichon-Lalande, Pauillac \$199.00

1981 Grand Puy Lacoste (1.5L) \$199.99

Don't miss this bargain—right from property.

The first great wine from Xavier Borie.

1982 La Lagune, Médoc \$219.00

1982 Potensac, Médoc \$59.95

1982 Pavie, St-Emilion-Fabulous! \$249.00

1985 Coufran, Médoc (1.5L) \$99.99

Stunning value! Just ask Clyde.

1985 Verdignan Rouge, Médoc \$49.99

1986 Larcis-Ducasse (1.5L) \$149.00

1987 Mouton-Rothschild, Pauillac \$299.00

Quite rare; delicious right now.

1988 Lafite-Rothschild (1.5L) \$799.00

1989 Coufran, Médoc \$59.99

1989 Verdignan, Médoc (1.5L) \$119.99

1990 Coufran, Médoc \$59.99

1990 Coufran, Médoc (1.5L) \$119.99

1990 Verdignan, Médoc \$69.99

1990 Verdignan, Médoc (1.5L) \$119.99

1991 Latour, Pauillac \$399.00

Fabulous wine this year—no frost here!

1991 Léoville-Las Cases, St-Julien \$159.99

One of the best of this underrated vintage.

1991 Palmer, Margaux \$169.00

1991 Palmer, Margaux (1.5L) \$329.00

Direct from the property. This is a perfect wine.

Clyde had it three times in the last two months.

1992 Palmer, Margaux (1.5L) \$199.00

1993 Latour, Pauillac \$299.00

1994 Léoville-Barton, St-Julien \$69.99

91 points RP: "The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years."

1994 Mouton-Rothschild, Pauillac \$299.00

91 points RP: "The 1994 appears to be the finest Mouton-Rothschild made following the 1986 and before the 1995's conception."

1994 Palmer, Margaux \$129.99

1995 Pichon-Baron, Pauillac \$119.99

1995 Verdignan Rouge, Médoc \$39.99

1996 Clos du Marquis, St-Julien \$79.99

Fabulous value. New stock just in! Great buy.

1996 Coufran, Médoc \$59.99

1996 Latour, Pauillac (1.5L) \$1,099.99

1996 Lynch-Bages, Pauillac \$199.99

1998 Clinet, Pomerol \$79.00

Superb value!

1999 Cos d'Estournel (1.5L) \$199.00

1999 Haut-Bailly, Pessac \$69.99

This is just simply delicious wine.

1999 Pavie-Macquin, St-Emilion \$89.00

1999 Smith-Haut-Lafitte (5L) \$499.00

2000 Smith-Haut-Lafitte, Pessac \$89.99

94 points RP: "A sensational effort, and the finest wine to ever emerge from this estate..."

2001 Léoville-Barton, St-Julien \$99.00

92 points RP: "...an outstanding offering"

2001 Smith-Haut-Lafitte, Pessac \$69.99

Finesse and elegance. Clyde loves this 2001!

2003 Haut-Bailly, Pessac \$49.99

2003 Latour, Pauillac \$999.00

2003 La Lagune, Haut-Médoc \$39.99

2003 Lagrange, St-Julien \$39.99

2003 Reserve de Comtesse Lalande \$34.99

2003 Smith-Haut-Lafitte, Pessac \$59.99

2004 Latour, Pauillac \$399.00

2004 Léoville-Las Cases (3L) \$599.00

One of *Spectator's* Top 10 Wines of 2007!

2004 les Forts de Latour, Pauillac \$99.00

2004 Pichon-Baron, Pauillac \$69.99

93 points Robert Parker: "An undeniable star of the vintage." Half the price of the 2005.

2004 Reserve de Comtesse Lalande \$33.99

Robert Parker: "Impressively-endowed ...It should...evolve for a decade."



We still have a number of 2005 Bordeaux in stock—this is the vintage everyone wants—but they're going fast. Fortunately, the well-priced, classic 2006 vintage is starting to arrive in stores, wowing everyone who has the chance to try them.

2005 & 2006 BORDEAUX IN STOCK

K&L still has a great selection of wines from the now-legendary '05 vintage and some exceptional, recently arrived '06s.

2005 VALUES UNDER \$30

Bad Boy Bordeaux from Thunevin* \$19.99
Back in and GOOD as ever!

Benjamin de Sansonnet, St-Emilion* \$26.99
Tremendous concentration and depth with layers of black fruit and rich, dark chocolate plus mouthfilling structure and a fine, long finish. Buy enough to stock your cellar.

Busquet VV, Lussac St-Emilion* \$14.99
Nice toasty oak aromas and flavors with black-berries showing through. Great with steak. Decant one hour before serving.

Camensac, Haut-Médoc \$27.99

Carignan Prima, Premières Côtes \$29.99
90 points Robert Parker. A lovely wine. Value!

Clarke-Rothschild, Listrac* \$29.99
This wine was one of the top 100 Bordeaux value wines for 2009. Will go quickly. High score, low price. Magnums available.

Clos d'Eglise, Côtes de Castillon \$29.99
A Castillon star and an incredible value.

Clos Kalinda, St Emilion* \$26.99
Great pedigree—lush and long. Serious wine—our first Kalinda Bordeaux.

Coufran, Médoc \$25.99

Croix de Rambeau, St-Emilion (1.5L) \$43.99

d'Aiguilhe, Castillon (375ml) \$19.99

Domaine de Bouscat, Bord Sup* \$14.99

de l'Estang, Clos Kalinda Cuvée \$19.99
Spicy and rich and quite exotic.

du Glana, St-Julien-Best Buy Clyde \$27.99

Dubourg, St-Emilion* \$17.99
Back in and lovely as ever. A drinker now.

Fourcas Dupre, Listrac \$19.99

Gigault "Cuvée Viva" Blaye \$19.99
Plenty of fruit; great price.

La Tour de Mons, Margaux \$24.99

La Dauphine, Fronsac-90 points RP \$29.99

Lalaudey, Moulis* \$24.99

Lalande-Borie, St-Julien \$29.99

La Parde de Haut Bailly, Pessac* \$29.99
Great cellar candidate. Clyde's style.

Les Trois Croix, Fronsac \$21.99

Malmaison, Moulis* \$24.99

Maurac, Haut-Médoc* \$17.99

Mayne Vieil, Fronsac* \$12.99

Paloumey, Haut-Médoc \$19.99

Perron, Lalande-de-Pomerol* \$19.99

Peyraud, Premier (1.5L)* \$21.99

Puygueraud, Côtes de France \$26.99

Rocher Bellevue Figeac, St-Emilion \$29.99

Roland de Garde Prestige, Blaye* \$17.99

Senejac, Haut-Médoc \$29.99

Soleil, Pussequin St-Emilion \$29.99

St-Hilaire, Haut-Médoc \$17.99

Tour de Pez, St-Estèphe \$24.99

Valrose Cuvée Alienor, St-Estèphe \$29.99

Vieux Château Palon, Montagne* \$19.99
Lively and spicy. Just arrived.

2006 VALUES UNDER \$30

Cantemerle, Médoc *Inquire*
A must-buy. End of story.

Caronne Ste-Gemme, Haut-Médoc \$15.99

Caronne Ste-Gemme (1.5L) \$29.99
Fabulous value—sweet and lovely.

Clarke Rothschild, Listrac \$21.99

Haut Vigneau, Pessac \$14.99
On Top 100 Bordeaux value list for 2009.

Joanin Becot, Côtes de Castillon \$23.99

Le Prieure, St-Emilion \$29.99

Les Tours de Peyrat VV, Blaye \$15.99

Marjosse, Bordeaux \$14.99

Malmaison, Moulis* \$17.99

Seigneurs d'Aiguilhe, Castillon \$15.99

Sweet fruit aromas dominate this wine's nose as well as its palate with a nice background of spice.

2005 CLASSIC WINES

Angelus, St-Emilion \$289.00

Bourgneuf, Pomerol-91 pts WS \$39.99

Brown Rouge, Pessac \$34.99
90 points WS: "...Their best in a long time."

Canon, St-Emilion \$119.99

Canteleys Rouge, Pessac \$31.99
Better than the very fine 2003. Best ever from them. Toasty oak, cassis and red berry fruit.

Chasse-Spleen, Moulis \$39.99

Clos la Madeleine, St-Emilion \$39.99

Clos Fourtet, St-Emilion \$149.99

Cos d'Estournel, St-Estèphe \$249.99

Clos de la Vieille Eglise, Pomerol \$39.99

d'Armailhac, Pauillac \$46.99

Esprit d'Eglise, Pomerol \$39.99

Fleur de Boüard, Lalande Pomerol \$39.99

Haut-Bailly, Pessac \$139.99

Langoa-Barton, St-Julien *Inquire*

Langoa-Barton (1.5L) \$169.00

Langoa-Barton (3L) \$349.00

Lascombes, Margaux *Inquire*

Léoville-Barton, St-Julien *Inquire*

Le Castelet, Pomerol \$34.99

Lynsolence, St-Emilion (1.5L) \$89.99

Lynsolence, St-Emilion \$39.99

Malescot-St-Exupéry, Margaux *Inquire*

Mejeans, Graves (1.5L)-91 points RP *Inquire*

Meyney, St-Estèphe \$31.99

Moulinet, Pomerol \$39.99

Mouton-Rothschild, Pauillac \$699.99

Pagodes de Cos, St-Estèphe \$49.99

Palmer, Margaux \$329.00

Pavie, St-Emilion-100 pt WS \$399.00

Pichon-Baron, Pauillac \$149.99

Pichon-Lalande, Pauillac \$159.00

Pichon-Lalande, Pauillac (1.5L) \$269.00

Pichon-Lalande, Pauillac (3L) \$499.00

Quinault l'Enclos, St-Emilion \$56.99

Rouget, Pomerol \$49.99

Reserve de Comtesse Lalande \$49.99

This is the BEST ever for Comtesse. It tastes like Pichon with Merlot flair. Magnums available.

Sansonnet, St-Emilion \$49.99

Soutard, St-Emilion \$44.99

Soutard, St-Emilion (6L) \$499.99

Soutard, St-Emilion (3L) \$249.99

Simply delicious. The best ever from this property; it's packed with ripe fruit and great structure!

