



WINE News

MAY we interest you in some Brunello? This month we're featuring Italy—one of our favorite wine-producing countries—because it exemplifies diversity. From iconic Brunelli (page 26) to the obscure (read Melissa's article about the Valle d'Aosta on page 8) and everything in between, Italy has it all. Also, get a sneak peak at 2009 Bordeaux (because you won't want to miss them) and much, much more.



Clockwise from top: Tenuta di Sesta, Baccinetti and a bottle of 2004 La Velona

SUL TAPPETO ROSSO *Brunello, Brunello, Brunello*

Every February "Guido" Parres and I make the trek to Montalcino to taste the fruits of the upcoming vintages. Last year the stunning 2004s were thrilling. This year we were anxious to taste the release of the 2005 Brunello, some of which I profile here and on page 26, as well as 2008 Rosso di Montalcino.

I've been tasting Brunello in depth for a decade now, and I have come to the conclusion that about one-third of the region's producers consistently make excellent wine regardless of vintage. The vintage just lets you know when to drink the wine. Another third of the producers, when conditions are favorable, make very good to excellent wines. So it isn't surprising that the top names from 2004 are among the most interesting wines of 2005.

If the years had fallen 2002-2003-2005-2004 we'd all be talking about how much more complex, balanced, rich and focused the 2005 vintage Brunelli are. Alas, we are not. The 2004s are really good, but for many wines more long term aging will be the key. The 2005s, on the other hand, will be drinkable sooner—maybe 6-12 years from vintage. My complete report will be done by the end of this month, as this year I had to taste many wines at Vinitaly in April.

This year we're offering pre-arrival prices on all of the 2005 Brunello, and some of the 2004s, that are lower than the eventual in-stock prices (if any of the wines remain). I will list prices like this: PA \$34.99/\$39.99, with the pre-arrival (PA) price followed by the in-stock price. Because we're devoted to getting you the best selection to choose from at the best prices, we have imported many wineries directly.

Tiny Sesta di Sopra makes only 340 cases of Brunello, but it is truly a classic wine. We've been importing them since the 1999 vintage, their first release. The **2005 Sesta di Sopra Brunello di Montalcino* (PA \$44.99/Inquire)** is once again marvelous, classically elegant, with layers of earth, minerality and spice. The care and love that Ettore Spina and his family put into the wine is readily evident. For the first time ever they also produced 590 magnums (and only magnums) of **2004 Sesta di Sopra Brunello Riserva* (1.5L PA \$169.99/\$179.99)**. Granted Guido and I are super biased toward this winery, but if you thought the 2004 was good, the Riserva is off the charts: richer, deeper, more supple and just gorgeous. It's really, really good. Ettore didn't submit any wines to the *Wine Spectator* or Robert Parker because he makes such limited quantities, but I finally convinced him that for the history of the winery this must be reviewed, so we are sending samples.

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What if You Gave a Party and Everyone Showed Up?



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

That was the scene in Bordeaux from March 27th through April 4th of the first wave of the 2009 En Primeur

tastings, a preview of the much anticipated 2009 Bordeaux vintage. Our team was there, and my hat goes off to those brave troopers who accompanied me: Trey Beffa, Ralph Sands, Alex Pross and Jeff Garneau. The weather was not very good for about half of our trip, and the wines didn't show as well, sadly, when the weather was bad—the result of wide fluctuations in barometric pressure, which really affects these young wines. Also, some wines didn't have time to properly settle down because harvest was so late (at some properties as late as November) and the cold winter slowed fermentations down.

We had an easier time tasting the 500-plus 2009 Bordeaux than we did the '04, '05 or '06 vintages from barrel because the wines didn't show a lot of abrasive tannins. In fact, we found the tannins to be quite smooth every day except Tuesday (the weather was brutal that day). While many tasters we talked to throughout the week agreed with our assessment of the tannins, négociant Bill Blatch

said he thought the wines showed much better three weeks before when the weather was much nicer.

We are writing our vintage report, which should be available by May 10th or so. But the talk in Bordeaux is that the big name châteaux are in no hurry to release their opening prices, each waiting for their neighbor to go first, and that this futures campaign will drag into June or July. The word is that the prices will be high on the top 30 wines—like they were for the 2005s. But the other wines should be reasonably priced because the world economy is not nearly as good now as it was when the 2005s came out.

So what about the wines? Not much room for a big assessment here, but suffice it to say that the wines, for the most part, are very good, even great in some instances and the best ever in others. The vintage will go down as one of the best of the past 100 years. The vintage combines the silky fruit of 1982 and the ripeness of 1989/1990 with the power of 2005. Like 1947 with 60 more years of winemaking experience? Or 1982 with controlled yields in the vineyards? When speaking about some of the wines, the word cashmere comes up a lot. My advice: start saving your pennies, the campaign is about to begin.

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.

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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 May 31, 2010. 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.

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REVIEW KEY

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

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."

May 1: Wines of Alsace and the Loire Valley. The wines of Alsace and the Loire Valley are made to please, and they pair perfectly with warmer weather. Our buyer, Eric Story, will pick some great reds and whites for all of our stores.

May 8: Champagne for Mother's Day! You can still take mom out to brunch on Sunday, but we bet she'll appreciate our bubbly tastings more! See which wines will be featured at the K&L nearest you KLWines.com. \$20.

May 15: Wines of New Zealand, Australia and South Africa. Taste some of our favorite reds and whites selections furnished by our "Down Under" buyer, Jim Chanteloup.

May 22: Red Bordeaux. This month's Bordeaux tasting will highlight newer vintages and a few older vintages, as well. Ten wines to be poured in all. \$20.

May 29: Domestic Syrah and Rhône Blends. End the month on a high note with our favorite Rhône varietals and blends from the good ol' US of A.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.
May 6: Bar Closed; May 13: TBA;
May 20: TBA; May 27: Eric Kent Vineyards

Special San Francisco Tastings

Friday, May 7: Simon Barlow of Rustenberg Vineyards and Stefan Garber from DMZ (De Morgenzon).

A very special tasting with the owners of these very popular South African vineyards.

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

May 7: Hall Vineyards;

May 14: Eric Kent with winemaker Kent Humphrey;

May 21: Vermouth, featuring Sutton Cellars;

May 28th: Bonny Doon Tasting and Book-Signing w/ Randall Grahm (rescheduled from March)

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

May 6: South African Wines; May 13: Italian Wines;

May 20: Lafond Winery; May 27: Wine 201

Special Hollywood Tastings

Sunday, May 9: German Riesling Seminar from 2-5 p.m.

Wednesday, May 12: Wine 101 from 6-7:30 p.m.

Sommelier Secrets EMBRACE THE CHAOS

Riesling. Blaufränkisch. Petit Rouge. With more than 800 grape varietals in production, from 20 regions ranging geographically from the foothills of the Alps to the southern end of Sicily—a stone's throw from Africa—Italian wine is anything but predictable. Just as there's more to Italian cuisine than spaghetti, there's a whole lot more to Italian wine than the cheap jug Chiantis of lore. Whereas historically these exciting regional wines rarely left the village, nowadays many are exported and available in US and other foreign markets. Armed with a corkscrew and a sense of adventure, you can easily pick up a bottle and experience the diversity Italy has to offer in the comfort of your own dining room. There's no better time than the present to take a ride on the wild side and give these eclectic Northern Italian wines a try:

2008 Germano "Herzu" Riesling (\$26.99) Located in the hills outside the city of Alba in the Langhe subregion of Piedmont, the Germano winery produces some outstanding Barolo. They also produce small amounts of razor-sharp, tangy Chardonnay and Riesling. The Herzu Riesling is from steep, chalky, hillside vineyards, suiting the needs of this noble grape just fine. Here we have a classic style cool-climate dry Riesling with a nose of lime and minerals, high acidity, intense fruit concentration and a clean, stony finish. Pair this dry beauty with anything from fresh seafood dishes to the traditional *Filetto Baciato* (a special Piedmontese style of prosciutto) and you'll wonder why you never thought of this before.

2008 Blason Franconia* (\$9.99) In Friuli, just outside Trieste near the Slovenian border, Giovanni Blason produces excellent, crisp white wines and balanced, medium-bodied reds made from the varietals common to the region like Cabernet Franc and Blaufränkisch. The 2008 Franconia

(100% Blaufränkisch) has a nose of juicy red berries spiced with anise and herbs. On the palate, meatier flavors come forward, adding complexity to the essence of just-ripe red and black berries. Young, lively and fresh, this red has slightly higher acidity and is lower in alcohol, making it the ideal picnic wine paired with assorted salumi and cheeses.

2008 Di Barro Vallée d'Aoste Petit Rouge (\$19.99) The influence of French language and culture is strong in this Alpine region, where Europe's highest elevated vineyards are planted primarily to Pinot Noir, Gamay and the light-bodied, fruity "Petit Rouge." Softer and more generous than Pinot Noir, but with more structure and complexity than Gamay, this is the little red that can—and does—make a delightful divergence from the full-bodied tannic monsters farther south. Meant to be drunk young and fresh, the classic pairing is fondue made from local Fontina cheese, but this soft, red-fruited wine has just enough earth and smoky spice nuance (without the high tannins) to also complement vegetarian, pork or poultry dishes that feature heat and exotic seasonings.

Italy Made Simple: With all the options for Italian wine in the market today, getting started on your Italian wine adventure can seem overwhelming. If you're interested in getting to know a variety of Italian wines, or if you have specific regions of interest, you can create your own personalized Italian wine club through K&L's **Personal Sommelier Service**.

Visit KLWines.com/Sommelier.asp or write to: sommelier@KLWines.com to learn more about the options and benefits of our Personal Sommelier Service today!

Chiara Shannon

The World Flocks Back to Bordeaux

It was the usual crazy schedule of tastings and travel in Bordeaux last month, and it felt like the whole wine world was there with us. It was, in fact, for good reason: the 2009 vintage ended the decade with another “vintage of the century.” The style of the 2009 vintage is one of great, pure, rich fruit that is effusive and lush, with incredibly soft and integrated tannins for such young wine, along with great freshness and superb balance. It was my 16th vintage of Bordeaux to evaluate, and it was easily the most pleasurable of all of them to assess. Many times during our visit the wines were compared to a beautiful woman or man at the age of 40-50, the proprietor or winemaker saying that, as with people, wines that end up beautiful were beautiful from the very beginning. I have to say I agree, and that is why the only vintage comparison I can make with the 2009s is to 1982. Although I did not evaluate the 1982 vintage out of barrel (I started with 1989) I’ve tasted almost all of the wines numerous times throughout their lives. Those wines never closed up or went through any sort of dumb stage, and they still taste great. Great vintages like 1989, 1990, 1995, 2000 and 2005 all featured evident and firm tannins; they were not mean, but they were noticeable nevertheless. The tannins in 2009 are perfect!



Top: Alex, Jeff Garneau and I at Pichon-Lalande;
Middle: 2009 Malescot-St-Exupéry; Bottom:
Château Pichon-Lalande.

“Practically speaking, except for the loss of fruit, one could not have asked for a better growing season. It was technically perfect. And how can one beat perfection?”

Without question Bordeaux’s greatest private tastings are held in the immaculate temperature-controlled conditions of the négociant Joanne’s warehouse, where we do one of our last tastings. This year it consisted of more than 165 wines over a five-hour period. But we had tasted most of the wines poured there numerous times already, often at the estate itself, as well as at the regional Union des Grand Cru tastings, and at other négociants’ offices. When the new President of Joanne USA, David Milligan, asked me what vintage 2009 reminded me of, I had to say 1982 straight out. David has evaluated 10-15 vintages more than me (including the 1982) and he completely agreed. One of the world’s finest consulting oenologists, Stephane Deroncourt, sat in at our tasting. He described 2009 as similar to 1982 but with the freshness of 1989 and the jammy concentration of 1990.

Our upcoming K&L vintage report will cover all the exact weather conditions and topics that formed this great vintage. The very best commentary/explanation I heard, though, came from proprietor Micheal Affatato, whose wife Hélène makes the great value wines at Ch. La Gatte located in St. Andre de Cubzac just northwest of Fronsac. Here’s a paraphrasing of what he said:

Most of us weren’t around to taste them out of barrel, I suppose 2009 will be compared to the legendary Bordeaux vintages such as 1929, 1947, 1961... Why? Natural green harvest, hot and dry, just the perfect amount of rainfall in August, then perfectly dry conditions for picking nice and late.

How it happened

Near mid-May, we got hit with a heavy hail storm; the stones at Château La Gatte fell for only 20 minutes but were the size of ping pong balls and tore through our better hilltop vineyards, dropping approximately 30% of our young, tender buds. At this time of the year, when the vine starts sending sap and energy to the fruit, there were not many clusters there to receive it. Therefore, the ones that survived became über fruit.

Everyone feared humidity and rain, which would slaughter the fragile vines and buds that made it through. But what happened? Hot and dry! In fact, it was hot and dry straight through most of summer, to the point where growers started witnessing the vine leaves fading, which means they are unable to properly feed the fruit. Acid rose, sugars dropped. Not good. I recall a friend at a First Growth telling me in early August, “If only we could get 15mm of rain!”

Sure enough, miracle of miracles, it rained. Not 15mm, but not far off: approximately 11mm...

The leaves sprung back to life! The acids dropped and sugars rose. Then, with an eye turned towards Heaven, we asked, “If only it could be warm and dry straight through Harvest!”

Well, miracle of miracles of miracles, nothing but SUN straight through. We took our damned sweet time and picked a crop completely free of rot, mildew or botrytis, with ripe tannins, concentrated fruit, dense flesh. Perfection.

Practically speaking, except for the loss of fruit, one could not have asked for a better growing season. It was technically perfect. And how can one beat perfection?

This is where I would normally list my top picks, but to be honest it’s futile. About 95% of the wines performed brilliantly. If you would like my personal notes and breakdown wine by wine, please contact me at x2723 or email me at Ralph@KLWines.com and I will send them to you with pleasure.

Cheers and Go Giants!
Ralph Sands

STEVE BEARDEN *On Bordeaux*

As I write this, several containers all packed with great wines have just landed and we are busy unpacking pallet after pallet of exciting new offerings. Lovers of the great sweet wines of Sauternes are particularly lucky right now as they can choose between a wide variety of styles and prices from the great 2001 and 2007 vintages.

2001 Petit-Védrines, Sauternes (\$24.99) The second wine from Doisy-Védrines is always a bargain and not to be missed. This '01 has aromas so refreshing and pure in their minerality that they remind me of the most pristine, crystalline well water. The subtle flavors of tangerine, Meyer lemon and crème brûlée are lively, fresh and have a sense of structure with no heaviness or syrupy quality. The acidity really shines through here.

2007 Petit-Védrines, Sauternes (375ml \$11.99; 750ml \$21.99) This version of the wine is showing more baby fat than the 2001 and seems sweeter and richer. Aromas of citrus blossom and spice soar from the glass until the rich middle of marmalade, orange and honey take over. Equal in quality, but in a very different stage of development than the 2001.

2007 Sigalas Rabaud, Sauternes (\$49.99) This full-bodied monster has complex aromas of apricot, peach and almond that hint at something tropical. The middle is rich but not overly sweet, showing dried orange peel, leathery lemon zest, juicy fig and orange juice concentrate. Although quite plush, the finish is long and lively ending with fresh citrus and minerals.

2005 Plaisance "Cuvée Alix," Bordeaux Superior (\$19.99) Made with the help of Château Pape-Clément's winemaker, this bargain from the great '05 vintage will wow you. This is smooth, lush and broad, with both red and black fruit flavors, hints of herb and a touch of spice. Sweet black currant, ripe cherry and licorice fan out on the long, flavor-packed finish. This sold out very quickly last year, and it probably won't last long again at this price.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

Given the current economic climate, there is a lot of wheeling and dealing going on in the world of Bordeaux, which means great prices on great wines for our customers.

Here is a sampling of some of our best deals:

2004 Coufran, Haut-Médoc (\$12.99) An old K&L favorite, Coufran is a bit unusual for a Left Bank property since the vineyards there are planted almost exclusively to Merlot rather than Cabernet Sauvignon. The 2004 Château Coufran reflects this and is made of 85% Merlot and 15% Cabernet Sauvignon. Surprisingly ripe for the vintage, the wine displays rich plummy fruit and soft tannins. Delicious, and a great value at \$12.99. Drink now.

2005 Loudenne, Médoc (\$19.99) This was my first first experience with wines from this property, an historic château overlooking the Gironde estuary just north of the Médoc's boundary with the St-Estèphe appellation. A blend of 40% Cabernet Sauvignon, 55% Merlot, 4% Cabernet Franc and 1% Malbec, it is aged 16 months in oak, one-third new. It has a hint of vanilla and spice on the nose, and on the palate, ripe cherry fruit, rich and round, very characteristic of the generous '05 vintage. Good weight and texture. Dusty tannins on the finish. Drinking well now with some time in the decanter. Should continue to improve over the next three to five years.

2005 de Pez, St-Estèphe (\$38.99) The oldest domaine in St-Estèphe and consistently one of the appellation's great values. Can occasionally be a bit rustic, but it is not in this vintage. Generous 2005 fruit. Sweet red currants and cherries. Structured, with firm but not aggressive tannins. The best wine from this property in recent memory.

2001 Larrivet-Haut-Brion, Pessac-Léognan (\$39.99) We have had this wine in stock several times over the past few years and have always sold out quickly. A hard to resist wine for the Bordeaux lover, this 2001 vintage is already beginning to throw off its youthful fruitiness and show some signs of maturity. What a gorgeous nose! Savory, spicy, earthy. Notes of white truffle and Vietnamese cinnamon. On the palate, sweet, tangy red currants and classic Pessac gravel.

2001 Pontet-Canet, Pauillac (\$59.99) Bordered by First Growths Lafite and Mouton-Rothschild, this once underperforming property continues to improve year after year. 2001 was a very strong vintage for the Château and represents an exceptional value. 66% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc. Aged in oak, approximately 60% new. Hint of vanilla/oak on the nose. Ripe, red cherry and spice. Big Pauillac fruit, lovely and sweet. Tannins still firm but well-integrated. Approachable now but will continue to improve for a decade or more.

Jeff Garneau

"Lovers of the great sweet wines of Sauternes are particularly lucky right now as they can choose between a wide variety of styles and prices from the great 2001 and 2007 vintages."

"A hard to resist wine for the Bordeaux lover, this 2001 Larrivet-Haut-Brion is already beginning to throw off its youthful fruitiness and show some signs of maturity."

