



WINE News

IT'S MAY, and that means it's time to clean out your cellars and wine fridges to make room for fresh, summery whites and the mountains of incredible 2006 Brunello di Montalcino that will be arriving this summer. Find your favorites, and other Italian wine gems, inside...



2006 BRUNELLO

The 2006 vintage of Brunello di Montalcino has just been released! The long gestation period for Brunello di Montalcino allows for much anticipation and hype by the critics. Now we can finally taste for ourselves. For me, the 2006 vintage is outstanding and offers a great range of possibilities. However, because of Montalcino's truly varied growing zones, what happens at any one given estate can defy the vintage. In general, this is a very well structured, more linear vintage, but it doesn't lack in richness either. This style of vintage usually benefits those estates with vineyards with more southerly exposures, giving backbone to the prodigious fruit. Wineries with more northern or easterly exposures are sometimes lacking a little in initial fruit openness and early drinkability, but will still age very well and will show more layers of earth, spice and leather than upfront fruit.

In this month's newsletter, I've included an abridged version of the vintage report. You can find the full version on our website, KLWines.com, as well as up-to-the-minute inventory for the wines included. One last thing, in my previous vintage reports I used a 5-star rating system, which seemed perfect to me. Well, after trying to explain to customers what my 3.5 stars meant versus a critic's 93 points, I finally realized it was a challenge to put everything into perspective. So, if you can't beat 'em, join 'em. This year I will use a 100-point scale.

Argiano (7,916 cases) 94 points

PA \$46.95

When Argiano is on its mark, it is a true pleasure to drink. Their position in the southwestern portion of Montalcino always assures them a certain level of ripeness, and in warmer vintages that tends to simplify the wine's

level of complexity, but adds to its near-term drinkability. In this vintage, however, everything lined up to give the wine great focus and linearity, coupled with a supple, warm mouthfeel that just flows across the palate. There is a real density to this wine. It's powerful, yet its structure lengthens, balances and freshens, allowing the complexity to reveal itself. Often milk chocolate in its richness, this year Argiano seems to be full of bitter dark cacao. It's spicier, dryer, grittier and has more facets. This is a great expression of Brunello and Argiano at its finest.

Baccinetti "La Saporioia"* (441 cases) 94 points

PA \$34.99

Baccinetti is on Montalcino's south face, not far from Castel Sant'Angelo and next to Lisini. The nose is wild, full of gamey aromatics coupled with intense Marasca cherries and cranberries—it just gushes from the glass. On the palate the wine has a dense sweetness to it; it is lush, but shows great focus and balance while still giving the feel of weight and size in the mouth. The finish is very spicy, full of Middle Eastern intrigue, exotic and enticing. It is incredibly rich. Its dense texture, together with the spicy fruit, make for a long and complexity-filled finish.

Banfi (45,833 cases) 92 points

PA \$44.99

The marketing arm of this big winery has paved the way for Brunello around the world while also making Banfi synonymous with Brunello. The 2006 is a very solid wine and back on the right track after a rather straightforward 2004. This vintage has depth, is well structured, has very good palate feel and is really a very good Brunello in a classic sense. Balanced, with a long finish. I'm impressed by the quality considering how much wine they make.

Banfi "Poggio alle Mura" (4,583 cases) 94 points

PA \$59.95

Ambitious! That was the first word I wrote in my notes. This wine has startling depth and structure. It is full of spicy fruit complexity, with powerful body and big shoulders, and it is really very, very good. The only drawback is its tannins, which are certainly evident and dramatically demonstrate the wine's power, size and structure. It isn't that it is out of balance, it will just need a spot to rest in your cellar for another 10 years to bring all that power together and balance it with the purity of the fruit.

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I'm An 89+ On All the Wine Raters



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

It's the end of March, and I'm busy packing up to leave for Bordeaux in early April to taste the 2010s, but the race is already on to score the new vintage as quickly as possible. New

scores are flooding my in-box, and so far they are high—almost as high as the acid and tannin content of the 2010s. I guess that's how people get Bordeaux lovers to read their blogs. And apparently nobody wants to read about 89- or 90-point wines—they want 98s or 78s. Lo and behold, the scores are mostly in the mid- to high-90s from at least one rater.

Already Jancis Robinson, who publishes the Purple Pages and writes for the *Financial Times*, is crying “foul.” Her point is that posting scores *before* the properties release their prices has a big influence on their opening valuations. I would argue that while that may be true if Robert Parker is the scorer (he comes out with his scores in April), it may not be true when others are the raters. Regardless, the scores have been freely flowing since mid-March, and the vintage is being heralded as super good—

on par with 2009, but much more tannic and much more acidic—a classic Bordeaux vintage. Sounds like I will not be collecting too many of this vintage's agers, after all I'm on Social Security these days and these wines probably won't be drinking until 20 years from now. We will soon let you know our findings. I think this year we may cave in and score 2010 Bordeaux on a 100-point system, as Greg did for the 2006 Brunello di Montalcino. It seems like the system we have used for 25 years is too complicated. Bordeaux lovers want a number, just like in school.

Speaking of scores, I was reading a wine publication this week and looking at all the ratings, and I'm still perplexed as to how to interpret them. Is a 90-point Spanish wine that sells for \$9.99 the same quality as a 90-point Classified Growth Bordeaux? Do raters consider price when they issue scores—like it is 90 points on the value scale? Are wines scored in their category so that you look at Bordeaux 2010s differently than Spanish or Chilean wines? That seems the most likely “fair” way to score wines. But what do I know? I have been giving out stars all these years! Have fun deciphering the scores, we'll report back soon with our own impressions of the 2010 vintage.

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, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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

SATURDAY TASTINGS

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

May 7: Wines of Italy. We'll be pouring wines from this month's featured growing region.

May 14: Artisan Beers in Redwood City and Hollywood. Wines of Germany in San Francisco.

May 21: Bordeaux!

May 28: Small Estate Domestic Red Wines.

COMING UP:

Wednesday, June 8: Join K&L Wine Merchants and famed French winemaker Christian Moueix of Dominus and Château Pétrus for a special Dominus dinner at Alexander's Steakhouse in San Francisco's SOMA District. It's bound to make for an unforgettable night. We'll begin the evening at 7 p.m. with a short reception featuring 2004 Cristal before sitting down to a three-course dinner where Christian will share some of his favorite vintages of Dominus, including the 1996, 2001, 2006 and 2008, as well as the 2008 Napanook and the 2004 Hosanna and 2008 Certan de May (two of Moueix's French properties). \$225/person, and space is limited. Cancellations must be made 72 hours in advance to receive a full refund.

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 5: Brewer-Clifton; May 12: Graham Beck of South Africa; May 19: Krutz Family Winery; May 26: Champagne Ruinart

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

May 6: Wines of Alsace featuring Gustav Lorentz; May 13: Krutz Family Winery; May 20: Silver Oak and Twomey Cellars; May 27: Matador Vinos

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

May 5: Rosenblum; May 12: Vibrant Rioja; May 19: Italian Wines from Campania; May 26: Pacific Wines

Sommelier Secrets COME TO THE PARTY!

Benjamin Franklin once famously said, "Nothing can be said to be certain except death and taxes." Well, weddings and birthdays are also pretty certain things in life, and fortunately for the wine business those occasions often call for a party and a bottle of wine. Or a couple hundred bottles. Either way, it's no coincidence that some of my top recommendations and personal go-to wines for entertaining are from Italy. Who celebrates better than the Italians? Despite broad regional variation in winemaking tradition, cuisine and even language and culture throughout Italy, food-friendliness and overall drinkability remain paramount to the style of many Italian producers, north to south. Even producers who specialize in wines for long-term aging will almost always produce a young wine made for the table, tonight. From the crisp and refreshing white wines of Friuli and sparkling Proseccos of the Veneto, to the red wines of Tuscany and southward through to Sicily, I've never met a party that an Italian wine couldn't handle.

Whether your celebration is an intimate gathering with gourmet bites or a massive showing complete with a tent, all-you-can-eat-buffet and an AC/DC cover band, I guarantee there is something from Italy to match. In addition to all the great wines being reviewed in the pages of this newsletter, I invite you to browse our entire selection at KLWines.com and check out the many staff reviews for new and exciting values from Italy to consider for your next special occasion.

Allow me to get the party started with some of my own personal top picks for entertaining:

NV Sorelle Bronca Prosecco (\$16.99) A wonderful, lighter and fruitier alternative to Champagne, the Sorelle Bronca has a delicate, fresh mousse and mouthwatering green apple flavors. Serve it chilled on its own or as a base for a colorful sparkling cocktail. One of our most popular Proseccos year round, this dry, delicate sparkler is sure to inspire good times.

2009 Blason Pinot Grigio* (\$9.99) Anyone familiar with the table-friendly wines of Blason (one of our DIs) surely already knows what tremendous value they offer, but it bears repeating that the 2009 Pinot Grigio is a first-rate performer in the under \$10 category for white wine

across the board. With citrusy aromas and a fleshy, unctuous palate, this wine strikes the perfect balance between fruit, acid and minerality. Clean and refreshing, it makes an excellent aperitivo on a warm day, but will also pair with just about anything, from fresh seafood to salads, creamy pastas and poultry dishes.

2006 San Polino Sant'Antimo Rosso (\$11.99) Sangiovese expresses its playful side here in the form of a bright, juicy, strawberry and raspberry-fruited 100% varietal wine that is medium-bodied and light on its feet. On the palate, fine tannins and a subtle earthy minerality add just the right dose of complexity without overpowering the fruit. This balanced and food-friendly red will easily go from day (cheeses, charcuterie) to night (grilled salmon, filet mignon) without a hiccup. And with restrained alcohol it will keep you and your guests dancing all night long.

2006 Belisario Rosso Riserva San Leopardo (\$24.99) This stunning Sangiovese-based blend—60% Sangiovese, 15% Cab, 15% Merlot and 10% Cigliegiolo—(try saying that one three times fast) hails from Matelica, where you are more likely to encounter white wines made from Verdicchio. It opens with pretty red fruit and rose petal aromatics, which deepen on the palate to take on earthy notes and accents of black pepper and spice. Very fine tannins frame a core of supple red fruit in this medium-bodied, balanced red. Here is a rosso with the structure to take on red meats, but I find its most charming quality to be its ability to manage a little heat from food. Bring on the curried lamb meatballs, jambalaya and pork carnitas; this wine can handle the orneriest of dinner partners with grace and charm.

Let's Party! Whether you're looking to try affordable, food-friendly wines with a special event in mind or are simply interested in stocking up on drink-now wines to have on hand for entertaining, you can design your own customized wine club through the **K&L Personal Sommelier Service**. You set the number of bottles, the duration of the subscription and the budget. You can focus on specific regions and styles, or leave it open to be surprised. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started today!

Chiara Shannon



“I had to remind people that 1991 was a brutally tough vintage, with lots of frost, because it apparently did not stop Léoville-Las Cases from making a fresh, pure and focused wine.”

Bordeaux THE PERFECT TIME MACHINE

At our Bordeaux tastings, we always try to offer an older, mature wine at the end to show people the almost magical transformation fine Bordeaux undergoes as it develops with proper aging. All the strong fruit, acid and tannins integrate to create a new wine. I believe this is vital for new wine drinkers to understand so they can get the most out of the Bordeaux experience. Frédéric Engerer, director of Ch. Latour, hammered this home as he once told me that the one element every great Bordeaux wine must have is longevity. This holds true for Bordeaux’s white wines, too. Often people ask me how Sauternes tastes old, or how long it can be cellared, and usually I tell them those wines taste great throughout their lives. But this time I decided to pour the answer. Everyone was excited last month, including me, as we opened a bottle of 1962 Doisy-Védrières to a full house at our Redwood City tasting bar to try.

Tasting young Sauternes is always much more fun than tasting young, tannic, powerful red Bordeaux because the wines are loaded with sweetness that dominates everything else. Our tasting reminded me of a dinner I had with eight professionals in Bordeaux one night. At dessert we were presented with two decanters of Sauternes to taste blind, and were then told to vote for the best-tasting wine. The vote was unanimous for one wine, which turned out to be the 1989 Ch. Doisy-Védrières, featuring delicious, developed tropical fruit and viscous honey flavors. This, in and of itself, was not the surprise. But I was shocked when the second wine was revealed to be the undisputed King of Sauternes, Ch. d’Yquem, from the 1990 vintage! I was in disbelief and even more surprised to find out that the quiet, unassuming man I was sitting next to was the winemaker and owner of Doisy-Védrières, Olivier Casteja. We sell a lot of Sauternes here at K&L, and most people ask for the big names like d’Yquem, Suduiraut and Rieussec, but Doisy-Védrières outsells them all because it’s a well-established fact that it is Sauternes’ very best value.

In Olivier’s own words: “My aim is to produce ‘easily digested’ wines. We are making use of the acidity, alcohol and liquor to reach the optimal balance. Like a conductor, we are matching the numerous flavors which compose this pure nectar. I would compare the 1962 vintage to 1988 or 2005...finesse and elegance...are the main characteristics of this vintage. How to drink Sauternes? My recommendation is to drink the young vintages as an apéritif...then older vintages over 15 years [are] to be drunk with blue cheese, fruits salad or as a digestive. You will enjoy it!”

Back to the tasting. I carefully poured the one bottle of **1962 Doisy-Védrières** I had to more than 65 people! I found the wine to be incredibly fresh at 49 years of age, with almost no sign of decay. The amber-colored wine was still round and sweet, with hints of caramel and dried apricots on the nose. Warm apricot pie flavors filled the palate and the wine finished with a long drizzle of honey.

This great experience was preceded by some excellent wines. The **2005 Clos Marselette (\$34.99)** was just outstanding, with pure, lovely dark fruit. So tasty! The **2003 D’Angludet (\$49.99)** was a serious wine that, with time, will turn out like the beautiful 1988 and 1966 that I had the pleasure of drinking recently. I had to remind people that 1991 was a brutally tough vintage, with lots of frost, because it apparently did not stop **Léoville-Las Cases (1991 1.5L \$269.99)** from making a fresh, pure and focused wine. The **1981 Léoville-Las Cases (\$169.99)** was showing lots of cedar notes, but was still fresh and regal after 30 years.

I also recently tasted the 1947 Latour, the **1962 Talbot (\$159.00)** and the **1963 Dow (\$199.99)**. All were very good, but the wine that amazed me the most was the **1962 Verdignan (\$49.99)** from St-Estèphe. It was still fresh and strong at 49, and this wine most likely cost less than 50 cents a bottle when it was released! As time goes by, the beauty of Bordeaux continues to shine; you can see it, you can feel it and, better yet, you can taste it.

Please feel free to contact me anytime with questions or for advice on the wines of Bordeaux at x2723 or by email at Ralph@KLWines.com.

Cheers and Gooooo Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

The great depth of older Bordeaux we have in stock right now has made my last several monthly tastings fun and easy. I can select almost any vintage from the last 20 years to compare: '94 to '04, '98 to '08, or even '86 to '06. It has been a great education for everyone attending. Here are some standouts from last month:

2008 Lugagnac, Bordeaux Supérieur (\$12.99) Everyone loved this soft and tasty blend of equal parts Cab and Merlot, and not just because of the price. The opening aromas of cherry and plum lead to a round, earthy middle showing subtle spice notes. The finish is long, sweet and gentle.

2008 Tour Maillet, Pomerol (\$26.99) This tiny, 1,000-case property is another example of the amazing price/quality ratio found over and over in the 2008 vintage. From its super lively and flowery aromas, to its lush middle of ripe raspberry and blueberry to its smooth, velvety finish, this is almost too easy to like. Drink this well made, modern style wine tonight.

2006 La Fleur de Boüard, Lalande-de-Pomerol (\$24.99) The proprietor of Château Angélus has made this property into the finest estate in the appellation, and this bottling continues the tradition. The sweet, toasty oak never dominates the aromas and flavors of chocolate and espresso or the array of ripe red and black fruits that seem to go on and on. Firm, fine tannins hold this elegant and rich wine together, keeping everything in proportion.

1999 Haut-Bailly, Pessac-Léognan (\$89.99) We've opened many great bottles from this vintage, but this estate, known for making one of the most elegant wines in Bordeaux, may be the best so far. This has very pretty flavors and aromas of red berries, smoke, herbs, leather and minerals that are as refined as they are complex. The very fruity finish displays smoke, hot gravel, mineral and earth.

1994 Corbin Michotte, St-Emilion (\$44.99) This obscure wine from the border near Pomerol will surprise you with its overall quality and gentle charm. This is remarkably soft and lush for the vintage and has a mineral component to the finish that tastes more of Pomerol iron than St-Emilion limestone. Plush, elegant and gentle, this tastes of cedar, plum, dusty cherry and minerals.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

Here at K&L, we buy most of our Bordeaux wines directly from France. By doing so we can offer our customers assured provenance, better pricing and a better range of older vintages. One of the few disadvantages is the occasional logistical issue. Intermittent strikes by dock workers in France have delayed the arrival of many of our 2008 Bordeaux. Here is a sample of what we have been drinking while we wait...

2008 Reignac, Bordeaux Supérieur (\$18.99) One of the early arrivals from the 2008 vintage, this overachieving Bordeaux Supérieur is full-bodied and rich in texture. Tons of ripe, dark fruit and toasty oak. Very modern in style and generous to a fault.

2007 Latour à Pomerol, Pomerol (\$39.99) Typical of the vintage, this 2007 Pomerol is medium-bodied with soft tannins, peppery spice and tangy red currant fruit. Approachable now, it should drink well over the next five to eight years.

2006 Puygueraud, Côtes de Francs (\$17.99) This has a lovely, floral nose, with aromas of violets. Red and black fruits on the palate, ripe and round. Its tannins are still a bit firm, but less so than when first released. Should continue to evolve nicely and drink well over the next three to five years.