Talbot, St-Julien *Inquire*

2006 BORDEAUX CLASSICS

Clos des Jacobins, St-Emilion \$36.99

Clos Fourtet, St-Emilion \$59.99

d'Armailhac, Pauillac \$37.99

Haut-Bailly, Pessac \$64.99

Haut-Bailly, Pessac (3L) \$259.99

Kirwan, Margaux \$46.99

Kirwan, Margaux (1.5L) \$89.99

Lagrange, St-Julien \$46.99

Lascombes, Margaux *Inquire*

Phélan-Ségur, St-Estèphe \$33.99

Rouget, Pomerol \$33.99

St-Pierre, St-Julien \$54.99

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



CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2004 Arrowood "Monte Rosso"	\$59.99
2004 Ch Montelena "Estate"	\$112.99
2004 Ch St. Jean "Cinq Cepages"	\$49.99
2004 Clos La Chance "Estate"	\$34.99
2004 Freemark Abbey, Napa	\$26.99
2004 Grgich Hills, Napa	\$51.99
2004 Heitz Cellars, Napa	\$39.99
2004 Kathryn Kennedy "Estate"	\$125.99
2004 Lancaster Estate, Alex Valley	\$64.99
2004 Pezzi King "Estate"	\$29.99
2004 Rosati, Mendocino	\$24.99
2004 Signorello Vineyards	\$31.99
2004 Silver Oak, Alexander Valley	\$64.99
2004 Silver Oak, Napa	\$89.99
2004 Stonestreet, Alexander Valley	\$29.99
2004 Valentine "Tory's Block"	\$39.99
2004 Worthy "Sophia's Cuvee"	\$28.99
2005 Aia, Napa	\$24.99
2005 Altamura, Napa	\$69.99
2005 Anderson's Conn Valley, Napa	\$56.99
2005 Antinori "Antica" (1.5L)	\$59.99
2005 Araujo "Eisele"	\$265.00
2005 Benziger, Sonoma	\$16.99
2005 Buoncristiani "O.P.C."	\$38.99
2005 Castle Rock "Reserve"	\$15.99
2005 Ch Montelena, Napa	\$41.99
2005 Ch Souverain, Alex Valley	\$16.99
2005 Cloverdale Ranch, Alex Valley	\$22.99
2005 Donati Family "Paicines"	\$17.99
2005 Far Niente, Oakville	\$119.00
2005 Franciscan, Napa	\$21.99
2005 Genuine Risk, Santa Ynez	\$21.99
2005 Halter Ranch, Paso Robles	\$26.99
2005 Hawk Crest, California	\$9.99
2005 House Wine	\$10.99
2005 Kamen "Estate"	\$74.99
2005 Kathryn Kennedy "Lateral"	\$32.99
2005 Line Shack, Central Coast	\$12.99
2005 Olema, Napa	\$18.99
2005 Raymond Reserve, Napa	\$26.99
2005 Roth, Alexander Valley	\$31.99
2005 Sbragia "Monte Rosso"	\$39.99
2005 Sebastiani, Alexander Valley	\$19.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Slingshot, Napa	\$19.99
2005 Tenacity, Oakville (SWRA)	\$19.99
2005 Terra Valentine, Spring Mtn	\$32.99

2005 Girls in the Vineyard, Red Hills	\$16.99
2005 Two Wives, Napa	\$23.99
2005 Ukiah, California	\$15.99
2006 Ancient Peaks, Paso Robles	\$13.99
2006 Anderson's "Right Bank"	\$54.99
2006 Avalon, Napa	\$11.99
2006 Beau Vigne "Reserve"	\$99.00
2006 Beringer, Knights Valley	\$21.99
2006 Cannonball, California	\$12.99
2006 Caymus, Napa	\$64.99
2006 Cliff Lede, Stag's Leap	\$59.99
2006 Decoy, Napa	\$27.99
2006 Desert Wind "Ruah"	\$13.99
2006 Edge, Napa	\$16.99
2006 ETC, California	\$9.99
2006 Forth "All Boys"	\$19.99
2006 Hedges "Three Vineyards"	\$17.99
2006 Honig, Napa	\$30.99
2006 Leviathan, California	\$47.99
2006 Lewis Cellars, Napa	\$75.99
2006 Louis Martini, Sonoma	\$11.99
2006 Mantra, Alexander Valley	\$19.99
2006 Poppy, California	\$11.99
2006 Robert Mondavi, Napa	\$19.99
2006 Rutherford Ranch, Napa	\$15.99
2006 Sean Minor "Four Bears"	\$14.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99
2007 Fruit Bomb, Washington	\$9.99
2007 Layer Cake, Napa	\$24.99
2007 McManis, California	\$9.99
2007 The Table (Once Wines), Napa	\$25.99
Cain "NV5" Cuvee	\$32.99

MERLOT

2002 Wyatt, California	\$5.99
2003 Ch Ste Michelle "Indian Wells"	\$12.99
2005 Cloverdale Ranch, Alex Valley	\$21.99
2005 Etude, Sonoma Valley	\$24.99
2006 Bogle Vineyards, California	\$7.99
2006 Duckhorn, Napa	\$51.99
2006 Ferrari-Carano, Sonoma	\$19.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 Parcel 41, Napa	\$16.99
2007 McManis, California	\$8.99

PINOT NOIR

2005 Goldeneye, Anderson Valley	\$49.99
2006 Alcina, Russian River	\$15.99

2006 Alfaro Family Vineyards "A"	\$22.99
2006 Alpen Cellars, Trinity County	\$15.99
2006 Anderson Family Vineyard	\$49.99
2006 Brandborg "Bench Lands"	\$17.99
2006 Cambria "Julia's Vineyard"	\$17.99
2006 Dom Serene "Yamhill Cuvee"	\$37.99
2006 Hitching Post "Cork Dancer"	\$24.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Ken Brown, Santa Barbara	\$29.99
2006 Laetitia "Arroyo Grande"	\$34.99
2006 Landmark "Grand Detour"	\$32.99
2006 Loma Prieta, Central Coast	\$15.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Presidio "Estate"	\$15.99
2006 Santa Barbara Crossing	\$9.49
2006 Taz, Santa Barbara	\$17.99
2006 Testarossa "Sleepy Hollow"	\$39.99
2006 Walter Hansel "South Slope"	\$35.99
2006 WH Smith "Maritime"	\$52.99
2006 WH Smith, Sonoma Coast	\$26.99
2007 A to Z, Oregon	\$14.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2007 Brewer-Clifton, Sta Rita Hills	\$41.99
2007 Castle Rock, Willamette Vly	\$10.99
2007 Chehalem "3 Vineyards"	\$24.99
2007 Foley, Sta Rita Hills	\$34.99
2007 George "Martinelli"	\$68.95
2007 Hirsch "The Bohan Dillon"	\$29.99
2007 Loring "Aubaine"	\$41.99
2007 Loring "Clos Pepe"	\$41.99
2007 Loring "Russell Family"	\$41.99
2007 Mark West, California	\$9.99
2007 McManis, California	\$9.99
2007 Melville "Estate"	\$27.99
2007 Melville "Estate-Verna's"	\$22.99
2007 O'Reilly's, Oregon	\$16.99
2007 Owen Roe "Sharecropper's"	\$23.99
2007 Paul Mathew, Russian River	\$31.99
2007 Poppy, Monterey	\$10.99
2007 Rex Hill, Oregon	\$19.99
2007 Westrey, Willamette Valley	\$19.99

SYRAH AND PETITE SIRAH

2004 Caliban Napa Petite Sirah	\$44.99
2004 White Oak, Napa	\$19.99
2005 Barrel 27, Central Coast	\$14.99
2005 Bonny Doon "Le Pousseur"	\$14.99
2005 Kathryn Kennedy, Santa Cruz	\$25.99
2005 Lost Canyon "Stage Gulch"	\$29.99



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

2006 Bogle California Petite Sirah	\$9.99
2006 Copain "L'Hiver"	\$13.99
2006 David Bruce Central Coast PS	\$16.99
2006 Girard Napa Petite Sirah	\$26.99
2006 Qupe, Central Coast	\$14.99
2006 Vinum Cellars "PETS" PS	\$10.99
2007 Beckmen Santa Ynez Syrah	\$18.99
2007 Copain "Tous Ensemble"	\$24.99
2007 McManis California Petite Sirah	\$9.99
2007 Neyers "Old Lakeville Rd"	\$28.99

ZINFANDEL

2005 Boeger "Walker"	\$16.99
2005 Franz Hill, Napa	\$29.99
2005 Little 8 "Von Weidlich"	\$29.99
2005 Mueller "Old Vine"	\$34.99
2005 Plungerhead, Dry Creek	\$15.99
2006 Bogle "Old Vines"	\$9.99
2006 J. Runquist "Z"	\$19.99
2006 Joel Gott "Dillian Ranch"	\$25.99
2006 Kalinda, Napa	\$16.99
2006 Klinker Brick "Old Vine"	\$14.99
2006 Opolo, Paso Robles	\$24.99
2006 Peachy Canyon "Incredible Red"	\$9.99
2006 Ravenswood "Dickerson"	\$29.99
2006 Ridge "Geyserville"	\$31.99
2006 Ridge "Lytton Springs"	\$32.99
2006 Rombauer, California	\$26.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Sobon Estate "Rocky Top"	\$12.99
2006 Terraces, Napa	\$24.99
2006 Tobin James "Ballistic"	\$14.99
2006 Windmill Estates "Old Vine"	\$9.99
2007 Barber Cellars "Mr. Beast"	\$18.99
2007 Dashe, Dry Creek	\$19.99
2007 Foxglove, Paso Robles	\$13.99
2007 Joel Gott, California	\$12.99
2007 Ridge "Three Valleys"	\$18.99
2007 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2005 Ch Ste Michelle "Orphelin"	\$19.99
2005 Domenico Montepulciano	\$19.99
2005 Huber Dornfelder	\$19.99
2005 L'Uvaggio di Giacoma Barbera	\$14.99
2005 Purisima Canyon Red	\$9.99
2006 Paraduxx Red	\$47.99
2006 Talmage "Pija Blend"	\$19.99
2006 Vino Noceto Sangiovese	\$14.99
2007 Folie à Deux "Menage à Trois"	\$8.98

2007 Hey Mambo "Sultry Red"	\$8.99
2007 Orin Swift "The Prisoner"	\$34.99
2007 Skylark "Red Belly"	\$18.99
2007 Tamarack "Firehouse Red"	\$17.99
NV Sean Thackrey Pleiades XVI	\$22.99
The Sherman and Hooker's Shebang	\$15.99

CHARDONNAY

2005 Robert Stemmler, Carneros	\$19.99
2006 Beringer "Private Reserve"	\$29.99
2006 Chalone Estate	\$18.49
2006 Ch Souverain, Alex Valley	\$11.99
2006 Ch Ste. Michelle "Indian Wells"	\$13.99
2006 Cuvaison, Carneros	\$16.99
2006 Dehlinger, Russian River	\$34.95
2006 Ferrari-Carano, Alex Valley	\$23.99
2006 Flora Springs "Barrel"	\$17.99
2006 Fort Ross "Fort Ross"	\$26.99
2006 Hanna, Russian River	\$14.99
2006 Heitz Cellars, Napa	\$16.99
2006 K-J "Vintner's Reserve"	\$11.99
2006 MacRostie, Carneros	\$17.99
2006 Matanzas Creek, Sonoma	\$19.99
2006 Miner Family, Napa	\$27.99
2006 Murphy-Goode, Sonoma	\$12.99
2006 Olivet Lane, Russian River	\$19.99
2006 Pellegrini, Russian River	\$13.99
2006 Ramey, Russian River	\$32.99
2006 Sanford, Santa Barbara	\$14.99
2006 Sbragia "Gamble Ranch"	\$32.99
2006 Shafer "Red Shoulder Ranch"	\$44.99
2006 Smith-Madrone, Spring Mtn	\$24.99
2006 Sonoma-Cutrer, Sonoma Coast	\$21.99
2006 Varner "Amphitheater Block"	\$34.99
2006 Varner "Bee Block"	\$36.99
2006 Varner "Home Block"	\$36.99
2006 Walter Hansel "North Slope"	\$35.99
2006 Windsor, Russian River	\$16.99
2007 Alfaro Family Vineyards "A"	\$19.99
2007 Alma Rosa, Santa Barbara	\$14.99
2007 Alpen Cellars, Trinity County	\$12.99
2007 Bogle, California	\$7.99
2007 Brewer-Clifton, Sta Rita Hills	\$41.99
2007 Buehler, Russian River	\$11.99
2007 Cakebread, Napa	\$36.99
2007 Calera, Central Coast	\$13.99
2007 Ch Souverain, Alex Valley	\$11.99
2007 Ch St Jean, Sonoma	\$11.99
2007 Columbia Crest "Grand Estates"	\$7.99
2007 Far Niente, Napa	\$44.99