“...if someone says they don't like beer, we can't be friends.”

Wine 101: The Eternal City's Obscure Red

Rome, the eternal city, capital of Italy and Holy Seat of the Catholic Church, is also a very fine place to have dinner. I was lucky to have spent two years in Rome, and at an age when even pasta twice a day failed to threaten my waistline. It was a great couple of years. The best of my life (so far). The only thing I might have done differently, could I go back to those carbalicious days of yore, would be to up the ante a bit in the wine department. Back then we'd drink whatever was local and cheap. Generally Frascati. And it tasted, well, local and cheap.

Rome has hardly changed since then. I guess that's why it got that tag line. But the local wine scene is vastly different these days, as more and more producers in Lazio follow the paths of their more illustrious neighbors to the north, Umbria and Tuscany. It's now possible to find world class wines from the mid section of Italy. Obscure local grape varieties are still the favored fruit, though Sangiovese has been making headway. But I'm not going to mention the handful of Sangiovese based reds from Lazio. What I love most about Italian wine is the random weirdness of its grapes, styles and types. You think you have a handle on Italian wine after drinking the stuff for 20 years, and then you learn about Pelverga, for example...

Well, only in the surrounding countryside of Rome do you come across Cesanese. There is reason to believe the ancient Romans made wine from this grape, that's how long it's been grown in this part of the world. If so, you can be sure the Romans drank well. K&L currently has a small supply of the **2006 Pallavicini Amarasco (\$19.99)**, which is 100% Cesanese. Exotic does not even begin to describe the aromatics of this lovely, lightish bodied red. It tastes like a Moroccan tagine smells! More than anything else, this stuff is refreshing, really thirst quenching, as few red wines are. It is just the thing to wash down heaping platefuls of pasta *cacio e pepe* or *alla carbonara*. Ah, to be young again!

Elisabeth Schriber

BRICK'S BEER PICKS: WHY NOT?

Someone the other day reminded me of an old article I wrote for another wine shop I used to work for that really had nothing to do with the wine. In fact, they reminded me that I used to write wine reviews, quite frequently, about nothing in particular other than something that interested me at the time. It was fun, it kept me on my toes and took the monotony out of the same drabble that we regurgitate over and over again about booze. We get bored; we get stuck in ruts just like everyone else, trying to find a new way to express our opinions about what we taste. So that is what I'm going to do now.

A truncated list of reasons why I love beer:

- Nothing tastes better with pizza.
- Nothing tastes better with a burger.
- Nothing tastes better with a hot dog.
- Having one at a baseball game is the closest thing to perfection, possibly ever.
- It is the least likely booze to give you a hangover.
- It makes everything cooler.
- Beer fits in your hand so perfectly.
- Without beer it is arguable that rock n' roll would not exist.
- It makes you dance better, or at least it makes you think so.
- It's a judge of character—if someone says they don't like beer, we can't be friends.
- It can be just as nerdy, complex and mind-bending as great wine.
- There is nothing better to quench your thirst when you have been standing in front of a barbecue or smoker for hours.

I can go on, but I need a beer to keep up the momentum. I challenge you to come up with your own reasons why you love beer. Email them to me and I'll post them in an upcoming newsletter article: bryanbrick@KLWines.com. In the meantime, if you need motivation I'd recommend the following:

Bootlegger's Brewery "Palomino" Pale Ale, California (22oz \$4.99) Bootlegger's Brewery is a small, artisanal operation in Fullerton, just a half an hour southeast of Los Angeles. A juicy nose full of citrusy hops leads to a nice green, herbal palate. This is surely a Pale Ale for hop fans, as sage, grapefruit, orange peel and plenty of thirst-killing bitterness combine for one clean beer.

Brasserie des Géants "Goliath" Triple, Belgium (330ml \$3.79; 750ml \$11.99) A perfect spring/summer triple with its yeasty yet light nature. Hay, coriander, biscuit dough and some farmhouse funk combine on the fresh, forward nose. With its considerable carbonation this still comes off as creamy, almost lush in the mouth, with layered flavors of clover honey, cardamom, brioche and pear.

Sierra Nevada "30th Anniversary-Fritz & Ken's Stout" Stout, California (750ml \$9.99) How can you go wrong with a beer brewed by two of the godfathers of American craft beer? This is dessert in a bottle, but never fear it really isn't that sweet. With its chocolate brown color and mocha head, aromas of peat smoke, roasted malt and seaweed and its creamy, confectionary bakers chocolate flavors, this is one interesting stout.

Bryan Brick

Elegance and Balance From South of Epernay

Bruno Michel makes some of the most balanced, elegant and pure Champagnes that we carry at K&L, and I feel very lucky and honored to have his wines in our direct import portfolio. He does this the hard way, farming entirely organically, using only vines that he has hand selected and grafted personally, and working mostly with wood in his cellar. His vineyards, located just south of the town of Epernay, are in some of the coolest microclimates in Champagne: the villages of Pierry and Moussy. None of his wines are inoculated to go through malolactic fermentation or blocked from doing so; each barrel or vat chooses its own path. The Champagnes are then given a good long rest in his cellar.

His most basic wine, the **Bruno Michel “Blanche” Brut Champagne*** (\$32.99), a blend of equal parts Chardonnay and Meunier, is aged three years. Look for aromas of dough and apples and a medium body when drinking this quite dry Champagne. It is also available in magnums for **\$64.99** and halves for **\$19.99**. His very limited **Bruno Michel Premier Cru Brut Blanc de Blancs Champagne*** (\$44.99) is given four years aging on its lees and is all from one vineyard, the “Les Brousses” parcel in the Premier Cru village of Pierry. The vines are old here, planted in 1964, and the wine has both the crisp, mineral focus of cold climate Chardonnay and the concentration and power of old vines. It is one of my favorites, especially when Cinnamon and I are in the mood for something very dry. For the most special occasions, his great **2002 Bruno Michel “Cuvée Millésime” Brut Champagne*** (\$59.99) is a clinic on texture... Barrel aged for a full year before getting more than five years aging on its lees, it is composed of 80% Chardonnay from 45-year-old vines and 20% Meunier from 75-year-old vines. This is a most special bottle, and although it will show its best many years from now, it already has a balance between power and elegance that make it very hard to resist. Look for this wine to unfold in the coming decade or two and gain a honeyed richness in your cellar. Cinnamon and I recently had this wine with sushi and found it to pair spectacularly with everything from the most understated yellowtail to the richest specialty roll.

Gary Westby

A Vineyard for Mother Earth!

The merry month of May is an homage to “Mom.” And I don’t just mean Mother’s Day, though it is very important. I’m referring to the “Mother” of us all, Mother Earth. The end of April marked the 40th Anniversary of Earth Day, but with spring in full force now, I’m thinking more about honoring mom year-round. Fortunately, more and more winemakers are producing sustainable or organic wines, and a select few are taking this “gentler” approach one step further and producing biodynamic wines. Our direct imports—LeClerc Briant (biodynamic), Bruno Michel (organic and biodynamic—see Gary’s article above for more on this winery), Franck-Bonville and Launois (both sustainable)—are at the forefront of environmental sustainability in Champagne.

Of course, the wines from these producers, particularly the Blanc de Blancs, are perfect for springtime. Try the “basic” wine from **Franck Bonville**, the **NV “Brut Selection” Blanc de Blancs*** (\$29.99). This latest arrival is a blend of the 2004, 2005 and 2006 vintages. Its nose of clean clay earth, pippin apples and citrus makes this bubbly a standout. On the palate, green and gold apples, key lime and cream. It also comes in **magnums (1.5L \$64.99)** and **half-bottles (375ml \$16.99)**. Even more rich (not just in price) is the **Franck Bonville “Belle Voyes” Brut Blanc de Blancs*** (\$67.99). This wine is all from the 2004 vintage though it is not labeled as such. Fruit is from a teeny 3/4-acre (hillside) vineyard in Oger. Rich on the palate, with flavors of golden apples, brioche and crème fraiche, this is one of those rare Champagnes that benefits from a few minutes breathing time in the glass. It is also very cellar worthy and should age well for the next 10-12 years. I find that it is at its best at about the 10-year mark. From **Launois**, there is the **NV “Cuvée Reserve” Brut Blanc de Blancs*** (\$34.99). This little bit of gorgeousness has the trademark Launois fine bead, with minerals and pine nuts on the nose. In the mouth, round apples, fine acidity and crème. For a main course, try the **NV “Les Rose” Brut Rosé (49.99)**, made entirely from Pinot Meunier. This wine is at once elegant and gamey. Rich, rich, rich, with full-bodied dark red fruits, a touch of mushrooms, toast and spice. During our Champagne Tent Event last October in Redwood City this wine and the NV Ariston Cepages d’Antan were definitely the standout Champagnes, and also the most unusual. This is a great one to have with a meal. It will even stand up to a nice cut of steak. Niman Ranch, of course!

Scott Beckerley

“Bruno Michel makes some of the most balanced, elegant and pure Champagnes that we carry at K&L.”

“Our direct imports—LeClerc Briant (biodynamic), Bruno Michel (organic and biodynamic), Franck-Bonville and Launois (both sustainable)—are at the forefront of environmental sustainability in Champagne.”



HIDDEN JEWELS *Italy's Valle d'Aosta*

At nearly 4,000 feet above sea level, tucked away in the Alps near the remote northwestern border of Italy, the last thing that you would expect to find is lush fruit forward wine packed with finesse and structure. But that's exactly what you find in the Valle d'Aosta region of Italy, bordered by France to the west, Switzerland to the north and Piedmont to the south and east. Due to its high elevation, the area has never been affected by phylloxera, which has allowed the vineyards of this area to remain on ungrafted rootstock. The Valle d'Aosta wine region also has the distinctions of being Europe's highest in elevation and Italy's smallest. The wines produced there are a perfect pair for the robust and rustic flavors and techniques used in the regional cuisine best known for its Fontina cheese and polenta dishes served with rich beef Valdostan stew.

Many of the wines we get from this region are brought to us by Italian importer Oliver McCrum. Fewer than 1,000 cases are produced in all of the Valle d'Aosta, and we are fortunate enough to get four of the finest, which are based either solely on, or blended with, the

native grape Petit Rouge. Traditionally primary and malolactic fermentation are allowed to occur spontaneously, causing the acids in these wines to mellow, and transforming them into fantastically round portrayals of the Valle d'Aosta's unique terroir.

While the wines from Didier Gerbelle—**2007 Didier Gerbelle Torrette Superieur (\$29.99)** and **2007 Didier Gerbelle "Vigne Plan" Petit Rouge (\$29.99)**—are done with almost a New World approach, by adding the yeast and instigating malolactic fermentation, they also spend some time in oak barrels. Conversely the wines of Di Barro—**2008 Di Barro Petit Rouge (\$19.99)** and **2008 Di Barro Rouge Touvien (\$21.99)** rely solely on the vineyard for their character and are aged in stainless steel tanks.

Because the amounts of these wines produced and available to us is so limited, I would encourage you to try them whenever you find them, and explore this little known region one glass at a time.

Melissa Smith

Rhône Valley

The Northern Rhône's Paris

This month I am pleased to announce the arrival of the **2008 Northern Rhone wines from Vincent Paris**. This is the sixth vintage that we have carried from this young winemaker, and each year the wines fail to disappoint. Vincent currently has a total of 6.8 hectares within the appellations of Cornas and St-Joseph, including 1.25 hectares in the famed Cornas parcel of La Geynale. He also produces a small amount of Côtes du Rhône Blanc. Although not officially in organic viticulture, Vincent treats minimally, using chemical weed killers only when the vertiginous slopes are too steep to remove weeds by hand. He de-stalks virtually all of his fruit and vinifies in both concrete and fibreglass. Bottling takes place 18 months after harvest, and the wines are neither fined nor filtered.

2008 Vincent Paris "Granit 30" Cornas* (\$39.99) This wine hails from 30-plus-year-old vines grown on granitic soil. Elevation is one-third in vat and two-thirds in cask. Boysenberry, cherry and violets abound, with silky tannins and just a subtle hint of white pepper. Enjoy this elegant and bright Cornas with braised short ribs and spring vegetables. From *Stephen Tanzer's International Wine Cellar*: "Ruby-red. Expressive aromas of dark berries, lavender, violet, tobacco and cracked pepper. Offers spicy blackberry and floral flavors, with brisk acidity adding energy and lift. Becomes more tangy with air and finishes with tight, minerally berry skin flavors ..." Drink now-2015.

2008 Vincent Paris "Granit 60" Cornas* (\$49.99) The Granit 60 comes from 60-plus-year-old vines also grown on granite. This deeper and more intense Syrah is cask-raised for one year in two- to eight-year-old barrels. Although delicious now, with deeper more briary notes and thicker tannic structure than the Granit 30, it will best be enjoyed with a couple years of bottle age as the wine fleshes out and will gain additional complexity. According to *Stephen Tanzer's International Wine Cellar*: "Saturated red. Highly aromatic scents of raspberry, kirsch, graphite, potpourri and anise. Zesty, mineral-driven red fruit flavors are complemented by sexy floral pastille flavors and firmed by dusty tannins. This very fresh wine features strong finishing cut and impressive lingering florality, and should be drinkable a couple of years after release."

2008 Vincent Paris "La Geynale" Cornas* (\$59.99) This is the second vintage of this wine for Vincent, having recently inherited one of most coveted vineyards in Cornas from his legendary winemaking uncle, Robert Michel. Production from this small 1.25-hectare "cherry" plot, located in the middle of the appellation with great exposition, is very limited. From *Stephen Tanzer's International Wine Cellar*: "Ruby-red. Highly floral bouquet of fresh red berries, violet and menthol, with a dash of cracked pepper. Racy and a bit tart on entry, offering vivid red fruit flavors and a smoky mineral undertone. Gains weight with air and loses some of its tartness, finishing with gentle grip and good spicy persistence." Suggested drinking window: 2012-2018.

Mulan Chan-Randel

“This new winery isn’t just one to watch, it’s a discovery to revel in.”

Brick’s Backyard Picks: I Got Nothin’

I’ve been sitting here in front of my computer now for 15-20 minutes trying to think about what to write about. I know what wines I want to feature this month and I know what I want to say about them, but I’m just not feeling very creative. Maybe it is the dog-days of tax season, late March to April 15th is a quiet time around these parts, not a lot of energy to feed off of. Or it could be that I’ve just hit a wall, maybe I’m out of good ideas, done with my witty, fun intros. Maybe I’ll go to an arbitrary numbering scale starting at 0 and topping out at 100. Yeah, that’s the ticket. I won’t really have to think about anything, I can just pull a number out of thin air. Perfect solution: bye-bye creativity, hello robot!

“With bright aromas of grapefruit peel, fresh alfalfa, Meyer lemon and quartz, this is a perfect springtime white wine.”

One wine already boasting a slew of those numbers is the **2008 Cadaretta “SBS” Columbia Valley Sauvignon Blanc-Sémillon (\$17.99)**. Coming in at 79% Sauvignon Blanc and 21% Sémillon, this is one of the wines Mike and I found back on our Washington/Oregon scouting mission in 2008. The 2007 vintage was one of our favorite wines, and loved by most of the customers we talked into buying it, and the 2008 is every bit as good. With bright aromas of grapefruit peel, fresh alfalfa, Meyer lemon and quartz, this is a perfect springtime white. On the palate, it adds richness from the Sémillon in a waxy textural way, adding dimension and heft to the pomelo, tangerine and crème brûlée flavors.

Another Jordan/Brick discovery was the **2008 Pierce Ranch Vineyards “GSM” San Antonio Valley Red Rhône Blend (\$11.99)** at the ever-expanding Family Winemakers of California tasting back in August of 2009. At the time it had just been put in bottle and was a little shy, but the parts were all there. In a room full of big name, high dollar wines, this was one of the few wines we walked away from the tasting fully impressed with. A blend of

45% Grenache, 35% Syrah and 20% Mourvèdre, this comes from the little known San Antonio Valley AVA. Pierce Ranch’s vineyards are located near Lake San Antonio and Lake Nacimiento northwest of the town of Paso Robles. The nose is a wonderful expression of the fruity/herbal interplay when these Rhône varietals are made well. Full of olive, rosemary, sweet cherry, charred wood and lavender, the palate is very reminiscent of good Côtes du Rhône-Villages, all the while coming in less expensive than most CdRs or domestic GSMs.

Finishing up this month is the **2008 Kent Rasmussen “Esoterica” Carneros Pinot Noir (\$16.99)**. We are always on the lookout for inexpensive, delicious Pinot and this truly fits the bill. Understated but apparent notes of cinnamon gum, clove and framboise combine on the juicy, forward nose. That same approach is put into action on the palate as well, with snappy strawberry and pomegranate fruit backed by a touch of sandy earth. This is surely a frontrunner for best inexpensive Pinot Noir of the summer.

Bryan Brick

WINERY TO WATCH: TENUTA FUJANERA

More often than not our wineries to watch are established wineries that have somehow managed to fly under the radar, but are poised for greatness. This month we’re featuring a winery that’s just getting its start: **Tenuta Fujanera**. You may remember Greg’s page-long homage to Fujanera from back in January, but frankly it wasn’t enough for us. This new winery isn’t just one to watch, it’s a discovery to revel in.

The Fujanera estate is just outside Foggia in the northern part of Puglia, a region more often thought of as Italy’s breadbasket than wine cellar. But these rocky plains have a hidden history, with winemaking traditions dating back to the 16th century. The region’s heyday was in the 18th century, when the wealthy landowners planted vines, built cellars and made wine for export. Giusy Albano and her family resurrected one of those long-abandoned 18th century farms, called *masseria* in the local dialect, restoring its cellar and 19 acres of vines and olive trees to glory. Surprisingly, 2008 is only Giusy’s second vintage, but her wines are imbued with poetry—her other art—and are uniquely Puglian.

We currently have three wines from Fujanera: the **2008 “Arrocco” Nero di Troia* (\$14.99)** has a seductive perfume of blackberries and spice, with a supple, fruit-forward yet complex palate and none of the funkiness or astringent tannins Nero di Troia is often associated with; the **2008 “Lamadàli” Negroamaro* (\$12.99)** is the perfect cocktail wine. It is inviting, soft and has hints of Mexican chocolate to complement its red and black fruit, but it doesn’t need a meal to tame its acidity like so many Italian wines do. And our our newest arrival just in time for spring, the **2008 “Bellalma” Falanghina* (\$11.99)**, smells like English pea tendrils, tangerines and hazelnuts and has lovely, focused citrus fruit and minerals on the palate with just a touch of banana on the finish.