2005 Loudenne, Médoc (\$19.99) From the northern Médoc and showing a lot of St-Estèphe-like character as well as the strength of the vintage. Structured and still very firm. It has big '05 fruit that just got bigger over several days. Tuck a case under the bed for a year or so, or give it an hour or two in a decanter. A great value.

2001 Chasse Spleen, Moulis (\$44.99) Perhaps the best of the Lustrac-Moulis properties. This 2001 is a bit precocious, still firm but approachable. Its obvious character shows in the savory spice and bright, tangy red currant notes. The equal of many classified growths, it should continue to drink well over the next decade.

1999 Kirwan, Margaux (\$69.99) A charming and delicious wine now showing a bit of bottle age. Notes of leather and cedar on the nose give way to lovely, ripe, upfront cherry fruit. Soft tannins. Drinking well now.

Jeff Garneau

"We've opened many great bottles from the 1999 vintage, but this estate, known for making one of the most elegant wines in Bordeaux, may be the best so far."

"Intermittent strikes by dock workers in France have delayed the arrival of many of our 2008 Bordeaux. Here is a sample of what we have been drinking while we wait..."

“This was, and still is, one of the best traditionally styled Saisons made in America.”

WINE 101: CIAO ITALIA

What a treat, writing about Italian wine. Almost as nice as actually being there.

Well, no. That's not true. There is nothing nicer than being in Italy. I might get there again in 2026. If I am still ambulatory. In the meantime I have my memories (what I can remember of them anyway) and my stash of Italian wine.

You know how certain smells can zap you right back to a time and a place you experienced even three decades prior? When I stick my nose into a flute of the **NV Sorelle Bronca Prosecco (\$16.99)** I am transported back to a summer I spent in Venice when I was just 17. People have oft derided the smells of that city in the summer, when the heat is said to enunciate that shallow gulf in the Adriatic. I don't recall the city smelling bad at all. I was in love with the way it smelled, looked, sounded and, naturally, the way it tasted. I drank as much Prosecco as possible, and this one from the Bronca sisters possesses exactly what I love about high-quality sparkling wine from the Veneto: almond skin and spice aromatics on a dry but forgiving palate. Great with salty snacks, especially a plate of deep-fried seafood.

I also love the weird and esoteric grapes that pepper the Italian landscape, and while I could not put my finger on the actual varietals that were present when I sampled the **2009 Reale Colli di Salerno "Aliseo" Bianco (\$21.99)**, I was immediately back to my first visit to the Amalfi Coast and the wine regions just to the east of that ridiculously perfect region. I know from K&L's Italian buyer, Greg St.Clair, that the Aliseo is made up of Biancavita, Biancolella and Pepella. To me it's all about a lunch I had outside in the town of Avellino and the local white we drank, which was very cold in its metal bucket and really pretty mind-blowingly delicious with the tiny clams we ate alongside a simple salad of crunchy, unripe tomatoes, shaved fennel and the most vividly green arugula I have ever seen. The mini cars parked up on the sidewalk. There was a church of little historic importance from a time before machines existed to carve local tufa into identical and meticulously fashioned building blocks. The fountain in the square trickled and

the group of schoolboys in long shorts and loafers teased each other. My god, how do they

do it? Well, I suppose we should just be glad they do!

Elisabeth Schriber

BRICK'S BEER PICKS: EXCITEMENT! ADORATION!

From time to time I get really excited about certain beers. Usually they are beers that we can not get, beers that somehow I tasted or obtained from other "sources." They become almost obsessions, not in that "I need to have this so I'm the coolest beer nerd and can brag to everyone else about it" way, but rather in the "I just want to exclaim how frickin' great this beer is and make sure everyone gets some" way.



One of these beers, which I tried awhile back, was the **Pretty Things "Jack d'Or" Saison, Massachusetts (22oz \$8.49)**. This super small brewery is crushing it right now. I got one of their bottles in a beer trade I did and was instantly hooked. I had to try every beer they made. I even doubled up and traded for more of it, just because I was that enamored. This was, and still is, one of the best traditionally styled Saisons made in America. The depth of flavor and the broad mouthfeel of this beer are rarely duplicated outside of Belgium, and the stiff and lasting stark white head on the perfectly golden beer is something to behold. Flavors of digestif biscuit, dried honey, cut grass and cracked pepper are spot on for the style. Sadly, I found out this beer was not going to see the light of day beyond the East Coast. That is until our friends at Shelton Brothers somehow, some way, sweet-talked the brewery into sending some all the way out here, and I couldn't be happier about it!



The **Iron Fist Brewing Co. "Velvet Glove" Stout, California (750ml \$11.99)** has also been on my mind a lot recently. This brand new brewery in Vista, California is hitting home run after home run with their thoughtfully crafted and stylized beers. The thing that I love so much about this beer, which I can say about all of their beers, is that it is predicated on

balance. It is not about how big they can make the beer, how hoppy, how sticky or roasted the malt or how high the ABV. It is about making beer that is easy and enjoyable to drink. This is great stout, simple in its purity, with a perfect amount of roasted-ness and a nice solid weight behind it. Mocha, ice cream and toasted almond all come together seamlessly; Iron Fist is a brewery to watch!

Bryan Brick

CHAMPAGNE *It Keeps On Getting Better!*

I would like to thank all of you who are members of our Champagne Club for your support, and also for your excellent feedback on the wines. Because our Champagne Club members are the most adventurous folks in any of our clubs, picking the wines for it is a lot of fun for me. I have had an opportunity over the last few years to really explore the nooks and crannies of the Champagne region, with selections from far flung places in Champagne such as the Aisne, the Aube, the outer reaches of the Marne and the Sezanne. We have explored all styles, from Demi-Sec to Brut Zero, from Blanc de Blancs to Rosé. And the club keeps on getting better. We have two new producers making a premier in the club soon: Tornay from the Grand Cru of Ambonnay and Fluteau from the Aube. Both of these growers make great Champagne—the Tornay bold and powerful, the Fluteau elegant and restrained. If you have been considering joining our Champagne club, but haven't committed yet, I encourage you to do so. The discounts that you get on the wines in the club, and all of the wines in the other clubs are nice, but the exposure to a wide range of styles is a hard to get any other way. The club comes every other month, and includes two bottles of Champagne at a price of \$69.95 per shipment, plus shipping and sales tax when applicable. I think it is a great deal. The last shipment included the **Philippe Gonet "3210" Extra Brut Blanc de Blancs Champagne*** (\$41.99/ \$37.99 for members) and the **Ayala Brut Majeur Champagne (\$34.99/ \$32.99 for members)**. Check out our Champagne Club, there is no commitment of time, and if you love Champagne, I don't think you will be disappointed!

Gary Westby

DOESN'T MOM DESERVE THE BEST?

Last October, when we held our Champagne tent events, I *finally* managed to get my mother to attend one of our tastings. My mother is, to say the least, picky about bubbly. In fact, she doesn't even like most of them! Her favorites are the wonderful **Gonet "Cuvée Belemnita,"** the **2002 Dom Pérignon (\$139.99)**, which she purchased for her cellar, and the **NV Ariston Rosé**, which I wrote up last month. So, how about your mother? Or another special lady in your life? Don't they *all* deserve special Champagnes? That's why I've opted to write about my very favorite quality Champagnes with moms in mind this month. Mother's Day is May 8th, after all.

In late March, I was lucky enough to try the **1999 Pol Roger "Cuvée Sir Winston Churchill" (\$189.99)**. Sir Winston Churchill was introduced to Champagne Pol Roger with the renowned 1928 vintage. The 1999 is only the 12th one under the Churchill label and is Pinot-dominated, though the blend is a secret. Some of the grapes used in the current cuvée come from the same vines used for the 1928. Citrus fruits, ginger, minerals and white pepper are the highlights on the nose. In the mouth there's more clean minerality, sea salt, lemon cream and toast. Wonderfully complex and quite drinkable now, it will age well over the next 10 years or so.

Another favorite for me, as well as for my mom, is the aforementioned **2004 Gonet "Cuvée Belemnita" Blanc de Blancs* (\$119.00)**. We receive only a fairly small amount of this bubbly, and I think it's even a bargain at this price! Chalky minerality, fragrant white flowers and sourdough dominate the nose. There's laser-like precision on the palate, with crisp and pure citrus fruits, minerals and hints of spice. This is truly one of the best Champagnes that I have ever had!

Finally, those of you who love Brut Rosé are in for a special treat. The **NV Ruinart Brut Rosé (\$64.99)** is a classic. It's fresh and spicy on the nose, with strawberry fruit and pomegranate notes. The dark color gives away the overall character. On the palate, it tastes like rich cherries and cream, with a subtle minerality. A blend of 55% Pinot Noir and 45% Chardonnay, with 18% of the Pinot vinified as still red wine. Deep and rich, it has a clean, classic finish. Great stuff! Look for upcoming Thursday/Friday night tastings in our stores featuring Ruinart.

Happy Mother's Day, Mum!

Scott Beckerley

"And the club keeps on getting better. We have two new producers making a premier in the club soon: Tornay from the Grand Cru of Ambonnay and Fluteau from the Aube."

"Another favorite for me, as well as for my mom, is the aforementioned 2004 Gonet 'Cuvée Belemnita' Blanc de Blancs*. We receive only a fairly small amount of this bubbly, and I think it's even a bargain at this price!"



HIDDEN GEMS *French Regional Sparklers*

This time of year is filled with celebrations: weddings, showers, housewarmings, graduations and the like, and nothing is more celebratory than sparkling wine. When you're buying bubbly for a crowd, look to the affordable and stunning sparklers of southern France. The Languedoc, in particular, is known for producing several sparkling wines for \$20 or less.

Within the Languedoc is the famed Limoux region, known for a varietal called Mauzac, the base of nearly all of the region's sparkling wines. The grape can have a lovely dried apple flavor, which is a nice complement to Chenin Blanc, the other grape that finds its way into the sparklers of this region. Sparkling wines have been made in Limoux since the 16th century, predating even the bubbles of Champagne. Three Limoux appellations focus on the production of sparkling wine: Blanquette de Limoux, where the wines are made predominantly from Mauzac, but may also include Chardonnay and Chenin Blanc that must be aged on the lees for nine months; Blanquette de Limoux Méthode Ancestrale, where the wine undergoes secondary fermentation in bottle (like in Champagne) but is not disgorged, leaving it slightly cloudy from lees; and Crémant de Limoux, which was started in 1990. Chardonnay and Chenin Blanc play center stage for the blends here. The rules also

allow room for the addition of Pinot Noir and Mauzac. The wines of this region must be aged on their lees for a year. The fourth and final appellation is actually called Limoux. It produces still wines from Chardonnay, Chenin Blanc and Mauzac fermented in oak. A small amount of Merlot is also made in Limoux. In all of the appellations the grape harvesting is done entirely by hand, on steep slopes where the grapes ripen in full sun, planted to calcareous and rocky soils.

Antech is known as not only one of the largest, but one of the best producers of sparkling wines in Limoux. Throughout the year we carry up to five of their cuvées. The **Brut Nature*** from Blanquette de Limoux is 90% Mauzac, 5% Chardonnay and 5% Chenin Blanc. With no added dosage it makes for a perfect apéritif or base for cocktails. The Chardonnay-based **Cuvée Eugénie*** (\$13.99) and **Cuvée Héritage 1860*** (\$14.99) are balanced and elegant. The **Emotion*** (\$14.99) is a stunning rosé that derives its color from the addition of Pinot Noir, and the **Doux*** (\$12.99) done in the Méthode Ancestrale, might fool the occasional Champagne drinker, though it's no joke that it's delicious. All of Antech's sparkling wines are incredibly food friendly and low in alcohol, making them the perfect choice for any occasion.

Melissa Smith

Rhône Valley

LOST AND FOUND *New Arrivals from Les Clos Perdus*

This month's feature finds me once again pining for wines from the Lost Vineyards, otherwise known as Les Clos Perdus. These are small vineyard sites, tucked throughout the garrigue-laden hills and valleys of the South of France. And these are old vines, many at 50, 60 or 75-plus years of age, with names like Mourvèdre, Grenache, Carignane and Cinsault. Many of these small vineyards have been disregarded by larger producers because of their isolation, their low cropping potential and their inability to be machine worked. However, with passion, talent and lots of hard work, fantastic wines can be made from such sites that bear the unmistakable imprint of the Midi.

This ethos is precisely what inspired friends Paul Old and Hugo Stewart to establish their modest winery, aptly named Les Clos Perdus (the lost vineyards). Neither Paul nor Hugo possesses a conventional background in viticulture or winemaking. Before working several vintages in Australia and Bordeaux, Old enjoyed a successful career as a professional dancer. Pre-Les Clos Perdus, Stewart worked and managed a farm in Wiltshire, England. I suspect the dedication and rigor of both professions lend themselves to the present challenges and successes of Les Clos Perdus.

Organic farming in the vineyards, hand harvesting, fermentation in smaller lots via indigenous yeasts and utilizing a traditional basket press are *de rigueur* at Les Clos Perdus for the production of a select range of wines from three vineyard sites. K&L has just received two new releases direct from the winery that I hope that you will have the opportunity to try for yourself.

2009 Les Clos Perdus "Priundo" Corbières* (\$15.99) Priundo contains 70% Grenache and 30% Cinsault from select vineyards in the Corbières hills, near the village of Villesèque. The wine's bouquet is floral in character (faded roses), but also evokes a fresh fruit bowl of strawberries. On the palate this medium-plus bodied wine presents itself as fresh and vibrant. Ripe fruit envelops the palate, while fine tannins provide extra dimension and texture. This new release is an excellent choice to enjoy with grilled lamb shoulder with pesto or roasted pork loin with sage. The 2009 Priundo also garnered 91 points from Robert Parker's *Wine Advocate*. 14.5% ABV.

2009 Les Clos Perdus "L'Extreme" Vin de Pays des Côtes Catalanes Blanc* (\$29.99) L'Extreme is from a single vineyard with 100-year-old vines grown on steep, north-facing shale. Grenache Gris grapes, along with a touch of Grenache Blanc, are pressed off as soon as they arrive in the cellar. The freshly-squeezed juice is then run off and cooled to five degrees Celsius for 24 hours. The wine is fermented in 500-liter French oak where it remains for six months. Malolactic fermentation is avoided in order to retain the acid structure and support the rich body of the wine. This recently garnered 92 points from Robert Parker's *Wine Advocate*. Try this unique and minerally white with chicken breast and asparagus or baked cod with a black olive crust. 13.5% ABV.

Mulan Chan-Randel

“Maybe it was that rich Southern accent of his, which just made him seem so honest. Either way his wines impressed me with their class, structure and richly set fruit.”

Brick's Backyard Picks: No Foolin'

There are a lot of people from a lot of wineries that walk through our doors.

Some long-time pros, some neophytes, some that have a lot of money and want to buy into the game and still others that have unbridled passion and ideas, stretching themselves as thin as possible to make their dreams come alive. I meet new wine people every day, too, from the owner/operator to the sales and marketing director to the warehouse jockey, some entirely pleasant, some not so much so. All of these people are carrying some sort of wine, ranging from horrible to outstanding, that they want to sell to K&L. I guess what I'm trying to say is that it is rare that something or, even more unusual that someone, surprises me, especially in an overly positive way.

That is exactly what happened, though, when I recently met a man by the name of Mark Ray who started Perception Wines. There was something about the combination of his gentle and unpretentious demeanor that just struck me as ultimately genuine. Or maybe it was that rich Southern accent of his, which just made him seem so honest. Either way, his wines impressed me with their class, structure and richly set fruit.

Mark came up in the restaurant biz running wine programs for large hotels, which he left to take a lab job at Robert Mondavi—quite a contrast in responsibilities and pay scale. After Mondavi he worked with some of the biggest names out there: Ehren Jordan at Turley and Neyers and Bob Cabral at Williams-Selyem. Using relationships that he built at those wineries, he has sourced some of the best fruit the Russian River Valley has to offer, including Pinot from Martinelli Vineyards, Chardonnay from Sangiacomo Vineyards and Zinfandel from Bacigalupi Vineyards.

The **2008 Perception Russian River Valley Chardonnay (\$32.99)** comes from 30-year-old vines from two vineyards in the heart of the Russian River planted exclusively to Wente clones. Spending 17 months in 43% new French oak, this goes through full malolactic fermentation and gets some lees stirring. If you understand all that technical mumbo-jumbo, then you'd probably expect the wine to be quite rich and heavy, and to a point it is. But it also has great vigor and energy, with a nose of Key lime pie, cashew and polenta. Lush was the

word that came to mind when I first tasted this, but on further inspection there was really quite a sturdy backbone of bright acid and likeable oak influence. This was easily as good as any Chardonnay I'd seen all year, if not the best. The only sad part is that there were fewer than 80 cases produced.

Possibly even better yet was the **2008 Perception Russian River Pinot Noir (\$46.99)**, and yes, while this sports a hefty price tag it surely warrants it and demands to be talked about as one of the best up-and-coming Pinots from the North Coast. Coming from four vineyards, including Martinelli's Ceremonial Vineyard and the Windsor Oaks Vineyard, this uses four different clones and spends 11 months in 48% new oak. The

youthfully understated nose still has plenty to offer, with aromas of cherry flesh, basil, raspberry and silica, but time in the bottle is still needed for this to really shine. It already has amazing flavors and a rustic herbaceousness that is so rarely found in top notch Pinot Noirs from California these days. I just can't help thinking about how much better this will be in three to five years. I'm not a gambling man, but I'd place money on this becoming a spectacular wine in the not so distant future.

Cheers, Mark, for making your perception a reality. That can't be an easy thing to do.