2007 Folie à Deux, Napa	\$13.99
2007 Four Vines "Naked"	\$11.99
2007 Foxglove, San Luis Obispo	\$12.99
2007 Frank Family, Napa	\$28.99
2007 Heron, California	\$9.99
2007 Kali Hart, Monterey	\$13.99
2007 Kalinda, Napa	\$17.99
2007 K-J "Vintner's Reserve"	\$11.99
2007 Lewis Cellars, Russian River	\$44.99
2007 Lioco, Sonoma	\$19.99
2007 Margaret's Vineyard, California	\$7.99
2007 McManis, California	\$7.99
2007 Melville "Estate-Verna's"	\$19.99
2007 Morgan "Highland"	\$21.99
2007 Mount Eden, Arroyo Seco	\$17.99
2007 Napa Cellars, Napa	\$15.99
2007 Rombauer, Carneros	\$29.99
2007 Rutherford Ranch, Napa	\$10.99
2007 Stuhlmuller, Alexander Valley	\$21.99
2007 Terraces, Napa	\$24.99

SAUVIGNON BLANC

2006 Amici, Napa	\$15.99
2006 Chance Creek "Terroir 95470"	\$14.99
2006 Grgich Hills Fumé Blanc	\$26.99
2006 Wildhurst "Reserve"	\$8.99
2007 Barber Cellars "Lazarie"	\$15.99
2007 Bernardus, Monterey	\$12.99
2007 Ch St Jean Fumé Blanc	\$8.99
2007 Duckhorn, Napa	\$26.99
2007 Girard, Napa	\$14.99
2007 Honig, Napa	\$13.99
2007 John Anthony, Napa	\$19.99
2007 Margerum "Sybarite"	\$17.99
2007 Matanzas Creek, Sonoma	\$19.99
2007 Pomelo, California	\$8.99
2007 St. Supéry, Napa	\$13.99
2007 Sterling	
"Made with Organic Grapes"	\$11.99
2007 Vina Robles "Jardine"	\$9.99
2007 Voss, Rutherford	\$14.98

MISC WHITES

2006 Alpen Cellars "White Trinity"	\$12.99
2006 Summerland Viognier	\$21.99
2007 Conundrum, California	\$21.99
2007 L'Uvaggio Vermentino	\$12.99
2007 Mosby Pinot Grigio	\$12.99
Sokol Blosser "Evolution"	\$13.99

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MISC TUSCANY

2007 Maritma Sangiovese "4 Old Guys"-Outstanding Value	\$7.99
2005 Castello di Monastero Chianti Superiore	\$11.99
2006 La Mozza I Perazzi Morellino di Scansano-90 points RP	\$15.99
2006 Felsina Chianti Classico- 90 points WS "Smart Buy"	\$17.99
2005 Rocca di Montegrossi Chianti Classico*	\$19.99
2005 Castello di Monsanto Chianti Classico Riserva*	\$19.99
2006 Tenuta di Ornellaia "Le Volte"- 90 points RP	\$24.99
2005 Felsina Chianti Classico Riserva "Rancia"-92 pts RP	\$34.99
2006 Tenuta San Guido "Guidalberto"-92 pts RP	\$44.95
2004 Vecchie Terre di Montefili "Bruno di Rocca"*-2 Red GR	\$46.99
2004 Vecchie Terre di Montefili "Anfiteatro"*-2 Red GR	\$46.99
2004 La Massa "Giorgio Primo"-93 points RP	\$46.99
2006 Tenuta dell'Ornellaia Le Serre Nuove	\$47.95

MONTALCINO

2006 Baricci Rosso di Montalcino*	\$17.99
2006 Poggiarellino Rosso di Montalcino*	\$17.99
2006 Ferrero Rosso di Montalcino*	\$19.99
2003 Ferrero Brunello di Montalcino*	\$29.99
2003 Baricci Brunello di Montalcino*	\$34.99
2003 La Fortuna Brunello di Montalcino*-2 Red Glasses GR	\$39.99
2003 Sesta di Sopra Brunello di Montalcino*-92 WA	\$44.99
2003 Casanova di Neri Brunello di Montalcino	\$49.99
2003 Coldisole Brunello di Montalcino	\$59.95

PRE-ARRIVAL 2004 BRUNELLO DI MONTALCINO

2004 Poggiarellino Brunello di Montalcino*	\$29.99
2004 Ferrero Brunello di Montalcino*	\$34.99
2004 Baricci Brunello di Montalcino*	\$39.99
2004 La Fortuna Brunello di Montalcino*	\$39.99
2004 La Gerla Brunello di Montalcino	\$45.99
2004 Sesta di Sopra Brunello di Montalcino*	\$49.99
2004 Silvio Nardi Brunello di Montalcino	\$49.99
2004 Castello di Romitorio Brunello di Montalcino	\$54.99
2004 Valdicava Brunello di Montalcino (375ml)	\$55.99
2004 Friggiali Brunello di Montalcino	\$57.99
2004 Canalicchio di Sopra Brunello di Montalcino	\$60.99
2004 Friggiali Brunello di Montalcino "Donna Olga"	\$64.99
2004 Nardi Brunello di Montalcino "Vigneto Manachiaira"	\$80.99
2004 Valdicava Brunello di Montalcino	\$118.99
2004 Canalicchio di Sopra Brunello di Montalcino (1.5L)	\$119.99
2003 Valdicava Brunello di Montalcino	
"Madonna del Piano" Riserva	\$129.99
2004 Valdicava Brunello di Montalcino (1.5L)	\$216.99

MISC PIEDMONT

2007 Pelissero Dolcetto d'Alba "Munfrina"	\$16.99
2007 Enzo Boglietti Dolcetto d'Alba	\$17.98
2005 Ruggeri Corsini Nebbiolo d'Alba*-2 Glasses GR	\$21.99

2005 Bricco del Cucù Bricco San Bernardo Dogliani* 2 Glasses Gambero Rosso.	\$21.99
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2006 Vietti Barbera d'Alba "Tre Vigne"-90 pts WS	\$23.99
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BAROLO/BARBARESCO

2004 Ruggeri Corsini Barolo "San Pietro"*-2 Glasses GR	\$34.99
2004 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$39.99
2004 Ruggeri Corsini Barolo "Corsini"*-91 pts WS	\$44.99
2004 Einaudi Barolo "Costa Grimaldi"*-92-95 points ST	\$79.95
2004 Giuseppe Rinaldi Barolo "Brunate/Le Coste" 96 points Robert Parker.	\$113.99

TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2007 Blason Pinot Grigo*	\$8.99
2007 Blason Cabernet Franc*	\$9.99
2007 Bastianich Friulano	\$15.95
2007 Ermacora Pinot Grigio*-2 Glasses GR	\$15.99
2007 Blason Pinot Grigo* (1.5L)	\$16.99
2007 Santa Margherita Pinot Grigio	\$19.99
2006 Livio Felluga Tocai Friulano	\$26.99
2006 Lis Neris "Piccol" Sauvignon-93 pts RP	\$27.99
2007 Venica Collio Sauvignon "Ronco delle Mele"	\$29.99
2007 Cantina Valle Isarco Kerner "Aristos"-2 Glasses GR	\$25.99
2007 Jermann Pinot Grigio	\$32.99

SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$7.99
2006 Vallevò Montepulciano d'Abruzzo	\$7.99
2007 Gulfi Rossojbleo Nero d'Avola	\$11.99
2007 Donnafugata Anthilia	\$12.99
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2006 Benanti Bianco di Caselle Etna Bianco	\$16.99
2006 Benanti Rosso di Verzella Etna Rosso	\$16.99
2005 Valle dell'Acate Cerasuolo di Vittoria-2 Glasses GR	\$22.99
2005 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Benanti Serra della Contessa Etna Rosso-93 WA	\$39.99
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99

EMILIA-ROMAGNA & VENETO

2007 Corte Rugolin Valpolicella Classico	\$11.99
NV Drusian Extra Dry Prosecco	\$14.99
NV Vettori Extra Dry Prosecco	\$15.99
NV De Faveri Extra Dry or Brut Prosecco	\$19.99
NV Bisol "Crede" Extra Dry Prosecco	\$17.99
NV Sorelle Bronca Extra Dry Prosecco	\$16.99
2006 Zenato Valpolicella Ripassa-93 points WA	\$24.99
2001 Corte Rugolin Amarone "Monte Danieli"-2 Glasses GR	\$46.99
2004 Brigaldara Amarone "Case Vecie"-94 points WA	\$64.99



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

CHABLIS

2006 Chablis, Domaine l'Églantière	\$18.99
2006 Chablis 1er, Fourchaume, Domaine Gerard Tremblay*	\$29.99
2006 Chablis 1er Cru, Montée Tonnerre, Dom l'Églantière*	\$29.99
2006 Chablis 1er Cru, Vau de Vay, Domaine l'Églantière*	\$29.99
2006 Chablis 1er, Homme Morte/Fourchaume, l'Églantière*	\$34.99
2006 Chablis 1er, Les Forêts, VV, Domaine Vocoret*	\$35.99
2006 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99
2007 Chablis, 1er Cru, Sechet, Domaine Vincent Dauvissat	\$54.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Griottes-Chambertin, Grand Cru, Chezeaux/Ponsot*	\$109.99
2000 Charmes-Chambertin, Grand Cru, Nicolas Potel	\$89.99
2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Griottes-Chambertin, Grand Cru, Chezeaux/Leclerc*	\$119.99
2004 Charmes-Chambertin, Grand Cru, Domaine Roty	\$129.95
2005 Aloxe-Corton, Domaine Henri Delagrangé	\$39.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Chambolle-Musigny, Antonin Guyon	\$44.99
2005 Chambolle-Musigny, Clos du Village, Dom Guyonnière	\$59.99
2005 Chassagne-Montrachet Rouge, Louis Latour*	\$26.99
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$89.95
2005 Gevrey-Chambertin, Château Demessey	\$39.99
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$89.99
2005 Mercurey 1er Cru, Clos des Myglans, Faiveley	\$38.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis, Rue de Vergy, Michel Gros	\$59.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard, Domaine Louis Boillot	\$56.99
2005 Pommard 1er Cru, Chaponnieres, Domaine Parent	\$79.99
2005 Pommard 1er Cru, Fremiers, Domaine de Courcel	\$49.99
2005 Volnay, Vieilles Vignes, Domaine Henri Delagrangé	\$40.99
2006 Beaune 1er Cru, Les Epenottes, Dom Gabriel Billard*	\$34.99
2006 Bonnes Mares, Grand Cru, Domaine Groffier	\$239.95
2006 Bonnes Mares, Grand Cru, Nicolas Potel	\$235.00
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrangé	\$19.99
2006 Bourgogne Pinot Noir, Domaine de la Guyonnière	\$15.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$13.99
2006 Chambertin, Grand Cru, Nicolas Potel	\$249.95
2006 Chambertin, Clos de Beze, Grand Cru, Dom Groffier	\$239.95
2006 Chambolle-Musigny, Les Athets, Domaine Jean Tardy	\$49.99
2006 Chambolle-Musigny 1er Cru, Amoureuses, Groffier	\$209.95
2006 Chambolle-Musigny 1er Cru, Les Baudes, Louis Jadot	\$91.99
2006 Chambolle-Musigny 1er Cru, Aux Echanges, N Potel	\$83.99
2006 Chambolle-Musigny 1er Cru, Les Hauts Doix, N Potel	\$83.99
2006 Chambolle-Musigny, V.V., Domaine Lignier-Michelot	\$61.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99
2006 Côte-de-Nuits-Villages, Clos Magny, Domaine Fèry*	\$27.99