Leah Greenstein

“I’m starting to wonder if I should bury a tiny cowhorn under our miniature lemon tree at home.”

“Keith Emerson makes wine at Vineyard 29’s CRU, Robert Craig, Gundlach Bundschu and Emerson Brown, and he is quickly becoming a legend as a great winemaker.”

Doug Davidson’s **NORTHWEST CORNER**

This month I’m really excited to tell you about two new Oregon producers, one a new Pinot Noir producer from the Willamette Valley, and one a southern Oregon producer of Rhône-style wines. First off is the aptly named Iota Cellars, whose **2007 Iota Pelos Sandberg Vineyard Pinot Noir (\$32.99)**, their only wine, has a production of just 345 cases. Founded by Johanna and Don Sandberg and their relatives and partners Lynne and Perry Pelos, all transplants from Minnesota, this wine is the culmination of a dream dating back to their first trip to Oregon in 1998. While this is only the second vintage for Iota, they have really hit the ground running in terms of quality. This wine has beautiful tangy aromas of cranberry and strawberry, with a pleasant touch of spice and floral notes. On the palate there’s lots of rich red fruit and complex texture balanced by ample acidity and silky smooth tannins leading to a long pleasant finish. As this wine is bottled unfiltered and unfiltered, I would highly recommend letting it stand upright for a couple of hours before serving to let the sediment settle.

While it’s still not the norm in the wine world, biodynamic farming is certainly on the rise, with more and more vineyards and wineries becoming certified biodynamic by the Oregon-based Demeter Association. One of the more unusual aspects of biodynamic farming includes the burying of cows’ horns stuffed with quartz in one case and manure in another, both of which are then used to create treatments for the vines. While I don’t claim to know the impact of these treatments, I do know that it gives our next producer their name. Cowhorn Vineyards is located in Southern Oregon’s Applegate Valley, and whether it is due to their biodynamic practices or not, they are turning out some delicious wines. First up is the **2008 Cowhorn “Spiral 36” White Rhône Blend (\$19.99)**, almost equal parts Viognier, Marsanne, and Roussanne. I was instantly wowed by this wine’s nose of bright citrus, tropical fruit and wet stone. These flavors carried on in the mouth, with great richness and texture offset by refreshing brightness and a pleasant salty chalkiness on the finish. It has continued to stand out in my mind as one of the best domestic Rhône blends I’ve tasted this year. I was equally impressed by their **2008 Cowhorn “74” Grenache (\$25.99)**, which is blended with 15% Syrah. This impressive wine is reminiscent of a great Southern Rhône, with aromas of lush blackberries and a whiff of smoke leading to mouthfilling flavors of black cherry and spice. The great chewy texture and rich fruit are balanced by a mouthwatering acidity and tension that make this an awesome and complex wine. I’m starting to wonder if I should bury a tiny cowhorn under our miniature lemon tree at home.

Doug Davidson

BOUTIQUE CORNER

“A man with money is no match against a man on a mission.”

—Doyle Bronson

I was taking a look at a list of Cabernets the other day and I realized there’s one winemaker who has really made an impression on me and, I think, on K&L as a whole: Keith Emerson.

Keith Emerson obtained his oenology and viticulture degree from the University of California, Davis in 1999. Since then he has worked with several great winemakers and vineyards—just look at some of his wines below—and is quickly becoming a legend as a great winemaker. We have several of his wines currently in stock at K&L.

2007 Vineyard 29 “CRU” Napa Valley Cabernet Sauvignon (\$51.99) Keith is the CRU winemaker at Vineyard 29 in Napa Valley, and is the director of winemaking at the facility working closely with Vineyard 29’s consulting winemaker Philippe Melka. The wine is bright and fresh with lovely blackberry and plum fruit. Tobacco, graphite and spice are brought together with a hint of cedar and lush tannin.

2007 Robert Craig “Affinity” Napa Valley Bordeaux Blend (\$44.99) The wines coming from Robert Craig since Keith joined have definitely become favorites of the wine press. This Affinity is a Napa Cabernet fan’s Cabernet. Big, bright and forward with huge lush tannins and amazing balance for such a big Cabernet. I hope this one is still in stock by the time you read this.

2006 Gundlach Bundschu “Rheinfarm Vineyard” Sonoma County Mountain Cuvée (\$19.99) Okay, so Keith didn’t make this wine. (Keith took over as head winemaker at Gundlach Bundschu in 2008.) Nonetheless, this wine is a great example of quality at a great price. It has big berry fruit nicely balanced by dried herb, smoke and beautiful minerality that cuts through the wine.

2007 Emerson Brown Oakville Cabernet Sauvignon (\$47.99) Made in partnership with friend and winemaker Brian Brown of Round Pond Winery, this is a deep, dark wine with bright currant and blackberry fruit and a wonderful dark chocolate streak throughout. Beautiful.

Michael Jordan

TREY'S 2009 Bordeaux Preview

I am writing this on a plane heading back to Los Angeles after eight full days in Bordeaux. It was both a difficult trip and an easy one. The pace was the difficult part, along with the lack of sleep. The easy part, for all of us, was getting to taste the 2009 Bordeaux. Don't get me wrong, they are intensely concentrated wines that have huge fruit, depth and concentration. What made them easy to taste was that the tannins were generally ripe and sweet. Most wines showed amazing finesse and balance for being so young. Along with this mix of finesse and power, the wines still showed great acidity and freshness. We asked many people to compare this vintage to another, but the vintage really has no comparison in recent years—maybe close to '05 but with more freshness and finesse. It will be exciting in a couple of years when these wines come into stock. They should be drinking well on release and still age for many, many years. Here are my top five picks excluding the First Growths Pétrus and Ausone. These are the wines that I will buy for my cellar.

2009 Alter Ego – I will buy a case of this second wine from Château Palmer. It had an exotic nose with sweet crushed berry fruit, hints of licorice and a ripe, fresh finish. It could be the best second wine we tasted the whole

trip and, like 2005, the seconds are showing very, very well.

2009 Ducru Beaucaillou – This had amazing power and depth with a plush middle and a ripe, spicy finish. The tannins were fine and well-integrated.

2009 Malescot-St-Exupéry – Another exotic wine with loads of minerals, blackberries and a fleshy mouthfeel. This property has been on the rise for awhile now, and it really hit full stride with its 2009.

2009 Pontet-Canet – The Pontet-Canet had me wondering if it will last in a cellar for many years. It showed so sweet, plush and fruity that the tannins were hardly noticeable. Then I figured, if it doesn't age long term I would not have to wait as long for the wine to be drinking well. I could almost drink the barrel sample.

2009 Léoville-Las Cases – This was one of the most concentrated wines of the trip, though that is not unusual for Las Cases. The integrated ripe, fleshy tannins were something that I was not used to from this Château, though. Usually this wine is a brute, and while the wine is big, it shows fantastic finesse, balance and freshness.

Trey Beffa



Hollywood Hot Pix

SPRING WINES FOR SPRING FOODS

I love spring and all its accompanying food possibilities. The farmers' markets start exploding with fresh fruits, gorgeous vegetables—a new season of bounty. I love the wines of spring, too. Nothing is too heavy and the wines have acidity and are full of fresh fruit flavors. Here are a few wines I'll be drinking after many trips to the market.

Quite possibly my favorite new go-to wine from Chile (and one of Anne's, it seems, too) is the **2007 Carma Carmenère Colchagua Valley (\$9.99)**. Carmenère as a grape varietal sometimes suffers from being on the grassy or veggie spoke of the flavor wheel. If the varietal is managed properly it drops these characteristics and develops subtle herb flavors that greatly complement the wine. The Carma falls on this side of the Carmenère spectrum. It has lovely black plum and fig characteristics reminiscent of Cabernet Sauvignon and Syrah, with a touch of the herbal notes that gives this wine its distinctive soul. Serve this with some grilled lamb chops marinated in olive oil, rosemary and thyme. Try drizzling a little black olive tapenade over the piping hot chops to bring all the flavors together.

I thought that we had exploited every great value from Argentina until our friend Luis Moya from Vinos Unico Imports presented this new gem. The **2008 Bodega Sur de los Andes "Mas" Malbec Mendoza (\$9.99)** has rich and juicy dark fruit flavors of black raspberries, chocolate, Mexican spices and cherries. This has some opulence to it but never goes into over-the-top jamminess. Grilling steaks with some of your favorite veggies would be in order for this nugget. (As an aside—ask for Luis Moya Selections and Vinos Unico wines at any of our stores. He has some

of the best Spanish and Portuguese wines in the marketplace.)

It is really hard to find great inexpensive Riesling but I am happy to report that the **2006 Milz Laurentiushof Estate Riesling 180° (\$9.99)** far exceeds all expectations at this tricky price point. Milz Laurentiushof has been family owned since 1520 and is located in the town of Tritenheim, part of the Mosel Valley. The "180°" is their Qba bottling. It has terrific balance showing a touch of sweetness, with wonderful acidity and peach and pear notes. The wine has a heaping dose of minerality and a touch of lime zest on the finish. It also has enough delicacy to pair beautifully with a salad of goat cheese and fresh nectarines on a bed of spicy greens, or something bold and spicy like pork chops marinated in Thai spices. You also can just sit poolside and sip this lovely wine.

Finally, I would be remiss if I didn't talk about spring and rosé. The **2009 Domaine de la Fouquette "Rosée d'Aurore" Côtes de Provence Rosé (\$13.99)** was one of my favorite pink wines from last year, and it is definitely leading the pack of this year's new arrivals. It is 65% Grenache and 30% Cinsault with 5% Rolle (Italy's Vermentino) rounding out the mix. It has loads of citrus and melon flavors with subtle hints of red fruit. This is vibrant, clean and utterly intoxicating (well, only if you drink more than a bottle). Serve it as an aperitif or with lots of small bites like mint and fava bean crostini, mini-servings of Quiche Lorraine or your favorite pork sausages grilled and topped with hot mustard. I can think of no better way to enjoy spring's bounty.

Keith Mabry

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



ALSACE/LOIRE

2008 Charles Baur Pinot Blanc Alsace* \$12.99

This elegant wine is one of the most food-friendly whites on the planet, and it is especially scrumptious when paired with seafood and delicate chicken dishes.

2006 Charles Baur "Pfersigberg" Gewürztraminer Grand Cru* \$21.99

This wine is very concentrated and comes from one of the most famous Grand Cru vineyards in Alsace. The site's gravelly soils, with rich deposits of magnesium, give the wine elegance, finesse and freshness. Well-balanced, but still on the big end of the scale, this 2006 displays aromas of roses, acacia and exotic fruits. It is best served with poultry, fish or fruit-based desserts.

2008 Gerard Boulay "Monts Damnés" Sancerre Chavignol* \$29.99

92 points *Stephen Tanzer's International Wine Cellar*: "Bright yellow. Expressive, mineral-driven bouquet offers an array of citrus and floral qualities, with subtle spice and ginger notes picking up strength with air. Stains the palate with zesty lemongrass and pear flavors. A musky anise quality arrives with air and adds depth to the long, spicy, stony finish."

2008 Delhommeau "Cuvée St-Vincent" Muscadet* \$11.99

Soft, wet minerals coated with honeydew and citrus. Nicely textured from beginning to end with good weight and a fantastically long finish.

2008 Gerard Boulay Sancerre Chavignol Blanc* \$21.99

Boulay's wines are wines of the soil, wines that echo the land with precision and delineation found in only the greatest of wines. This is comprised of fruit from Boulay's many small parcels around the hamlet of Chavignol, considered to be the finest spot in all of Sancerre.

CHAMPAGNE

Launois "Cuvée Reserve" Brut Blanc de Blancs* \$34.99

This Champagne is all Chardonnay and all Grand Cru from the villages of Mesnil, Oger, Cramant and Avize—a roll call of the finest crus for Chardonnay in all of Champagne and all Veritas. The aromatics of this Champagne are like polished white Burgundy, with a touch of pine nut and minerals. The flavors are broad and rich.

Ariston Aspasie Brut Rosé Champagne * \$32.99

This Champagne is a blend of half and half Pinot Noir and Meunier. The color comes from 12% Meunier that is vinified red, from an old-vine plot that gets quite ripe. It is a very pretty tarnished pink color and has a lazy bead from more than five years of aging on the lees. It has gorgeous red cherry fruit on the nose and mid palate, but still finishes snappy and dry.

RED BURGUNDY

2008 R. Dubois Bourgogne Rouge "VV"* \$13.99

Some of the best values in light, fresh and earthy Pinot Noir have been coming out of Burgundy lately, like this food-friendly wine. Soft and open with plenty of bright fruit, all at an everyday price.

2006 Domaine Chapelle Santenay 1er Cru "Beaurepaire"* \$29.99

This wine shows lovely material on the mid palate, with rich, dark fruit and an interesting earthy character. This represents a wonderful value from a terrific vintage, made possible only by directly importing it from the producer.

2007 Domaine Fèry Morey-St-Denis* \$39.99

Rich and spicy with very black fruit notes. Supple and approachable with lots of mid-palate fruit and a long finish. A terrific value!

WHITE BURGUNDY

2008 Domaine Biéville (Louis Moreau) Chablis "VV"* \$17.99

The Biéville is always a bit rounder in character than the Moreaus' Louis Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty note of white flowers.

2008 Domaine Louis Moreau Petit Chablis* \$13.99

Several years after the sale of the négociant Moreau Pere & Fils, Louis Moreau has regained the right to use his family name and a portion of the family Grand and Premier Cru vineyards, and is making lovely Chablis.

2008 Domaine des Nembrets Pouilly-Fuissé "Les Chataigniers"* \$19.99

The hint of toasty oak and leesiness make this open and generous and complement the focus of the wine.

2008 Domaine Paul Pernot Bourgogne Blanc* \$19.99

The bright and elegant entry is followed by characteristic Puligny minerality, a very nice creamy middle and slightly citric notes on the finish. Overall, this is a delight, easy to drink and lovely. Pernot's Bourgogne always contains a fair amount of declassified Puligny-Montrachet and it shows.

RHÔNE/FRENCH REGIONAL WINES

2008 Domaine de la Maurelle Côtes du Rhône* \$9.99

Always a favorite here at K&L, the 2008 Domaine de la Maurelle Côtes du Rhône exhibits juicy berry fruits along with very subtle hints of tapanade, grilled herb and mineral notes. A direct buy makes this an even better deal, but even at a significantly higher price, this delicious Rhône red (based on Grenache) would still be a steal.

2007 Domaine de Mayran Côtes du Rhône-Villages* \$10.99

This 2007 Grenache-based Rhône possesses generous amounts of deep red fruits along with just a hint of spice and white pepper. The tannins are ripe and fine, making this elegant red the perfect accompaniment to a wide variety of Mediterranean-inspired dishes.

2008 Vincent Paris Saint-Joseph* \$24.99

According to *Stephen Tanzer's International Wine Cellar*: "Bright ruby color. Spicy red and dark berries on the nose, with a zesty mineral overtone. Fresh raspberry and cherry flavors are a bit tart but offer good punch and peppery lift. The brisk finish shows good tangy persistence."

2006 Chante Cigale Châteauneuf-du-Pape* \$24.99

The 2006 Châteauneuf-du-Pape has a dark ruby/plum color and a sweet black cherry and currant nose with notes of loamy soil intermixed with a hint of nori (the seaweed wrapper used in sushi restaurants), as well as pepper and lavender. It is very spicy, a signature of the 2006s.

2009 Domaine Begude Pinot Noir Vin de Pays d'Oc Rosé* \$12.99

This elegant and crisp Pinot Rosé hails from Domaine Begude, a small family owned property located high in the foothills of the Pyrenees in the Limoux region of the Languedoc. The long, cool growing season here lends itself perfectly to the production of crisp and delicate wines.

2009 Domaine Begude Sauvignon Blanc Vin de Pays d'Oc* \$12.99

More in the style of a Loire Valley Sancerre, with its rapier sharp mineral-laden nose and fresh citrus fruits on the palate, this is the perfect accompaniment to grilled fish, oysters, or just by itself!



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

SPAIN/ARGENTINA

Gran Sarao Brut Cava Penedes* \$9.99

According to Robert Parker: "The non-vintage Brut offers yeasty, wheat-thin aromas, persistent small bubbles, and crisp, dry, citrus and green apple flavors. Drink it over the next 12-18 months. This is an excellent value in sparkling wine from Gran Sarao. It is a custom cuvée selected and bottled for the importer."

2004 Zarus Barrica Ribera del Duero* \$14.99

From *Wine Spectator*: "A smooth texture and well-integrated tannins give this red an appealing elegance. Cherry, vanilla and light herbal flavors are bright and lively. Drink now through 2012."

2007 Acústic "Acústic" Monstant* \$19.99

Back and every bit as tasty as the previous vintage, this staff favorite shows beautiful black cherry and blackberry fruit aromas with extraordinary freshness, purity and lift on the palate.

2006 Montevejeo "Festivo" Malbec Mendoza* \$11.99

Showing all of the pure plum and dark berry fruit of the 2004, Montevejeo's 2006 also has considerably more complexity, a touch of minerality (not too common a descriptor for Malbec, but the good ones have it), excellent texture, mid-palate depth and just loads of character.

ITALY

2005 Rocca di Montegrossi "Geremia"** \$34.99

This blend of 60% Merlot and 40% Cabernet Sauvignon spent 18 months in Allier oak barrels. It reveals awesome richness and depth with a level of juiciness and mid-palate generosity that the San Marcellino doesn't quite have. The wine remains extremely fresh and primary in its expression of dark macerated cherries.

2004 Collemattoni Brunello di Montalcino* \$46.99

95 points *Wine Spectator*: "Delivers fabulous aromas of crushed raspberries, cherries and strawberries, with flowers and a hint of vanilla bean. Full-bodied, with a solid core of fruit and silky tannins. Dense and very long. A serious, powerful and complex red."

2004 Ferrero Brunello di Montalcino* \$34.99

Full-bodied, ripe, sultry, lush, smooth and warm on the palate. If Brunello were made in Napa this would be from Calistoga, next to Chateau Montelena. This is a wine you can drink now, but you will also want to put some away for a few years to let it blossom completely. 91 points from *Wine Spectator*.