Bryan Brick

WINERY TO WATCH: LA FORTUNA

For five generations, the Zannoni family has been farming the land that is known as Azienda Agricola La Fortuna in Castelnuovo dell'Abate, in the southern part of Montalcino. Their property, loosely translated to mean “lucky,” has expanded over that time to 33 hectares, 11 of which are planted to vine. Despite their long history, they didn't bottle their first wine to sell until 1969. (They were one of the founding members of the Cosorzio Brunello di Montalcino.) Still, 40 years of winemaking hardly lands you in the up-and-comers circle. So why are we highlighting La Fortuna as a “Winery to Watch?”

In 2004 Angelo Zannoni took the reins from his dad, Gioberto. Already, he's doubled the size of the existing winery. The extra space allows him to become a more natural winemaker, pumping less. Because Brunello rests so long in the cellar—it's released five years after harvest—we're just getting the opportunity to try wines that exemplify Angelo's vision, starting with the 2005 vintage, and they are fantastic! He seamlessly integrates fruits from both faces of Montalcino, and the wines are gaining complexity. We currently have the 2004 Riserva and the 2005 Brunello di Montalcino in stock. You can also pre-order more 2004 and the newly-released 2006, which should arrive in stores mid-August.

2004 La Fortuna Brunello di Montalcino Riserva* (\$59.99) Well-received by the critics—this garnered 92 points from Robert Parker's *Wine Advocate* and 91 points from *Stephen Tanzer's International Wine Cellar*, the *Wine Spectator* and the *Wine Enthusiast*—this is also a favorite among our staff. A big, powerful Riserva, this wine also shows elegance and restraint. The oak integrates perfectly with the sweet red berry fruit, which is accented by savory herb, mineral and espresso bean qualities. It needs time in your cellar or the decanter, but it is incredibly smooth for its density. *Stephen Tanzer's International Wine Cellar* said this and the regular 2004 were “two of the finest Brunellos made by La Fortuna in years.”

2005 La Fortuna Brunello di Montalcino* (\$34.99) The 2005 from La Fortuna is a screaming deal—ripe, floral, with loads of high-toned Sangiovese character, cola accents and firm but integrated tannins. Vibrant acidity gives the wine balance. Drinkable now with some air and over the next decade, maybe more.

Leah Greenstein

“Ligurian wines are among the most delicious but, sadly, overlooked wines of Italy.”

“Winemaker Vanessa Wong, who could probably make a brilliant wine from grape jelly and waste water, along with brothers Nick and Andy Peay, has spent years perfecting what are my favorite Pinot Noir and Chardonnay made in America.”

With or Without Pesto **LIGURIAN WINES**

On our recent trip to Italy, we stopped for lunch in Genoa, en route from Montalcino to Alba, with the hopes of having a plate of *penne con pesto*, the signature pasta dish of Liguria. They were out of pesto that day (what?!), but we did have two super yummy carafes of red and white *sfuzo*, or local tap wine. The wines of Liguria are among the most delicious but, sadly, overlooked wines of Italy. Fortunately, and especially with temperatures starting to rise, we have here in Hollywood a lovely sampling of these unique and immensely refreshing wines (and if you're not in L.A. and want to try them, you can have bottles transferred up to NorCal or shipped directly to your house—asuming you're in a state we can ship to).

Bisson's 2009 “U Pastine” Bianchetta Genovese (\$19.99) knocked this guy's socks off: peach pit, lime skin, sea shell and intense minerality, with laserbeam focus and crunchy acidity, there couldn't be a more perfect wine with anything from the nearby sea. **BioVio's 2009 “MaRené” Riviera Ligure di Ponente Pigato (\$18.99)** is a little fatter, but still supremely elegant, with racy acidity and intriguing aromas of bay leaf, coastal scrub, tangerine and a Riesling-like animal quality. Their **2009 “U Batiò” Riviera Ligure di Ponente Rossese (\$18.99)** is a light red reminiscent of a village-level Marsannay or Côte de Chalonnaise: dried cherry, forest floor, wild sage and mineral, with a verry mouthfeel and refreshing acidity. If you love big Cali Zin, best not to buy this wine. Back to whites, the **2009 Punta Crena “Vigneto Reine” Mataòssu (\$18.99)** is Ligurian through and through, with all the green apple, wild herb and wet rock aromas, plus the telltale riveting mouthfeel of the best wines from this region. **Punta Crena's 2009 “Cruvin” (\$22.99)**, however, is a fuller bodied red made from an obscure varietal called Corvino, with lots of cherry and sweet berry, spice and white pepper, but with a bouncy acidity that keeps it far, far from being heavy or dull. Stunning wines, I highly encourage you to explore them (with or without the pesto!).

Chris Miller

BOUTIQUE CORNER

*Until the philosophy which hold one race
Superior and another inferior
Is finally and permanently discredited and abandoned
Everywhere is war, me say war
That until there are no longer first class
And second class citizens of any nation
Until the colour of a man's skin
Is of no more significance than the colour of his eyes
Me say war
That until the basic human rights are equally
Guaranteed to all, without regard to race
Dis a war
That until that day
The dream of lasting peace, world citizenship
Rule of international morality
Will remain in but a fleeting illusion
To be pursued, but never attained
Now everywhere is war*

“War” by Robert Nesta Marley

There are so many wines I want to write about this month because so many of the new wines we're bringing in for summer are showing beautifully. Among them are the wines of Peay Vineyards, one of my favorite wineries, which has released several new wines in the last few months. Since they tend to sell out quickly, this is a great opportunity to begin your own love affair. The estate is located in one of the coolest places to grow grapes in California, the far Sonoma Coast. Winemaker Vanessa Wong (formerly of Peter Michael), who could probably make a brilliant wine from grape jelly and waste water, along with brothers Nick and Andy Peay, has spent years perfecting my favorite Pinot Noir and Chardonnay made in America.

The **2009 Cep (Peay Vineyards) Sonoma Coast Pinot Noir (\$26.99)** is a wonderful, balanced wine, with great cherry and strawberry notes wrapped by smoke, cedar and spice. This is just a hint at the house style at Peay, and if it intrigues you enough, move up to the **2009 Peay Vineyard Sonoma Coast Pinot Noir (\$39.99)**. A wine with more layers of flavor and nuance than the Cep, this new bottling is mostly estate fruit, with the remainder sourced from vineyards nearby. The **2010 Cep (Peay Vineyards) “Nobles Ranch” Sonoma Coast Pinot Noir Rosé (\$19.99)** is a fantastic, crisp and dry rosé with strawberry and citrus notes and hints of minerality running throughout. The **2009 Peay Vineyards Sonoma Coast Chardonnay (\$38.99)** is a crisp, clean Chardonnay with lovely apple, melon and kiwi flavors and hints of cedar and brioche. The wine has great acidity and minerality, lovely balance and a long, tight finish. Made from 60% estate fruit and wine sourced from the Hirsch and Campbell vineyards. Keep your eyes peeled for their single-vineyard Pinots and Syrahs, which should arrive soon.

Mike Jordan

TREY'S MAY PICKS!

I am writing this article on March 31st, before I head off to Bordeaux. Here in Los Angeles the temperature is a balmy 90 degrees. Most importantly, it is opening day and tonight the Dodgers are facing their rivals, the World Champion SF Giants. So between the weather and the baseball, I just can't get past writing about reds that would be great for a summer barbecue. Reading this in May, though, my guess is the fog will have rolled into San Francisco and temps will be in the upper-50s. So let's also consider these wines as fruity, easy-to-drink reds that can be enjoyed by the fireplace (just for you folks in Nor Cal).

2008 Clayhouse "Adobe Red" Central Coast Red Blend (\$11.99) An interesting blend of mostly Zinfandel and Syrah, this wine is loaded with spicy red cherry fruit with hints of blueberries and plums. It is round and soft in the mouth and a really great buy for the price. Don't let the screw-top scare you off! This wine is a really tasty red that has enough body to hold up to just about anything you can grill up.

2008 Olema Sonoma Cabernet Sauvignon (\$18.99) One of my favorite picks for a Cabernet under \$20 that is sure to please a crowd. Made by Amici Cellars, this wine is packed with black currants, red cherries, anise

and hints of vanilla. The finish is long and spicy.

2007 Rosenblum "Harris Kratka Vineyard" Alexander Valley Zinfandel (\$19.99) The Harris Kratka Zinfandel comes from 50-year-old, head-pruned vines in the Alexander Valley, and it has a bit of Carignane and Petite Sirah in the blend. The wine shows dried, candied chocolate-cherries, dark and chewy tannins and a ripe, sweet mid palate. The perfect wine for grilling!

Token Sauvignon Blanc write up:

I have to include a Sauvignon Blanc in my article, since everyone who knows me knows it's my favorite thing to drink. One of my favorites from Napa has been Turnbull.

2009 Turnbull Napa Valley Sauvignon Blanc (\$12.99) I think the first time I really tasted this wine was at Bouchon in Yountville many years ago. It was their "wine carafe" special. It was a warm day and for a Napa Sauvignon Blanc I was really impressed with the bright, vibrant acidity. The 2009 is a good effort, with plenty of acidity and mid-palate fruit to please most everyone.

Trey Beffa



Hollywood Hot Pix

OFF-THE-WALL WHITES

Now that we are moving into the warmer months, I am excited to be carrying some pretty off-the-wall white wines with which few people might be familiar. The nice things about these wines are their unique flavors and ability to pair with the bounty of food that spring and summer bring.

Okay, so Grüner may be a softball pitch for "unusual," but it's a good place to warm up our palates. The **2009 Huber "Hugo" Grüner Veltliner (\$11.99)** is a terrific, lively example from the Traisental region of Austria. Markus Huber's family has been in the wine business for more than 200 years and his estates are some of the best in the region. (Markus himself is one of its top winemakers.) The wine is snappy and dry, with great spicy notes. A cold lentil salad with roasted chicken would be a great match.

Often referred to as the "Muscadet of the South," Picpoul de Pinet has many similar qualities to Muscadet's Melon de Bourgogne, particularly the steely-nervy quality. But Picpoul is not quite so leesy or nutty in style. The **2009 Domaine Felines Jourdan Picpoul de Pinet (\$11.99)** is a prime example, with its Meyer lemon zest quality and nectarine notes. It is medium-bodied, with vibrant acidity. This wine really hums and should pair well with lighter, flakier fish courses and any shellfish dish.

The "orange" wine movement is starting to catch on, and the best place to find wines of this style is the Republic of Georgia. The grape Rkatsiteli is perfect for making wine in this long skin contact, oxidative style.

The **2008 Pheasant's Tears Rkatsiteli Republic of Georgia (\$16.99)** has a golden-orange hue, with aromas of orange peel, honey, persimmon and quince. It has an intensity that is unique, but I won't claim that this wine is for everyone. If you connect, however, it is an extraordinary experience. Try it with raw seafood—crudo, sashimi or the like.

Possibly my favorite wine to pair with Indian food right now is Torrontes. Most likely a crossing of Muscat of Alexandria and the Mission grape, it has huge aromatic lift with loads of tropical and floral aromas. It has become Argentina's core white wine, and the nice thing about the variety is its ability to retain acidity to help maintain focus and balance. The **2010 Aguijon de Abeja Torrontes (\$10.99)** is a favorite example of mine, with aromas of lilac, pineapple and star fruit. Try it with spicy lamb masala and chhole.

My final oddball grape that's just starting to catch on here in the US is Italy and Slovenia's Ribolla Gialla. The **2009 Simčič Ribolla Gialla (\$18.99)** comes from a producer whose property straddles both countries. The grape itself has lovely nuances of citrus, melon, fig and a touch of apple skin. It has a snowy clean minerality that just hums, but still a nice richer texture that lingers on the palate. How about a nice curried chicken salad with chopped dates and Granny Smith apples?

Keith Mabry

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

GERMANY, ALSACE, LOIRE, AUSTRIA & HUNGARY

2009 Kalinda Rheingau Riesling Qba* \$10.99

A touch dryer than a halbtrocken, this Riesling still carries weight, texture and a juicy core of fruit. The rich Rheingau texture is mingled in with soft minerality that zips along your palate and leaves a subtle hint of sweetness.

2008 Schloss Saarstein Pinot Blanc* \$18.99

This Pinot Blanc deserves center stage. It is very fresh, with stone fruit, minerality and layers of acidity and texture. This is fantastic with lighter foods, or just on its own.

2007 Charles Baur "Pfersigberg" Gewurztraminer Grand Cru* \$21.99

Well balanced, the wine displays aromas of rose, acacia and exotic fruits. It is best served with poultry, fish dishes and fruity desserts.

2009 Franck Millet Sancerre Rouge* \$16.99

Full of rich, dark cherry fruit, a hint of smokiness and supple round tannins. Think of it for roasted chicken, sausages or fresh salmon.

2009 Gerard Boulay Sancerre "Monts Damnés" Chavignol* \$29.99

This has a bittersweet iris perfume, plus fennel, honeydew, cassis and a whiff of chalk on the nose.

2009 Tabordet "Les Champs des Vignes" Pouilly-Fumé* \$17.99

The Tabordet vineyard is planted in the commune of St-Laurent l'Abbaye, which is known for its Kimmeridgian calcareous marl soil. Excellent alone as an apéritif or with seafood, and with a few years of age it may well accompany foie gras.

2009 Weingut Allram Grüner Veltliner* (1L) \$10.99

Textbook Grüner, with spice, pepper, snap pea and grapefruit. Sleek, focused and juicy, owing to its wonderfully bright acid structure.

2009 Hetszolo Furmint Sec* \$10.99

Light in color, this fascinating dry Furmint offers aromas of fresh flowers, herbs and white fruit. This is a high acid grape naturally, and the dry style really emphasizes its briskness and minerality.

CHAMPAGNE

Marguet Pere et Fils "Cuvée Reserve" Brut* \$34.99

Back in stock, and with a great new label! This fantastic Champagne is made entirely of Grand Cru fruit, 65% Pinot Noir and 35% Chardonnay from the Crus of Ambonnay, Bouzy and Mailly.

Franck Bonville "Brut Selection" Blanc de Blancs* *Inquire*

90 points *Wine Spectator*: "Lightly creamy, with pretty violet and smoke notes winding through the biscuit and lemon meringue flavors. This is subtle, featuring well-integrated acidity and a supple structure overall."

RED & WHITE BURGUNDY

2008 Maison Jacques Bavard Monthelie Rouge* \$23.99

This comes from 30-year-old vines and underwent a long cold soak to extract more aromatic elements. It has lovely cherry fruit and that wonderful note of wild strawberries (*fraises des bois*, in French).

2008 Maison Champy Chambolle-Musigny* \$46.99

Red fruit and exotic spice play off subtle earth and oak notes for a wine that is very correct, rather traditional and delicious with food.

2009 Domaine des Nembrets Denis Barraud St-Veran* \$12.99

Denis uses little new wood in the production of his St-Veran, but does barrel ferment it, to give it a rich, creamy quality. The result is a terroir-focused St-Veran from the rocky slopes of the Roche.

2008 Maison Champy Bourgogne Chardonnay "Signature"* \$17.99

Always a hit at K&L, this falls squarely into the category of rich, buttery Chardonnay that California wineries make, but with a difference. In spite of the oak, this still shows interesting minerality and charm.

2009 Paul Pernot Bourgogne Blanc* \$19.99

This comes from vines in the village of Puligny, on the Meursault border. The bright and elegant entry is followed by characteristic Puligny minerality, a very nice creamy middle and slight citrus notes at the finish.

2008 Jacques Bavard Puligny-Montrachet 1er Cru

"Champs Gain"*

\$54.99

This is from a tiny négociant in Puligny-Montrachet named Jacques Bavard. He comes from a long line of wine-growers, and is dedicated to working with organic and biodynamic vineyards. Keith Wollenberg found him thanks to a tip from a friend in Chassagne-Montrachet.

RHÔNE & FRENCH REGIONAL

2008 Jean Louis Denois "Les Garrigues" Rouge* \$7.99

This wine has a gorgeous pomegranate color, with fresh aromas of small, red berry fruits and delicate hints of spice box, followed by subtle notes of tobacco leaf and licorice.

Cave du Mont July Bugey-Cerdon Rosé* \$15.99

This one is so delicious and fun to drink, with a distinctly, well, grapey aroma and a fruitiness that calls out for celebration and jubilation. This is also wonderful served with chocolate cake! 8.25% ABV.

2010 Domaine Begude Vin de Pays d'Oc Pinot Noir Rosé* \$12.99

More in the style of a Loire Valley Sancerre rosé, this salmon-colored pink beauty exhibits nuances of strawberries, plums and cherries, with just a hint of wet stone minerality.

2008 Étoile du Rhône (Stephane Vedeau) Côtes du Rhône* \$10.99

Loads of crushed red berry fruits, light spice, fine tannins and lively acidity make for a serious overachieving Côtes du Rhône. Enjoy now and over the next several years with all manner of Mediterranean-inspired fare! 14.5% ABV.

2008 The Rhône Gang "Le Hold-up #8" Pinot Noir & Grenache* \$13.99

No oak interference here, just juicy, supple berry fruits and a clean bright finish that lends itself to virtually all manner of fare. This unconventional Rhône-meets-Burgundy-rouge is bottled with a nifty screwcap closure. 13% ABV.

2009 Comte Louis de Clermont-Tonnerre "Tradition"

Châteauneuf-du-Pape (Alain Corcia)*

\$21.99

From RP: "Medium bodied, with notes of dark cherries, lentil, spicebox and coffee nib, this 2009 Grenache based red displays more savory characteristics than some of the other cuvées in the 2009 Corcia lineup."

2008 Domaine de Fontbonau Côtes du Rhône* \$19.99

Frédéric Engerer, the president of Château Latour, and Roussillon vigneron Jérôme Malet worked together to create this benchmark wine from the Rhône Valley. The 2008 (80% Grenache and 20% Syrah) is bottled without fining or filtration and is rich, full and delicious.

SPAIN & ARGENTINA

2008 Bodegas Sierra Salinas "Mo" Monastrell* \$9.99

Shows lots of the rich, mouthcoating dark fruit and spiciness that its more expensive sibling shows. A very good mouthful of Monastrell for those who are looking for a dense, dark-fruited wine that overdelivers.