2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy	\$144.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy	\$144.95
2006 Fixin, La Place, Domaine Jean Tardy*	\$33.99
2006 Marsannay, Les Finottes, Domaine Martin Bart*	\$20.99
2006 Marsannay, Les Longeroies, Domaine Martin Bart*	\$21.99
2006 Marsannay, Echezots, Domaine Martin Bart*	\$22.99
2006 Morey-St-Denis, Jean Fèry*	\$42.99
2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Fèry*	\$54.99
2006 Nuits-St-Georges 1er Cru, Les Boudots, Jean Tardy*	\$74.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Jean Tardy*	\$49.99
2006 Pommard, Les Vaumuriens, Domaine Gabriel Billard*	\$39.99
2006 Pommard 1er Cru, Charmots, Domaine Gabriel Billard*	\$54.99
2006 Savigny-lès-Beaune 1er Cru, Vergelesses, Dom Fèry*	\$35.99
2006 Savigny-lès-Beaune, Ez Connardises, Domaine Fèry*	\$28.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy*	\$53.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Dom Jean Tardy	\$74.99

WHITE BURGUNDY

2004 Puligny-Montrachet 1er Cru, Referts, Benoit Ente	\$78.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Chevalier-Montrachet, Domaine Philippe Colin	\$270.00
2005 Meursault 1er Cru, Perrieres, Chanson	\$67.99
2005 Pernand-Verg 1er, Iles Vergelesses, Chandon Briailles	\$44.99
2005 Puligny-Montrachet, Benoit Ente	\$61.99
2005 Puligny-Montrachet, Alain Chavy	\$41.99
2005 Puligny-Montrachet 1er Cru, Domaine Ramonet	\$99.95
2006 Bâtard-Montrachet, Grand Cru, Paul Pernot*	\$174.99
2006 Bienvenues-Bâtard-Montrachet, Paul Pernot*	\$144.99
2006 Bourgogne Aligoté, Domaine Fèry*	\$17.99
2006 Chassagne-Montrachet, Voillenots, Maroslavac-Leger*	\$36.99
2006 Chassagne-Montrachet 1er, Chaumées, Dom. Ramonet	\$76.99
2006 Chas-Montrachet 1er, Chenevottes, Fontaine-Gagnard	\$82.99
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$62.99
2006 Chas-Montrachet 1er, Grand Ruchottes, Paul Pillot*	\$71.99
2006 Chassagne-Montrachet, VV Dom Fontaine-Gagnard	\$58.99
2006 Hautes Côtes de Nuits, Cuvée Marine, Anne Gros	\$29.99
2006 Mâcon-Villages, Domaine Niales*	\$12.99
2006 Meursault, Domaine Ballot-Millot*	\$44.99
2006 Meursault, Meix Chavaux/Luchets, Domaine Roulot	\$73.99
2006 Puligny-Montrachet, Corvees Vignes, Maroslavac*	\$36.99
2006 Puligny-Montrachet 1er Cru, Folatieres, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er Cru, Combettes, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er, Champs Gains, Maroslavac*	\$49.99
2006 St-Aubin 1er, Murgers Dent de Chien, Maroslavac*	\$29.99
2007 Mâcon-Charnay, Domaine Renaud*	\$12.99
2007 Mâcon-Vergisson, Domaine de Nembrets*	\$12.99
2007 St-Veran, Domaine de Nembrets*	\$14.99
2007 Pouilly-Fuissé, Domaine de Nembrets*	\$20.99
2007 Pouilly-Fuissé, La Roche, Domaine de Nembrets*	\$28.99

Bruichladdich WAVES Islay Single Malt Whisky (750ml \$57.99) When I was on Islay during the winter of 2008 doing my distillery sabbatical, we worked on creating WAVES. This edition combines different vintages of Bruichladdich that were matured in bourbon and Madeira casks with a wee bit of Octomore to give it a kick of peat. We created three different combinations and our favorite ended up being 70% Bruichladdich and 30% Octomore. Of course Jim may have tweaked the combo in the final bottling process. So, let's see what you think of our creation!

W. L. Weller 12 year old Bourbon (750ml \$24.99) Can you believe that you can purchase a 12 year old bourbon for just \$24.99? This is my hands-down favorite bourbon to recommend to customers! I believe what helps to make this bourbon so smooth is the large amount of wheat used in the mash, which makes a more elegant style whiskey. Ok, enough whiskey geek information. All you need to know is the W. L. Weller 12 year old is a lovely, smooth, sweeter style bourbon that is perfect for every day. Whether it is used in cocktails or over ice or straight in the glass, this is one you have to have in your bar selection.

Susan Purnell, Spirits Buyer



2007 Weingut Allram Grüner Veltliner* (1L \$10.99) I think this is the most overlooked wine we carry. Simply put, Grüner Veltliner is the perfect white variety. Clean, crisp, mild and round, with concentrated and delicate flavors ranging from tart citrus fruit to herbal, almost petrol notes. The Allram lands right in the middle of that spectrum and literally pairs with anything. The liter bottle with the bottle cap top is usually too weird for the “refined” drinker, but it is as great a sipper as it is a food wine. Everyone needs at least a case at all times!

2006 Lirac, Domaine Mayran* (\$11.99) I've noticed lately that whenever any staff member recommends the Mayran to a customer, another staff member will whisper to themselves, “Man, I love the Mayran.” It is simply the darling of the Redwood City sales floor. There are so many flavors underlying the palate of dark cherry and baking spices. I think I can safely say it is the most often recommended red in our store.

David Driscoll

2007 The Table (Once Wines) Sommelier Series Pinot Noir (\$21.99) Wow, what a wine! This Pinot Noir comes from a combination of Willamette Valley vineyards (60%) and a suite of vineyards on Taylor Lane (40%) made by a famous Burgundian winemaker. This wine is the house Pinot Noir at many of the country's great restaurants including the French Laundry, Michael Mina, La Paulee and Jean-Georges. This is a project put together by Evening Land Vineyards.



2006 Copain “L'Hiver” Mendocino County Syrah (\$13.99) Described by Robert Parker as Copain's interpretation of a St-Joseph or Crozes-Hermitage, the Saisons des Vins “L'Hiver” is consistently an incredible value-driven Syrah that showcases wine-maker Wells Guthrie's talent. The 2006 L'Hiver has a bouquet of smoke, flint and ripe blackberries. On the palate, the blackberry fruit picnics with Sichuan peppercorn and iron-rich soils notes. It is balanced, supple and wonderfully approachable. Perfect for drinking with steak frites or braised short ribs.

Mike Jordan

2008 Innocent Bystander Pinot Noir Yarra Valley Victoria (\$16.99) This staff favorite is back with the 2008 vintage bringing a bit brighter fruit than the 2007. The nose is lifted with notes of cherry, raspberry and spice. On the palate, the wine is juicy with soft tannins and very nice length.



2004 Jasper Hill “Georgia's Paddock” Riesling Heathcote Victoria (\$16.99) One of the icon wines of Australian pioneers in the Heathcote area. The bouquet soars with aromas of lime, grapefruit, peach and honey. On the palate there is very good acidity with a light waxy texture and some “bis-cuit” notes offering secondary development complexity that leads to a long finish.

Jim Chanteloup

2004 Taltarni “Pyrenees” Shiraz Victoria (\$16.99) As a strong admirer of their sophisticated sparkling Brut rosé, I uncorked the 2004 Taltarni Shiraz with some anticipation, and was immediately impressed with the close-knit aromas of cassis and fragrant oak, revealing concentrated flavors of currants, pastille, eucalyptus and dark chocolate. Softly-rendered tannins, but be sure to decant this wine for an hour before enjoying its true profundities. A seductive wine at an unbelievable price!

2005 John Duval “Eligo” Shiraz Barossa Valley South Australia (\$84.99) Hand-selected from the finest old-vine Barossa fruit, this wine underwent extended maceration for up to two weeks, followed by 20 months in 100% French hogsheads. This consummate effort raises the standards for rapturous Shiraz, and a bottle or two in your cellar will ultimately reward you with its monumental power and finesse.

John Majeski



2007 Undone Pinot Noir (\$10.99) The warming weather in March is just perfect for a Pinot! The Undone is most unusual in that it is from Germany, a place where most people automatically think of Riesling. Germany does have a history of Pinot production and the Undone is textbook German Pinot Noir: delicate with strawberry, cherry and raspberry fruit. Light, spicy notes on the finish and lovely balance and acidity. For those of you looking for a more subtle, elegant style of Pinot Noir, this is it. A great buy!

2007 Sherwood Pinot Noir, Marlborough, New Zealand (\$14.99) Continuing a trend for me this month, here is another Pinot Noir. This time, we have a classic New Zealand Pinot. A fragrant nose of plums, Bing cherries and orange peel. In the mouth, cherries at the forefront with cloves and spice on the back of the palate. Medium to full weight on the tongue with light tannins and a lengthy finish. Surprisingly low price for the quality of this wine!

Scott Beckerly

BRICK'S LATIN PICKS *A Gaggle of Garnachas*

How much is a gaggle exactly? For arguments sake, and the sake of this article, I'll say it is any number more than two. Trust me when I tell you that the following wines are not the only spectacular Garnacha-based wines that we have in stock, they are just the most recently tasted. Spain is overflowing with deliciously drinkable deals, many of which come from the gregarious grape Garnacha. On another note, I hope there was enough alliteration in the opening paragraph to please even the worst authors.

I'll open with a new vintage of one of my favorites from 2008. The **2007 Vinos-Sin Ley "Puerta Bonita G-5" Garnacha Vinedo de Madrid, Spain (\$13.99)** is full of essences of black raspberry, strawberry and fresh tobacco. With plenty of sap, this makes its point by having a pretty silken texture and plenty of tart, mouth-watering red berry flavors on the lengthy finish. And while this might not be what we call the most "varietally correct" wine, it is completely delicious to drink and easy on the wallet at the same time.

The **2004 Falset Marca "Old Vine" Garnacha Montsant, Spain (\$16.99)** is a much more serious wine. This is a wine that is much less exuberant and more introspective, if you will. Made from 100-year-old Garnacha vines, time in the

bottle has served this well, as has the 15% Cabernet Sauvignon that is blended in from an estate vineyard planted at over 1,200 feet elevation. The nose blew me away with tons of plum, black cherry and warm soil notes. You can instantly tell that this wine was made in the vineyard and not in the cellar, and as far as I'm concerned that is a good thing when you have this kind of raw material. With no rough edges, yet still displaying plenty of structure from both tannin and acid, this is a pleasure to drink.