2008 Ermacora Pinot Grigio* \$14.99

This is no industrial Pinot Grigio—it is the real McCoy. It has wonderful fruit and minerals on the nose, is loaded with pear and apple and is concentrated and superbly balanced with body and an elegant finish.

2008 Ermacora Pinot Bianco* \$14.99

This is the wine Ermacora is known for in Italy. Perfectly balanced, the Pinot Bianco has incredible depth, concentration and focus, with a hint of green apples and good acidity. It is rich and creamy, with custard-like flavors, and it is full-bodied on the palate. Balanced and complex. If you can hold onto it, this wine will age over the next two to three years.

PORT

1963 Graham Port \$299.99

97 points *Wine Spectator*: "This is a monumental wine with a great balance of fruit and tannin..."

1977 Dow Port \$119.99

94 points *Wine Spectator*: "Dark ruby, with rich raspberry earth and fruit aromas. Full-bodied with an excellent balance of full tannins and generous berry flavors..."

1977 Taylor Port \$189.99

97 points *Wine Spectator*: "Good ruby color still. The nose is fresh, with lots of crushed berry and plum, with a hint of piecrust..."

1983 Graham Port \$99.99

93 points *Wine Spectator*: "A superb achievement from a very underrated year. Deep dark ruby-purple, with rich floral and violet aromas, full-bodied, with masses of strawberry flavors."

1985 Fonseca Port \$119.99

95 points *Wine Spectator*: "A hard, take-no-prisoners Port, extremely powerful and still closed when last tasted. Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb backbone and a very long finish."

1992 Taylor Port \$249.99

100 points Robert Parker: "Taylor's 1992 Vintage Port is unquestionably the greatest young Port I have ever tasted. It represents the essence of what vintage Port can achieve. The color is an opaque black/purple, and the nose offers up fabulously intense aromas of minerals, cassis, blackberries, licorice and spices, as well as extraordinary purity and penetration. Yet this is still an unformed and infantile wine. If Château Latour made a late-harvest Cabernet Sauvignon, I suspect it might smell like this. In the mouth, the wine is out of this world, displaying layer upon layer of concentrated black fruits backed by well-integrated tannin and structure..."

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 she/he is at least 21 years old.

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

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

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

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



1955-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1997-2006)

1997 Larmande, St-Emilion	\$29.99
1999 Fourcas Hosten (375ml)	\$9.99
1999 Moulinet, Pomerol	\$29.99
2001 Verdignan, Haut-Médoc	\$12.99
2003 Coufran (375ml)	\$8.99
2003 Verdignan, Médoc- <i>Ralph pick!</i>	\$14.99
2004 Coufran, Médoc	\$12.99
2004 Mille Roses- <i>As good as 2005!</i>	\$11.99
2004 Verdignan, Haut-Médoc	\$12.99
2005 Bad Boy Bordeaux Thunevin*	\$19.99
2005 Bailly de Camensac, Médoc*	\$19.99
Second wine of Camensac. Sweet and elegant!	
2005 Beaumont, Haut-Médoc	\$21.99
2005 Chantegrive, Graves	\$19.99
2005 d'Arche, Haut-Médoc*	\$19.99
2005 Ducluzeau, Lustrac*	\$19.99
2005 Fourcas-Dupre, Lustrac*	\$19.99
2005 Fleur Haut Gaussens	\$13.99
2005 La Couronne, Mont St Emil*	\$14.99
This is an exceptional Right Bank value. 91 points from Clyde.	
2005 La Garde, Pessac	\$24.99
2005 Laubarit "VV" Bordeaux*	\$11.99
2005 Le Bord'Eaux "Bag-in-a-Box"	\$29.99
A three-liter box. That's four bottles of great tasting Merlot.	
2005 Loudenne, Médoc	\$19.99
2005 Leonie, Graves*- <i>Just in!</i>	\$19.99
2005 Peyraud, Côtes de Blaye*	\$10.99
2005 Picque Caillou Rouge, Pessac	\$24.99
2005 Plaisance, Côtes de Bordeaux	\$19.99
2005 Plain Point, Fronsac*	\$19.99
2005 St-Jacques de Siran*- <i>Best buy</i>	\$14.99
2005 Valentons Canteloup*	\$10.99
2005 Verdignan, Haut-Médoc	\$16.99
2005 Villegeorge, Haut-Médoc*	\$19.99
2006 Birot, Bordeaux*- <i>K&L Favorite</i>	\$9.99
2006 Cantemerle, Haut-Médoc	\$29.99
2006 Cantemerle (1.5L)	\$59.99
2006 d'Aiguilhe, Côte de Castillon	\$24.99
2006 Fonreaud, Lustrac*	\$9.99
2006 Grand Bateau, Bordeaux*	\$9.99
2006 Joanin Becot, Castillon*	\$19.99
2006 Haut Nadeau, Bordeaux Sup*	\$11.99
2006 Larmande, St-Emilion*	\$19.99
2006 La Chapelle aux Moines*	\$19.99

2006 Les Tours de Peyrat "VV"*	\$14.99
2006 Puygueraud, Castillon	\$14.99
2006 St-Hilaire, Médoc*	\$16.99
2006 Trebiac, Graves*	\$14.99
2006 Seigneurs d'Aiguilhe*	\$14.99

CLASSIC WINES (1955-2005)

Pichon-Lalande Direct from the Château

1955 Pichon-Lalande (1.5L)	\$999.00
1959 Pichon-Lalande (1.5L)	\$1,999.00
1961 Pichon-Lalande (1.5L)	\$2,999.00

These classics are direct from the property.

1988 Pichon-Lalande, Pauillac	\$179.00
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Just drank this beauty. 10 more years.

Château Palmer

1975 Palmer, Margaux	\$199.00
1979 Palmer, Margaux	\$199.00
1989 Palmer, Margaux	\$399.00

Just arrived from Mahler-Besse cellar.

Chateau d'Issan Direct from the Château

1981 d'Issan, Margaux (1.5L)	\$199.00
1982 d'Issan, Margaux (1.5L)	\$399.00
1986 d'Issan, Margaux (1.5L)	\$249.00
1990 d'Issan, Margaux (1.5L)	\$299.00
1983 d'Issan, Marguax	\$89.99
1990 d'Issan, Marguax	\$129.99
1996 d'Issan, Marguax	\$129.99

Great values in old and rare wines.

1975 Poujeaux, Médoc (1.5L)	\$179.99
Great old school flavors. Decant and enjoy.	
1986 Siran, Margaux (1.5L)	\$139.00
1989 Clos du Marquis, St-Julien	\$89.99
1989 Margaux, Margaux	\$449.00
1990 Chasse-Spleen, Médoc	\$109.99
1991 Palmer, Margaux- <i>Stunning!</i>	\$189.99
1993 Reserve de Comtesse (1.5L)	\$64.99
1994 Reserve de Comtesse (1.5L)	\$89.99
Two newly-arrived, super-delicious magnums.	
1995 Pichon-Lalande, Pauillac	\$219.00
1996 Clos du Marquis, St-Julien	\$79.99
1996 Lagrange, St-Julien	\$99.99
1997 Malartic-Lagravière, Pessac	\$39.99
1998 Smith Haut Lafitte (1.5L)	\$199.00
1999 Cos d'Estournel, St-Estèphe	\$99.99
1999 Bourgneuf, Pomerol (1.5L)	<i>Inquire</i>
1999 Kirwan, Margaux	\$64.99
1999 Kirwan, Margaux (1.5L)	\$129.99
2000 Brane Cantenac, Margaux	\$79.99
2000 Calon-Ségur, St-Estèphe	\$99.99
2000 Clos d'Oratoire, St-Emilion	\$69.95

2000 Lascombes, Margaux	\$79.95
2000 Siran, Margaux (1.5L)	\$119.00
2001 Cos d'Estournel, St-Estèphe	\$139.00
2001 l'Evangile, Pomerol	\$125.00
2001 Grand Pontet, St-Emilion	\$39.99
2001 Latour, Pauillac (1.5L)	\$599.00
2001 Pontet-Canet, Pauillac	\$59.99
2001 Smith Haut Lafitte (1.5L)	\$199.99
2002 Cos d'Estournel, St-Estèphe	\$119.99
2002 Haut-Brion, Pessac	\$269.99
2003 Pavie, St-Emilion	\$219.99
2004 Haut-Brion, Pessac (1.5L)	\$569.00
2004 Margaux, Margaux	\$319.00
2004 Margaux, Margaux (1.5L)	\$589.00
2005 d'Aiguilhe, Castillon	\$35.99
2005 de Pez, St-Estèphe	\$38.99
2005 Lafleur Gazin, Pomerol	\$39.99
2005 Les Ormes de Pez, St-Estèphe	\$34.99
2005 Léoville-Barton (1.5L)	\$229.99
96 points <i>Wine Spectator</i> .	
2005 Lynch-Bages, Pauillac	\$89.99
2005 Pedesclaux, Pauillac	\$34.99

SAUTERNES

1959 Caillou, Sauternes	\$219.00
1967 Caillou, Sauternes	\$199.99
1996 Rieussec, Sauternes	\$69.99
1996 d'Yquem (375ml)	\$139.00
1997 d'Yquem (375ml)	\$149.00
2001 Petit-Védrières, Sauternes	\$24.99
2001 Doisy-Védrières, Sauternes	\$59.99
2003 Guiraud, Sauternes (375ml)	\$21.99
2005 de Fargues (375ml)	\$59.99
2005 Lafaurie-Peyraguey	\$29.99
2005 Guiraud, Sauternes	\$54.99
2005 Guiraud, Sauternes (375ml)	\$29.99
2005 Rayne-Vigneau, Sauternes	\$29.99
2005 Rieussec, Sauternes	\$59.99
2005 Suduiraut, Sauternes	\$49.99
2006 Climens, Sauternes (375ml)	\$49.99
2006 Rieussec, Sauternes (375ml)	\$36.99
2007 Haut-Charmes (375ml)	\$14.99
2007 Carmes de Rieussec	\$29.99
2007 Clos Haut Peyraguey	\$54.99
2007 Clos Haut Peyraguey (375ml)	\$27.99
2007 Coutet (375ml \$33.99)	\$67.99
2007 Lafaurie-Peyraguey (375ml)	\$24.99
2007 Petit-Védrières (375ml \$11.99)	\$21.99
2007 Rayne-Vigneau, Sauternes	\$42.99
2007 Sigalas Rabaud, Sauternes	\$49.99
2007 Suduiraut, Sauternes (375ml)	\$39.99



Overshadowed by the ebullient 2005s, the 2006 Bordeaux are really starting to come around and show classic Bordeaux character. And the carefully-selected, newly-arriving 2007s promise fantastic Bordeaux drinking pleasure that you'll be able to enjoy *before* you start collecting Social Security.

2006 and 2007 Bordeaux In Stock

The '06 vintage is classic, and the steadily arriving '07s will offer fantastic near- and mid-term drinking.

2006 CLASSIC BORDEAUX

Ausone, St-Emilion \$799.00

Cheval Blanc, St-Emilion \$449.99

Cheval Blanc, St-Emilion (1.5L) \$899.99

Cos d'Estournel, St-Estèphe \$86.99

94 points Robert Parker.

d'Armailhac, Pauillac \$39.99

91 points Robert Parker.

Langoa-Barton, St-Julien (1.5L) \$89.99

91 points *Wine Spectator*: "Shows violet and blackberry, with hints of raisin. Full and velvety, with lovely-textured tannins and plenty of ripe fruit on the finish."

Léoville-Poyferré, St-Julien *Inquire*

Léoville-Poyferré, St-Julien (1.5L) \$109.99

93 points *Wine Enthusiast*.

Margaux, Margaux (1.5L) \$799.99

Palmer, Margaux \$199.99

Palmer, Margaux (1.5L) \$399.99

93 points *WS*: "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish. Very balanced and beautiful, with lots of violet, new wood and richness. Long. Needs time."

Pierre de Lune, St-Emilion \$39.99

90-92 points Robert Parker: "...this hedonistic effort is a blend of 90% Merlot and 10% Cabernet Sauvignon."

Pichon-Baron, Pauillac *Inquire*

Pichon-Baron, Pauillac (1.5L) \$169.99

93 points *WE* and 92 *RP*.

Reserve de Comtesse Lalande \$44.99

This beautiful, velvety, seductive effort offers sweet black cherry and black currant fruit intermixed with notions of forest floor and roasted herbs. Luscious, fruity, savory and long, it will provide enjoyment over the next 10-15 years or more.

2007 BORDEAUX IN STOCK

Brançaire-Ducru St-Julien \$39.99

Brançaire-Ducru St-Julien (1.5L) \$89.99

91 points *Wine Enthusiast*.

Calon-Ségur, St-Estèphe \$49.99

Cantemerle, Haut-Médoc \$26.99

Cantemerle, Haut-Médoc (1.5L) \$49.99

Cantemerle, Haut-Médoc (3L) \$99.99

Clos du Marquis (1.5L) \$69.99

Clos Fourtet, St-Emilion \$49.99

d'Aiguilhe, Castillon \$24.99

Duhart-Milon, Pauillac \$39.99

Fleur Morange, St-Emilion \$59.99

Haut-Bailly, Pessac-Léognan \$49.99

Haut-Bailly (1.5L) \$109.99

90-92 points Robert Parker. "A dense wine, very much in the line of powerful wines from Haut-Bailly. Flavors of bitter chocolate, sweet berry fruits and richness are dominant."

Clos des Quatre Vents, Margaux \$39.99

Kirwan, Margaux \$39.99

91 points *Wine Enthusiast*.

La Conseillante, Pomerol \$89.99

La Croix de Beaucaillou, St-Julien \$29.99

Fleur de Bouïard, Lalande-Pomerol \$29.99

Fleur de Bouïard (1.5L) \$59.99

Larcis Ducasse, St-Emilion \$44.99

Larmande, St-Emilion \$24.99

L'Arossee, St-Emilion \$39.99

Léoville-Barton (1.5L) \$119.99

94 points *Wine Enthusiast*. 92 points *Wine Spectator*: "This has a wonderful nose for the vintage, with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. Best after 2014."

Léoville-Poyferré, St-Julien \$49.99

Lynch-Bages, Pauillac (1.5L) \$139.99

93 points *Wine Enthusiast*.

Margaux, Margaux *Inquire*

93 points *Wine Enthusiast*.

Montrose, St-Estèphe \$69.99

Paloumey, Médoc \$19.99

Pape-Clément, Pessac \$119.99

91 points *Wine Enthusiast*.

Pavie-Macquin, St-Emilion \$48.99

Pavie-Macquin, St-Emilion (1.5L) \$99.99

92-94 points Robert Parker. 90-92 points *Stephen Tanzer's IWC*: "Bright red-ruby. Black cherry, violet, licorice and minerals on the nose. Sweet on entry, then juicy and firm in the middle, with dense black fruit flavors showing excellent energy for the year."

Phélan-Ségur, St-Estèphe \$29.99

Pichon-Lalande, Pauillac \$89.99

91 points *Wine Enthusiast*.

Pontet-Canet, Pauillac \$69.99

Pontet-Canet, Pauillac (1.5L) \$139.99

94 points and an Editors' Choice, *WE*.

Potensac, Médoc \$24.99

Poujeaux, Moulis \$27.99

Quinault L'Enclos, St-Emilion \$29.99

Rol Valentin, St-Emilion \$39.99

Rouget, Pomerol \$29.99

St-Pierre, St-Julien \$39.99

90-92 points Robert Parker. 90 points *Wine Enthusiast*: "Impressively ripe fruit, with smoky flavors from wood, the texture sweet and fleshy. The wine has juicy berry flavors, with the freshest acidity, livened with spice from the fruit and the oak aging."

Vieux-Château-Certan, Pomerol \$89.99

91 points *Wine Spectator*: "Shows blackberry, fresh mushroom and Indian spices on the nose. Full-bodied, with velvety tannins and a long, glorious finish for the vintage. Well-crafted as usual. Best after 2013."

WHITE BORDEAUX

2005 Laville Haut-Brion, Pessac \$229.00

2006 L'Avocat Blanc* \$14.99

Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.

2006 Cos d'Estournel Blanc \$159.99

Totally awesome and extremely rare.

2006 Smith Haut Lafitte Blanc \$39.99

93 points Robert Parker.

2007 Cantelys Blanc, Pessac* \$19.99

Toasty aromas and quite rich on the palate.

2007 Grand Village Blanc \$14.99

2007 Pavillon Blanc, Margaux \$139.99

91-95 points *Wine Spectator*: "This is superracy and stylish, with mineral, lemon, lime, pineapple and papaya. Full, yet balanced and fresh, crisp and long. Wonderful!"

2008 La Gatte Blanc, Bordeaux* \$10.99

2008 Roquefort Bordeaux Blanc* \$12.99

A spicy, dry white. A staple at K&L for years.

2008 St-Jean des Graves, Graves* \$13.99

One of our favorites for many years. Lovely minerality. Clean and crisp.

2008 Château Reynon VV* \$13.99

2008 Clos Floridene, Graves* \$24.99

These two Denis Dubourdieu wines have just arrived and they're excellent. The Reynon is lively and racy while the Floridene has layers of richness on the palate.

2008 La Gatte Rosé* \$9.99

A saignée of very fine Merlot, this makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish.