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

2006 Bodegas Sierra Salinas "Casa Mira"* **\$19.99**

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

2005 Bodegas El Chantre Ramos Paul Ronda* **\$39.99**

Almost overwhelmingly aromatic, with sweet red fruit and exotic spice, toasted oak notes and raspberry liquor. On the palate this is big and dark, with earth and ripe fruit in equal measure. Not subtle, but a huge wine with a ton to offer.

2008 Kalinda Malbec Mendoza* **\$9.99**

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

2009 Monteviejo "Festivo" Malbec Mendoza* **\$10.99**

According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

2009 Noble Malbec Mendoza* **\$12.99**

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

2007 Monteviejo "Bicentenario" Mendoza* **\$26.99**

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

ITALY

2009 I Stefanini "Selese" Soave* **\$8.99**

This is a clean, refreshing white wine that goes well with many lighter dishes and makes an excellent apéritif. Delicately perfumed, with notes of violets, hawthorn and elderberry. Dry, medium-bodied and smooth, with almond notes on the finish.

2009 Blason Pinot Grigio* **\$9.99**

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

2005 Sesta di Sopra Brunello di Montalcino* **\$49.99**

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

2005 Poggiarellino Brunello di Montalcino* **\$29.99**

93 points and a Cellar Selection, *Wine Enthusiast*: "This is a blockbuster Brunello that delivers pleasure and intensity on multiple levels. The aromas are deep and penetrating with an emphasis on cherry, forest berry, pressed violets, cola and balsam notes."

Ca Berti "Secco" Lambrusco Grasparossa di Castelvetro (Dry)* **\$9.99**

This ruby red evanescent beauty is made with 85% Lambrusco Grasparossa and 15% Fortana (locally known as the "golden grape"). The nose is intense and persistent, with vinous notes of flowers and fruits recalling blackberries, cherries and plums.

PORT

1963 Fonseca **\$349.99**

98 points *Wine Spectator*: "A grand slam. Deep ruby with a slightly red edge, intense black cherry and raspberry nose..."

1977 Graham **\$149.99**

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

1977 Warre **\$129.99**

92 points Robert Parker: "This house makes rather restrained yet rich, flavorful vintage Port..."

1983 Gould Campbell **\$74.99**

90 points *Wine Spectator*: "This is right up with the major-league 1983s. It is extremely full and concentrated, with a massive fruit structure. Inky color, very concentrated black currant nose, full-bodied, with tons of tannin, velvety fruit flavors and a closed finish. Truly excellent."

1983 Ramos Pinto **\$79.99**

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

1983 Dow **\$119.99**

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

1985 Taylor **\$139.99**

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

1994 Taylor Fladgate **\$229.99**

100 points and #1 on the *Wine Spectator's* Top 100 Wines of 1997: "In a word, superb..."

SHIPPING INFO

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

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

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

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

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

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

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

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

1978-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUES UNDER \$30

| | |
|-----------------------------------------------------------------------------------------------------------------------------|---------|
| 1994 Ormes de Pez, St-Estèphe | \$29.99 |
| 1997 Labegorce, Margaux (1.5L) | \$59.99 |
| 1999 Dalem, Fronsac | \$29.99 |
| Clyde loves this old school, mature drinker. | |
| 1999 St. Georges, St-Emilion | \$24.99 |
| Great value for enjoying now. | |
| 2000 Dalem, Fronsac | \$29.99 |
| 2000 Lanessan, Médoc | \$29.99 |
| 2001 Camensac, Haut-Médoc | \$29.99 |
| Sweet and lovely. Decant one hour and enjoy. | |
| 2001 Dalem, Fronsac | \$29.99 |
| 2003 D'Aiguilhe, Côtes de Castillon | \$29.99 |
| 2004 Pauillac de Pichon-Lalande | \$28.99 |
| 2005 Ferrand Lartigue, St-Emilion | \$24.99 |
| 2005 Loudenne, Médoc | \$19.99 |
| 2005 L'Avocat Rouge, Graves* | \$17.99 |
| Full-bodied, with nice bright fruit and hints of mineral flavors. It's one of our favorite Bordeaux in the store right now. | |
| 2005 La Garde, Pessac | \$24.99 |
| 2005 La Bienfaisance, St-Emilion | \$29.99 |
| 92 points from Robert Parker: "A stunning effort from this property in St-Christophe des Bardes." | |
| 2005 La Fleur de Boüard | \$24.99 |
| 91 points <i>Wine Enthusiast</i> : "With its high proportion of Merlot, this is a slinky, rich wine, smooth and ripe." | |
| 2005 Plaisance "Alix"-90 points WS | \$19.99 |
| 2005 Valentons Canteloup | \$11.99 |
| 2005 St Jacques de Siran, Médoc | \$14.99 |
| 2006 D'Armailhac, Pauillac | \$29.99 |
| 2006 Clarke Rothschild, Lustrac | \$19.99 |
| 2006 Divon, St-Georges St-Emilion | \$14.99 |
| 2006 La Chapelle aux Moines* | \$19.99 |
| 2006 La Gatte "Butte"* | \$14.99 |
| 2006 La Grave à Pomerol, Pomerol | \$29.99 |
| 2006 Les Tours de Peyrat "VV"* | \$14.99 |
| 2006 La Tour Figeac, St-Emilion | \$29.99 |
| 2006 La Fleur de Boüard | \$24.99 |
| 2006 Domaine de Montalon | \$11.99 |
| 2006 Malmaison, Médoc | \$14.99 |
| 2006 Mauvais Garçon "Bad Boy" | \$16.99 |
| 2006 Puygueraud, Côtes de Francs | \$17.99 |
| 2006 Poitevin, Médoc | \$11.99 |
| This new wave, silky and super fruity value. | |

CLASSIC WINES (1978-2006)

Direct from the cellars of Lafite

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| 1978 Lafite-Rothschild (1.5L) | <i>Inquire</i> |
| 1979 Lafite-Rothschild (1.5L) | <i>Inquire</i> |
| 1981 Léoville-Las Cases, St-Julien | \$169.99 |
| 1982 Léoville-Barton, St-Julien | \$229.99 |
| 1982 Larcis Ducasse (1.5L) | \$199.99 |
| 1983 Grand Puy Lacoste (1.5L) | \$269.99 |
| 1986 La Lagune, Haut-Médoc | \$99.99 |
| 1986 Siran, Margaux (1.5L) | \$129.00 |
| 1990 Chasse Spleen, Moulis | \$119.99 |
| 1990 Figeac, St-Emilion | \$299.99 |
| 1991 Léoville-Las Cases (1.5L) | \$269.00 |
| Fabulous wine. Rich and full and delicious. Could be the best wine of the vintage. | |
| 1993 Cos d'Estournel, St-Estèphe | \$119.99 |
| 1993 Cos d'Estournel (1.5L) | \$239.99 |
| 1993 Léoville-Barton, St-Julien | \$79.99 |
| K&L's Trey Beffa writes, "All of the youthful promise of this St-Julien has evolved into classic claret. It has aromas of cedar, tobacco and spice cake. The exuberant fruit of its youth has mellowed and softened for perfect drinking over the next few years." | |
| 1993 Pichon-Lalande (1.5L) | \$139.99 |
| 1994 Corbin Michotte, St-Emilion | \$44.99 |
| 1994 Clos du Marquis, St-Julien | \$49.99 |
| 1994 Calon-Ségur (1.5L) | \$139.99 |
| 1996 Haut-Bataille, Pauillac (1.5L) | \$199.99 |
| 1996 Rausan-Ségla, Margaux | \$119.99 |
| 1996 Tourelles de Pichon (6L) | \$499.00 |
| 1997 Clerc-Milon, Pauillac | \$49.99 |
| 1997 Langoa-Barton, St-Julien | \$39.99 |
| 1997 Siran, Margaux (1.5L) | \$59.99 |
| 1997 Haut-Bailly, Pessac-Léognan | \$59.99 |
| This wine is simply perfect right now! According to RP: "One of Bordeaux's most delicate, elegant, graceful wines..." | |
| 1998 Clerc Milon, Pauillac | \$69.99 |
| 1998 Langoa-Barton, St-Julien | \$59.99 |
| 1999 Corbin, St-Emilion | \$34.99 |
| 1999 Cos d'Estournel, St-Estèphe | \$109.99 |
| 1999 Ferriere, Margaux | \$59.99 |
| 1999 Kirwan, Margaux | \$69.99 |
| 1999 Haut-Bailly, Pessac-Léognan | \$89.99 |
| 1999 Langoa-Barton, St-Julien | \$54.99 |
| 1999 Malescot-St-Exupéry | \$59.99 |
| From RP: "This 1999 is one of the finest efforts of the vintage. It offers up complex aromatics consisting of herbs, red and black fruits, minerals, acacia flowers and licorice...this is pure seduction." | |

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| 1999 Margaux, Margaux | \$499.99 |
| 1999 St. Georges, St-Emilion (3L) | \$149.99 |
| 2001 Chasse Spleen, Haut-Médoc | \$44.99 |
| 2001 Cos d'Estournel, St-Estèphe | \$129.99 |
| 2001 St. Georges, St-Emilion (3L) | \$149.99 |
| 2002 Cos d'Estournel, St-Estèphe | \$119.99 |
| 2002 Pontet-Canet, Pauillac | \$59.99 |
| 2004 Cos d'Estournel, St-Estèphe | \$119.99 |
| 2004 D'Angludet, Margaux | \$49.99 |
| 2004 Langoa-Barton, St-Julien | \$49.99 |
| 2004 Lafon Rochet, St-Estèphe | \$39.99 |
| 2004 Malescot-St-Exupéry | \$59.99 |
| 2004 Poujeaux, Moulis | \$31.99 |
| 2005 Belair, St-Emilion | \$49.99 |
| 2005 Bellefont-Belcier, St-Emilion | \$49.99 |
| 2005 Baron de Brane, Margaux | \$34.99 |
| The second wine of Brane Cantenac. Value! | |
| 2005 Carbonnieux Rouge, Pessac | \$34.99 |
| 91 points Robert Parker: "Surprisingly reminiscent of a Burgundy Grand Cru such as Corton, this 2005 Pessac-Léognan offers a dark ruby hue as well as beautifully sweet, leafy, black cherry and smoky aromas intermixed with hints of oak and earth." | |
| 2005 Clos Marsalette, Pessac | \$34.99 |
| Stunning wine. Do not miss it. | |
| 2005 Clos du Marquis, St-Julien | \$59.99 |
| 93 points <i>Wine Spectator</i> : "Fabulous aromas of crushed raspberry, blackberry, mineral and licorice follow through to a full-bodied palate. This is chewy yet silky, with a long, long finish. Balanced and powerful." | |
| 2005 Chauvin, St-Emilion | \$34.99 |
| 2005 D'Aiguilhe, Côtes de Castillon | \$35.99 |
| 2005 D'Issan, Margaux | \$69.99 |
| 95 points Robert Parker: "Along with the 2000, the 2005 is one of the two greatest d'Issans I have ever tasted. Kudos to proprietor Emmanuel Cruse for creating this beauty. Its dense purple hue is accompanied by aromas of camphor, forest floor, blackberries, cassis and a hint of spring flowers." | |
| 2005 Montrose, St-Estèphe | \$169.99 |
| 2005 Pichon-Lalande, Pauillac | \$149.99 |
| 2005 Soleil, Puissequin St-Emilion | \$32.99 |
| 2006 Cos d'Estournel, St-Estèphe | \$99.99 |
| 2006 Tourelles de Pichon, Pauillac | \$34.99 |
| 2006 St. Georges, St-Emilion | \$24.99 |
| Cellar it. | |
| 2006 Magrez Fombrage | \$59.99 |
| 2006 Malescot-St-Exupéry | \$59.99 |
| 2006 Smith Haut Lafitte, Pessac | \$44.99 |
| 92 points <i>Wine Spectator</i> . | |

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

2007 BORDEAUX IN STOCK

Bélair, St-Emilion \$29.99

Next to Ausone. A superb value.

Cantemerle, Haut-Médoc \$29.99

Cantemerle, Haut-Médoc (1.5L) \$59.99

As good as their 2006, but ready sooner.

Caronne St-Gemme, Haut-Médoc \$14.99

Cheval Blanc, St-Emilion \$399.00

Domaine du Bouscat "La Gargone" \$14.99

Fombrauge, St-Emilion \$17.99

This wine is an absolute steal.

Haut de Poujeaux, Moulis \$14.99

Second wine of Poujeaux.

La Conseillante, Pomerol \$69.99

Latour à Pomerol, Pomerol \$39.99

90 points WS: "Offers black olive and dark fruits on the nose. Subtle yet rich. Full-bodied, with lovely silky tannins that stay in balance with the fruit. Refined and delicious."

Langoa-Barton, St-Julien \$44.99

91 points WS and WE: "Soft and ripe, here is a wine that enjoys being rich and fruity...an elegant structure of tannins."

Léoville-Barton, St-Julien \$64.99

94 points and a Cellar Selection, *Wine Enthusiast*: "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."

Malescot-St-Exupéry, St-Estèphe \$49.99

90 points *Wine Spectator*: "Offers plum, milk chocolate and light toasty oak aromas. Full-bodied, with delicious fruit, soft, velvety tannins and a medium finish."

Petit Manou, Haut-Médoc \$17.99

Bottled without fining or filtration, this heady, unctuous red is ready to drink now.

Pétrus-Gaia, Bordeaux Supérieur \$19.99

Stunning value. Famous names.

Plince, Pomerol \$24.99

From ST: "Good ruby-red. Sexy aromas of black cherry and minerals. Supple, sweet and easygoing."

Rouget, Pomerol \$39.99

From RP: "The soft, silky, tasty 2007 boasts copious black cherry and ripe strawberry fruit interwoven with notions of sandy soil."

Seigneurs d'Aiguilhe, Castillon \$13.99

Overwhelmingly Merlot, with a small percentage of Cab Franc. Drinkable now, this elegant and red fruit-scented wine will serve very nicely, indeed, over the next five years.

St. Georges, St-Georges-St-Emilion \$24.99

Tourelles de Pichon, Pauillac \$34.99

Trotanoy, Pomerol \$149.99

2008 BORDEAUX IN STOCK

Clos Fourtet, St-Emilion (1.5L) \$89.99

Clarke Rothschild, Listrac \$21.99

Esprit de Pavie, Bordeaux \$19.99

Hexagone, Bordeaux \$9.99

Phélan-Ségur, St-Estèphe \$32.99

Lugagnac, Bordeaux Supérieur \$12.99

Malmaison, Médoc \$14.99

Reignac, Bordeaux Supérieur \$18.99

Toasty and delicious for mid-term drinking.

Seigneurs d'Aiguilhe, Castillon \$14.99

Tour Maillet, Pomerol \$26.99

2009 BORDEAUX IN STOCK

Belian Giraud, Entre-Deux-Mers \$9.99

Forward and fresh, with red berries and black currant fruit and a foresty/mineral quality.

Busquet, Lussac St-Emilion \$14.99

Du Grand Pierre, Côtes de Blaye \$9.99

Du Colombier, Entre-Deux-Mers \$9.99

An extremely drinkable strawberry- and cassis-nuanced red with a touch of herbs on the nose and a palate that is forward and appealing.

Grand Bateau Rouge, Bordeaux \$10.99

Montjouan, Côtes de Bordeaux \$9.99

WHITE BORDEAUX & ROSÉ

2007 L'Avocat Blanc* \$15.99

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

2008 Blanc de Lynch-Bages \$42.99

2008 "Y" d'Yquem \$139.00

2008 Pavillon Blanc de Margaux \$114.99

2008 Bonnet Blanc, Entre-Deux-Mers \$9.99

2009 St-Jean des Graves Blanc* \$12.99

Absolutely delicious.

2009 Clos Floridene Blanc* \$24.99

Lemon and cream aromas and flavors. Full-bodied, yet balanced and fresh.

2009 La Graside Blanc, Bordeaux \$9.99

Delicious wine. Figgy nose and lime flavors.

2010 La Graside Blanc, Bordeaux \$12.99

2009 Rol Valentin Rosé \$6.99

Lush and full-flavored. Structured enough to serve with your main course.

SAUTERNES

1959 Suduiraut, Sauternes \$349.00

1988 Rieussec, Sauternes (375ml) \$59.99

1989 Guiraud, Sauternes \$59.99

1996 D'Yquem, Sauternes (375ml) \$129.99

1997 Suduiraut, Sauternes (375ml) \$34.99

92 points ST and 90 points WS: "An outstanding Sauternes, with wonderful aromas of cream, caramel and honey. Full-bodied, with a light sweetness and a long vanilla and fruit finish. A beauty. Best after 2001."

2001 Doisy-Védrières, Sauternes \$49.99

93 points WS: "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."

2005 Guiraud, Sauternes \$59.99

97 points and #4 on the *Wine Spectator's* Top 100 Wines of 2008: "Delivers lots of botrytis spice, with lemon tart and cooked apple. Full-bodied, with loads of cream and vanilla and an intense tropical fruit and honey aftertaste."

2006 Climens, Sauternes (375ml) \$39.99

96 points and one of *Wine Enthusiast's* Top 100 Cellar Selections of 2009: "Beautiful aromas of orange zest are followed by gingerbread, caramel and crème brûlée flavors."

2006 Doisy-Védrières, Sauternes \$29.99

2006 Doisy-Védrières (375ml) \$14.99

93 points WE: "A richly liquorous wine, ripe and packed with harmonious sweet textures."

2007 Clos de Myrat, Sauternes \$39.99

2007 Clos de Myrat (375ml) \$19.99

2007 Guiraud, Sauternes \$54.99

2007 L'Avocat, Cérons (500ml) \$16.99

L'Avocat has been quietly making this original style of late-harvest Sémillon for more than 150 years. The 2007 offers an arresting bouquet of citrus, apricot and candied citrus with good, lively acidity and clean, lemony fruit.