And last but not even being close to least is the **2006 Falset Marca "Étim Seleccion" Montsant, Spain (\$14.99)**. This blend of 60% Garnacha, 30% Cariñena and 10% Syrah has come together nicely in a very short period of time. With a darker nose showing off more licorice and smoke than its sister wine above, this seems to be reveling in its youth. "Juicy" was the word that came to mind when I tasted this showing, more of an accessible or international style with much less structure but much more ripe, exotic styled fruit than the "Old Vine" bottling from Falset Marca.

E-mail me with thoughts or questions:
bryanbrick@klwines.com

Bryan Brick



Spain

And Once Again RIOJA

Well, I've written about wines from Rioja before, I'm writing about them now, and I'm sure I will continue to discuss the virtues of this most noble of Spanish wine regions in future newsletters. Located along the banks of the Rio Ebro, the river that diagonally cuts a large swath across much of the northeastern quadrant of Spain, Rioja is divided into three sub-zones: Rioja Alta (coolest climate, home of most famous bodegas), Rioja Alavesa (a bit warmer and drier, in the Basque province of Alavá) and Rioja Baja (warmest and driest, where Garnacha is most commonly planted). Of the wines discussed below, all three are based in either La Rioja Alta, or Rioja Alavesa, and use grapes from these two sub-zones.

2005 Viña Izadi Rioja Crianza (\$16.99) Excellent winemaking and balance as usual with this wine. It shows intense, youthful black cherry fruit and hints of vanilla from oak. The issue of oak is no less divisive in Rioja as anywhere else these days. Used American barrels are traditional (despite the fact that some wineries insist that French has long been the standard bearer of quality). To further complicate things, wineries such as Marques de Vargas (the 2004 Marques de Vargas Reserva is a terrific buy at \$24.99) have successfully experimented with Russian and Ukrainian oak, something that no doubt has awakened the snark in many of their peers. Back to the Izadi, the back label states that the wine has been aged 14 months in American oak. Would have fooled me—I thought for sure it was French. Bottom line: balanced wine is good wine and this Izadi is balanced and ready to accompany a wide range of your favorite meals at home.

2005 Zuazo Gaston Rioja Crianza (\$12.99) This is a family winery owned and managed by Prudencio Zuazo Gaston in Rioja Alavesa. His family has been growing grapes in Rioja Alavesa for a few hundred years. Though they still sell much of their production, they make an increasing quantity of their own wine. And that's a good thing. All four major varieties (Tempranillo, Garnacha, Mazuelo and Graciano) are grown, and together they produce a classically styled Rioja Crianza—full of bright red fruit, a touch of savory spice and a mellow, nicely balanced finish.

1994 Viña Valoria Rioja Gran Reserva (\$59.99) For fans of mature Bordeaux, might I suggest this special Gran Reserva bottling from the terrific 1994 "Cosecha" in Rioja. There is a very savory nose of beef tenderloin, damp clay and roasted poblano peppers (some unique aromas to be sure, but together they're just fine—work with me here people!). On the palate there is red fruit, a touch of sundried tomato, some mineral on the back end and fully resolved tannins; the mouthfeel is velvety and all one could hope for in a mature red wine. This wine is currently drinking at its peak. Enjoy now and over the next few years.

Joe Manekin



Top: Château de Montfaucon circa 1891; Bottom: Rudi among the Viognier and Marsanne vines, planted in 1998.

Name: Rodolphe de Pins (known as Rudi in US, Australia and abroad)

Winery: Château de Montfaucon, Rhône Valley

Number of years in business: My first experience in winemaking was in 1991 at Vieux Télégraphe, then Henschke in Australia in 1992, and others in France 'til 1995, the year that I rebuilt Montfaucon. So to resume, four years to learn and practice my winemaking skills and now this is my 14th year at Montfaucon. So in total 18 years already! Time flies....

GETTING TO KNOW *Rodolphe de Pins*

Describe your winemaking philosophy?

This is quite a complex question because the philosophy of my work is linked to my personal experiences and thinking. In my case, my winemaking philosophy tries to integrate the region, Rhône, with respect to its long wine history; I am attached to the over 2,000 years of wine history. Over that time there has been a natural selection of the different grapes that are specific to this area and express this terroir best. This is what I want to continue. The influence of the climate and the soil I have, and the way to grow the vineyard the most organic way to have the best and purest fruit possible.

How involved in grape-growing are you?

To be honest, I don't prune anymore, but I'm very involved in the grape growing. I make all decisions about the growing and the vineyard, as I think that the only way to make good wine is to ensure the quality of the fruit. So all the decisions are made in this way, taking in account the respect of environment and the beauty of landscape. Vineyards are also a part of scenery and it has to be beautiful, because often beautiful is good... This is very hedonist thinking, I believe. For example I am very attached to my 90-year-old goblet pruned vineyard (bush vines in Australia), even if it is not economic as you can't do any work mechanically. But all those old goblets are so beautiful! And give such good fruit! I don't want them to disappear. With them you are obliged to work by hand and that ensures the

best quality of fruit. I hope I can value my wines well and keep this way of working; it's good for the vines, for the vineyards, for the landscape, for the scenery and for the wines... so all good!

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

My palate has definitely evolved towards more finesse and elegance. And I think that a good wine is definitely a wine that is a pleasure to drink. For me a good criteria is an empty bottle. Compared to those big, over-extracted and over-oaked wines that are definitely complex but quite difficult to drink. After two glasses you have enough. This has a big influence in my winemaking, as I wish to make wines that are a pleasure to drink and don't just saturate the palate. So I will look for balance and harmony, concentration but not over-extraction and more elegance and finesse. I will also look for purity in the fruit, and the true expression from our vineyards.

Any changes planned for coming vintages?

Yes, we have "a new baby" coming soon! This new wine is a result of a philosophical and historical reflexion (and hedonism, I should add) about winemaking: Vin de Mr le Baron de Montfaucon. I really love it and I hope you have a chance to taste soon!

[Editor's Note: This is just an excerpt of our interview with Rudi. Check out our blog at KLWines.com for the complete interview and more great photos!]

The Rhône

SECRETS OF THE RHÔNE

This month I hope that you will consider trying several of these underpriced and overachieving wines from my neck of the woods: Southern France. Two vibrant whites and a couple of very food friendly reds are here to help you power through these lean economic times while still enjoying delicious, characterful wines. Keep an open mind and prepare to have some fun!

2007 VdP des Côtes de Gascogne Domaine La Hitaire Blanc "Les Tours" (\$8.99) One of *Bon Appétit* Magazine's Great Bargain Bottles! La Hitaire estate was purchased by Yves Grassa more than 20 years ago. All the grapes are picked in the early morning and the bins are lined with dry ice to keep the fruit cold and to protect against oxidation. The fruit is then cold macerated between 6-10 hours to extract flavors from the skins. All of the wines here are made completely in stainless steel tank. These extra details ensure the awesome quality that we have all come to expect from the Grassa family. "Les Tours" is a cuvée made from 65% Ugni Blanc, 30% Colombard and 5% Gros Mensang. All of the vines used in this cuvée are 50-plus years old. This is a deliciously crisp wine with orchard fruit scents, fresh lime and fresh herb flavors. 10.5% abv.

2007 Montravel Blanc Château de Calabre (\$12.99) The Montravel region of France is located just east of Bordeaux. Château Calabre is owned by Daniel Hecquet, one of the region's best and most innovative winemak-

ers. Hecquet is known throughout greater Bordeaux for producing some of the highest quality and freshest white wines in the appellation. The 2007 is composed of 50% Sauvignon Blanc, 40% Sémillon and 10% Muscadelle. This wine is loaded with crisp, fresh fruit and screams grapefruit and ripe citrus fruits through the finish. 12.5% abv.

2007 Bergerac Rouge Château de Calabre (\$12.99) This Bergerac Rouge is 70% Merlot, 15% Cabernet Sauvignon and 15% Cabernet Franc. It is a soft and easy-drinking wine, with supple tannins, and aromas of red berry fruit. Merlot for uncritical quaffing, its admirable freshness suggests it is best consumed over the next 1-2 years. 12.5% abv.

2005 VdP d'Oc Jean-Louis Denois GSM "Les Oliviers"* (\$10.99) This delicious Grenache, Syrah and Mourvèdre blend from Jean-Louis Denois boasts a wonderfully intriguing nose of dark berried fruits, smoke and spicebox. The tannins here are supple, fine grained and beautifully balanced with just the right amount of snappy acidity. Enjoy this southern French red with a variety of Mediterranean inspired dishes including oven-roasted vegetables, roasted pork with ratatouille or a selection of cheeses with a big hunk of fresh bread!

Mulan Chan

IT'S NOT TOO LATE

I've been reviewing the 2006 German vintage over the past few weeks and have come up with a few selections that, in my opinion, are some of the best of the best and are must-haves for your collection. The yields in 2006 were extremely small so the quantities are very limited and there isn't much left so act fast.

2006 Selbach Oster Zeltinger Sonnenuhr Riesling Spätlese* (\$31.99) A bit richer than the regular Spätlese; this wine has an intensity to make it vastly unique, setting itself apart from the others. A soft hint of clean, sleek botrytis and a salty rich texture wraps around the core of mineral and vibrancy. Every time I have this wine I think of grilled peaches sprinkled with fresh mint and just a kiss of cream.

2006 Selbach Oster Zeltinger Sonnenuhr Auslese Rotlay (375ml \$38.99; 750ml \$71.99) An Auslese with a purpose. This is a big, masculine style of Auslese coming from a selection of grapes in a special section of the vineyard site. Handfuls of perfectly ripened apples and smoky, stony slate encompass the weight and structure of this bad boy. This is something that is not meant for the faint of heart—serious stuff! Drinking nicely now with a few hours of decanting. The “Rotlay” will be even better with a good 12-20 years of cellaring. A must-have in the cellar.

2006 Spreitzer Oestricher Lenchen Kabinett (\$23.99) Quite possibly the best Kabinett of 2006! For me this is everything that a Rheingau Kabinett should be: juicy peach, quince and fresh

herb aromas and flavors, along with a fine line of round, textured minerality and mouthfeel. What can I say? It is just a really sexy wine that keeps me coming back for more.

2006 Spreitzer Oestricher Lenchen Spätlese “303” (\$48.99) This is indeed a very special wine and only made if the vintage permits. The “303” comes from a tiny little section of the Lenchen vineyard site called the Eiserberg—a filet piece if you will. It is the same section of vineyard the great-great-grandfather Spreitzer picked a TBA at 303 degrees of oechsle in 1920. The “303” is more of a mid- to high-level Auslese that needs some time to develop in the bottle. Spicy lavender and subtle smoky notes leap from the glass and the fantastic weight and grip become perfectly balanced with a racy finish. I have been building a vertical of this wine going back to 2001.

2006 Josef Leitz Rudesheimer Berg Roseneck Spätlese (\$27.99) This is, without question, one of my favorite vineyard sites in the Rheingau; it is also one of the steepest. The Roseneck Spätlese is truly an intriguing wine. It starts off with a brilliant sense of elegance and then the power that runs up and down this wine hits you. Vivid tropical fruit and sharp stony mineral notes shine on the nose. Rich and textured without any signs of being overtly heavy or cloying, this has just enough juicy acidity to leave a clean lingering finish. Fantastic now but, will age beautifully over the next 7-15 years.