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



CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2004 Dunn, Howell Mountain	\$79.99
2004 Hestan "Meyer"	\$39.99
2005 BV Rutherford (1.5L)	\$49.99
2005 Ch Montelena "Estate"	\$104.99
2005 Hall, Napa	\$34.99
2005 Heitz Cellar, Napa	\$39.99
2005 Olema, Napa	\$18.99
2005 Robert Mondavi "Reserve"	\$69.99
2005 Rubicon Estate "Cask" (1.5L)	\$99.00
2005 Sbragia "Cimarossa"	\$39.99
2005 Spring Mountain "Estate"	\$44.99
2006 Anakota "Helena Dakota"	\$79.99
2006 Anakota "Helena Montana"	\$79.99
2006 Anderson's CV "Reserve"	\$49.99
2006 Arietta "Quartet"	\$49.99
2006 Audelssa, Sonoma Valley	\$29.99
2006 Barnett, Spring Mountain	\$59.99
2006 BV "Georges de Latour"	Inquire
2006 BV "Tapestry"	Inquire
2006 Benziger, Sonoma	\$15.99
2006 Buehler, Napa	\$21.99
2006 Cliff Lede, Stags Leap District	\$54.99
2006 Donati Family "Paicines"	\$15.99
2006 Ehret "Hillside Reserve"	\$32.99
2006 Far Niente, Oakville	\$109.00
2006 Groth, Napa	\$39.99
2006 Ideology "Estate"	\$34.99
2006 Joseph Phelps, Napa	\$44.99
2006 Ladera "Howell Mountain"	\$69.99
2006 Napa Angel "Aurelio's"	\$79.99
2006 Napa Angel, Napa	\$34.99
2006 Napanook, Napa	\$39.99
2006 Robert Craig, Howell Mtn	\$59.99
2006 Sequoia Grove, Napa	\$32.99
2006 Shafer "One Point Five"	\$49.99
2006 Silverado, Napa	\$34.99
2006 Sterling "SVR"	\$27.99
2006 The Show, California	\$11.99
2006 Urbanite Cellars "Amplio"	\$10.99
2006 Viña Robles "Huerhuero"	\$14.99
2007 Avalon, Napa	\$11.99
2007 Caymus "Special Selection"	\$119.00
2007 Caymus, Napa	\$59.99
2007 Chappellet "Mtn Cuvee"	\$19.99
2007 Decoy, Napa	\$27.99
2007 Foxglove, Paso Robles	\$13.99
2007 Hollis, Napa	\$34.99
2007 Joseph Carr, Napa	\$19.99

2007 Kalinda "Reserve"	\$21.99
2007 Kirkham Peak, Napa	\$17.99
2007 Lander-Jenkins, California	\$9.99
2007 Layer Cake, Napa	\$24.99
2007 Lewis Cellars, Napa	\$76.99
2007 Louis M Martini, Sonoma	\$11.99
2007 Murphy-Goode, Alex Valley	\$14.99
2007 Orin Swift "Mercury Head"	\$74.99
2007 Paul Hobbs, Napa	\$69.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Philip Togni, Spring Mtn	\$87.99
2007 Robert Craig "Affinity"	\$44.99
2007 The Show, California	\$11.99
2007 Tor Kenward "Cimarossa"	\$74.99
2007 Tor Kenward "Mast"	\$74.99
2007 Trefethen "Double T"	\$17.99
2007 T-Vine Cellars "Red Tail"	\$44.99
2008 Esser Vineyards, California	\$7.99
2008 Grayson "Lot 10"	\$8.99
2008 McManis, California	\$8.99
Cain "NV6"	\$32.99
J Bookwalter "Subplot #23"	\$13.99

MERLOT

2004 Silverado, Napa	\$24.99
2006 Kirkham Peak, Napa	\$17.99
2006 Rombauer, Napa	\$27.99
2007 Acre, Central Coast	\$12.99
2007 Duckhorn, Napa	\$49.99
2008 Charles Smith "Velvet Devil"	\$11.99
2008 Leonetti, Walla Walla	\$89.99

PINOT NOIR

2006 Ambullneo "Bulldog"	\$49.99
2006 Argyle "Spirithouse"	\$44.99
2006 BearBoat, Russian River	\$17.99
2006 Calera "Reed"	\$49.99
2006 Dehlinger "Estate"	\$47.99
2006 Goldeneye, Anderson Valley	\$49.99
2006 McHenry "Swan Clones"	\$24.99
2006 Mount Eden "Estate"	\$44.99
2006 Varner "Spring Ridge"	\$19.99
2007 Ambullneo "Canis Major"	\$49.99
2007 Argyle, Willamette Valley	\$29.99
2007 Cambria "Julia's Vineyard"	\$18.98
2007 Carmel Road, Monterey	\$14.99
2007 Chasseur, Russian River	\$39.99
2007 Chasseur, Sonoma Coast	\$39.99
2007 Cherry Pie	
"Huckleberry Snodgrass"	\$39.99
2007 Dogwood, Anderson Valley	\$34.99

2007 Domaine Carneros, Carneros	\$21.99
2007 Domaine Serene "Yamhill"	\$37.99
2007 Edna Valley "Paragon"	\$14.99
2007 Etude, Carneros	\$35.99
2007 Foley, Sta Rita Hills	\$28.99
2007 Hartford Ct "Land's Edge"	\$39.99
2007 Hitching Post "Cork Dancer"	\$24.99
2007 J Vineyards, Russian River	\$29.99
2007 Ken Brown, Santa Barbara	\$29.99
2007 La Crema, Sonoma Coast	\$19.99
2007 Le Cadeau "Côte Est"	\$46.99
2007 Migration, Anderson Valley	\$33.99
2007 Morgan "Twelve Clones"	\$26.99
2007 Neely "Hidden Block"	\$34.99
2007 Olivet Lane, Russian River	\$21.99
2007 Patz & Hall, Sonoma Coast	\$33.99
2007 Paul Hobbs "Lindsay Estate"	\$79.99
2007 Paul Mathew, Russian River	\$29.99
2007 Roshambo, Sonoma Coast	\$14.99
2007 Saintsbury, Carneros	\$23.99
2007 Steele, Carneros	\$19.99
2007 Thomas Fogarty, Santa Cruz	\$25.99
2007 Walter Hansel "South Slope"	\$34.99
2007 WH Smith "Maritime"	\$39.99
2008 A to Z, Oregon	\$15.99
2008 Au Bon Climat, Sta Barbara	\$19.99
2008 Brewer-Clifton, Sta Rita Hills	\$34.99
2008 Brooks, Willamette Valley	\$21.99
2008 Castalia "Rochioli Vineyard"	\$49.99
2008 Cazar, Russian River	\$19.99
2008 Cep, Sonoma Coast	\$23.99
2008 Evening Land, Oregon	\$24.99
2008 Lioco, Sonoma Coast	\$29.99
2008 Lucky Star, California	\$8.99
2008 Purisima Canyon, Sonoma	\$13.99
2008 Redtree, California	\$6.99
2008 Roessler "Red Label"	\$27.99
2008 Sojourn "Gap's Crown"	\$46.99
2008 Sojourn "Rodgers Creek"	\$46.99
2008 Sojourn "Sangiacomo"	\$46.99
2008 Sojourn, Sonoma Coast	\$37.99
2008 Westrey "Oracle Vineyard"	\$24.99

SYRAH & PETITE SIRAH

2006 Aubin Cellars "Verve"	\$19.99
2006 Paul Hobbs "Kick Ranch"	\$69.99
2006 Roshambo "Justice"	\$14.99
2006 Stags' Leap Winery PS	\$32.99
2007 Amavi, Walla Walla	\$27.99
2007 Copain "Tous Ensemble"	\$17.99
2007 Herman Story "Nuts & Bolts"	\$34.99



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.

2007 J Runquist "R"	\$17.99
2007 J Runquist "Salman" PS	\$24.99
2007 Kendric, Shenandoah Valley	\$18.99
2007 Lewis Cellars "Hudson"	\$54.99
2008 Jaffurs, Santa Barbara	\$24.99
2008 McManis Petite Sirah	\$9.99

ZINFANDEL

2005 Carol Shelton "Maple"	\$29.99
2006 Bradford Mtn, Dry Creek	\$19.99
2006 Haywood "Rocky Terrace"	\$29.99
2006 Ravenswood "Barricia"	\$19.99
2006 Ravenswood "Belloni"	\$24.99
2006 Roshambo "The Reverend"	\$9.99
2006 St Francis "Old Vines"	\$12.99
2007 Adelaida "Michael's"	\$22.99
2007 Alexander Valley "Sin Zin"	\$14.99
2007 Amphora "Estate"	\$22.99
2007 Artezín, Mendocino County	\$14.99
2007 Klinker Brick "Old Vine"	\$14.99
2007 Ridge "Lytton Springs"	\$29.99
2007 Ridge "Pagani Ranch"	\$31.99
2007 Rosenblum "Rockpile Road"	\$29.99
2007 Rusina, Dry Creek	\$23.99
2007 Seghesio "Old Vines"	\$29.99
2007 Sobon Estate "Fiddletown"	\$14.99
2007 Sobon Estate "Rocky Top"	\$12.99
2007 Storybook "Mayacamas"	\$29.99
2007 Valley of the Moon, Sonoma	\$10.99
2008 Brown Estate, Napa	\$34.99
2008 Decoy, Napa	\$21.99
2008 Orin Swift "Saldo"	\$27.99
2008 Seghesio, Sonoma	\$19.99

MISC REDS

2006 Petroni "Rosso di Sonoma"	\$19.99
2006 Viña Robles "Signature"	\$28.99
2007 Beckmen "Cuvée Le Bec"	\$18.99
2007 E Schein "Goddess of Meat"	\$39.99
2007 Herman Story "On the Road"	\$34.99
2007 Justin "Savant"	\$36.99
2007 Lewis Cellars "Alec's Blend"	\$54.99
2007 Margerum "M5"	\$23.99
2007 Seventy Five "The Sum"	\$19.99
2007 Terra Savia Petit Verdot	\$14.99
2007 Unti Vineyards "Petit Frere"	\$19.99
2007 Unti Vineyards Grenache	\$26.99
2008 Folie à Deux "Menage à Trois"	\$8.99
2008 Infinity Syrah-Grenache	\$10.99
2008 Orin Swift "The Prisoner"	\$34.99
2008 Shooting Star "Blue Franc"	\$13.99

Boeger "Hangtown Red #38"	\$10.99
Sean Thackrey "Pleiades XVIII"	\$22.99
Urbanite Cellars "Redart"	\$9.99

CHARDONNAY

2006 Clos du Val, Carneros	\$18.99
2006 Freestone "Ovation"	\$29.99
2006 Freestone "FogDog"	\$23.99
2006 J Vineyards, Russian River	\$19.99
2006 Ridge "Monte Bello"	\$49.99
2006 Sonoma-Cutrer, Sonoma	\$21.99
2007 Beringer "Stanly Ranch"	\$16.99
2007 Byron, Santa Maria Valley	\$19.99
2007 Chalk Hill "Estate"	\$26.99
2007 Chalone "Estate"	\$19.99
2007 Chasseur, Sonoma County	\$27.99
2007 Ch St Jean "Belle Terre"	\$24.99
2007 Donum, Carneros	\$49.99
2007 Foley, Sta Rita Hills	\$24.99
2007 Grgich Hills, Napa	\$34.99
2007 Groth, Napa	\$21.99
2007 Hanzell, Sonoma Valley	\$54.99
2007 Hyde de Villaine "HdV"	\$54.99
2007 Januik "Cold Creek"	\$24.99
2007 Kistler "Vine Hill"	\$99.95
2007 Kistler "Hyde Vineyard"	\$99.95
2007 Kistler "Kistler Vineyard"	\$109.00
2007 Lincourt, Santa Barbara	\$12.99
2007 MacRostie, Carneros	\$17.99
2007 Neyers, Carneros	\$24.99
2007 Olivet Lane, Russian River	\$19.99
2007 Pahlmeyer, Sonoma Coast	\$64.99
2007 Patz & Hall "Zio Tony"	\$59.99
2007 Patz & Hall, Napa	\$31.99
2007 Paul Hobbs "Richard Dinner"	\$64.99
2007 Paul Hobbs "Walker Station"	\$79.99
2007 Ramey, Sonoma Coast	\$29.99
2007 Shafer "Red Shoulder Ranch"	\$44.99
2007 Stags' Leap Winery, Napa	\$21.98
2007 Talbott, Monterey	\$29.99
2007 Taz, Santa Barbara County	\$15.99
2007 Varner "Amphitheater"	\$34.99
2007 Varner "Bee Block"	\$36.99
2007 Varner "Home Block"	\$36.99
2008 Au Bon Climat, Sta Barbara	\$16.99
2008 Brewer-Clifton, Sta Rita Hills	\$34.99
2008 Columbia Crest Grand Estates	\$9.99
2008 Dom Alfred "Stainless Steel"	\$12.99
2008 Far Niente, Napa	\$44.99
2008 Foxglove, Central Coast	\$10.99
2008 Frank Family, Napa	\$28.99

2008 Kali Hart, Monterey	\$13.99
2008 Kalinda, Napa	\$17.99
2008 Lander-Jenkins, California	\$9.99
2008 Lewis Cellars "Barcaglia"	\$57.99
2008 Lewis Cellars "Reserve"	\$57.99
2008 Lioco, Sonoma County	\$19.99
2008 Lucky Star, California	\$8.99
2008 McManis, California	\$7.99
2008 Napa Cellars, Napa	\$14.99
2008 Neyers, Carneros	\$24.99
2008 Rombauer, Carneros	\$29.99
2008 Stuhlmuller "Estate"	\$20.99
2008 Talley "Estate"	\$25.99
2008 ZD, California	\$24.99

SAUVIGNON BLANC

2007 Snowden, Rutherford	\$17.99
2007 Vogelzang "Vogelzang"	\$26.99
2007 Wattle Creek, Mendocino	\$11.99
2008 Barber Cellars "Lazarie"	\$14.99
2008 Cakebread, Napa	\$24.99
2008 Ch St Jean Fumé Blanc	\$10.99
2008 Cliff Lede, Napa	\$21.99
2008 Grgich Hills Fumé Blanc	\$26.99
2008 Hall, Napa	\$16.99
2008 Honig, Napa	\$13.99
2008 Illumination, Napa	\$34.99
2008 Joseph Phelps, Napa	\$21.99
2008 Kalinda, Mendocino	\$11.99
2008 Morgan, Monterey County	\$11.99
2008 Voss, Rutherford	\$14.99
2009 Decoy, Napa	\$17.99
2009 Groth, Napa Valley	\$15.99
2009 Kirkham Peak, Dry Creek	\$11.99

MISC WHITES

2008 A to Z Oregon Pinot Gris	\$10.99
2008 Benton Lane Oregon Pinot Gris	\$14.99
2008 J Vineyards Pinot Gris	\$14.99
2008 King Estate Oregon Pinot Gris	\$14.99
2008 Maysara Willamette Valley Pinot Blanc	\$18.99
2008 Trust Cellars Riesling	\$17.99
2009 Palmina Santa Barbara Pinot Grigio	\$14.99
2009 Robert Sinskey Vin Gris	\$22.99
2009 Sofia Coppola Syrah-Grenache Rosé	\$14.99

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing greg@klwines.com or calling Greg at 877-559-4637 x1413.



MISC TUSCANY

2008 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2007 Frescobaldi "Castiglioni" Chianti	\$9.99
2007 Roccapia Chianti	\$9.99
2005 Isole e Olena Chianti Classico-90 points ST	\$11.99
2007 Villa Pillo "Borgoforte"	\$11.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2007 Ferrero Rosso di Montalcino*	\$15.99
2006 Tenuta Monteti "Caburnio" Super Tuscan	\$16.99
2006 Castello di Monsanto Chianti Classico Riserva-91 points RP	\$17.99
2006 Frescobaldi Nipozzano Chianti Rufina Riserva	\$18.99
2003 La Velona Brunello di Montalcino	\$19.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2007 Marchesi de' Frescobaldi "Tenuta Castiglioni"-93 points WS	\$21.99
2005 Tenuta Monteti "Monteti" Super Tuscan	\$26.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2005 Rocca di Montegrossi "Geremia"*-93 points RP	\$34.99
2004 La Velona Brunello di Montalcino-92 points WS	\$34.99
2004 Fattoria dei Barbi Brunello di Montalcino-93 points WS	\$39.99
2006 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker's <i>Wine Advocate</i> .	\$39.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2006 Felsina "Fontalloro"	\$44.99
2007 Tenuta dell'Ornellaia "Le Serre Nuove"-92 points WS & RP	\$49.99
2004 Altesino "Montosoli" Brunello-95 points WS	\$74.99
2004 Poggio Antico "Altero" Brunello-92 points WS	\$74.99
2001 Fattoria dei Barbi Brunello Riserva-93 points WS	\$79.99
2006 Fattoria Le Pupille "Saffredi"-96 points RP	\$84.99
2006 Marchesi de' Frescobaldi "Giramonte"-97 points WS	\$89.99
2001 Rocca di Montegrossi Vin Santo* (375ml)-95 points RP	\$79.99
2006 Tenuta dell'Ornellaia-97 points RP	\$169.99

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$10.99
2008 La Montagnetta "Il Ciaret" Freisa Chiaretto (Rosé)	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2008 Ruggeri Corsini Barbera d'Alba*	\$14.99
2008 Renato Ratti Dolcetto d'Alba	\$14.99
2006 Bricco del Cucù "San Bernardo" Dogliani* (Dolcetto)	\$19.99
2007 Angelo Germano "La Solegiatta" Barbera	\$19.99
2008 Renato Ratti Nebbiolo d'Alba	\$19.99
2005 G.D. Vajra "Albe" Barolo	\$29.99
2004 Travaglini Gattinara	\$29.99
2004 Reverdito "Codane" Barolo-90 points WS	\$34.99
2005 Ruggeri Corsini "Corsini" Barolo	\$42.99
2001 Travaglini Gattinara Riserva	\$54.99
2005 Clerico "Ciabot Mentin Ginestra"-96 points RP	\$89.99
2005 Clerico "Pajana"-95 points RP	\$89.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$8.99
It's back! The best value in Pinot Grigio.	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2008 Ermacora Friulano*-2 glasses GR	\$14.99
2008 Ermacora Pinot Grigio*-2 glasses GR	\$14.99
2008 Ermacora Pinot Bianco*-1 glass GR	\$14.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
2007 Bastianich Friulano	\$15.95
2008 Santa Margherita Pinot Grigio	\$18.99
2008 Jermann Pinot Grigio	\$21.99
2005 Ermacora "Riul" Super Friulian Red*	\$21.99
2008 Jermann Chardonnay	\$22.99
2008 Pacherhof Grüner Veltliner-91 points RP	\$22.99
2007 Ermacora Picolit* (500ml)	\$49.99

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 Fujanera "Lamadali" Negroamaro*	\$12.99
The 2008 Tenuta Fujanera "Lamadali" Negroamaro is powerful, deep and a bubbling cauldron of earth and fruit. Negroamaro is a powerful grape giving more depth, 14% alcohol, and lots of earthy and peppery notes all couched in a potent, full bodied richness that gives a luscious mouthfeel!	
2007 San Francesco Cirò	\$12.99
2008 Valle dell'Acate "Case Ibdini" Nero d'Avola	\$12.99
2008 Fujanera "Arrocco" Nero di Troia*	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2007 Benanti "Rosso di Verzella" Etna Rosso	\$16.99
According to Robert Parker's <i>Wine Advocate</i> : "The 2005 Etna Rosso di Verzella (Nerello Mascalese, Nerello Cappuccino) is a mid-weight, ethereal red with pretty aromatics and a soft, delicate core of small red fruits, flowers and spices. The wine offers lovely balance and freshness in a feminine, weightless style. Anticipated maturity: 2009-2011."	
2007 Murgò Etna Bianco	\$17.99
2007 Romanelli Montefalco Rosso	\$17.99
2005 Pasetti "Testarossa" Montepulciano d'Abruzzo	\$25.99
2004 Benanti "Serra della Contessa" Etna Rosso-93 points RP	\$39.99
2002 Vinosia Taurasi Rajamagra Riserva-95 points WS	\$46.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99
92 points <i>Stephen Tanzer's International Wine Cellar</i> : "Deep ruby. Explosive aromas of sweet, ripe red cherry, chocolate-covered plum, violet and cappuccino. Enters rich and suave, then turns somewhat more austere, offering lovely purity to its red fruit and sweet baking spice flavors. Displays lovely balance for a Sagrantino with the Antonelli-signature silky tannins and great length. Very well done."	