2007 Lafaurie-Peyraguey \$49.99

2007 Lafaurie-Peyraguey (375ml) \$24.99

94 points WE: "A beautifully ripe wine, layered with the richest fruit, the acidity offering a bright moment within the richness..."

2007 Raymond Lafon, Sauternes (375ml \$25.99) \$49.99

92 points RP: "The 2007 Raymond Lafon has retained its Alsace-inspired bouquet, but it is just a little subdued at this showing with honey, mandarin, oyster shell and lime leaf..."

2007 Sigalas-Rabaud, Sauternes \$39.99

94 points *Wine Enthusiast*: "A beautifully ripe wine, layering all the dense botrytis of the vintage with freshest acidity..."

2007 Suduiraut, Sauternes \$79.99

97 points *Wine Enthusiast*.

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

CABERNET SAUVIGNON & BLENDS

| | |
|--------------------------------------|---------|
| 2004 Amici, Napa | \$34.99 |
| 2004 Dunn, Howell Mountain | \$84.99 |
| 2004 Smith-Madrone, Napa | \$34.99 |
| 2005 Crane Brothers | |
| "Crane Brothers Vineyard" | \$19.99 |
| 2005 Heitz Cellar, Napa | \$39.99 |
| 2005 Schweiger, Spring Mtn | \$32.99 |
| 2006 Cain "Five" | \$89.99 |
| 2006 Donati Family "Paicines" | \$15.99 |
| 2006 Geyser Peak, Alex Valley | \$11.99 |
| 2006 Grgich Hills, Napa | \$49.99 |
| 2006 Jordan, Alexander Valley | \$46.99 |
| 2006 Joseph Family, Alex Valley | \$24.99 |
| 2006 Lancaster "Estate" | \$54.99 |
| 2006 Robert Mondavi, Oakville | \$29.99 |
| 2006 Silver Oak, Alexander Valley | \$54.99 |
| 2006 Silver Oak, Napa | \$89.99 |
| 2006 St Clement "Oropas" | \$29.99 |
| 2007 Amici, Napa | \$34.99 |
| 2007 Anderson's CV "Reserve" | \$64.99 |
| 2007 Buehler "Papa's Knoll" | \$39.99 |
| 2007 Buehler, Napa | \$19.99 |
| 2007 BV "Georges de Latour" | \$89.99 |
| 2007 BV "Tapestry" | \$44.99 |
| 2007 Cakebread, Napa | \$69.99 |
| 2007 Cannonball, California | \$12.99 |
| 2007 Carpe Diem, Napa | \$21.99 |
| 2007 Ch Montelena, Napa | \$44.99 |
| 2007 Cliff Lede, Stags Leap District | \$56.99 |
| 2007 Clos du Val, Napa | \$24.99 |
| 2007 Dunn Vineyards, Napa | \$73.99 |
| 2007 Elizabeth Spencer, Napa | \$34.99 |
| 2007 Eponymous "MacAllister" | \$27.99 |
| 2007 Far Niente, Oakville | \$99.00 |
| 2007 Faust, Napa | \$39.99 |
| 2007 Forman, Napa | \$84.99 |
| 2007 Franciscan, Napa | \$19.99 |
| 2007 Groth, Napa | \$39.99 |
| 2007 Hedges, Red Mountain | \$19.99 |
| 2007 Honig, Napa | \$30.99 |
| 2007 Joseph Carr, Napa | \$19.99 |
| 2007 Joseph Phelps, Napa | \$49.99 |
| 2007 Kathryn Kennedy "Lateral" | \$27.99 |
| 2007 Kirkham Peak, Napa | \$17.99 |
| 2007 Krutz Family "Stagecoach" | \$64.99 |
| 2007 Ladera, Napa | \$29.99 |
| 2007 Long Meadow Ranch "Estate" | \$39.99 |
| 2007 Louis M Martini "Reserve" | \$19.99 |
| 2007 Newton "Red Label" Claret | \$19.99 |

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|----------------------------------|----------|
| 2007 Pahlmeyer, Napa | \$99.99 |
| 2007 Paul Hobbs, Napa | \$69.99 |
| 2007 Philip Togni "Tanbark Hill" | \$38.99 |
| 2007 Priest Ranch "Somerston" | \$44.99 |
| 2007 Provenance, Rutherford | \$29.99 |
| 2007 Ramey, Napa | \$37.99 |
| 2007 Ramey "Claret" | \$34.99 |
| 2007 Ridge, Santa Cruz Mountains | \$29.99 |
| 2007 Robert Mondavi, Napa | \$19.99 |
| 2007 Robert Mondavi, Oakville | \$29.99 |
| 2007 Rodney Strong "Symmetry" | \$39.99 |
| 2007 Sbragia "Rancho Del Oso" | \$64.99 |
| 2007 Sbragia "Wall Vineyard" | \$69.99 |
| 2007 Sciandri, Napa | \$47.99 |
| 2007 Sequoia Grove, Napa | \$29.99 |
| 2007 Seventy Five, North Coast | \$19.99 |
| 2007 Starmont "Merryvale" | \$18.99 |
| 2007 Terra Valentine, Spring Mtn | \$29.99 |
| 2007 Wild Horse, Paso Robles | \$16.99 |
| 2008 Banshee, Napa | \$29.99 |
| 2008 Bonterra, Mendocino-Lake | \$11.99 |
| 2008 Broadside "Margarita" | \$18.99 |
| 2008 Ch Ste. Michelle, Columbia | \$11.99 |
| 2008 Eberle "Vineyard Selection" | \$15.99 |
| 2008 Foxglove, Paso Robles | \$13.99 |
| 2008 Hess Estate "Allomi" | \$23.99 |
| 2008 Hollis, Napa | \$35.99 |
| 2008 J Lohr "Seven Oaks" | \$12.99 |
| 2008 Joel Gott "815 Blend" | \$13.99 |
| 2008 Lander-Jenkins, California | \$9.99 |
| 2008 Larkmead, Napa | \$59.99 |
| 2008 L'Ecole "Recess Red" | \$19.99 |
| 2008 Lewis Cellars "Reserve" | \$114.99 |
| 2008 Robert Craig "Affinity" | \$44.99 |
| 2008 Rutherford Ranch, Napa | \$14.99 |
| 2008 Snowden "Reserve" | \$74.99 |
| 2008 Snowden "The Ranch" | \$39.99 |

MERLOT

| | |
|-----------------------------------|---------|
| 2005 Sterling "Three Palms" | \$29.99 |
| 2006 Twomey, Napa | \$39.99 |
| 2007 Shafer, Napa | \$43.99 |
| 2007 Swanson, Napa | \$26.99 |
| 2008 Duckhorn, Napa | \$49.99 |
| 2008 Sean Minor "Four Bears" | \$13.99 |
| 2008 Tangle Oaks, Napa | \$13.99 |
| 2009 Charles Smith "Velvet Devil" | \$11.99 |
| 2009 MSH Cellars, Rutherford | \$9.99 |

PINOT NOIR

| | |
|--------------------------|---------|
| 2006 Ambullneo "Mastiff" | \$39.99 |
|--------------------------|---------|

| | |
|-----------------------------------------|---------|
| 2006 Fort Ross "Sea Slopes" | \$19.99 |
| 2006 Marimar Estate "Don Miguel" | \$29.99 |
| 2006 Pahlmeyer "Jayson" | \$39.99 |
| 2007 Alysian "Russian River" | \$39.99 |
| 2007 Athair, Russian River | \$19.99 |
| 2007 Flowers "Frances Thompson" | \$64.99 |
| 2007 Gary Farrell "Russian River" | \$36.99 |
| 2007 La Rochelle "Classic Clones" | \$22.99 |
| 2007 MacRostie "Wildcat Mtn" | \$29.99 |
| 2007 Sanctuary "Bien Nacido" | \$27.99 |
| 2008 Au Bon Climat, Sta Barbara | \$19.99 |
| 2008 Bishop's Peak, Central Coast | \$12.99 |
| 2008 Claiborne & Churchill, Edna Valley | \$21.99 |
| 2008 Dehlinger "Estate" | \$47.99 |
| 2008 Dom Serene "Yamhill Cuvée" | \$34.99 |
| 2008 Erath, Oregon | \$17.99 |
| 2008 Evening Land, California | \$22.99 |
| 2008 Expression 44, Eola-Amity | \$27.99 |
| 2008 J Swan "Cuvée de Trois" | \$28.99 |
| 2008 MacMurray, Central Coast | \$14.99 |
| 2008 Morgan "Twelve Clones" | \$24.99 |
| 2008 Mount Eden "Estate" | \$45.99 |
| 2008 Napa Cellars, Napa | \$14.99 |
| 2008 Paraíso, SLH | \$18.99 |
| 2008 Paul Hobbs "Ulises Valdez" | \$74.99 |
| 2008 Robert Sinskey, Carneros | \$31.99 |
| 2008 Roco, Willamette Valley | \$28.99 |
| 2008 Roots "Leroy Vineyard" | \$27.99 |
| 2008 Sanford, Sta Rita Hills | \$31.99 |
| 2008 Sojourn "Rodgers Creek" | \$46.99 |
| 2008 Talbott "Kali Hart" | \$13.99 |
| 2008 Walter Hansel "Cahill Lane" | \$35.99 |
| 2008 Walter Hansel "Cuvée Alyce" | \$35.99 |
| 2008 White Rose "Estate" | \$25.99 |
| 2008 Wild Horse, Central Coast | \$17.99 |
| 2008 Willakenzie "Pierre Leon" | \$34.99 |
| 2009 Bergström "de Lancellotti" | \$59.99 |
| 2009 Cartha, Sonoma Coast | \$25.99 |
| 2009 Hirsch "The Bohan Dillon" | \$29.99 |
| 2009 Loring "Graham Vineyard" | \$42.99 |
| 2009 Lucia "Garys' Vineyard" | \$49.99 |
| 2009 Lucia, Santa Lucia Highlands | \$39.99 |
| 2009 Macphail, Sonoma Coast | \$36.99 |
| 2009 Mark West, SLH | \$13.99 |
| 2009 Melville "Estate-Verna's" | \$19.99 |
| 2009 Melville, Sta Rita Hills | \$27.99 |
| 2009 Paul Hobbs, Russian River | \$49.99 |
| 2009 Pellegrini, Russian River | \$17.99 |
| 2009 Poppy, Monterey | \$11.99 |
| 2009 Soléna "Grand Cuvée" | \$22.99 |

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.

2009 Tangle Oaks, Sonoma Coast \$14.99

SYRAH & PETITE SIRAH

| | |
|------------------------------------|---------|
| 2005 Ambullneo "Howling" | \$34.99 |
| 2005 Fifty Row, Napa | \$19.99 |
| 2007 DuMol, Russian River | \$57.99 |
| 2007 Efeste "Jolie Bouche-Boushey" | \$29.99 |
| 2007 Maranet, Russian River | \$29.99 |
| 2007 Priest Ranch Petite Sirah | \$39.99 |
| 2008 Alban "Patrina" | \$49.99 |
| 2008 Bogle Petite Sirah | \$9.99 |
| 2008 Foppiano Petite Sirah | \$15.99 |
| 2008 Neyers "Old Lakeville Road" | \$32.99 |
| 2008 Novy "Garys' Vineyard" | \$27.99 |
| 2008 Odisa "Cochon-Petite" | \$16.99 |
| 2008 Rusack, Santa Barbara | \$24.99 |
| 2009 Melville "Estate-Verna's" | \$19.99 |
| 2009 Qupe, Central Coast | \$14.99 |

ZINFANDEL

| | |
|-----------------------------------|---------|
| 2006 Bradford Mtn, Dry Creek | \$15.99 |
| 2006 Rosenblum "Planchon" | \$12.99 |
| 2006 Rosenblum "Richard Sauret" | \$18.99 |
| 2007 Kalinda, El Dorado | \$12.99 |
| 2007 Ridge "Benito Dusi Ranch" | \$27.99 |
| 2007 Ridge "York Creek" | \$24.99 |
| 2007 Unti Vineyards, Dry Creek | \$24.99 |
| 2008 Frank Family, Napa | \$26.99 |
| 2008 Green & Red "Chiles Canyon" | \$19.99 |
| 2008 JC Cellars "The Imposter" | \$29.99 |
| 2008 Joel Gott "Dillan Ranch" | \$24.99 |
| 2008 Joel Gott, California | \$13.99 |
| 2008 Macauley "Old Vines" | \$28.99 |
| 2008 Peterson, Dry Creek | \$17.99 |
| 2008 Quivira, Dry Creek | \$17.99 |
| 2008 Ridge "Lytton Springs" | \$27.99 |
| 2008 Ridge "Pagani Ranch" | \$31.99 |
| 2008 The Federalist, Dry Creek | \$17.99 |
| 2009 Buehler, Napa | \$16.99 |
| 2009 Foxglove, Paso Robles | \$12.99 |
| 2009 Mauritsen, Dry Creek | \$21.99 |
| 2009 Ridge "Three Valleys" | \$19.99 |
| 2009 Robert Biale "Black Chicken" | \$39.99 |
| 2009 Robert Biale "R W Moore" | \$47.99 |
| 2009 Seghesio, Sonoma | \$19.99 |
| 2009 Shenandoah "Special Reserve" | \$9.99 |

MISC REDS

| | |
|--------------------------------|---------|
| 2004 Turley "Spencer" Grenache | \$49.99 |
| 2006 Brassfield "Eruption" | \$11.99 |
| 2006 Rosenblum Mourvèdre | \$15.99 |
| 2007 Bixler, Union Island | \$9.99 |

| | |
|------------------------------------|---------|
| 2007 Petroni "Rosso di Sonoma" | \$19.99 |
| 2007 Unti Grenache | \$26.99 |
| 2008 Infinity Syrah-Grenache | \$10.99 |
| 2008 Margerum "M5" | \$19.99 |
| 2008 Seventy Five "The Sum" | \$19.99 |
| 2008 Tablas Creek | |
| "Esprit de Beaucastel" Rouge | \$44.99 |
| 2008 Turnbull "Old Bull" | \$16.99 |
| 2009 Cline "Ancient Vines" | |
| Mourvèdre | \$13.99 |
| 2009 Folie à Deux "Menage à Trois" | \$8.99 |
| 2009 Orin Swift "Machete" | \$37.99 |
| 2009 Orin Swift "The Prisoner" | \$34.99 |
| Sean Thackrey "Pleiades XX" | \$23.99 |

CHARDONNAY

| | |
|----------------------------------|---------|
| 2007 DuMol, Russian River | \$54.99 |
| 2007 Flora Springs | |
| "Barrel Fermented" | \$17.99 |
| 2007 Matanzas Creek, Sonoma | \$18.99 |
| 2007 Thomas Fogarty, Santa Cruz | \$17.99 |
| 2008 Benziger "Sangiacomo" | \$14.99 |
| 2008 Bernardus, Monterey | \$18.99 |
| 2008 Carmel Road, Monterey | \$11.99 |
| 2008 Cazar, Sonoma Coast | \$17.99 |
| 2008 Chalone "Estate" | \$19.99 |
| 2008 Clos Pegase "Mitsuko's" | \$19.99 |
| 2008 Cuvaision, Carneros | \$16.99 |
| 2008 Expression 38, Sonoma Coast | \$23.99 |
| 2008 Gainey, Sta Rita Hills | \$19.99 |
| 2008 Hess "Su'Skol" | \$17.99 |
| 2008 Hess Select, Monterey | \$8.99 |
| 2008 Iron Horse, Green Valley | \$19.99 |
| 2008 Kali Hart, Monterey | \$13.99 |
| 2008 Kistler "Les Noisetiers" | \$59.99 |
| 2008 La Crema, Sonoma Coast | \$16.99 |
| 2008 MacRostie, Sonoma Coast | \$19.99 |
| 2008 Mer Soleil "Silver" | \$17.99 |
| 2008 Sanford, Santa Barbara | \$17.99 |
| 2008 Santa Barbara "Reserve" | \$19.99 |
| 2008 Shafer "Red Shoulder Ranch" | \$44.99 |
| 2008 Walter Hansel "Cuvée Alyce" | \$35.99 |
| 2009 Au Bon Climat, Sta Barbara | \$16.99 |
| 2009 Byron, Santa Barbara | \$11.99 |
| 2009 Cakebread, Napa | \$34.99 |
| 2009 Calera, Central Coast | \$13.99 |
| 2009 Ch Ste Michelle, Columbia | \$8.99 |
| 2009 Cuvaision, Carneros | \$16.99 |
| 2009 Ferrari-Carano, Sonoma | \$21.99 |
| 2009 Fleuron "Capture Winery" | \$19.99 |
| 2009 Foxglove, Central Coast | \$11.99 |

| | |
|-------------------------------------|---------|
| 2009 Freemark Abbey, Napa | \$16.99 |
| 2009 Hahn "Estate" | \$19.99 |
| 2009 Kalinda, Napa | \$17.99 |
| 2009 Kalinda, Santa Barbara | \$18.99 |
| 2009 Kendall-Jackson "Avant" | \$12.99 |
| 2009 Lewis Cellars "Barcaglia Lane" | \$57.99 |
| 2009 Lioco, Sonoma County | \$17.99 |
| 2009 Luli, Santa Lucia Highlands | \$16.99 |
| 2009 Margaret's, California | \$7.99 |
| 2009 MSH Cellars, Rutherford | \$9.99 |
| 2009 Napa Cellars, Napa | \$14.99 |
| 2009 Neyers, Carneros | \$25.99 |
| 2009 Paul Hobbs "Crossbarn" | \$24.99 |
| 2009 Poco á Poco, Russian River | \$17.99 |
| 2009 Purisima Canyon, Russian River | \$9.99 |
| 2009 Sequoia Grove, Carneros | \$18.99 |
| 2009 Sonoma-Cutrer, Sonoma | \$21.99 |
| 2009 Spellbound, California | \$12.99 |

SAUVIGNON BLANC

| | |
|--------------------------------|---------|
| 2008 Grgich Hills Fumé Blanc | \$23.99 |
| 2008 Voss, Rutherford | \$14.99 |
| 2008 Wildhurst "Reserve" | \$8.99 |
| 2009 Cakebread, Napa | \$24.99 |
| 2009 Hall, Napa | \$19.99 |
| 2009 Hatcher, Amador | \$14.99 |
| 2009 Honig, Napa | \$13.99 |
| 2009 Joel Gott, California | \$8.99 |
| 2009 Kirkham Peak, Redwood Vly | \$11.99 |
| 2009 Long Meadow Ranch, | |
| Rutherford | \$15.99 |
| 2009 Matanzas Creek, Sonoma | \$16.99 |
| 2009 MSH Cellars, Yountville | \$9.99 |
| 2009 Pomelo, California | \$8.99 |
| 2009 Teira, Sonoma | \$10.99 |
| 2010 Ferrari-Carano Fumé Blanc | \$12.99 |

MISC WHITES

| | |
|----------------------------------|---------|
| 2008 Clayhouse "Adobe White" | \$11.99 |
| 2008 Thomas Fogarty Gewürz | \$12.99 |
| 2008 Uvaggio Vermentino | \$10.99 |
| 2009 A to Z Pinot Gris | \$11.99 |
| 2009 Chemistry, Willamette | \$12.99 |
| 2009 J Vineyards Pinot Gris | \$11.99 |
| 2009 Pacific Rim Riesling | \$8.99 |
| 2009 Pine Ridge Chenin-Viognier | \$9.99 |
| 2009 Saddleback Cellars Viognier | \$17.99 |
| 2009 Zaca Mesa Viognier | \$17.99 |

Correction: In last month's Chehalem article on page 10, we called the Dijon clones of Chardonnay later-ripening, while they are, in fact, earlier-ripening.