Eric Story



Loire Valley

Grange Tiphaine LOIRE VALUES

When I'm not hunting down the best values of the wine world, I'm usually trying to learn more about the wines from France's Loire Valley, a region full of diversity. Besides having a variety of climates, the Loire also makes different styles of both red and white wines. Muscadet, Cab Franc, Sauvignon Blanc, Chenin Blanc, Gamay, Malbec (known as Côt) and other indigenous varietals all find their way into some incredible bottles, some with New World ripeness and roundness and others in a earthier tradition older than old school. Right in the middle of this hodgepodge is the center of the wine world's biodynamic and organic movement. Some of the region's most well known producers are also some of the world's best farmers, tending their plots of land with the utmost care and respect for the soil. Sometimes this philosophy produces great wine on top of great fruit, with a shining example being the Grange Tiphaine portfolio by Damien Delecheneau. We are always so amazed by his wines that we buy just about everything he makes without question. Because of the vast selection of Tiphaine wines in our store, and the lack of specific labeling on the bottles, many of them get lost in the shuffle and forgotten. However, having re-tasted them recently, I was shocked that we still had so many in stock. With the recent economic downturn, I thought that now would be a good time to re-introduce them to you at a new “Under the Radar” value price. Here are some of the great wines from Grange Tiphaine that have been reduced:

2006 Grange Tiphaine Clef de Sol Montlouis Sec (Was \$ 19.99—NOW \$9.99) Beautiful Chenin Blanc that glides lightly over the tongue, but is concentrated with honey and herbal notes all while maintaining the fresh acidity it is known for. The fact that you are getting serious Loire Valley Chenin at half price should be reason enough to throw down for at least one home-work bottle.

2006 Grange Tiphaine Grenouillères Montlouis Demi Sec (Was \$17.99—NOW \$9.99) California Chardonnay fans take note: this may be the one time you absolutely must buy something from outside of the Golden State. This Chenin Blanc is as toasty and buttery as any domestic option we have, but still has great acidity, therefore I'm not convinced that this wine goes through malolactic fermentation. I believe that the residual sugar and the oak make up most of the flavor. This wine would be the perfect companion to a bucket of popcorn on movie night!

2006 Grange Tiphaine Clef de Sol Rouge (Was \$14.99—NOW \$9.99) A profoundly good blend of Cabernet Franc and Malbec structured with black pepper, but juicy and soft simultaneously. A can't miss bargain for red wine fans.

David Driscoll

DONN REISEN 1948-2009

The Ridge Winery in Cupertino is arguably the finest producer in the United States. In addition to the world class red known as “Monte Bello,” Ridge wears the crown as the King of Zinfandel, having released hundreds of vineyard-designated bottlings over the years. Mr. Paul Draper has been the public face of the winery for more than 40 years and is a master winemaker. To the wine drinking public, Paul Draper is “The Guy.”

But, Donn Reisen was our guy.

Donn was the president of Ridge. He was the man we in the trade dealt with from the moment he was promoted out of the cellar, and he has dealt with us ever since. For those of us toiling in wine shops Donn was the face of Ridge.

Donn was tempestuous at times, but never impetuous. He was hilariously funny, with a wit as dry as the Mojave. He could be serious and intense, but he owned a gentle soul. Donn gave what he could. He was proud of what he gave, proud of Ridge. His ethic was one of directness and fairness.

Donn Riesen gave it to you straight.

He was never far from those early days as a cellar rat. Jim Barr knew him from grammar school, and rediscovered the friendship when Donn began representing Ridge. Donn and Jim would chat every so often about the wine business, old hands that knew and trusted one another.

Quite some time ago, I attended a Ridge function with some friends. As we pulled up to the gate (with me in the back seat), I said “I’ll tell them where I work.” Well, my friend in the front pulled up to the man at the gate and said, “We’re from K&L.” The man at the gate—Donn Reisen—took a look at my friend and said, “IS THAT RIGHT?” I hastily called from the back that it was me, in an attempt to avoid Donn’s soon-to-be-directed grilling of the imposter.

Another time, after I had purchased a few cases of a certain Ridge wine from a collector, Donn got wind of it and called to try to arrange a trade, as he felt the wine was not up to Ridge’s standard. When I refused, he barked, “Well, you’d better sell it cheap!”

I did.

When I got hold of the same wine a few years later, I had forgotten about that exchange, until I left him a message requesting labels for many of the bottles. As I hung up the telephone, I realized that the return call would be such that I would need to hold the receiver away from my ear!

He sent the labels.

We’ll all go. Donn went sooner than expected. He will be missed for many reasons, one of which is this: Donn Riesen was a part of our wine business, the way it should be.

Joe Zugelder



Ridge, the Old and the New.

Jim’s Gems

JIM’S SPRINGTIME GEMS

We’re coming off an incredibly dry January, the likes of which I haven’t seen since 1976/1977, when the harvest produced such incredibly tannic wines. I honestly believed the tannin levels were so ridiculously high that those ’77s would never evolve into drinkable wine. A couple years ago, though, some ’77s showed up in one of Joe Zugelder’s private cellar buys and, after trying a few, I found the tannins had begun to resolve, leaving lovely, mature, cedary Cabs that are better than just drinkable. We’re facing the same environmental, climatic conditions this year, and I do not believe that most of our young domestic winemaking Turks, with their tendencies to produce high alcohol, low acid wines, stand a chance.

In 1995, we began importing Château de Montfaucon’s Côtes du Rhône and, subsequently, have built a very loyal following for the delicious reds from this 7th century estate. Most of you by now know the story: the château sits across the river from Châteauneuf-du-Pape. The Rhône River is the appellation boundary line, therefore Montfaucon cannot be labeled as a CdP. The **2007 Côtes du Rhône Blanc “Cuvée Comtesse Madeleine”* (\$15.99)** and **2006 Côtes du Rhône Rouge “Cuvée Baron Louis”* (\$16.99)** have just arrived and they are exceptionally tasty Gems. The 2007 Blanc Comtesse Madeleine, named after owner/winemaker Rodolphe de Pins’ grandmother, is a stylish white wine that offers up aromatics and flavors of jasmine, nectarines and white peach, underscored by a touch of oak and wet stone minerality. Eby and The Beaner have told me that this crisp, yet ample blend of Viognier, Marsanne, Clairette, Bourboulenc and Picpoul will be our house white for the month. 13% abv. (🍷🍷🍷🍷🍷) The 2006 Rouge Baron Louis continues its annual selection as a Jim’s Gem, without any doubt whatsoever. Produced from selected vines that are 50-90 years old, this reserve style bottling is loaded with lush, broad plum to blackberry fruit, hints of white pepper spiciness and cloves. Well integrated tannins,

excellent structure and fullness across its midrange and into its very long, satisfying finish, highlight this lovely Gem. Anderson has informed me that this will be one of our house reds for the month and that I need to also hide a case for a few years down the road. 14% abv. (🍷🍷🍷🍷🍷)

The **2005 Château de L’Estant Côtes de Castillon “Clos Kalinda Cuvée”* (\$19.99)** is a very special bottling made just for us using selected barrels of a blend of Merlot (70%) and Cabernet Franc. Medium deep ruby in color, this flashy, opulent wine shows gobs of ripe currant/cassis-like fruit in the nose. In the mouth, you will be treated to a complex, layered wine, showing off notes of roasted coffee beans, black fruits and spiciness. The tannins are round and soft, with exceptional structure, and the finish just refuses to quit. 13.5% abv. Anderson says that this will be one of our other house reds for the month. (🍷🍷🍷🍷🍷)

When the **2006 Poggiarellino Rosso di Montalcino* (\$17.99)** arrived, I didn’t vacillate; I bought a case to put down. And, I am really glad I did. This is our second year importing the wines from Poggiarellino and they are stunning. Deeply colored, the nose explodes with black cherry fruit and evident cedar and forest floor tones. These traits carry over to a full-bodied, well-structured, fleshy red that shows excellent complexity, earthy minerality and bay leaf notes. Although this can be drunk now with decanting and airing, treat it as a baby Brunello and let it age a few more years. Anderson has told me that this will be our house red sometime in 2011 to 2013. 14% abv. (🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and the The Beaner

THE RHÔNE *An Explosion of Flavors*

Fabulous soils and temperate weather make the sunny Rhône the perfect region for a happy marriage of food and wine. Here are a few wines and some food suggestions that are guaranteed to blow you away.

2006 Côtes du Rhône Château de Montfaucon* (\$10.99) Château de Montfaucon is an 88-acre estate owned and operated by Rodolphe de Pins, a UC Davis graduate and former member of the winemaking staff at Domaine du Vieux Télégraphe (in Châteauneuf). This perennial K&L favorite is a blend of Grenache, Syrah, Cinsault and Carignan. Crushed red raspberry fruit is balanced by fresh acidity, ripe tannins and a lightly spicy finish. Enjoy this red with the Southern French classic, bouillabaisse.

2005 Gigondas Moulin de la Gardette “Cuvée Ventabren”* (\$29.99) Composed of 70% Grenache from very old vines, with 20% Syrah and 10% Cinsault, the Cuvée Ventabren is a big, big wine from the stellar 2005 vintage. The blackberry fruit is supported by ripe tannins, vanillin oak and a long finish. This Gigondas shows fine character with its minerality and balance. Clearly, this Rhône Red can age beautifully in the cellar for 3-7 years. Decant this baby for an hour if you just can't wait (like me). Enjoy the Ventabren with a grilled flat iron steak in a garlicky red wine sauce.

2005 Châteauneuf-du-Pape Chante Cigale “Vieilles Vignes”* (\$39.99) Old vine Grenache is truly a thing of Beauty. This VV Chante Cigale is a real treat from the great 2005 vintage. Packed with raspberry/blackberry fruit and white pepper spice, this Châteauneuf is impressive for both its power and balance of ripeness, acidity and tannin. Enjoy this wine after a good 5-15 years in your cellar. I would have it with filet mignon with a balsamic vinegar glaze.

Bon appetit!

Anne Pickett

THE HEART OF FRANCE *Châteauneuf-du-Pape*

As you keep heading south in France, you will notice subtle differences around you. The sun becomes brighter, the air lighter, the roofs of the houses change from triangular to a flatter style. Keep going south and you hear the cicadas and notice the unmistakable smell of lavender and thyme, rosemary and tarragon. And when you are completely surrounded by the garrigue you know you are there. You have arrived at a magical place, the heart of France: Châteauneuf-du-Pape!

Ancient and traditional, this region gives us the oldest of the AOCs. Although the soils vary quite a bit, the mysterious *galets* (large pebbles) in its vineyards are its quintessential image. Grenache is the queen here, however there are 13 grapes allowed in the blend. The styles vary from the bold and ageworthy beasts to softer, jammier, drink-me-now-I'm-so-delicious ones, depending on the blend, the markedly different soils and winemaking techniques. What are the 13 grapes of Châteauneuf-du-Pape? Here they are for prosperity. It's quite simple really:

The four major red grapes: Grenache, Mourvèdre, Syrah and Cinsault.

The four minor red grapes: Counoise, Muscardin, Vaccarèse and Terret Noir

The five white grapes: Roussanne, Clairette, Bourboulenc, Picardan and Picpoul

We have an amazing selection of Châteauneufs in our stores in all styles and price ranges. Come and explore these gems; here are a couple of my favorites.