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

2005 Château de Maligny Chablis 1er Cru "Fourchaume"*	\$19.99
2007 Dom. Louis Moreau Chablis Premier Cru "Vaillons"*	\$24.99
2007 Dom. Louis Moreau Chablis Grand Cru "Les Clos"*	\$46.99
2007 Dom. Bernard Defaix Chablis Grand Cru "Bougros"	\$49.99
2008 Dom. Louis Moreau Petit Chablis*	\$13.99
2008 Dom. Anne & Arnaud Goisot Chablis	\$14.99
2008 Dom. de Biéville (Louis Moreau) Chablis VV*	\$17.99
2008 Dom. Gerard Tremblay Chablis "Vieilles Vignes"	\$18.99
2008 Dom. Gerard Tremblay Chablis 1er Cru "Cote Lechets"	\$23.99
2008 Dom. Gerard Tremblay Chablis 1er "Fourchaume" VV	\$26.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Dom. A-F Gros Pommard 1er Cru "Pézerolles"	\$49.99
2000 Dom. Francois Parent Pommard 1er Cru "Epenots"	\$49.99
2000 Dom. Francois Parent Pommard 1er Cru "Rugiens"	\$49.99
2005 Emile Chandesais Mercurey 1er Cru "Clos du Roy"*	\$23.99
2005 Dom. Desertaux-Ferrand Beaune 1er Cru "Les Sceaux"	\$35.99
2005 Chanson Pernand-Vergelesses 1er Cru "Les Vergelesses"	\$29.95
2005 Dom. Desertaux-Ferrand Côte de Nuits-Villages	\$24.99
2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.95
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"*	\$27.99
2006 Dom. Tollot Beaut Savigny-lès-Beaune 1er Cru "Lavières"	\$28.99
2006 Dom. Tollot Beaut Aloxe-Corton	\$24.99
2006 Moillard Bourgogne Hautes Côte de Nuits Rouge	\$16.99
2006 Dom. Jean Tardy Nuits-St-Georges 1er "Les Boudots"*	\$69.99
2006 Dom. de Montille Clos Vougeot Grand Cru	\$136.99
2006 Dom. Mongeard-Mugneret Vosne-Romanée	\$49.99
2006 Dom. Jean Tardy Vosne-Romanée "Vigneux"*	\$47.99
2006 Dom. Tardy Vosne-Romanée 1er Cru "Les Chaumes"*	\$69.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$134.95
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. Antonin Guyon Chambolle-Musigny	\$30.99
2006 DEux Montille Chambolle-Musigny "Les Babillères"	\$39.99
2006 Dom. Groffier Chambolle 1er Cru "Hauts Doix"	\$109.99
2006 Dom. Lignier-Michelot Chambolle-Musigny VV	\$39.99
2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers"	\$99.99
2006 Dom. Stephane Magnien Chambolle 1er Cru "Sentiers"*	\$54.99
2006 N. Potel Chambolle-Musigny 1er Cru "Les Hauts Doix"	\$59.99
2006 Nicolas Potel Bonnes-Mares Grand Cru	\$169.95
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"*	\$49.99
2006 Dom. Pierre Gelin Gevrey-Chambertin "Clos Meixvelle"	\$26.99
2006 Dom. Antonin Guyon Gevrey-Chambertin	\$27.99
2006 Nicolas Potel Gevrey-Chambertin	\$28.99
2006 Dom. Rebourseau Mazy-Chambertin Grand Cru	\$69.95
2007 Antonin Rodet Bourgogne Rouge	\$13.99
2007 Dom. Desertaux-Ferrand Bourgogne Rouge	\$18.99

2007 Dom. Fèry Bourgogne Rouge*	\$23.99
2007 Dom. Bart Bonnes Mares Grand Cru	\$109.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"*	\$23.99
2007 Dom. de Montille Vosne-Romanée 1er Cru "Malconsorts"	\$164.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$299.95
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$79.99
2007 Dom. Fèry Morey-St-Denis*	\$39.99
2007 Dom. Olivier Guyot Gevrey-Chambertin 1er "Champeaux"	\$52.99
2007 Dom. Martin Bart Marsannay "Champs Salomon"*	\$24.99

WHITE BURGUNDY

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2005 Dom. Chanson Pernand-Vergelesses 1er Cru "Caradeux"	\$28.99
2005 Dom. Benoit Ente Puligny-Montrachet	\$51.99
2005 Dom. B. Ente Puligny-Montrachet 1er "Champs Gain"	\$64.99
2006 Dom. Bernard Millot Bourgogne Blanc (Meursault)	\$17.99
2006 Olivier Leflaive St-Aubin 1er Cru "En Remilly"	\$29.99
2006 Dom. Jean-Marc Morey St-Aubin 1er Cru "Charmois"	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. Alain Gras Saint-Romain	\$20.99
2007 Dom. Robert Martin Mâcon-Villages	\$12.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Etienne Sauzet Bourgogne Blanc	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. J-M Morey Chass-Montrachet 1er "Chenevottes"	\$46.99
2006 Louis Latour Puligny-Montrachet 1er Cru "Folatières"	\$59.99
2007 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2007 Dom. Nembrets Pouilly-Fuissé "La Roche"*	\$27.99
2007 Dom. Benoit Ente Bourgogne Blanc	\$29.99
2007 Sauzet Puligny-Montrachet 1er "Folatières"	\$119.99
2007 Sauzet Puligny-Montrachet 1er "Champ Canet"	\$119.99
2008 Dom. Paul Pernot Bourgogne Blanc*	\$19.99
2008 Dom. Sylvain Langoureau Chass-Montrachet "Perclos"*	\$39.99
2008 Dom. Nialles Mâcon-Villages	\$12.99
2008 Dom. Heritiers du Comte Lafon Mâcon	\$19.99
2008 Dom. Bart Marsannay Rosé*	\$12.99
2008 Dom. Paul Pernot Meursault Blagny 1er Cru*	\$57.99
2008 Dom. Paul Pernot Meursault 1er "Piece Sous Bois"	\$57.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncét"*	\$25.99
2008 Dom. Paul Pernot Puligny-Montrachet*	\$44.99
2008 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$79.99
2008 Dom. Paul Pernot Puligny-Montrachet 1er "Pucelles"*	\$99.95
2008 Dom. Sylvain Langoureau St-Aubin*	\$23.99
2008 Dom. Sylvain Langoureau St-Aubin 1er "En Remilly"*	\$32.99
2008 Dom. Sylvain Langoureau St-Aubin 1er "Chez Edouard"*	\$32.99

HALF BOTTLES (375ML)

2006 Dom. Albert Grivault Meursault	\$24.99
2005 Dom. Olivier Guyot Bourgogne Pinot Noir	\$11.99

“The word “philosophy” in ancient Greek means two words, love and wisdom, and I try and use both for the wines that I produce.”

Getting to Know: Giusy Albano of Tenuta Fujanera

Who: Giusy Albano

What: Tenuta Fujanera

Number of Years in Business: 3



Top: Giusy Albano and her father, Rocco, in front of Fujanera's masseria. Bottom: Giusy Albano.

How would you describe your winemaking philosophy?

The word “philosophy” in ancient Greek means two words, love and wisdom, and I try and use both for the wines that I produce. And what could be more philosophical than wine?

What wines or winemakers helped influence your philosophy?

I have to say thank you to the men of my life, my grandfather and my father; the wines I produce today bear their influence but I feel it is always important to improve and try to do something that could surprise and will be my expression of wine.

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

Above all my job is in the vineyard. I see it growing each year and each year it excites me anew when I see the changes. There's a vineyard near our family property that I have planted myself. It is seven years old and for me it is as if it were my first son.

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

My food tastes have changed over the years. When I was child I didn't eat anything that came from soil, I always preferred meat. Nowadays I like vegetables mixed with pasta—a more Mediterranean style cuisine is my passion! I am still very young in regards to wine so my palate hasn't had the years to evolve, it is still evolving, but what I look for most is the touch of Mediterranean terroir and perfume.

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

My red wines go very well with meat and cheese dishes, but not game. While my white and rosé wines go well [with] fish dishes.

What changes are planned for coming vintages? Any new varietals, blends or propriety wines on the horizon?

Currently I make wine only in stainless steel tanks, but I am sure that I will make a wine aged in big wooden casks, perhaps a special Nero di Troia, and then I will follow my “philosophy” and see where it leads me. As for something new, we will release a Rosé for the first time this spring!

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

Critics love wines that are aged in barrique, small oaken wine casks, but truthfully I don't care about what the critics prefer, I follow my own philosophy.

What do you drink when you are not drinking your own wine?

I have two preferences: Chianti Riserva DOCG, made by Fattoria di Petrognano and a good Puglian wine made by Cantine Menhir.

Do you collect wine? If so, what?

Sometimes I'll save a special bottle in my cellar, some Bordeaux, a Barolo, a great Primitivo or an excellent Sicilian Passito, and without doubt some Arrocco and Lamadàli made by Tenuta Fujanera!

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

I don't like to use the word “industry” in regards to wine, it makes wine seem mechanical, something processed. I hope our future focuses on the passion of the many people behind each bottle, it takes so much work by so many, but I believe that all of their effort will be rewarded by a superior bottle of wine.

TERREMOTOS

Our wine friends in South America need all of the support that we can give them. Much was lost in the recent earthquake in Chile, but they are a resilient people. *Fuerza y apoyo a todos!*

2008 Tabali Chardonnay Reserva Especial Limari Valley (\$12.99) One of our most popular white wines from Chile, the Tabali, comes from the Limari Valley in the northern part of the country. With its cooling fog in the morning and sun in the afternoon, this area reminds me of the Carneros region of

“Our wine friends in South America need all of the support that we can give them after the recent earthquake in Chile.”

California. The wine’s soft apple and pear fruit is complemented by a smattering of vanillin oak. Lively acidity lifts the ripe fruit and makes this Chardonnay a fun wine for sipping alone or with your favorite snack.

2008 Bodegas Atamisque “Catalpa” Pinot Noir Mendoza (\$11.99) The cooling influence of the Uco Valley’s altitude makes this region a fine place to grow Pinot Noir. The wine is cold fermented to protect the lovely fresh black cherry fruit, while aging for 12 months in new

French oak gives the wine depth and complexity. Enjoy this Argentine Pinot with salmon grilled with a miso glaze.

2007 Carma Carmenère Colchagua Valley (\$9.99) Always thought of as “Chilean Merlot,” this red variety has gone from second-class citizen to the symbol of the nation’s wine industry. The 2007 Carma shows all of the ripe spicy fruit of the variety. The use of new oak tames the more wild and herbaceous nature of Carmenère as well as giving the wine a sexy

spice element. I loved this wine with a grilled pork chop stuffed with chorizo and corn bread.

2006 Martino “Old Vine” Malbec Mendoza (\$15.99) They aren’t kidding when they say “old.” Planted in 1926, the Martino vineyards are in the Agrelo sub-region of Mendoza. The wine’s soft, plush fruit gives way to a big “beefy” feel on the palate. Whip up a big plate of empanadas and grill me a steak...I’m bringing over the Martino for dinner!

Buen Cata!
Anne Pickett



Spain

LO AUTÉNTICO *Master of Mencía & Two Takes on Tempranillo*

Call me a traditionalist, but despite all of the emerging Spanish DOs from the northwestern province of Galicia all the way down to the Canary Islands, it is still a delicious, distinctly Spanish-tasting bottle of Tempranillo-based wine that I drink at home more than any other. Our sales would indicate that you can never have too much Tempranillo. To that end, I’ll be reviewing two from the regions where they produce wine from this grape varietal better than anywhere else in the world: Rioja and Ribera del Duero.

But first, Tempranillo penchant aside, Mencía might be a close second for the Spanish grape variety we have been touting the most in the past year. This variety, indigenous to the outer northwestern reaches of Castilla y Leon, as well as the cooler Galician regions another few hours to the west, has been very sneakily gaining traction of late. Do you enjoy Syrah? The fruit and structure of Mencía are quite similar, and the wine we are featuring this month is made by a bonafide master, someone who probably has more experience vinifying the varietal than any other person on the planet: winemaker, consultant, and Tony Siragusa doppel-ganger Raul Pérez.

2008 Pago de Valdonaje Bierzo (\$11.99) Well known for his 98-plus-point Mencía-based wines, packaged in four-packs, as well as his fondness for exploration (including such eccentric elevage techniques as placing crates of Albariño bottles of under the sea to age), Raúl Perez has crafted a wine here with all of his trademark style, highlighting the

amazing potential of Mencía grapes in all of their intense, blue-fruited, mineral glory. Grab this while you can; only a few hundred cases made it into the country, and it won’t last long when word spreads how good it is.

2007 Yotuel Ribera del Duero (\$14.99) Produced from Tempranillo vines up to 90 years old, this tiny production of 480 cases sees a short four months of aging in French and American oak. As a result, the wine is very expressive of the region’s terroir, with equal parts dark fruit flavors and minerals, as well as terrific mouthfeel, presence and texture.

2001 Viña Santurnia Gran Reserva Rioja (\$29.99) Though winemaking and grape growing knowledge have been in Ramón Ayala’s family since the 18th century, he was the first one to estate bottle and sell his family’s wine, beginning in 1970. The family owns 30 hectares of vineyards, including the namesake Viña Santurnia vineyard, originally planted in 1937 and containing Tempranillo, Garnacha, Mazuelo and Graciano. From the terrific 2001 vintage in Rioja, the originality in this Gran Reserva wine is striking. Rather than being an intensely fruity, generous, richly structured wine (which is generally what 2001 is all about), it is a bit earthier and more reticent. Tangy pomegranate and cranberry fruit on the palate are complicated by a hint of an earthy, sweet root vegetable aspect. Enjoy this wine with roasted chicken or cheeses after a meal.

Joe Manekin

“Like d’Arenberg and Penfolds, Yalumba shows amazing consistency, quality, and value across the board.”

“An artisan winery first established in 1998, Peregrine was one of the first to realize the great potential for Pinot Noir in this southernmost wine region of the world.”

JIMMY C’S VIEW DOWN UNDER

Pick a Yalumba, Any Yalumba

It’s like a carnival mentalist enlisting someone from the audience to “pick a number, any number” and by some miracle, they nail it. And so it is with Yalumba, the oldest (1849) family-owned and operated winery in Australia. Like d’Arenberg and Penfolds, who have a wide range of wines in their portfolio, from the entry level to the iconic, they show amazing consistency, quality and value across the board. They are also unique in that they have their own nursery, which provides vines to winemakers throughout Australia, and they have their own cooperage on site. And while not certified organic, they are the first wine company in the world to receive the Climate Protection Award from the US Environmental Protection Agency.

2009 Yalumba Viognier Eden Valley South Australia (\$13.99) As good as the 2008 is (which garnered 92 points from the *Wine Spectator* and a Smart Buy designation) I think the 2009 is every bit the wine, if not better. This is classic Viognier in the tradition of Condrieu, which avoids any of the fat, oily, bitter character that can be found with this grape. The wine is focused, with fresh aromas of peach, apricot, nectarine and a mineral note. On the palate, there is great balancing acidity, fine texture and a long finish. This is benchmark stuff for an incredible price.

2008 Yalumba “The Scribbler” Cabernet-Shiraz Barossa Valley South Australia (\$16.99) The little brother to one of the Yalumba icons, “The Signature.” In 2007 they declassified the vintage to this wine. The 2008 is a blend of 65% Cabernet Sauvignon and 35% Shiraz; its bouquet soars with cassis, blue and black berry, a hint of pencil lead and minerals. There are plush ripe tannins that coat the palate without being heavy at all, and it finishes with wonderful persistence.

2006 Yalumba “The Cigar” Cabernet Sauvignon Coonawarra South Australia (\$19.99) This new release is the little brother to “The Menzies” Cabernet Sauvignon, and is named for the cigar-shaped strip of terra rossa soil that shapes the character of Coonawarra Cabernet Sauvignon. There is a gorgeous nose of cassis, black currant, dark cherry, leather, bittersweet chocolate and accents of eucalyptus and tobacco leaf that show the classic terroir of Coonawarra. There is very fine structure, with fine-grained chalky tannins framing this beautiful, classy, medium-bodied wine. This would be twice the price if it were from Napa Valley, so do your self a favor a grab a bottle. You’ll be back.

Jim C

PINOT PEREGRINATIONS

A new winery is expected to attract attention and awards for its excellent wines more than its architecture, but the stunning Peregrine Winery, winner of major international architectural design awards and recently named one of the top five wineries to visit in the world, is a soaring construct of steel and light inspired by the flight and grace of the native Peregrine falcon (*Karearea*) for which it is named. Set in the rugged natural beauty of Central Otago on New Zealand’s South Island, Peregrine is deeply committed to environmental sustainability and has spent considerable energy working with Wingspan Birds of Prey Trust to protect threatened species and habitats.

An artisan winery first established in 1998, Peregrine was one of the first to realize the great potential for Pinot Noir in this southernmost wine region of the world—located at latitude 45° South, Central Otago compares favorably with Burgundy and Oregon, both found at latitude 45° North. The capricious grape has since proved dazzlingly capable of adapting and maturing into something very special under these mirrored southern skies. The **2007 Peregrine Pinot Noir Central Otago New Zealand (\$28.99)**, with its delicate, elegant nose of sweet plums, red cherries, subtle clove spice and fresh emergent violets leading to a savory palate of raspberries, floral notes, spice and well-integrated oak, was winged libation. Peregrine describes itself as “wine with altitude,” and I’m more than happy to endorse its lofty iconic image with this opulent and compelling Pinot.