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

| | |
|----------------------------------------------------------------|---------|
| 2009 Maritma "4 Old Guys" Sangiovese-Outstanding Value! | \$7.99 |
| 2008 La Maialina Chianti DOCG | \$7.99 |
| 2007 Castello d'Albola Chianti Classico-91 points WS & Top 100 | \$13.99 |
| 2008 La Maialina Chianti Classico-90 points RP | \$14.99 |
| 2007 Viticcio Chianti Classico-90 points WS | \$14.99 |
| 2007 Nipozzano Chianti Rufina Riserva-91 points WS & Top 100 | \$18.99 |
| 2007 La Maialina Chianti Classico Riserva-92 points RP | \$19.99 |
| 2007 Felsina Chianti Classico | \$19.99 |
| 2007 Viticcio Chianti Classico Riserva -93 points WS & Top 100 | \$23.99 |
| 2007 Fontodi Chianti Classico-92 points ST | \$27.99 |
| 2007 Antinori Tenuta Guado al Tasso "Il Bruciato" | \$29.99 |
| 2007 Felsina "Rancia" Chianti Classico Riserva -94 points RP | \$34.99 |
| 2004 La Velona Brunello di Montalcino Riserva -94 points RP | \$34.99 |
| 2005 Poggio il Castellare Brunello di Montalcino-93 points WS | \$39.99 |
| 2007 Felsina "Fontalloro" | \$44.99 |
| 2005 Sesta di Sopra Brunello di Montalcino*-93 points RP | \$49.99 |
| 2005 Lisini Brunello di Montalcino | \$49.99 |
| 2004 Banfi Brunello di Montalcino-93 points WS | \$49.99 |
| 2005 Costanti Brunello di Montalcino-93 points RP | \$59.99 |
| 2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair | \$71.99 |
| 2005 Siro Pacenti Brunello di Montalcino-92 points RP | \$74.99 |
| 2004 Lisini "Ugolaia" Brunello di Montalcino-94 points RP | \$84.99 |
| 2004 Costanti Brunello di Montalcino Riserva-94 points RP | \$89.99 |

2006 BRUNELLO PRE-ARRIVAL

| | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 2006 Ferrero Brunello di Montalcino*-94 points JS | \$29.99 |
| 2006 Antonio Sasa "Martina" Brunello di Montalcino | \$29.99 |
| 94 points James Suckling: "Love the nose on this. Aromas of dark berries, spices and dried flowers. Full bodied, with a wonderful integrated tannin structure. Flavors are intense, yet balanced with loads of subtle and complete fruit. It will be so much better after 2014." | |
| 2006 Poggiarellino Brunello di Montalcino* | \$29.99 |
| 2006 Tenuta di Sesta Brunello di Montalcino* | \$29.99 |
| 2006 Baccinetti "La Saporioia" Brunello di Montalcino* | \$34.99 |
| 2006 Baricci Brunello di Montalcino* | \$34.99 |
| 2006 Casisano Colombaio Brunello di Montalcino | \$34.99 |
| 2006 La Fortuna Brunello di Montalcino* | \$34.99 |
| 2006 La Velona Brunello di Montalcino* | \$34.99 |
| 2006 Mocali Brunello di Montalcino | \$34.99 |
| 2006 Solaria Brunello di Montalcino | \$34.99 |
| 2006 Piancornello Brunello di Montalcino | \$37.99 |
| 2006 Tenute Silvio Nardi Brunello di Montalcino-94 points JS | \$39.99 |
| 2006 Podere la Vigna Brunello di Montalcino | \$39.99 |
| 2006 Poggio San Polo Brunello di Montalcino | \$39.99 |
| 2006 Mocali "Raunate" Brunello di Montalcino | \$39.99 |
| 2006 San Filippo Brunello di Montalcino | \$42.95 |
| 2006 Collemattoni Brunello di Montalcino | \$43.95 |
| 2006 Capanna Brunello di Montalcino | \$44.95 |
| 2006 Altesino Brunello di Montalcino | \$44.99 |
| 2006 Il Poggione Brunello di Montalcino | \$44.99 |

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|------------------------------------------------------------|---------|
| 2006 Talenti Brunello di Montalcino-95 points JS | \$44.99 |
| 2006 La Gerla Brunello di Montalcino | \$44.99 |
| 2006 Lisini Brunello di Montalcino | \$44.99 |
| 2006 Podere Brizio Brunello di Montalcino-96 points WE | \$47.99 |
| 2006 Costanti Brunello di Montalcino | \$49.99 |
| 2006 Argiano Brunello di Montalcino-92 points WE | \$49.99 |
| 2006 Banfi Brunello di Montalcino-95 points JS | \$49.99 |
| 2006 Castelgiocondo Brunello di Montalcino | \$53.95 |
| 2006 San Filippo "Le Lucere" Brunello di Montalcino | \$53.99 |
| 2006 Ciacci Piccolomini "Pianrosso" Brunello di Montalcino | \$54.95 |
| 2006 Banfi "Poggio alle Mura" Brunello di Montalcino | \$59.95 |
| 2006 Sesta di Sopra Brunello di Montalcino*-95 points WE | \$59.99 |
| 2006 Fuligni Brunello di Montalcino-95 points JS | \$59.99 |
| 2006 Salicutti "Piaggione" Brunello di Montalcino | \$69.99 |
| 2006 Altesino "Montosoli" Brunello di Montalcino | \$77.99 |
| 2006 Siro Pacenti Brunello di Montalcino | \$84.99 |
| 2006 Valdicava Brunello di Montalcino | \$98.99 |

MISC PIEDMONT

| | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 2009 La Corte "Preludio" Moscato d'Asti* | \$9.99 |
| 2009 La Corte "Lunae" Brachetto* | \$12.99 |
| You'd think they put roses in the bottle of this slightly fizzy, ever-so-slightly sweet red wine. A low alcohol and a delightfully light and bright palate impression make this a must for casual parties, warm afternoons, or just sharing a glass with someone you love. | |
| 2006 Angelo Germano Nebbiolo d'Alba | \$19.99 |
| 2006 Angelo Germano Barolo | \$19.99 |
| 2004 Schiavenza "Bricco Ceretta" Barolo-92 points RP | \$69.99 |
| 2001 Cabutto "Sarmassa" Barolo Riserva del Fondatore | \$74.99 |

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

| | |
|---------------------------------------------------------------------------|---------|
| 2009 I Stefanini "Selese" Soave* | \$8.99 |
| Stuning value for a superb Soave that has excellent richness and balance! | |
| 2009 Blason Pinot Grigio*-1 Glass GR | \$9.99 |
| 2008 I Stefanini "Monti de Toni" Soave Classico* | \$14.99 |
| 2004 Brigaldara "Case Vecie" Amarone-94 points RP | \$69.99 |

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

| | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 2006 Pasetti Montepulciano d'Abruzzo | \$14.99 |
| 2008 Gulfi Cerasuolo di Vittoria | \$16.95 |
| 2008 Antonelli "Contrario" Sagrantino | \$19.99 |
| 2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo | \$25.99 |
| 2005 Benanti "Serra della Contessa" Etna Rosso | \$39.99 |
| 92 points Robert Parker: "The 2005 Etna Rosso Serra della Contessa is an intense, brooding red that emerges from the glass in a large-scaled expression of dark cherries, earthiness, smoke, licorice and toasted oak. The wine turns increasingly balsamic in the glass, as layers of mentholated, spiced aromas add further complexity. This powerful wine needs at least another year in bottle for the oak tannins to melt away, but it is another compelling and absolutely delicious wine from Benanti. Anticipated maturity: 2010-2020." | |
| 2005 Antano Milziade Sagrantino di Montefalco-93 points RP | \$49.99 |

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

CHABLIS

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

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

| | |
|-------------------------------------------------------------------------------|----------|
| 2005 Vincent Girardin Charnes-Chambertin Grand Cru | \$89.95 |
| 2006 Dom. Desertaux-Ferrand Bourgogne Rouge | \$16.99 |
| 2006 Nicolas Potel Bonnes Mares Grand Cru | \$149.95 |
| 2006 Dom. Lignier-Michelot Morey-St-Denis 1er "Charnes" | \$56.99 |
| 2007 Dom. de Courcel Pommard 1er Cru "Fremiers" | \$72.99 |
| 2007 Dom. Marquis d'Angerville Volnay | \$49.99 |
| 2007 Dom. Chezeaux (Ponsot) Griotte-Chambertin Grand Cru | \$124.99 |
| 2008 Dom. Faiveley Mercurey "La Framboisiere" | \$29.99 |
| 2008 Dom. de Montille Pommard 1er Cru "Pézerolles" | \$78.99 |
| 2008 Maison Jacques Bavard Montheilie Rouge* | \$23.99 |
| 2008 Dom. de Montille Bourgogne Rouge (Volnay) | \$24.99 |
| 2008 Dom. Joseph Voillot Bourgogne Rouge "VV" (Volnay) | \$21.99 |
| 2008 Maison Champy Volnay* | \$34.99 |
| 2008 Dom. de Montille Volnay 1er Cru "Champans" | \$74.99 |
| 2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds" | \$79.95 |
| 2008 Maison Champy Pommard 1er Cru "Grand Epenots"* | \$54.99 |
| 2008 Dom. Guillemard-Clerc Beaune 1er Cru "Coucherias"* | \$34.99 |
| 2008 Maison Champy Chorey-lès-Beaune* | \$19.99 |
| 2008 Dom. Marius Delarche Pernand-Vergelesses Rouge* | \$19.99 |
| 2008 Dom. Marius Delarche Pernand-Vergelesses 1er Cru "Iles des Vergelesses"* | \$32.99 |
| 2008 Maison Champy Pernand-Vergelesses "Clos de Bully"* | \$19.99 |
| 2008 Maison Champy Pernand-Vergelesses 1er "Les Fichots"* | \$23.99 |
| 2008 Dom. Marius Delarche Corton Renardes Grand Cru* | \$54.99 |
| 2008 Dom. Faiveley Corton Grand Cru "Clos Corton Faiveley" | \$146.99 |
| 2008 Dom. Laleure Piot Côte de Nuits-Villages "Les Bellevues" | \$19.99 |
| 2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain" | \$23.99 |
| 2008 Dom. Chicotot Bourgogne Pinot Noir* | \$17.99 |
| 2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"* | \$46.99 |
| 2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucrains"* | \$54.99 |
| 2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey" | \$67.99 |
| 2008 Maison Champy Chambolle-Musigny* | \$46.99 |
| 2008 Maison Joseph Drouhin Chambolle-Musigny 1er Cru | \$76.99 |
| 2008 Dom. Chezeaux (Ponsot) Clos St-Denis "Trés VV" | \$179.95 |
| 2008 Dom. Michel Gros Vosne-Romanée | \$53.99 |
| 2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Les Brulées" | \$89.95 |
| 2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Clos de Reas" | \$99.95 |
| 2008 Maison Champy Echézeaux Grand Cru* | \$119.95 |
| 2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers" | \$39.95 |
| 2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"* | \$69.99 |
| 2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"* | \$49.95 |
| 2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"* | \$64.99 |

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|---------------------------------------------------------|---------|
| 2008 Dom. Bruno Clair Gev-Chamb. 1er "Clos de Fontenys" | \$89.95 |
| 2009 Dom. A&P DeVillaine Bourgogne Rouge "Fortune" | \$29.95 |
| 2009 Dom. A&P DeVillaine Mercurey "Montot" | \$39.99 |
| 2009 Dom. Thierry & Pascale Matrot Bourgogne Rouge | \$20.99 |
| 2009 Dom. Regis Bouvier Bourgogne "Montre Cul" | \$21.99 |

WHITE BURGUNDY

| | |
|---------------------------------------------------------------------|---------|
| NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore" | \$13.99 |
| 2007 Dom. Ramonet Bourgogne Aligoté | \$23.99 |
| 2007 DEux Montille St-Romain | \$20.99 |
| 2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant" | \$27.99 |
| 2008 Maison Champy Mâcon-Villages* | \$12.99 |
| 2008 Olivier Leflaive Bourgogne Blanc "Les Setilles" | \$15.99 |
| 2008 Maison Champy Bourgogne Chardonnay "Signature"* | \$17.99 |
| 2008 Jacques Bavard Rully Blanc* | \$19.99 |
| 2008 Jacques Bavard Bourgogne Aligoté* | \$13.99 |
| 2008 Jacques Bavard Montheilie Blanc* | \$23.99 |
| 2008 Jacques Bavard St-Romain Blanc* | \$23.99 |
| 2008 Jacques Bavard Meursault* | \$34.99 |
| 2008 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"* | \$54.99 |
| 2008 Dom. Marius Delarche Pernand-Vergelesses Blanc* | \$24.99 |
| 2008 Dom. Marius Delarche Corton-Charlemagne* | \$69.95 |
| 2008 Maison Champy St-Aubin 1er Cru "Murgers Dents De Chien"* | \$32.99 |
| 2008 Paul Pillot Chassagne-Montrachet* | \$36.99 |
| 2008 Dom. Guillemard-Clerc Puligny-Mont. "Cuvée Elegance"* | \$46.99 |
| 2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"* | \$59.99 |
| 2009 Dom. Heritiers des Comte Lafon Mâcon "Milly-Lamartine" | \$24.99 |
| 2009 Dom. Heritiers Lafon Mâcon "Clos Crochette" | \$33.99 |
| 2009 Dom. des Nembrets Denis Barraud St-Véran | \$14.99 |
| 2009 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"* | \$19.99 |
| 2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois" | \$34.99 |
| 2009 Dom. Paul Pernot Bourgogne Blanc* | \$19.99 |
| 2009 Dom. Paul Pernot Puligny-Montrachet* | \$43.99 |
| 2009 Dom. Paul Pernot Meursault Blagny 1er Cru "Piec Sous le Bois"* | \$46.99 |
| 2009 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"* | \$74.99 |
| 2009 Dom. Paul Pernot Puligny-Montrachet 1er "Les Pucelles"* | \$94.99 |

BEAUJOLAIS

| | |
|------------------------------------------------------|---------|
| 2009 Georges Duboeuf Beaujolais-Villages | \$7.99 |
| 2009 Maison Louis Tête Beaujolais-Villages "Le Pot" | \$10.99 |
| 2009 Château de Lavernette Beaujolais-Villages | \$13.99 |
| 2009 Maison Louis Tête Morgon "Les Charmeuses" | \$14.99 |
| 2009 Dom. Lavernette Beaujolais-Villages | \$13.99 |
| 2009 Dom. Jean Descombes (Georges Duboeuf) Morgon | \$15.99 |
| 2009 Georges Duboeuf St-Amour "Cuvée Saint-Valentin" | \$15.99 |
| 2009 Ch. des Jacques (Jadot) Moulin-à-Vent | \$19.99 |
| 2009 Dom. du Vissoux Brouilly "Pierreux" | \$26.99 |
| 2009 Dom. du Vissoux Fleurie "Poncie" | \$26.99 |
| 2009 Dom. du Vissoux Moulin-a-Vent "Trois Roches" | \$27.99 |



Getting to Know: Ettore Spina

Name: Ettore Spina

Winery: Sesta di Sopra

Number of years in business:

I spent the first 40 years of my professional life in international banking, and 10 years now in the winery.

How would you describe your winemaking philosophy?

I respect the tradition of the region and pay attention to the most recent viticultural and enological innovations.

What wines or winemakers helped influence your philosophy?

Few, but some close winemaker friends have helped me [learn] how to innovate while still maintaining [my] territorial roots.

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

I am assisted by a professional agronomist, and I personally care for the vineyards everyday. I am [also] assisted by a young man at the winery with whom I share the anxiety and joy. We practice what it is called “sustainable agriculture,” using only what it is needed but being flexible and cognizant of the environment. I have a particular affection for “Magistra” Vineyard that was planted 20 years ago. That is where our Brunello comes from, and each and every year it amazes me.