2005 Châteauneuf-du-Pape Chante Cigale* (\$29.99) Made of 70% Grenache, 20% Syrah and 10% Mourvèdre from a blend of different terroirs. All grapes are hand-picked and sorted at the vineyards and again at the winery. Wild yeast is the natural choice for the fermentation. The result is a 90-point Parker and Tanzer wine that is a classic Châteauneuf full of Provençal flavors of herbs, lavender, kirsch and dark berries that is not only drinking now, but will last for 15-20 years.

2006 Châteauneuf-du-Pape Andre Brunel “Les Cailloux” (\$49.99) Silky, supple and drinking now. Very complex and classic with rich spices, berries and cinnamon and, at the same time, earth and pepper. There is something here that is “oh-so-classically-Provence,” it would make anybody homesick, or inspire longing for a well-deserved vacation...

Jacques Moreira

“This perennial K&L favorite is a blend of Grenache, Syrah, Cinsault and Carignan. Crushed red raspberry fruit is balanced by fresh acidity, ripe tannins and a lightly spicy finish. Enjoy this red with the Southern French classic, bouillabaisse.”

“Keep going south and you hear the cicadas and notice the unmistakable smell of lavender and thyme, rosemary and tarragon. And when you are completely surrounded by the garrigue you know you are there.”



“I have now tasted more than 60 of the 2004s and I can tell you this vintage is really great.”

SUL TAPPETO ROSSO

I’m writing this on the last day of January, prepping an itinerary for Guido and myself as we prepare to leave for Montalcino, just to the south of the Castello Suckling. Haven’t heard of the Castello Suckling? That’s where *Wine Spectator* Italian reviewer James Suckling lives and tastes his wines. He has been very, very busy with the 2004 Brunello di Montalcino vintage, which is now being released to the high expectations of critics and consumers alike. I have now tasted more than 60 of the 2004s and I can tell you this vintage is really great. One great thing about tasting in Montalcino is Brunello’s long gestation period; Guido and I have been sampling these wines since the spring of 2005 with big smiles and stained teeth and they’re finally coming into their own. The 2004s are wines that have a distinct purity in the nose, a focus of fruit that isn’t overripe yet is completely mature, and an array of herb, spice and intrigue that is sure to please you. On the palate they are far more elegant than the super-ripe 1997s, fuller than the graceful and supremely underrated 1999s, and more balanced, fresher, longer and vibrant than the excellent 2001s. Structurally they have power and tannin, but rely on their acidic constitution for the length and brilliance on the palate. This is really a dynamite vintage and excellent quality abounds.

Most of our sales will be pre-arrival and they will be really hard to list in the newsletter because of limited quantities—availability will be challenging particularly once the scores come out. This is an excellent vintage to lay down—they will be drinking superbly 10-15 years from the vintage—yet these wines are so tasty and so balanced they will be hard to resist drinking now, so you’re going to have to get some for nearer term drinking as well!

“The 2004s are wines that have a distinct purity in the nose, a focus of fruit that isn’t overripe yet is completely mature, and an array of herb, spice and intrigue that is sure to please you.”

Our stable of direct import Brunello is going to once again offer you some of the best deals on the market. The **2004 Sesta di Sopra Brunello di Montalcino*** (\$49.99) is stunningly balanced, rich, graceful; the nose is full of the hillsides of southern Montalcino: spicy, complex and wild. Rich fruit texture, superb palate presence, this wine is really great. This release will surely be highly rated and it will be best to reserve your wine early. We get a goodly chunk of every vintage, but when they only make 330 cases it is sure to go fast! The **2004 La Fortuna Brunello di Montalcino*** (\$39.99) is one of my favorites and, as much as the Sesta di Sopra is about *sauvage*, La Fortuna is about layers of dense fruit, sweet ripeness, full of intense plum and dark cherry aromatics—spicy but not wild. Plum and chocolate flavors coat the palate. This wine is superb, with depth and concentration and fresh fruit character highlighted with hints of earth, spice and mineral. I’m so in love with the **2004 Baricci “Colombaio di Montosoli” Brunello di Montalcino*** (\$39.99) I can hardly restrain myself, and even more so with this vintage! The wines from this extraordinary portion of Montalcino’s most famous single vineyard, “Montosoli,” are full of black cherry, cinnamon, anise, cardamom and leather. It’s spicy, gamey and full of what I call sweet earth. It is feminine and inviting with layers of spicy black cherry and plum. This vintage is the best wine Baricci has made since the unbelievable 1985. The **Ferrero Brunello di Montalcino*** (\$34.99) shows lots of black cherry, plum and chocolate with a satiny texture that’s round and full and broad on the palate. This is gorgeous Sangiovese, full-bodied, ripe, sultry, lush, smooth and warm on the palate, kind of like if Brunello were made in Napa. (This would be from Calistoga, next to Chateau Montelena.) **2004 Poggiarellino Brunello di Montalcino*** (\$29.99) Can this price be correct? Absolutely. The members of our Signature Red Wine Club sucked up the 250 cases of the 2003 vintage we bought faster than you could say, “across the street from Altesino!” Situated in the northern extremities of Montalcino, this tiny property has only been making wine for a few years, but they really make wine with character and at a great price! This 2004 is not lightweight; it is powerful, focused, full of ripe wild cherry flavor and chocolaty intrigue. Gamey and just luscious on the palate, this is a really superb wine.

Greg St. Clair

GUIDO'S MARZO SELEZIONI

2007 Blason Pinot Grigio* (750ml \$8.99; 1.5L \$16.99) The apple and pear really jump out on the nose in this vintage. It also has a little more weight than previous years, with ripe honeydew melon notes that are the first thing that hit your tongue. It is soft and full, and the limestone and iron-oxide rich soil notes linger on the long finish. This 2007 will work great for your Santo Patrizio celebrations or for just cocktailing with the leprechauns.

2007 Blason Sauvignon* (\$9.99) 1 glass *Gambero Rosso** This is what Sauvignon lovers look for: the classic fresh cut grass and fig against a mineral backdrop. Mixed with citrus on the mid-palate, this wine is blessed with a touch of herbaceousness and has an elegant medium bodied frame. The finish is long, crisp and refreshing. Here is an excellent food wine that is very nicely balanced with pronounced acidity. Plus it's complex enough to handle rich fish dishes like lobster and would even pair well with a large pot of Irish stew.

2004 Blason "Vencjar"* (\$12.99) Bordeaux from Italy? Even better. Vencjar is a blend of Cabernet Franc, Cabernet Sauvignon and Merlot in equal parts that draws from the great terroir of this area. A big, full-bodied red with soft tannins, this is a very user-friendly. Dark red fruit blend with some nuttiness and hints of leather and spice and a long, richly textured finish. This is a perfect red wine to go with corned beef and cabbage.

2006 Poggiarellino Rosso di Montalcino* (\$16.99) We are getting down to the last of this vintage and I thought I should give you a heads up! As I said before 2006 is truly about "baby Brunello" in Montalcino. This is drinking GREAT right now and will get better over the next couple of years (but only if you can keep your hands off it and keep some in the cellar). Here is a wine that packs a wallop and bang for your buck! Give this Rosso about an hour to open up and stand back. On the palate you will find strawberries and black cherries, a little bitter cocoa and some toasty vanilla, fine tannins and a hint of Montalcino dust on the long finish. Truly no Blarney here.

The kuck of the Irish to all! Salut 

Darby O'Parres

ERMACORA'S CLASSIC VINTAGE

2007 Was a tremendous vintage for Ermacora: All of the wines we imported received 2 glasses from Gambero Rosso. It is a classic vintage, so if you are just starting to explore the bounty of Friuli, each of these wines are a textbook examples of their respective varieties.

2007 is a classic vintage, so if you are just starting to explore the bounty of Friulian wines, the Ermacoras are textbook examples.

The **2007 Pinot Grigio* (\$15.99)** puts most Pinot Grigio to shame! It is very aromatic with apples, pears, spice and minerals; the palate is elegant and balanced with the flavors echoing the aromas. The **2007 Pinot Bianco* (\$15.99)** is beautiful! I am always torn between this wine and the Friulano for my favorite of the vintage, this year it is not different. It's a personality thing. The Pinot Bianco is cool and elegant. It has good stuffing, but it carries it deftly with fine acidity, a creamy texture, notes of spice, apples and a soft diffuse citrus tone. It opens up with about 30 minutes and will cellar for a couple years. The **2007 Friulano* (\$15.99)** has a broader, generous personality. It's very aromatic, offering up minerals, spice and ripe yellow fruits, easily the biggest, richest wine of the three. Its round mid-palate is the perfect canvas for the ripe yellow fruits again, minerals, a hint of herbal spice and a touch of the classic bitter almond thing. It has a great finish, too. Every time I have tried this I immediately crave chicken braised in Friulano from Fred Plotkin's great cookbook *La Terra Fortunato*.

Kirk Walker

"Bordeaux from Italy? Even better. Vencjar is a blend of Cabernet Franc, Cabernet Sauvignon and Merlot in equal parts that draws from the great terroir of this area."

"I am always torn between this wine and the Friulano for my favorite of the vintage, this year it is not different. It's a personality thing."

THREE DISTINCT YEARS

A Look at 2005, 2006 & 2007 Vintages

Let's look first at 2006. The whites are rich and fat in character, with lots of juicy fruit. But, in some cases, the extreme ripeness of the vintage may blur the distinctions of the different terroirs. The better producers made some terrific wines with a clear sense of place. When to harvest was a critical decision, as the whites ripened very quickly at the end of the growing season.

Fontaine-Gagnard, Ramonet and **Maroslavac** made some lovely wines, among others. Check out some compelling values on 2006 whites on our website: KLWines.com.

For the reds, particularly in the Côte de Nuits, the wines are transparent, bright and focused. They show their terroirs quite clearly. It was not a blockbuster vintage like 2005, but it does have beautiful purity for the reds, with lovely character and a brilliant display of terroir. For my palate, Nuits-St-Georges was a particular success, as were many wines from Morey St-Denis. There were some hail issues, so talk to us about who hit home-runs in this vintage, as there definitely are some producers who did! **Nicolas Potel, Robert Groffier, Comte de Vogue, Joseph Drouhin, Louis Jadot** and **Stephan Magnien** are just a few who come to my mind.

2006 and 2007 are both charming vintages, with lovely fruit, good transparency and a much more forward character than the classic 2005s.

I have now tasted about 100 red Burgundies from the 2007 vintage, from bottle and barrel, and somewhat more whites. 2007 is another vintage that was saved at the end by some good weather. It started with an unusual heat wave in April, with temperatures in the mid-80s. This gave the vines a real jump start, which led to early flowering, but this was followed by a cool and damp summer until mid-August, when, fortunately, the skies cleared and ripened the grapes. Due to the early flowering, harvest was at the end of August for Pinot Noir, with Chardonnay delayed up to two weeks longer. Based upon their initial tasting, before malolactic fermentation, some commentators dismissed the red vintage. But, in my opinion, judging Pinot Noir before malo is as perilous as macro-economic forecasting of the economy, and we all know how well that has turned out! The 2007 Côte de Beaune whites are better than 2006, in my judgment, with much more display of character and terroir, and less of the overall ripeness that marked some 2006s. The harvest was quite prolonged in 2007. Nicolas Potel told me he picked the first red grapes on August 28th and the last white grapes on September 24th, almost one month later. Some vigneron were unwilling to take the risk of waiting and picked early, resulting in some green flavors in their wines. The better domaines and negociants, however, waited and harvested when phenolic ripeness was achieved. Crop levels were down about 20% from 2006. In my judgment, the best of the 2007s, such as Eric Rousseau's wines, show more profound flavors and more layering than the 2006s did, however charming they are. This is a vintage to pay attention to; it will enchant and give drinking pleasure for years.