Time to hop over to the North Island, to the small Wairarapa region situated just northeast of Wellington, where Kai Schubert and Marion Deimling, both Pinot-loving graduates from an oenological university in Germany, founded Schubert Wines in 1998 after an arduous worldwide search for the perfect site. Adopting an ultra-minimalist approach towards red winemaking, Kai Schubert has established a “do no harm” regimen to his hand-sorted grapes, leaving whole berries intact to avoid any unwanted extraction of bitter elements before fermentation, and gently pressing them by hand before transferring them to French oak barriques for up to two years before bottling. The final result of all this romancing of the grape? Well, the **2006 Schubert “Marion’s Vineyard” Pinot Noir Wairarapa New Zealand (\$31.99)** remains one of the most memorable New Zealand Pinots I’ve tasted. Wanton layers of ripe cherries, raspberries, forest floor and smoke were lashed together by silky tannins and vibrant, fresh acidity. A consummate effort, well worth twice the price.

John Majeski

MORE THAN MYTHOLOGY

To take on the subject of wine history in Greece is no easy task. The Greek philosophy of life is one in which wine plays a major role. It has never been considered “just a beverage” but, instead, a complete celebration of earth, vine and life itself. It has been used to lift and brighten the spirit of everyday life from the doldrums of the ordinary and used as a way of establishing relations between people and even other countries. Historic wine-related artifacts that illustrate wine’s role in Greek history date back to the seventh century BCE and continue to modern times. Some speculate that wine culture actually goes back even further into the third millennium BCE. Wine, in fact, was so important to the ancient Greeks that they worshipped it in the form of a god who went by the name of Dionysus (the Romans knew him as Bacchus). One of the 12 major Greek deities, Dionysus also happened to be the son of Zeus and was considered the most human of the gods. He had a temperament that, in many ways, was close to that of the people and was involved in quite a number of mythological stories.

Now, let’s skip forward to modern history. Any part of Greece that remained untouched by World War II and the Nazi occupation was pretty much demolished by its Civil War, which led to a period of stagnant inactivity. In the last 25 or so years, though, there has been a resurgence in the Greek wine industry. Wine laws have been created, structured after the European model (i.e. the French AOC system), but adapted to the traditions and terroirs of Greece. The ambiguous bulk wine industry is beginning to give way to “boutique” wineries that are putting emphasis on modern techniques while focusing on indigenous varieties, though some are also using non-native varieties to find out what works and/or complements their land best. You will find an amazing number of winemakers and oenologists who have studied either in Bordeaux, Davis or Burgundy. The terroir is unbelievably unique, too. Greece is the third most mountainous country in Europe, and is continuously affected by the influences of the Ionian, Aegean and Mediterranean Seas, not to mention the vastly different soil types, elevations and, oh yeah, all of those different islands that only add to its historic glory of wine and life.

I recently returned from a trip to the region and am, as you can probably tell, excited by many new discoveries. Here are some of my favorites:

2006 Constantin Gofas Agiorgitiko (St. George) Nemea Peloponnese (\$17.99) Aromas of dried and small forest fruits and warm chocolate tones tell you immediately that this red is not in any way, shape or form a California Cabernet! Ample tannins and a long, powerful finish call for rustic meals like grilled lamb or souvlaki. Bottled without fining or filtration to keep all that Greek muscle intact!

2008 Skouras Moscofilero (\$18.99) This wine is Moscofilero in all its fragrant floral and spicy glory. This most precocious of Greek whites is as wonderful on the patio as it is at the table with simply roasted branzino or grilled octopus salad.

2008 Kir-Yianni “Paranga” Macedonia (\$19.99) Paranga is a refreshing and jammy combination of supple Merlot in the background, with a touch of very spicy Syrah under the spell of the light and more easy to drink Xinomavro. Its light ruby red color and herbal undertones are alluring. Its remarkable acidity gives rise to a complex bouquet of cinnamon, clove and green pepper all winding up in a long finish. It is made to be consumed young. Serve it cool as an aperitif or along with barbecue and spicy food in general.

2008 Samos Vin Doux Muscat (\$16.99) The Samos Cooperative is one of Greece’s original co-ops, and is one of the top producers of the island’s famous Muscat. Samos boasts an extremely steep terrain, which means many of the vineyards here, especially those at high elevation, are planted on *pezoules*, or terraces. The trouble this provides in terms of necessitating hand harvesting is more than made up for by the wine’s quality and immensely pleasurable taste. This dessert wine is fortified to 15% alcohol. It offers the unctuous, exotic flavors typically associated with the grape, along with soft acidity and a nutty, rich finish. Ideal when served just before coffee, accompanied by hard cookies or just on its own.

Eric Story

“You will find an amazing number of Greek winemakers and oenologists who have studied either in Bordeaux, Davis or Burgundy.”

PORT AND CAB, JUST IN TIME FOR...SPRING?

May is gorgeous here, as it is for so much of the country. In the Bay Area we take it for granted, for sure. I remember visiting Norway for the Syttende Mai celebration, and you could feel the joy the Norwegians shared to leave frozen lakes and zero temps behind. I suppose that human nature dictates that appreciation is inversely proportionate to scarcity.

My colleague John Lewis and I have been processing a lot of wine collections lately. This is good, yes, for this wine merchant—but on the “tails” side of the coin are the circumstances behind the acquisitions. There is a general set of reasons, of course—a death in the family, a divorce, tastes that have changed over the years, escalating prices that render the wines unconscionable to open—this kind of thing.

But I have a sneaking suspicion that job loss is an increasingly larger piece of the pie. It feels strange to operate under these suspected circumstances, feels strange to be offering expensive bottles of wine in such a steep economic downturn. But John and I, we've been doing this for years, and we will just keep doing our jobs. And we'll try to do so with a bit of compassion for those in any number of unfortunate positions. We understand that there is no reason to assume that our fortunes are not subject to radical change in a blink.

Clyde has been traveling in the antipodean sector too long. Why else would Port arrive in

the springtime? (To be fair, delayed shipment was the culprit). There are good wines to be had for those last few chilly evenings or to lay in for the next snowfall, which always comes upon us like, well, like winter. With only 12 months in a year it's no wonder time flies.

From Clyde's cache: '85 **Fonseca** (\$119.00), '83 **Dow** (\$89.99), '77 **Dow** (\$129.99), '94 **Graham's** (\$89.00, rich and lovely) and '94 **Warre's** (a best buy at \$79.99).

As I said, John and I have been far from idle, but we always have such limited quantities that many wines are gone by the time this publication is released. Among the Cabs we've recently acquired that I hope, still in stock: '97 **Mondavi Reserve** (\$94.99), '95 and '97 **Philip Togni** (\$125.00; \$139.00), '95 **Montelena** (\$109.00), '01 **Verite “La Joie”** (\$129.00), '91 **Caymus “Special Selection”** (\$189.00), plus Harlans, Bryants, Colgins and more.

Have a hankering for Bordeaux? Try: '00 **Pontet-Canet** (\$89.99), '00 **Talbot** (\$79.99), '99 and '00 **Lanessan** (Fun and cheap, '00 is \$29.99), '00 **L'Oratoire (Inquire)**. Also due: '95 Pichon-Lalande, Potensac and Reserve de la Comtesse mags, '99 Langoa-Barton and Malescot, and so, so much more. Please, email joez@KLWines.com or call me at 800.247.5987 x2719. And our real-time website will have up-to-the-second info on supplies.

Joe Z



JIM'S MAY GEMS

I haven't reported too much about how the weather has evolved this spring and affected the pending grape harvest development due to the fact that rain fall and temperatures have been, for the first time in three years, normal or above normal, and I do not want to curse the situation and cause a change. In the past, whenever I have written about the evolution of each period of time, it seems that suddenly the opposite would evolve, as if this column has the ability to influence the destiny of the harvest vis-à-vis the weather. That power—with some here, might enlarge my already huge ego!

Eric Story, our beloved Loire Valley wine buyer, keeps finding some remarkable wines like the **2005 Gauthier-Lhomme Domaine du Viking Vouvray Sec Tendre*** (\$17.99)—classic, drier style Chenin Blanc at its very best. I love dry Chenin Blanc and this Gem is loaded with character and just an edge of RS (Residual Sugar). Hand-picked and sorted, fermented in stainless steel tanks and then aged in, of all things, chestnut barrels, this lovely Chenin offers incredible aromas and flavors of melon and figs, with just a hint of limestone, yet with excellent acid structure that offsets the hint of RS in its presentation and rich viscosity. According to Eby and The Beaner, this lovely Gem will be one of our house whites for the month. 12% ABV. (🍷🍷🍷🍷🍷)

Our Argentine wine buyer, Joe Manekin, is a bad influence. He keeps turning me on to superbly produced obscure wines from remote areas, such as the **2008 La Madrid Bonarda Mendoza** (\$14.99). This deeply-colored wine is loaded with rich, concentrated fruit on the nose and has a blueberry to plum-like quality in the mouth, yet with a very distinctive sense of place. A huge wine with an edge of tannin that finishes with

splendid complexity. Anderson has informed me that this will be one of our house reds for the month. 14% ABV. (🍷🍷🍷🍷🍷)

We just landed two exceptionally drinking Italian reds in the **2008 Ruggeri Corsini Barbera d'Alba*** (\$14.99), 13.5% ABV, and **2008 Blason Franconia*** (\$9.99), 14% ABV. The Corsini offers tons of bright, flashy raspberry to jasmine-like fruit in a full bodied, structured, integrated package that is just a joy to drink now. The Blason Franconia (also known as Blaufränkisch) is also a really wonderful drinker. Medium-deep ruby in color, this Gem provides intense, focused, spicy anise, herb and clove-like aromas and flavors, with excellent balance and a rich, long mouthfeel and finish. According to Anderson, these two Gems will be our house reds for the month. (🍷🍷🍷🍷🍷)

Finally, our new **2007 Kalinda “Cuvée Reserve” Napa Valley Cabernet Sauvignon*** (\$21.99) has arrived and it is fabulous. Virtually all California wineries sell off, in bulk, what juice they do not use for their primary label. This includes the so-called cult producers. Some tell those of us committed to their juice not to make this public, but some are more open about it, as was the case with the Smiths from Smith-Madrone and Nils Venge of Saddleback Vineyards, who made this awesome Kalinda happen. This is, to put it mildly, great. Rich, full, concentrated yet balanced and complex. Loaded with cassis and spicy blackberry Cabernet fruit, everything here is in harmony and the tannins are integrated with the very subtle hints of cedary oak. This is great stuff. Anderson has informed me that this old style Cabernet will be our house red for however long it is around. 14.2% ABV. (🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and the The Beaner

UNDER THE RADAR *Primavera Italiana*

I drove our Redwood City Italian guy, “Guido” Parres, crazy by asking him over and over again about the arrival date of our newest Italian shipment. I have evolved over the last few years into a consumer of, almost exclusively, Piedmontese, Tuscan and Campanian vino, so just thinking about all the new wines from my favorite producers gets me excited and has me pouring through my cookbooks in search of different recipes to pair with them. After tasting through the entire load with Greg St. Clair last week, I found myself in one of those rare situations where the actual moment lived up to the anticipation. The wines were stupendous, and I had to carefully craft my own personal order as to not spend my entire savings account all in one day. It’s difficult for me to narrow the vast selection of great bottles we just received down to two, but if you were to twist my arm and threaten me with violence, I would likely scream that these wines are absolutely not to be missed:

2008 Ruggeri Corsini Dolcetto d’Alba* (\$13.99) Considering that 1) Corsini also makes a textbook Barbera, a mouthwatering Nebbiolo and a heartstopping Barolo and 2) that Dolcetto is rarely one of my favorite varietals, I was surprised that this wine really stood out among the others. This is easily the

best Dolcetto Corsini has made since I began drinking his wines. The fruit is juicy and lush, but the acidity holds everything together, and the wine is approachable but never simple. That typical hint of rusticity is present, but you could pair it with just about everything under the Italian sun: pasta, pizza, sausages, roasted meats, cheese, etc. Champagne buyer Gary Westby and I usually fall for the same wines and this time was no different—he bought a case instantly, saying “it would be dumb not to.” I bought a little more of the Dolcetto. It would be terrible to run out too quickly.

2008 Fujanera “Bellalma” Falanghina* (\$11.99) From the heel of the Italian boot in Puglia comes a Falanghina that I hope we can make a yearly tradition. We’ve carried the reds from Fujanera in the past, but this is the first time we’ve brought in the Bianco—a wise move. This is more than just minerality and acidity—we’re talking citrus, flowers, stones and more. A veritable cornucopia of flavor unloads on your palate and keeps going all the way to the finish. I can’t remember a white wine from Italy in recent memory that I’ve liked so much at a price this low.

David Driscoll

GETTING TO KNOW *Elisabeth Schriber*

What’s your position at K&L?

I’m the senior editor. Most of my time is spent updating notes, scores and reviews for all the wines, beers and spirits on KLWines.com. I’ve been at K&L for seven years.

What did you do before K&L?

I was an editor and copywriter, with perhaps the weakest gift for spelling of any writer before or since.

What do you do in your spare time?

Spare time is for the childless. I change diapers and worry about the BPA content of food-safe plastics.

What’s your favorite movie?

Heavenly Creatures, *Eternal Sunshine of the Spotless Mind* or *The Reader* (notice a theme?).

What was your “epiphany wine”?

It was a Frascati, most likely. During my junior year of college in Rome. It was my first experience with the local wine and food movement. I grew up in Dayton, Ohio.

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

Not at home. Not anywhere in the vicinity of a two-and-a-half-year old. It would be in Old Nice, near the water. Outdoor table. It might begin with a nostalgic and toxic cigarette.

Followed by cold rosé (any) and various plates containing shellfish and fish.

How do you think your palate’s changed over the years?

It is the only thing on my person that’s gotten progressively more firm.

What do you like to drink?

High acid whites from Northern Italy and the Loire Valley. Chilled reds from the same. And rosé and sparkling wine from pretty much anywhere.

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

Don’t buy a Vinothèque unless you have a garage.

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

I’d have Dr. Seuss over for sparkling Shiraz and roast beast. I’d have my kids fast-forward 18 years from today. They’d get macaroni and cheese with white truffles and some 2007 Rhône wines I’ve been putting away from their birth year. And finally, Kate Winslet, for whom I’d make some perfect and truly inspiring dish served with zero dosage Champagne.

GETTING TO KNOW: *Elisabeth Schriber*



“Don’t buy a Vinothèque unless you have a garage.”



“Hats off to Giovanni, the 2004 Tenuta di Sesta Brunello di Montalcino has grown so much that, when he first poured it, I thought if must have been the Riserva.”

SUL TAPPETO TOSSO

...continued from page 9

The **2004 La Fortuna Brunello di Montalcino*** (PA \$39.99/Inquire) won the coveted 3 glass award from Italy's top critic *Gambero Rosso*, and we were able to secure more from the winery along with their powerful **2004 La Fortuna Brunello di Montalcino Riserva*** (PA \$54.99/\$59.99), which just jumps out of the glass with great richness and a firm backbone that gives length and depth. The **2005 La Fortuna Brunello di Montalcino*** (PA \$32.99/\$36.99) is charming. A combination of strawberry, cherry, raspberry and cassis, it's smooth and rich with excellent balance.

The **2005 Poggiarellino Brunello di Montalcino*** (PA \$26.99/\$29.99) is amazing; this winery just keeps getting better every year. The '05 shows power, depth and richness at a truly incredible price for the quality!

The winery that caught everyone's attention last year was Baricci, and their 2004/2007s made many a believer. The **2005 Baricci Brunello di Montalcino*** (PA \$31.99/\$38.99) has that classic Montosoli cherry-tobacco character and a long and elegant finish. Our annual tasting with the charming Claudia Ferrero and Pablo Harri showcased their amazing **2004 Ferrero Brunello di Montalcino Riserva*** (PA \$69.99/\$74.99). Only 900 bottles (we get 120) of this wine were made and wow! Lush, complex and wonderful depth. Really a big step up from their **2004 Brunello**. The **2005 Ferrero Brunello di Montalcino*** (PA \$29.99/\$34.99) has lots of richness, but with a brighter character, balance and freshness lengthening the wine.

Last year we introduced the **2004 Tenuta di Sesta Brunello di Montalcino*** (PA \$31.99/\$34.99); we absolutely loved this wine when we tasted in February 2009, and were thrilled to be able to secure another shipment, especially after tasting it again this year. Hats off to Giovanni, the wine has grown so much that, when he first poured it, I thought if must have been his Riserva. Giovanni said that his wines develop slowly...he was right! We also tasted the **2004 Tenuta di Sesta Brunello di Montalcino Riserva*** (PA \$44.99/\$49.99), and it was wildly complex, full of *sauvage* character, earth and fruit. It was stunning! Giovanni half smiled when we tried it, and said, “you'll have to come back next year and see how it develops,” (which is what he told us about the regular Brunello last year). No doubt we will. The **2005 Tenuta di Sesta Brunello di Montalcino*** (PA \$29.99/\$34.99) is a testament to this winery's ability to produce wines of balance, complexity and elegance in such an effortless manner. I love this wine, and yes, it will be better next year!

I was informed by some of K&L's customers—Mark and Lori to be exact (thank you, by the way)—of a high quality winery across the street from Tenuta di Sesta and Sesta di Sopra that made fantastic wine. “Guido,” I said, “we might as well go and see what the hell is going on at that Baccinetti place, but we don't need to add in another winery to our Montalcino portfolio. I should stop doing that. We always end up with a new winery!” Mieke and Giovanni have wonderful hearts and you see it in their wines: pure, unadulterated expressions of their vineyard, which lies next to Lisini just down the block. The **2005 Baccinetti “Il Saporioia” Brunello di Montalcino*** (PA \$28.99/\$32.99) shows its southern exposure with an initial textural smoothness. Its nose is racy, gamey and full of rich strawberry fruit. Wow, layers of complexity and intrigue, and at such a great price!

It wouldn't be right to gloss over our relationship with La Velona, although not a direct import we are getting superb pricing, and their wines are wonderful (not to mention their *cinta senese* charcuterie). The **2004 La Velona Brunello di Montalcino Riserva** (PA \$41.99/\$46.99) has layers of deep, concentrated fruit. It's quite aromatic, and considering their position in the dead southeastern corner of the Brunello growing zone, it shows amazing balance and brightness that will lead to a long future.