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

In the cellar I avail myself of an esteemed local winemaker. Certainly, in the last 10 years my sensibility and capacity to evaluate the wines produced by us has been augmented, refined and aided by careful reading of the comments of wine journalists and the comments of our regular customers and importers. My main objective is to maintain the wine’s typicity.

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

All red meats. I especially like pasta courses served with a good ragù, salumi and cheese. Many wine lovers that annually come and visit our winery suggest the Rosso di Montalcino, a wine that is consumed young, also goes with certain types of fish (you might have to try it to believe it).

What changes are planned for coming vintages? Any new (top secret) varietals, blends or propriety wines?

I believe the object of this region is to maintain the traditions of pure Sangiovese.

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

Sometimes, to remember the region where I was born, I love to drink wines from Piedmont, especially Barbaresco.

Do you collect wine? If so, what’s in your cellar?

I collect exclusively Brunello from other producers. I exchange bottles with other producers.

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

To always produce more quality one reduces profit margins, which have dropped precipitously in some vintages.

Concluding, my philosophy of work and of life one can synthesize as: hard work, study, discipline, honesty and, of course, talent.

Editor’s Note: Translated from Italian by K&L Italian wine buyer Greg St. Clair. Check out our complete selection of Sesta di Sopra’s wines, including the in stock 2005 Brunello, an affordable young-vine IGT Rosso composed entirely of Sangiovese and the pre-arrival 2006 Brunello, which the Wine Enthusiast calls “superb” and “beautiful.”

Photos from top to bottom: Ettore Spina; Ettore Spina, K&L’s Chris Miller, Enrica Spina and Krenar “Nari” Resuli, Ettore’s winegrower since 2001; Galestro rocks at Sesta di Sopra; Galestro soils at Sesta di Sopra.

A TASTE OF ARGENTINA

Sitting with a glass of wine that begs to be enjoyed with grilled meat has made the spring rain a bit more bearable. It's just about time to put away the stew pot and to dust off the grill for tender spring lamb and some fresh veg from the farmers' market. And while it's not quite summer yet, wines from the Durigutti family of Argentina make it feel like it's just a sip away.

In a world awash with affordable Malbecs, the Duriguttis offer wonderful wine in both quality and price performance. Their wines are consistently well made, from thoughtfully tended vineyards, in a style that is, in a word, balanced. These wines, made by people who care about what they are doing, are the types of wines I get excited to drink.

2009 Durigutti Malbec Mendoza (\$12.99) Depth and character are not what I expect from a wine so modestly priced, but this Malbec proves to be an exception. It offers dark but energetic fruit on the nose—cherry and blackberry. The palate reinforces the drive, with leather and a touch of spice that make up a very intriguing savory component that is balanced by the fresh cherry and blackberry that was promised on the nose. Fine tannins fill out the wine, resulting in a very well rounded and pleasing experience.

2008 Durigutti Bonarda Mendoza (\$11.99) Bonarda, Charbono in California, was once the most widely planted grape in Argentina, until it was recently surpassed by Malbec. It is little wonder that this wine has been popular among a people who so highly revere their beef. It is rich and full of brooding dark fruit, a touch of spice and a wonderfully textured mouthfeel. The wine strikes a wonderful balance between New World and Old World qualities. There is the black pepper, clove and earth you would expect from a more rustically styled wine, yet there is a wealth of luscious upfront dark plums and berry notes that the New World style is so known for. Your next barbecue would be better with this at the table.

2005 Durigutti "Familia" Malbec Mendoza (\$49.99) A collaborative effort by the Durigutti brothers, Hector and Pablo. The blend consists of 85% Malbec, 3% Cabernet, 4% Syrah and 5% Bonarda. This is serious wine. Aged for 24 months in French oak followed by a year in bottle, it has a deep and rich palate without being overly concentrated. Certainly a richer wine in style, the oak imparts a firm tannic structure and a touch of toast on the palate; still, this wine manages to be full bodied in an elegant way. It has brighter red fruits than the other wines and a more robust mouthfeel that delivers depth and complexity.

Kyle Kurani



Spain

ONE FINO, ONE 'RIÑO AND ONE RED

Okay, so it doesn't have quite the ring of, "One bourbon, one scotch and one beer," but I would argue that, consumed over the course of an evening, this combination is tastier and will lift your spirits all the same. The Fino refers to La Cigarrera Manzanilla, a delicious Fino from Sanlúcar de Barrameda at the northern tip of the Sherry triangle in Andalucía. I admittedly took some poetic license with 'Riño, referring to Albariño, that wonderfully steely, fresh, mineral variety that excels in the Rias Baixas region of Galicia, especially when Do Ferreiro's Gerardo Mendes is tending the vines and producing the wine. Our red, or "Tinto" in Spanish, is a classic, traditional Crianza level Rioja from one of the oldest documented bodegas in the region, Bodegas de la Real Divisa, bottled under the trademark "Marques de Legarda."

La Cigarrera Manzanilla Sanlúcar de Barrameda (375ml \$11.99) Here's the deal: From now on, any Spanish write-up in this newsletter will feature at least one Sherry. There is a reason that wine geeks and folks in the business continue to drink this stuff by the boatload. As any Manzanilla, this wine ages in a solera consisting of several rows of stacked *botas* (600-liter barrels made of used American oak). Barrels are not fully topped off and the conditions in the bodega, located near the Atlantic Ocean, encourage the growth of *flor*, a cottony looking tuft consisting of various yeasts that both protects the wine from oxidizing and contributes a particular, subtly nutty flavor. La Cigarrera used to sell off their stocks of wine, but have fairly recently begun bottling and shipping them with great success. I'm not surprised. There is no Manzanilla in our inventory

right now that is as fresh, vibrant and as much a joy to drink. The classic, crisp sea air quality is present in this Manzanilla, as well as a lovely citric tang evoking loquats or "*nisperos*" as they are called in Spanish, a delicious fruit that is common to see in Andalusian markets in the summer and early fall. 15% ABV.

2009 Do Ferreiro Albariño Rias Baixas (\$24.99) I've heard people refer to this wine as "the Ravenau of Rias Baixas," referring to the great Chablis producer. In other words, this wine is a benchmark, always among the best of its type. Bright, saline, citric and mineral, this particular vintage has great poise and backbone, which should enable it to drink and develop well for at least another five years. It would be terrific as an apéritif or with sardines or any manner of shellfish. 13.5% ABV.

2006 Marques de Legarda Crianza Rioja (\$15.99) There are records of vineyard holdings owned by Bodegas de la Real Divisa (Marques de Legarda) dating back to the 15th century based in Abalos, in Rioja Alta. This is a wonderfully classic Crianza level Rioja. Spicy cherry and other red fruits on the nose show lots of classic, refined Rioja rusticity. Juicy red fruits, with just a hint of darker berries, show great presence and harmony on the nicely textured palate. This one right here is CLASSIC Rioja, no doubt about it. It will show terrifically with or without food, though I loved it paired with chicken, lamb, pork, beans or anything seasoned with pimentón. 13% ABV.

Joe Manekin

“Meet Daryl Groom, the energetic, charming, passionate Adelaide-born winemaker who...frequently jets to and steeps his feet in the heat-seeking, unforgiving Barossa soils in Kalimna, South Australia long enough to create perilously-good, ultra-premium wines under his eponymous label.”

“All the wines show a common thread of restraint, balance and purity of flavor that allow the varietal character to shine.”

KNOW YOUR INNER GPS

It looks easy because it isn't. Some people, the rare ones, are born knowing what they want in life. Their intuitive strengths, passions and skills lie, like a map spread out revealing the speed traps and “no U turns” in their future, an inner GPS of the soul—go this way, take this turn, slow down, wait, now, not yet. How and why these people enter the enterprise of cultivating vines and making wine, with its fluctuating, fascinating, exhilarating, precarious reality-checks, where no matter how much they lovingly nurture nature it can, in a bug-infested, drought-parched, torrential whim turn on them—well, these are the obsessed, enduring, truly dedicated ones.

Meet Daryl Groom, the energetic, charming, passionate Adelaide-born winemaker who, though he now lives in the heart of Sonoma wine country, frequently jets to and steeps his feet in the heat-seeking, unforgiving Barossa soils in Kalimna, South Australia long enough to create perilously-good, ultra-premium wines under his eponymous label. Hardly surprising from a fellow who spent three decades in the industry, earning accolades as senior winemaker at Penfolds, where he made the inimitable Grange, and later as Executive Winemaker at Peak Wines in the US, where he was named International Winemaker of the Year. His **2008 Groom “Bush Block” Zinfandel Barossa Valley South Australia (\$24.99)** is a bit of an odd wine out, in that there really isn't a lot of Zinfandel cultivated in Australia, but Groom believes that his eight acres of bush vines in the Barossa is perfect for growing concentrated, low-yielding, explosively aromatic fruit. The result is a fairly firm, medium weight wine with an enticing core of raspberry, lush black currant and menthol.

Consummate experience with white wine is well-expressed in his **2010 Groom Sauvignon Blanc Adelaide Hills South Australia (\$16.99)** allowing for a pitch-perfect wine that engenders aromatic elegance and precision in a layered palate of fresh-cut hay, passionfruit, lime zest and gooseberry. Exuberant and racy.

My personal favorite from this winemaker, the **2008 Groom Shiraz Barossa Valley South Australia (\$31.99)** was, in the spirit of Now, shared with two close friends over a spicy, garlicky, thin-crust Yukon potato and prosciutto pizza. The wine informed and seduced all, and continued to unravel, throwing off beguilingly aromatic veils—wild strawberries, confit of blackberries, licorice, eucalyptus, Turkish coffee, creamy dark chocolate. A stylish, elegantly sophisticated Shiraz to enjoy now or over the next three years, with or without friends, ha!

John Majeski

JIMMY C'S VIEW DOWN UNDER

2006 Shaw and Smith “M3 Vineyard” Chardonnay Adelaide Hills South Australia (\$18.99) It was 1989 when, over lunch, cousins Martin Shaw and Michael Hill Smith decided to realize their dream of making wine together in the cool climate of the Adelaide Hills. They decided to specialize in Sauvignon Blanc, Chardonnay and elegant Shiraz. All the wines show a common thread of restraint, balance and purity of flavor that allow the varietal character to shine. The “M3” vineyard, the source for this Chardonnay, was planted in 1995, and in 2000 they produced their first wine from it. In 2006, the vintage started with wet and windy conditions in the spring resulting in poor flowering and reduced crop size. February and March were mild, which gave outstanding fruit development and high natural acidity. After harvest, the grapes were whole fruit pressed prior to barrel fermentation and maturation in French oak. Some wild yeast fermentation, along with extended time on the lees and partial malolactic fermentation, add to the complexity of the wine. The nose offers notes of light toast, hazelnut, pear, apple, honeysuckle and jasmine. On the palate, there is lively acidity with good mid-palate texture and a creaminess that is enhanced by lemon zest and a complex mineral character, with a long persistent finish. This sells elsewhere for \$30.

2003 Leeuwin Estate “Prelude” Cabernet Sauvignon-Merlot Margaret River Western Australia (\$14.99) Leeuwin Estate, under the direction of Denis Horgan, was one of the pioneers in Margaret River, producing their first wine in 1979. Friend and mentor Robert Mondavi spent extensive time in Australia looking for the best site to produce great wine and found an old cattle farm that became the home for Leeuwin. While the Art Series, the top tier of their portfolio and perhaps the winery's best known wines, are meant for aging, the “Prelude Vineyard” is made in a style for more immediate consumption. Following the winemaking techniques of Europe, the wines across the board are a study in balance, complexity and finesse. The 2003 is a blend of 84% Cabernet Sauvignon and 16% Merlot that, with 13% ABV, shows a Bordeaux-like elegance and mouthfeel. The bouquet is bright with plum, raspberry, cherry, a light herb note and a touch of toasted French oak. These components follow on the palate with juicy acidity and fine-grained, silky tannins that are perfectly balanced and offer great length on the back end. This wine received 90 points from *Stephen Tanzer's International Wine Cellar* and is a steal for \$15.

Jimmy C

Cheverny YOU'LL DIG IT

Well, what do we have here? Just another fantastic offering from one of our favorite Loire producers, that's what. You may already be familiar with the **2009 Tessier Cheverny Rouge*** (\$14.99), which is a luscious blend of Gamay, Pinot Noir and Côt (Malbec). The small addition of Côt and the warm 2009 vintage really make this one of my favorite Cheverny reds to date. This medium-bodied beauty is supple and elegant, a portrait of restraint and purity. Enjoy its cherry-scented nose, spicy, licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next five to eight years. I am confident you'll find it as pleasing as we do.

Actually that wasn't the wine I was referring to in the title, I just got sidetracked. No, I'm actually most excited to announce that we are now bringing in Tessier's Cheverny Blanc, and I'm really questioning why we haven't before. But, let's not live the past... We just received our second shipment (the first one blew out of here), and we are pumped to have it gracing our store and refrigerator shelves. The **2009 Tessier Cheverny Blanc*** (\$14.99) is a lovely blend of Sauvignon Blanc and Chardonnay that's like white Bordeaux with a bit more snap. Sauvignon takes center stage here with typical liveliness, verve and just a hint of grassiness tempered ever so slightly by the roundness of the Chardonnay. The persistent minerality to this is amazing! Don't be shy to drink this by itself or along with some nice goat cheese.

Since you're already filling your shopping cart, I highly suggest you check out yet another wine that's new to us while you're at it. The **2009 Tessier "Le Point du Jour" Cheverny Rouge*** (\$17.99) comes from 40-year-old Pinot Noir vines, with the usual hint of Gamay. And when I say the "usual hint of Gamay," I mean that, as usual, I can't get the actual breakdown from owner Philippe Tessier. The bouquet is teeming with loads of red fruits, with a slightly denser core of blue fruits underneath. The chalk in the soil comes through on the mid-palate, while the classy Pinot fruit texture envelops a silky tannin structure that leads into a tasty finish that lingers on the palate for quite some time. This is definitely a denser and more concentrated version of the regular Cheverny Rouge that would greatly benefit from about three years of bottle aging or a good hour of decanting.

Eric Story

AUSTRIA'S HAPPY CONFLUENCES

There are special parts of the world from which—because of happy confluences of latitude, weather systems, ancient rock formations and geological features—there sprout forth from the earth vines bearing berries of unique deliciousness. Over hundreds of years the locals culture the vines and perfect the wines that are expressive of their small corner of our wide world.

The Wachau, west of Vienna on the north banks of the Danube, is the place where warm dry weather from the central European Pannonian Plain mingles with cool and damp air from the ancient northern forest. The river has cut away and decomposed the gneiss and granitic soils to steep slopes, reflecting light and heat onto grapes growing in the same place where monks tended vines in the Middle Ages. Riesling is planted on the upper slopes and lower down, close to the warmth, is Grüner Veltliner. This variety is widely planted across all of central Europe—Romania, Hungary and Austria—where the large part goes to light, crisply quaffable wines. At the Axpoint Vineyard in the Wachau, though, the particular concentration and spice of the grape come through: rich grapefruit and minerals condense to pinpoint precision. The **2009 Gritsch "Axpoint" Grüner Veltliner Federspiel** (\$18.99) from that vineyard is a special wine made by the young Franz-Josef from his family's unique plot of vines.

Another specialty of Central Europe is the purple Blaufränkisch, often bottled young and fruity, wild-berried and moreish. Horitschon is a Cru of Mittelburgenland where prehistoric rivers have layered minerals and the air is warm and balmy. This is the part of the world is known as "Blaufränkischland." Extra special attention and barrel maturation are afforded to special bottlings, such as the **2006 Iby "Chevalier" Blaufränkisch Reserve** (\$38.99). The back label advises four hours in a decanter before serving. There is a lot of rich oak on the nose, which takes a little time to calm down, but when it does it reveals the wine's dense chocolate torte and spiced cherry flavors.

Susan Thornett

"The 2009 Tessier Cheverny Blanc* is a lovely blend of Sauvignon Blanc and Chardonnay that's like white Bordeaux with a bit more snap. Sauvignon takes center stage here with typical liveliness, verve and just a hint of grassiness tempered ever so slightly by the roundness of the Chardonnay."

"At the Axpoint Vineyard in the Wachau, though, the particular concentration and spice of the grape come through: rich grapefruit and minerals condense to pinpoint precision."

K&L ONLINE AUCTIONS *Lafite, Silver Oak and More...*



K&L's auction platform is already three months old, and we are thrilled with the activity—auction lot sales are soaring as we continue to consign fantastic bottles from our loyal customer base. We are grateful for the support we are receiving from both bidders and sellers; you folks are responsible

for the excitement experienced by visitors to the KLVines.com auction site. Our staff supporting the Auction and Library Wine Department is growing as well, with three new team members joining us this year (Nick Carpenter, Tyler Shaffer and Jamie Irving). Our head Library wine buyer, Gary Westby, his colleague John Lewis and Trey Beffa in Los Angeles round out our group of stellar professionals.

When we receive a list from a collector, our team goes to work researching and crunching numbers to provide a full picture of the current marketplace for each bottle. Sometimes a youthful wine may need a few more years to appreciate in value, and other times we may recommend allowing K&L to buy the wine back directly since certain wines tend to sell better in a retail environment—either way, we're looking out for your best interest. For those special, rare or unique bottles, the auction is your best bet and the team will walk you through the process of consigning wine with K&L.

"I hope by the time you read this newsletter, the auction will still contain a few more Silver Oak 6L bottles in original wood, which have been beautifully stored by a longtime K&L customer from Seattle."

K&L has yet to officially open operations in Asia (perhaps K&L Hong Kong in 2020?), but we've definitely been received with open arms, especially in regard to Lafite-Rothschild. Lafite and other First Growths are performing extremely well with the support of bidders in the East. That being said, we have plenty of avid (and savvy) bidders closer to home that keep the market hot for California, Burgundy, Italian and Australian gems.