There are terrific wines to be found in each of these two vintages, so stay tuned as we find more. But before we leave the fabled 2005 vintage, let me offer one terrific value for you. The **2005 Domaine Guy Dufoleur Fixin, 1er Cru, Clos du Chapitre (\$27.99)**, which costs \$49.99 elsewhere and represents a terrific value. It is very black-fruited, with extremely pretty character and lots of length. This does not show any rusticity, but instead is filled with rich black fruit notes. Fixin is a village beloved by Napoleon (in fact the neighboring vineyard to this is Clos Napoleon). The property belonged to Domaine Marion for many years, until it was purchased by Guy Dufoleur. It is that rarity in Burgundy, a monopole, where the vineyard is under a single ownership and control. Many of the top wines in Burgundy come from such holdings, since the owner can make long-term decisions about planting, pruning, and viticulture techniques, safe from the decisions of the gentleman who owns the next row. Don't miss the limited supplies of this beauty!

À Santé!

Keith Wollenberg



Top: Chassagne Pruning; Bottom: Winter in the vineyards

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March Featured Item:

Vinturi "Aerator" Wine Pourer (\$35.99) Vinturi's patent pending design speeds up aeration in the time it takes to pour a glass. Simply hold Vinturi over a

glass and pour wine through. Vinturi draws in and mixes the proper amount of air for the right amount of time, allowing your wine to breathe instantly. You'll notice a better bouquet, enhanced flavors and smoother finish. It's that fast. It's that easy.



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

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VINOTHEQUE STORAGE CABINETS



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

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
Villa Models			
Vinotheque 220	224	\$1,999	\$1,699
Vinotheque 330	336	\$2,299	\$1,999
Vinotheque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799
Reservoir Models		BOTTLES	K&L
Standard	224		\$1,949
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Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$2,999 plus tax and shipping. Call one of our experts for more info.

“This holiday season K&L has the perfect gift: a membership in one of our wine clubs. With five to choose from there’s guaranteed to be a club that will fit any budget and palate.”

K&L Wine Clubs: Coming Up Roses

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

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

theclubs@klwines.com

or, visit our award-winning website:

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

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

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

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

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

Club Italiano: K&L’s newest wine club is an Italophile’s dream. From traditional Chiantis and Brunellos to lesser-known indigenous varieties, our Italian Wine Buyer, Greg St. Clair, shares his newest discoveries. Be the first among your friends to try a food-friendly aglianico or a crisp and minerally falanghina. Discover Italy’s

diversity with Club Italiano. It ships monthly and costs \$39.95 + shipping.

Alex Pross, Wine Club Director

MARCH WINE CLUB PICKS

signature red collection

2004 Amici Napa Valley Cabernet Sauvignon

Deeply colored, the nose of this wine is loaded with cassis, currants, blackberries and espresso notes, all underscored by mild toasty tones. In the mouth, you will be treated to an expansive, hugely complex, multi-dimensional Cabernet with well-integrated, silky tannins, tons of structure and a finish that refuses to quit. Although, with airing, you will be able to enjoy this gem near-term, it will easily age 7- to 12-plus years.

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

best buy wine club

2006 Château de Montfaucon Côtes du Rhône

This 88-acre estate is owned and operated by Rodolphe de Pins, a UC Davis graduate and former member of the winemaking staff at Domaine du Vieux Télégraphe. The 2006 Côtes du Rhône is an elegant blend of Grenache, Syrah, Cinsault and Carignan. Crushed red raspberry and cherry notes abound, along with delicate spicy notes to keep things interesting. This is a lovely wine to consume now and over the next several years with a variety of dishes, including roast pork loin with sage or roasted rabbit with wild herbs. 13.5% abv.

Regular K&L Retail \$10.99 Wine Club price \$9.49

premium wine club

2005 Clarendelle Rouge, Grand Vin de Bordeaux

As befits its provenance from the hands of the winemaking team of Château Haut-Brion, this red wine is bright, fruity and delicious. This new project has produced some great wines in the two years of its existence. And this wine, when blind-tasted, made the top 100 value wines from Bordeaux. Serve with rack of lamb.

Regular K&L Retail \$17.99 Wine Club Price \$13.95

club italiano

2004 Selvapiana Chianti Rufina Riserva “Bucerchiale”

One of the top Chianti vineyards and certainly amongst the best in Rufina. Chianti Rufina is a very small zone just to the east of Florence that produces wines of intrigue and terroir. The Bucerchiale (Boo-chair-key-a-lay) is storied in Rufina and has a pedigree going back to the 1950’s. Sangiovese that is full of spice, floral notes, hints of saddle leather and sage coupled with a balanced, long and exciting finish.

Regular K&L Retail \$27.99 Wine Club Price: \$30.99



DARROZE *Our Favorite Armagnac Negotiant*

The summer of 2007 was my first trip to France. I had the extreme pleasure of meeting Marc Darroze and Olivier Schoepfer at the Darroze cellars in Roquefort. And let me tell you, there is nothing better than being in a cellar full of Armagnac. While the rest of our group left to experience a local foie gras farm, I stayed with Olivier and we spent more than two hours opening and tasting through any cask with a label that ended in an 8, 9 or 0. I was preparing for what I would purchase for 2008, 2009 and 2010! Darroze has worked with the same growers for decades. Their constant care with the whole process of making Armagnac shows in the products that they produce. From growing the grapes, to distillation and maturation, every aspect is painstakingly observed and recorded. Each product is from a single vintage and a single estate.

Darroze Armagnac Réserve Speciale (750ml \$79.99) Darroze produced the Réserve as a moderately priced Bas-Armagnac so that more people could experience the excellence of his products. It is made from 10- to 20-year-old distillations from the finest terroirs in the region.

1979 Darroze Bas-Armagnac Domaine Salié (750ml \$144.99) The Salié estate is located in the village of Lannemaigan on the best terroir of Bas-Armagnac. The sand, known to produce fine and provocative brandies, covers the soil of this domaine. The Bacco grape represents 90% of the total area, resulting in distinctive Armagnacs characterized as wonderfully complex and round. 47% abv.

1970 Darroze Bas-Armagnac Domaine de Gaube (750ml \$224.99) Wow, wow, wow! The Domaine Gaube is all rich creamy butterscotch! Gaubes-Landes is another estate located in one of the most beautiful districts of grand Bas-Armagnac. Bacco vineyards dominate this estate giving complexity, stability and rich flavor to the distillate. 44% abv.

Susan Purnell

A SPIRIT-UAL TRIP TO THE SOUTH OF FRANCE

While the rest of the country suffers one of the worst winters on record, Southern California has come out of the doldrums of “winter” to exceptional (if not record-breaking) heat. Our warm summer-like days are contrasted by cool, dry desert nights. The weather actually reminds me distinctly of my time spent in the South of France. I spent a week living in the guest accommodations of small monastery near Avignon. The converted stables were comfortable, but modest. Each day, my fellow travelers and I would march up the hill behind the monastery, just as the sun was setting. Shimmering purple and green lavender fields stretched across the valley below and with the final rays of sun, invariably the mistral would kick up and blast the cool, dry, lavender-infused air across valley, enveloping us in its intoxicating glove.

While this experience cannot be easily replicated, I have suggestions to get the imagination headed in the right direction. The first, a modified Brandy Punch, is adapted from the great Jerry P. Thomas’s seminal work, *The Bon Vivant’s Companion*. You begin with 3 oz **Frapin VS (750ml \$35.00)** or **Park VSOP (200ml \$14.99)**, 2 oz fine still mineral water, 1/2 a small lemon, 2 slices of peach, a few berries in season, 2 slices of blood orange or tangerine, 1 tbsp Superfine bar sugar and 1 to 2 tsp lavender syrup. (This should be available online; if you are having trouble finding this product please call our Hollywood location and ask for me.) Dissolve the sugar in the mineral water, then add the remaining ingredients to a shaker and fill with shaved ice (it won’t be the same with cubes). Shake vigorously to release the citrus oils and serve in a large bar glass. Garnish with berries, a sprig of fresh lavender and a straw.

Finally, there’s nothing that takes me back to those small, Southern Rhône villages than the aromas of anise in the afternoon. The classic drink here is the simple pastis and water, which is ubiquitous throughout the South of France. To capture these aromas with a kick I present to you the Absinthe Cocktail. Add 1/2 tsp of **Anis del Mono (\$14.99)** or another high-quality anisette, 1 dash **Angostura Bitters (10oz \$8.99)**, 1 oz **Pernod 68 Absinthe (\$64.99)** to a small bar glass. Trickle 2 oz of still water slowly into the concoction, then shake vigorously with ice and strain into a wine glass. While we can’t enjoy the mistral wafting through the lavender fields all the time, these cocktails will help you enjoy whatever maybe wafting your way.

David Othenin-Girard



Top: Darroze bottles; Bottom: Marc Darroze

“There’s nothing that takes me back to those small, Southern Rhône villages than the aromas of anise in the afternoon.”

March Madness **THE FINAL FOUR**

With March comes the madness of College Basketball and my hope that the University of Kentucky will at least make it as far as the Sweet 16. Along with basketball are pots and pots of homemade chili, in my house, which I love to enjoy with good wine. My final four from Bordeaux this month have the added bonus of being Merlot-driven, which is always a crowd-pleaser, even if the brackets are disappointing.

2005 Gigault “Cuvée Viva” Côtes de Blaye (\$19.99) This Merlot-dominated wine provides lots of ripe black fruit aromas and even more richness on the palate, with oak flavors in the background. This richness is balanced with good acidity, nice astringency and a good tannic backbone. A nice Right Bank wine for only \$20.

2005 Bad Boy Bordeaux from Thunevin* (\$19.99) Most people’s first thought when they see this wine is that it was made for the American market, but really it is more about the anthem of the “garagiste” winemakers that are breaking with tradition and making wines that they want to drink. I think this wine is a nice blend of rich, ripe fruit that’s still structured. The tannins have relaxed since we first tried this wine last summer. Lots of ripe black fruit with a polished mouthfeel. This wine has a bit less acidity than other ’05s, but the astringency is still there. All of this makes it a wine for California Cabernet fans wanting to try Bordeaux.

2005 Benjamin de Sansonnet, St-Emilion* (\$26.99) I think this might be my favorite Right Bank Bordeaux from the ’05 vintage, especially when you take value and quality into consideration. This wine delivers rich character, layered black fruit and lots of chocolate. The tannins are polished, giving the wine a beautiful mouthfeel. Ripe and powerful and all for less than \$30. This a 2005 that you should buy in bulk.

2005 Quinault l’Enclos, St-Emilion (\$56.99) If you open this wine for a party watching basketball, make sure you open it a few hours ahead of time. Otherwise just buy a bunch and lay it down. This is a beautiful, layered wine. The nose is filled with fruit and floral notes and there’s tons of depth on the palate. Big ripe fruit balanced with mineral and spice flavors. This wine has a lot to give with patience either in decanting or cellaring.

Steve Greer

“My final four from Bordeaux this month have the added bonus of being Merlot-driven, which is always a crowd-pleaser, even if the brackets are disappointing.”



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