This year we are also bringing in smaller quantities of some truly wonderful organic wines from San Polino and bringing back into the fold our old friends Jan and Caroline from Pian dell'Orino. We'll have tasting notes and pricing on those wines before long. Toward the end of this month (don't hold me to a date, please) we should have a release of many of the other 2005s and 2004 Riserva. If you have any favorites please let me know and we'll try and hunt them down for you!

Greg St. Clair

MAGGIO'S SELEZIONE

2009 Silvano Follador Prosecco Valdobbiadene Brut* (\$19.99) It's back! This is a perfect wine for this time of year. Follador's Prosecco has been among K&L's best sellers since we started bringing it in four years ago. There are melon and green apple notes on the nose, and the wine is crisp and floral on the palate, with a long finish and subtle mousse that make this delicious wine a sure bet for your table. This wine will work well as an alternative to Champagne. Perfect for mom and brunch; these bubbles would also make a great gift for your sister or favorite aunt.

2008 Blason Friulano*(\$9.99) One of K&L's best values! Since most of you know this wine from past vintages, and it's been so long since we had this wine, let me sum up the 2008 just plain and simple: it rocks! This Friulano is medium- to full-bodied, with ripe pear and red apple on the palate. I find a hint of almond on the finish. It is balanced with crisp acidity and is very aromatic with great length. This is a perfect wine to serve for a Mother's Day barbecue or for cocktail.

2008 Alois Lageder Biodynamic Beta-Delta Chardonnay-Pinot Grigio (\$16.99) A blend of local and international varieties, this is a full bodied white wine. Fermentation is done with indigenous yeast in stainless steel tanks and maturation is on the fine lees for four months also in stainless, which helps to preserve the wine's freshness and vibrancy. Well balanced, with good persistency on the palate. Nice citrus touches, with ripe pear and attractive acidity and lots of minerality on the finish. A Great wine to sit on the porch and wait for summer; buy a few bottles for mom, she'll love it.

2004 La Velona Brunello di Montalcino (\$34.99) Okay, for those of you that have moms that want red, or you're throwing some beefsteak Florentine on the 'Q, have I got the wine for you. I gave this 2004 Brunello two stars; it's a beautifully layered, expressive wine bursting with sweet ripe strawberries and black cherries, all intermingled with subtle earth and toasted oak notes, minerals and a hint of bitter chocolate on the the finish. The round and ripe tannins give it structure and a long aftertaste. This is a must for the cellar. If you can, try to give it some age (five years). If not give it about two hours of decanting.

Saluté moms,

Mike "Guido" Parres

Captain's Log CLASSIC SPRING WHITES

Now that the sun is out there is no excuse for most people not to be drinking white wine, especially Southern Italian white wine. (And if it's not sunny where you are, I've personally been enjoying them even more when it is cool and rainy!) I just cannot seem to get enough of them. We recently brought in some of the classics from Campania: Fiano and Greco. It has seen a long time since we have had great examples of these wines in the store. Too long, I think.

The **2008 De Conciliis "Donnaluna" Fiano (\$20.99)** is a dazzling example of the varietal. Grown in the Cilento sub-region, this wine showcases the bright aromatics Fiano is known for, a journey that takes you from pears to citrus, with a hint of minerality and even touch of chamomile. It has a medium-bodied palate that is driven by fresh acidity and dash of salt. Yes, salt! It is perfectly balanced and cries out for food. Seafood, of course. Though pasta with fresh vegetables and young cheeses would be good, too.

The **2008 Vadiaperti Greco di Tufo (\$21.99)** is everything that I want in a Greco di Tufo. This is one of those varietals that I want to like, but most of the time am disappointed. There never seems to be enough acidity, or there's too much fruit or weird or off aromatics. I am pretty unforgiving when it comes to this varietal, so I really mean it when I say *this* is fantastic! I have already had this wine three times since first trying it. First and foremost it is balanced, a shade lighter than most of the Grecos on the market, and has vibrant acidity. The nose is all spiced pears with a touch of their skins. Cool and linear on the palate, with those same flavors from the nose, especially that ever so slightly bitter touch of pear skin, and a great finish. This screams for shellfish and seafood prepared any which way you want!

Kirk Walker

"Follador's Prosecco has been among K&L's best sellers since we started bringing it in four years ago."

Burgundy

"We recently brought in some of the classics from Campania: Fiano and Greco. It has seen a long time since we have had great examples of these wines in the store. Too long, I think."



POUR VOTRE PLAISIR

Refreshing Wines from Auxerre

We keep suggesting that you look for bargains in unexpected places, and we take our own advice when finding wines for you. One of those out-of-the-way places is St-Bris-les-Vineux, a village with its own appellation for the only Sauvignon Blanc-based white Burgundy. It used to be called Sauvignon de Saint Bris, but since they received an official appellation a few years ago, it is now just Saint Bris AOC. As you might expect from the northern location, the wines are crisp and refreshing. We have now worked with Domaine Anne and Arnaud Goisot in Saint Bris since the 2002 vintage, and their wines are consistently delightful.

Anne and Arnaud are not only the proprietors of this small winery, they do most everything. If they are not out in the vineyard, they are receiving the public at their lovely cave, located in the basement of their old stone house in St-Bris les Vineux (photo at left). As the sign outside proclaims, they are members of the French Association of Independent Wine-Growers (Vignerons Indépendant), and they welcome visitors. They practice what the French call *Lutte Raisonnée*, or the reasoned struggle, using minimal intervention in the vineyards, and an integrated approach to pest management. They are frequent winners of medals at fairs in Paris and the Mâcon, as well as the coveted Tastevinage label (more about that below).

The first wine we have to offer you is their **2008 Saint Bris “Sauvignon”* (\$10.99)**. Reminiscent of a cross between a Loire Valley Sancerre and a crisp Chablis, this has a creamy middle, but lots of bright minerality, a long finish and notes of pamplemousse and flowers on the nose. This is crisp, refreshing, lovely with seafood, and it remains a real bargain in French white wine. Try this with some oysters, fresh goat cheese or a lighter stir-fry, and you will be delighted.

“At Domaine Anne & Arnaud Goisot, Anne and Arnaud are the proprietors and do most everything. If they are not out in the vineyard, they are receiving the public at their lovely cave, located in the basement of their old stone house in St-Bris les Vineux.”

We also have their **2008 Bourgogne Aligoté “Tastevinage”* (\$11.99)**. The Tastevinage label is awarded after an extensive blind tasting by the Confrérie des Chevaliers du Tastevin, an organization of Burgundy lovers and experts. They meet in a Grand Tasting at the Château in Clos Vougeot and taste to find wines precisely representative of varietal, appellation and vintage. Aligoté, if you have never tried it, is the ancient white varietal of Burgundy known for being higher in acidity and thus crisper than the more familiar Chardonnay. It also has a fascinating spiciness, accompanied by a bit of a nutty quality if allowed to ripen. Many of my friends in Burgundy also love it as an aperitif since the acidity serves to awaken your palate before dining.

The third wine from Anne and Arnaud is their **2008 Bourgogne Côtes d’Auxerre Rosé* (\$12.99)**, made from 100% Pinot Noir and with no wood. Crisp, bright and refreshing, this is a favorite for warm-weather drinking. They also have a terrific, honest Pinot Noir also made with no wood, their **2008 Bourgogne Côtes d’Auxerre Pinot Noir* (\$12.99)**, a light, fruity and extremely refreshing Pinot Noir grown on chalky soil with a bright fruit profile.

Finally, as they are located just a few kilometers from Chablis, some of their vineyards have Kimmeridgean soils, and are rated as Chablis and thus planted to Chardonnay. Their **2008 Chablis* (\$14.99)** reflects the terrific vintage in Chablis, with wonderful concentration from the North Wind and crisp minerality, at a terrific price.

À Santé!

Keith Wollenberg



Top: Chez Anne and Arnaud Goisot; Middle: Map of Irancy/St-Bris; Bottom: The Goisots.

“Aligoté also has a fascinating spiciness, accompanied by a bit of a nutty quality if allowed to ripen.”

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WK Model	RETAIL	K&L
SS4000 (1,000 cu ft)	\$3,495	\$3,385
SS7000 (1,750 cu ft)	\$4,013	\$3,925

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

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

VINOTHEQUE STORAGE CABINETS



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

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

LOW EVERYDAY PRICES!

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

Tritan Titanium Crystal Lead Free!

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



MAY FEATURED ITEM:

Le Cache 2400 Contemporary Wine Cellar (\$3,999.00)

Warm weather is coming, which means time to think about wine storage. The Le Cache has a cherry wood exterior, universal wood racking, glass doors, a lock, light and digital thermostat. Top venting and 286 bottle capacity. Other sizes and styles available.



Ravi Wine Chiller

(\$39.99) An instant wine cooler that is chilled in your freezer. Place the Ravi into the bottle neck, and pour using your thumb on

the air hole to control flow. Slower for colder, faster for less cold. Very fast and very cool, pour up to two bottles and up to two hours per chill.



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

LM-200 (\$69.99)

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

Wine Storage Lockers

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

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

Le Cache Wine Cellars

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

“Make getting ready for summer easier by making stocking up on wine easier. Our wine clubs offer a simplified way to shop with options to fit anyone’s taste or budget...”

K&L Wine Clubs: Spring Forward

Spring is finally here, and with a new season comes great new opportunities to enjoy wine. Make getting ready for summer easier by making stocking up on wine easier. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone’s taste or budget. If you love Champagne, big bold reds, classic Italian wines, interesting varietals and/or great values, you’ll find them in one of our great clubs. Our experienced buyers and our purchasing power, built over more than 30 years in the business, allow us to negotiate great deals in order to give you the best possible wines for your money. The clubs are not only a great splurge for yourself, but they also make a great gift for a friend, colleague or loved one. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800-247-5987 x2766** or email us at: theclubs@klwines.com.

Best Buy Wine Club: If you are always searching for the next great wine value then the Best Buy Wine Club is for you. We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality. These wines are ready to drink now and are perfect for by-the-case orders. 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 wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines. This club offers wines produced from unique grape varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

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

Champagne Club: Our Champagne Club will guarantee you’re the life of the party! Our Champagne buyer, Gary Westby, travels to Champagne to source the best possible artisanal grower-producer Champagnes as well as the world’s top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such miniscule quantities. Add a little sparkle to the even numbered months. The Champagne Club costs \$69.95 per month +

shipping and ships every other month.

Club Italiano: With Italy’s legendary winemaking and its modern ingenuity, our Italiano Club promises to deliver both classic and new interpretations of great Italian wines. Each month you’ll be delighted to receive the best wines that Italy has to offer. The Italiano Club ships each month at a cost of \$39.95 + shipping.

Alex Pross, Wine Club Director

MAY WINE CLUB PICKS

signature red collection

2006 Robert Craig “Affinity” Napa Valley Cabernet Sauvignon

92 points Robert Parker: “The 2006 Affinity is a steal for a high-quality Napa Cabernet-based wine (actually 76% Cabernet Sauvignon, 13% Merlot, and the rest Cabernet Franc and Petit Verdot). This wine displays floral, blueberry and black currant notes intermixed with some subtle oak and a hint of coffee beans. Generous, rich, with beautiful layers of fruit, impressive purity, and admirable elegance combined with power, this is a gorgeous wine that can be drunk now or cellared for 12-15+ years.”

Regular K&L Retail \$39.99 Wine Club price: Too low to print

best buy wine club

2008 Hexagone Bordeaux

Luc Thienpont was born into the world of wine. In fact, the Thienpont name has for many years been associated with well-known vineyards on Bordeaux’s Right Bank such as Vieux-Château-Certain in Pomerol. Now Luc has made a name for himself on the Left Bank with Clos des Quatre Vents in Margaux and Château Bonneau in Haut-Médoc. Hexagone is Thienpont’s special house label, a selection of the best cuvées from around the Bordeaux region. It offers fresh pure fruit for immediate drinking, and a lot of bang for the buck. 80% Cabernet from the Entre Deux Mers. Black fruit aromas and flavors. Decant one hour.

Regular K&L Retail \$10.99 Wine Club price: \$7.99

premium wine club

2008 Verdejo Trascampanas

Faint yellow color with greenish streaks. Intense nose, fine notes of herbs, a mineral background, with hints of ripe grapefruit flavors. Fresh palate, flavorsome, warm and oily mouthfeel, excellent acidity and a background of well-integrated fruit. Great summertime wine—a poolside sipper.

Regular K&L Retail \$16.99 Wine Club Price: \$13.95

italian club

2007 Querciabella “Mongrana” Tuscan Red

The 2007 Mongrana is a new effort from the estate’s vineyards in Maremma. A blend of Sangiovese, Cabernet Sauvignon and Merlot, the wine offers up an attractive array of floral red fruits in a soft, supple style. This harmonious red is best enjoyed while the fruit remains fresh. Anticipated maturity: 2009-2012.

Regular K&L Retail \$16.99 Wine Club Price: \$14.49

TALES OF THE SPORTING LIFE

With summer fast approaching the deals keep rolling in. We've got some incredibly special and unique products available at ridiculously low prices. No time to waste, so let's get going.

Cardenal Mendoza Spanish Brandy (750ml \$31.99) Many stores don't think twice about selling this wonderful Spanish classic for upwards of \$60. It exemplifies the category, which allows importers to push this sort of price structure. Luckily for us, sometimes a deal comes around that restructures a whole category and this is one of them. If you've ever considered buying Spanish Brandy or could foresee a future where you might want to try this wonderful solera spirit, please don't wait. This is an incredible steal and a must-have for any serious spirits lover.

“Glengoyne is an interesting if not controversial distillery located near Glasgow. It straddles the line between the Lowland and Highland single malt regions, but the style most closely resembles other Highland malts.”

Glengoyne 17 year Single Malt (\$49.99) Glengoyne is an interesting if not controversial distillery located near Glasgow. It straddles the line between the Lowland and Highland single malt regions, but the style most closely resembles other Highland Malts. While a lot of stores still sell this for \$70-100, K&L has found a special source. The Glengoyne is one of the best values for any single malt and should be taken advantage of, as this low price will not last. Really, 17 year old Highland Malt for less than \$50? You really can't go wrong.

Zafra 21 year Master's Reserve Panama Rum (\$36.99) From the same guys that first marketed the incredibly popular Ron Zacapa rums, this excellent Panama rum is being sold at a special introductory rate and will most likely make its way up the price ladder as it becomes more popular. Rich toffee, exotic fruit and spice, the Zafra 21 year has everything you're looking for in a sipping rum and is inexpensive enough to mix up when you want to. It's attractively packaged and priced to move. All rum lovers deserve to treat themselves to a bottle of this great new rum.

David Othenin-Girard

DRINK YOUR VERMOUTH STRAIGHT

I met Carl Sutton at Alembic Bar on Haight Street about six months ago while I was in one night to B.S. with bartender Daniel Hyatt about booze. Carl was sitting there drinking some delicious vermouth, wearing a flannel with a wool cap. I had no idea who he was, but he asked if I wanted to sample his new product and, me being me, I obliged. “This isn't for mixing?!” I exclaimed, sort of asking and declaring simultaneously. Daniel then told me he was planning to pour it on tap and serve it in mini carafes with their lunch menu.

“You should let me sell this,” I told Carl, and he agreed by giving me his card. Now there's enough to supply K&L customer demand.”

The flavors of Carl's **Sutton Cellars Vermouth (\$15.99)** are perfect for lighter lunchtime fare. It's dry, with the almost austere profile that Manzanilla Sherry drinkers die for, but with loads of orange peel and clove spice. I had heard of the famed Sunday afternoons in Spain where locals go to their neighborhood cafe and drink dry, almost sherry-like vermouth on tap before heading off to do their weekend shopping, but I had never experienced it myself. Alembic was taking one more step towards becoming a serious permanent hang-out for me and my wannabe-Mediterranean lifestyle. “You should let me sell this,” I told Carl, and he agreed by giving me his card. Now that spring has come, and Carl has manufactured enough of his delicious drink to supply the K&L customer demand, we finally have it on our shelves. Go to the store, get some olives, some cheese, some bread and some mixed nuts, make a buffet, and open a bottle of Sutton Cellars Vermouth. It gets you excited about the sunshine, and it makes you happy to be alive.

David Driscoll

“Really, 17 year old Highland malt for less than \$50, you really can't go wrong.”

“Alembic was taking one more step towards becoming a serious permanent hang-out for me and my wannabe-Mediterranean lifestyle.”



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The Last Word **ON BORDEAUX**

March has been a good month. Kentucky basketball is looking to make a run towards the Final Four and the Cincinnati Reds look like they may have a winning season. We also received our first container of older Bordeaux, which we tasted with Clyde the week prior to his Bordeaux trip to try the 2009s. These wines are surprisingly affordable, offering mature, ready-to-go Bordeaux at some unbelievable prices.

2001 Grand Pontet, St-Emilion (\$39.99) This Château has become a constant standout among our customers, and the 2001 should be as well. On the nose, the oak is still prominent, but is complemented by heady blackberry fruit in the background. On the palate, the blackberry fruit, coffee and oak spice come through, and the mouthfeel is lush, with slight astringency. The heady dark fruit comes through on the long finish with more oak spice.

1999 Fourcas Hosten, Listrac (375ml \$9.99) Are you looking for a 10-year-old Bordeaux but are on a budget? The half-bottle of this Listrac is only \$9.99. Plenty of dark fruit on the nose and palate with a soft mouthfeel and just a bit of astringency left. The fruit that is left in the wine won't last much longer, but right now, with a dinner on a Tuesday night, you will be happy.

1999 Moulinet, Pomerol (\$29.99) I also poured this for the public tasting, and it was the hit of the afternoon for customers considering value and quality. Herbs and spice dominate the nose. The soft mouthfeel is centered around bitter chocolate, herbs and dried black fruit.

1995 Grand Pontet, St-Emilion (\$49.99) This was my favorite wine of the tasting. Spice, blackberry and oak fill the nose. The rich mouthfeel on the palate shows cherry cola, spice and plum, with fully integrated tannins. The long finish is all spice, cola and dried black fruit.

Steve Greer

Editor's Note: Steve wrote this article before Kentucky lost to West Virginia in the NCAA Regional Finals. Sorry, Steve.

“These older Bordeaux are surprisingly affordable, offering mature, ready-to-go Bordeaux at some unbelievable prices.”