I hope by the time you read this, the auction will still contain a few more Silver Oak 6-liter bottles in original wood, which have been beautifully stored by a longtime K&L customer and collector from Seattle. Most of these bottles also have reserves well under \$1,000. These are perfect birth-year gifts and ideal for big gatherings, whether it's Thanksgiving, Christmas or just watching the Giants play for their next World Series Championship. Plus, wine in big bottles ages so well that these are sure to provide one of the best Silver Oak experiences of your life! The auction is a great venue to buy large format wines, so keep it in mind the next time you're in the market for something fun and a little different for your next dinner party.

Molly Zucker

JIM'S MAY GEMS

2009 Kalinda Napa Valley Chardonnay* (\$17.99) The newly-released 2009 Kalinda Chardonnay is another rich, viscous, creamy, vanillin Chardonnay, but, as with the Santa Barbara production, it has good structure and depth of character. On the nose, it is lavish and distinctive, showing all the qualities mentioned above. In the mouth you will be treated to a full-scale Chardonnay that is broad, pronounced and distinctively domestic without being overdone. Although this Chardonnay weighs in at 15% ABV, the intense and structured flavor profile is such that the alcohol is buried in the richness of the wine. This Gem shows an incredible tropical to white peach fruit presentation on the palate, with restrained vanillin and oaky tones that support the structure of this Gem and lead to a long, warm finish. We have been sworn to absolute secrecy as to the source of this Chardonnay, but it is definitely of such quality to deserve the "Reserve" moniker and a special label. In fact, we lobbied Clyde to create a special red label for this Gem, but he refused. The Beaner has informed me that this gorgeous Gem will be one of our house whites for however long it is available. (🍷🍷🍷🍷🍷🍷)

2009 Kalinda Napa Valley Cabernet Sauvignon* (\$17.99) This is another wine from a famous Napa Cabernet producer known for giving us great juice for our private label, but who does not want people to know about it. It also should be labeled a "Reserve." This is classic, old-style Cabernet like it was made back in the 1960s, 1970s and 1980s. Deep ruby in color, the nose offers wonderful opulent aromas of cassis, blackberries and currants, with just a touch of cedary oak. In the mouth, this incredibly structured, well-defined Napa Cabernet is balanced, full, complex and provides a broad set of flavors, with a finish that just refuses to quit. A wonderful, classic Cabernet. Anderson has informed me that it will be our house Gem until it is no longer available. 14.6% ABV. (🍷🍷🍷🍷🍷🍷)

Jim's Gems

2009 Perrin & Fils "Réserve" Côtes du Rhône (\$8.99) From the owners of Beaucastel! We went through a #@*^--load of the wonderful 2007, yet bypassed the weak 2008 for better Côtes du Rhône. When this amazing 2009 puppy arrived, though, we bought whatever was available—it's that outstanding! Medium-deep ruby in color, the nose is bright, distinctively plummy and spicy, and offers wonderful freshness. Balanced, fleshy fruit dances across your palate with drink-me-now complexity. An amazing wine for the price and one that Anderson has told me will be one of our house reds for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2006 Clarke Rothschild, Llistrac (\$19.99) Produced from 70% Merlot and 30% Cabernet Sauvignon, this wine offers up an opulent nose of bosenberry and Asian spice, underscored by cedary, smoky oak notes and a roasted coffee bean tone. Lush, broad, integrated flavors lead to a fairly complex, deep, layered wine that makes it an incredible buy and a steal for the vintage. Anderson has also informed me that this will be one of our house reds for the month, easily. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Tessier "Le Point Du Jour" Cheverny Rouge* (\$17.99) When people ask me what my favorite wine in the store is, I tell them it's a question that I have never been able to answer. There are just too many great wines. Well, when I tasted this great Gem, my answer had to change, slightly. This is *one* of my favorite wines available (for the moment). Produced mostly from old vine Pinot Noir with just a smidgen of Gamay, the nose is opulent, distinctive and pronounced, with bright rose petal notes and classic truffle-like forest floor smells, underscored by mineral notes that lead to a perfectly balanced, complex, thoroughly enjoyable, refreshing, viscous wine that is long and focused. Anderson has deemed this Gem our number one house red wine of the month—it is the perfect Pinot. 13% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, the Bean and Rizzo

UNDER THE RADAR *Italian Values*

Like many of you, I occasionally like to glance through past orders on my K&L customer profile. Once I get over the initial shock of how much money I spend on wine, I like to take inventory of what I have been drinking over the past few months. It is fairly routine for me to be buying Chenin Blanc from the Loire Valley, a handful of Riojas, a Bordeaux or two, some bubbly and beer! During my recent order review, though, I noticed a new trend. At some point in the last few months, Italian wines completely took over my wine rotation. Having never considered myself an Italian wine guy, I was a bit puzzled. Thinking it over, I came up with a few reasons for why I believe this change has occurred. First, the Italians grow virtually every grape varietal known to man: Sangiovese, Nebbiolo, Frappato, Cabernet, Merlot, Syrah, Chardonnay, Verduzzo, Verdicchio, Vermentino... the list goes on and on. With such variety, I am always able to find an Italian wine to fit the occasion. Second, Italian winemakers are very focused on making wines that complement food. Here are two I've recently discovered:

The **2008 I Stefanini "Monti de Toni" Soave (\$14.99)** is harvested from Stefanini's "Monti De Toni" vineyard site in the Veneto. This Soave displays notes of pretty orchard fruit and pleasantly toasty oak. It has a beautiful straw color in the glass and offers weight and distinct minerality on the palate. It is the perfect accompaniment to a variety of Italian-inspired first courses—a plate of grilled asparagus wrapped in prosciutto would pair nicely. Without a doubt, this Soave has a ton of character for the price!

Another example is the **2008 Baricci Rosso di Montalcino* (\$17.99)**. Helping to put Brunello di Montalcino on the map in the late 1960s, owner Nello Baricci consistently produces interesting and expressive wines. This is classically-styled Sangiovese that offers a bouquet of violets and red cherries. This Rosso is fresh and bright, with plenty of fruit on the palate. Above all else, I love this wine for its food-friendliness! I am already looking ahead to summer, and how it will be the perfect complement to almost anything off the grill.

Jason Marwedel

"The Italians grow virtually every grape varietal known to man: Sangiovese, Nebbiolo, Frappato, Cabernet, Merlot, Syrah, Chardonnay, Verduzzo, Verdicchio, Vermentino... With such variety, I am always able to find an Italian wine to fit the occasion."

GETTING TO KNOW *Adam Parry*

What's your position at K&L and how long have you been with the company?
I'm officially the new guy in Hollywood, but K&L feels like home after only six months.

What did you do before you started working here?

I started in the beverage trade industry at age 12, stocking shelves at my uncle's pub in Kells, Co. Killkeny, the village I grew up in Ireland. My last gig was wine steward/master of the Enomatic at First & Hope Supper Club in Downtown L.A.

What's your favorite movie?

The Princess Bride. "Anybody want a peanut?"

What was your "epiphany wine"—the bottle or glass that got you interested in wine?

I moved from rural Ireland, the land of beers and whiskies, to London, with access to my uncle's wine cellar full of European wines. From Barolos to Bordeaux, that's when I really put down the pint and started to explore.

Describe your perfect meal (at a restaurant or prepared at home). What wine(s) would you pair with it?

The best meal starts with looking across the table at my beautiful fiancée, and opening a bottle of California Pinot Noir, from Toulouse

perhaps, a vineyard we not only love to visit—it's located in Mendocino, one of our favorite places—it's where we're getting married! A little Manchego, a nice filet mignon in a Barolo sauce, and I'm in heaven.

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

Still, and always will be, extremely adventurous, just like me.

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

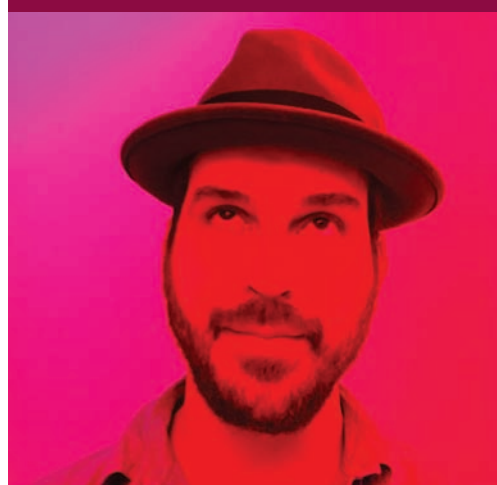
Three words: Taste, taste, taste!

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

In Dublin I managed the Octagon Bar in the Clarence Hotel, owned by Bono and the Edge, of U2. One evening I was serving the great Peter O'Toole, who kept coming up to me at the bar in between courses, downing full glasses of "whatever is open, boy." I'd love to sit down with Peter today and down a few bottles of Pichon-Lalande, Pauillac '05, boyeeeee!

Want to drink like Adam? Join our Personal Sommelier Program and let him choose your monthly wine selections!

GETTING TO KNOW: *Adam Parry*



"My palate is still, and always will be, extremely adventurous, just like me."

...2006 Brunello Vintage Report (continued from page one)

Baricci* (1,041 cases) 93 points

PA \$34.99

This wine is quite feminine; it is supple and elegant, but doesn't lack for structure at all, it just isn't the first thing you see. This is one of the purest expressions of the Montosoli Hill, but because of its southeasterly exposure, the wine is always a bit reticent to show you everything immediately. It doesn't burst out of the glass, it delicately wafts, wispily, albeit mysteriously complex. Baricci's wines always have a smoky, sweet earth and fresh leather scent to them, and the fruit is complex Marasca cherry, fully ripe yet not sweet. This is a beautiful Baricci that will benefit from aging. Ideally at 10 years from the vintage this wine will come together wonderfully.

Ciacci Piccolomini (3,750 cases) 90 points

PA \$41.99

This wine is classic in style, unlike its ripe, fruit-forward big brother the Pianrosso. It has loads of earthiness, wild brush, leather and stone notes, integrated in a more delicate and forward way, balanced and easy while not being particularly complicated. For those who appreciate wines with an earthier nature. Drink over the next five years.

Ciacci Piccolomini "Pianrosso" (2,916 cases) 93 points

PA \$54.95

Ciacci's location in southern Montalcino gives it lots of ripeness to work with, and in Paolo Bianchini's hands it shines. This vintage's Pianrosso is the best I can remember in years: the fruit is classically Ciacci-flashy and ebullient, however very complex this year. There's lots of plum and cherry, but this vintage has more spice, earth and verve. The wine has focus, length and, while it shows real palate plushness, it has the structure to age as well. The wine finishes with a balanced and bold replay of the fabulous fruit character it displays in the nose.

Ferrero* (793 cases) 92 points

PA \$29.99

Ferrero's vineyards in Montalcino's southwest have little problem getting ripe. The real issue for them is to balance that sweet fruit with some backbone. This year the wine seems to have less soft ripe fruit and more balance, spice and greater focus. The nose is full of wild cherry and plum, and it has lots of gamey complexity. On the palate the wine's structure shows through and fuses the spice and rich, smoky chocolate-like flavors into one. The finish is richly textured, soft and supple, and it shows very good balance. Drinkable on release and over the next decade.

La Fortuna* (1,111 cases) 95 points

PA \$34.99

La Fortuna blends fruit from vineyards located on the south face of Montalcino and their estate just east of the town of Montalcino. This is the best La Fortuna I've tasted. It is big and bold, the nose full of plum and wild cherry fruit that flows from the glass, and it seems energetic enough to wrap around your head! On the palate it is just luscious, unctuous and dense, all the while having a central focus weaving the complex fruit, earth and cedar box together into one ebullient expression of Sangiovese on your tongue. The finish is long, flowing and synthesizes the spicy wild cherry with a hint of leather and vanillin into one long flavor. Really good wine.

La Velona* (2,083 cases) 94 points

PA \$34.99

La Velona sits at the bottom of the southern face of Montalcino where one might think it would be tremendously hot. But their vineyards face southeast and are protected from the afternoon sun, producing a more balanced, fresher wine than you'd think. The 2006 is smoky, wild and full of wild cherry and plum at first, then there's a second aromatic wave of cedar, glove leather and sage. In the mouth it seems really rich at first, but it floats so effortlessly across the palate that it seems lighter than it really is. It carries the fruit and spice nicely. The finish is long, balanced, elegant yet muscular, and it plays all of the fruit and spice in a seemingly endless finale.

Poggiarellino* (700 cases) 93 points

PA \$29.99

I am ever amazed at this winery. Every year the wines get more powerful, more focused and more exciting, and this year is no different. The nose is full of dark fruit, warm cocoa and filled with nuances of rosemary and saddle leather. On the palate there is a sense of weight and power. It has real density, but it is kept alive and fresh by an uplifting delicate acidity that brings the chocolaty, wild cherry flavors into perfect balance. The

finish is full of potential. The structure shows its power, but just as a frame for the flavors to come together in a crescendo of wild fruit. Drink now and over the next 10 years.

Sesta di Sopra* (333 cases) 95 points

PA \$59.99

Sesta di Sopra is exceedingly pure and free spirited. The nose shows layers of wild cherry fruit, with hints of sage, thyme and buckskin that waft easily from the glass. This is a full-bodied wine, well structured, but it doesn't feel oversized. It's powerful in an unassuming way. On the palate, the wine shows more plum, meat, Asian spice, rosemary and sweet leather, gradually forming its linear character. The finish develops showing earth, mineral and an increasingly vibrant finish that weaves wild herbs and plums into a symphony. This wine is drinkable now with a couple of hours in a decanter, but will continue to improve easily for another decade plus.

Talenti (2,250 cases) 97 points

PA \$44.95

I remember how much I liked the 2004 version of this wine, and this seems to be even better. Still full of wild cherries spiced with cinnamon, cardamom, touches of sweet leather and laced with a shock of wild herbs, this Talenti is supple, warming on the palate and just outright sexy. There's a bit of sass and a dash of energy that just sizzles on your tongue. It isn't delicate, but it's powerful in a rather cultured, country way, like George Clooney on vacation at the beach, relaxed under dark glasses yet still urbane. So well-balanced you could drink it now and miss the big show in about a decade, but one only lives once.

Tenute Silvio Nardi (10,000 cases) 92 points

PA \$39.99

I always find the Nardi wines tannic and robust in a classic way, but in their youth they sometimes seem a bit awkward and out of balance. This vintage is one of the best I've seen for Nardi. The classic tannic structure is there, but it is coupled with warm, rich fruit, spice and intrigue. The warmth and richness of the wine make it easier to feel the layers of complexity and the really good balance.

Tenute Silvio Nardi "Manachiara" (1,000 cases) 94 points

PA \$69.99

Okay, now this is the vintage for the Manachiara. There's lots of wild cherry, plum, Christmas spice and leather on the nose, all packaged in a sweet ripe casing that lengthens and lifts its presence. On the palate this wine rocks with structure. Powerful, with lots of tannins that are really well integrated, allowing the rich, complex fruit to come out in complete harmony. This is a cellar candidate, for sure, and in 10-15 years from the vintage it will be really incredible.

Fuligni (1,955 cases) 93 points

PA \$59.99

Fuligni shows a bold, ripe fruit character with hints of vanilla and a brooding nature. On the palate this wine shows a fair amount of tannin along with making a statement with its bold berry fruit, muscle and evident, slightly gritty tannins. It finishes in a slight jumble right now, but with time it will age into balance. Fuligni has changed their style, and that old Burgundian nature seems to have gone away in favor of a more fruit-forward and tannic character. Although this is a good wine, I would have loved to see the old Fuligni's elegance in this vintage.

Il Poggione (12,500 cases) 91 points

PA \$44.99

While Il Poggione made one of the best wines in 2004 and their 2005 Riserva Paganelli is to die for, this vintage is much bigger and more structured. The added structure has made it more powerful, more tannic, fruitier and less subtle, elegant and interesting right now. It's a surefire candidate for longer term aging.

La Poderina (4,166 cases) 93 points

PA \$39.99

This wine just exudes ripe fruit, but as with so many wines in this vintage the structure offers a spectacular canvas to hang its ripeness on. A real focused plum richness flows across the palate, just rippling and powerful, with no fat, just density and flow. It is a little short on the finish, but given time this wine will come together and really be dynamite.

Visit KLWines.com for the complete 2006 Brunello Vintage Report...

Greg St. Clair

MAGGIO'S SELEZIONE

2009 Batzella Mezzodi Bolgheri Bianco (\$19.99) Last year the Italian Department introduced you to "Catzilla," and now we have "Batzella." It sounds like Saturday night's "Creature Features" with host Bob Wilkins (a San Francisco Bay Area reference, if there ever was one). This is a blend of 70% Viognier and 30% Sauvignon Blanc, a third of which is fermented in French oak barrels and left sur lies for four months, when it is then blended with the remaining two-thirds, which was done in stainless tank for optimum freshness, fruit and structure. The Viognier throws off some very pretty succulent fruit along with honeysuckle and floral aromas, while the Sauvignon Blanc gives this a backbone and some minerals. A nice long finish, this would work well as an apéritif or with salumi and bruschetta while you are starting the barbecue.

2009 Niklas Lagrein (\$19.99) Wow! Superlatives were all I could think of when this wine first hit my taste buds. Black and brooding in the glass, offering rich, intense aromas of crushed berries, dried herbs and earth. Full-bodied, with intense, highly concentrated fruit and mineral flavors and firm tannins, this wine reminds me of a Crozes-Hermitage—gamey, meaty and spicy on the very long finish. This was a *big* hit at my last customer tasting. If you have never tried Lagrein before this is a great place to start. This will work great with a goulash that's heavy on the paprika!

2007 Frescobaldi Nipozzano Chianti Rufina Riserva (\$18.99) Frescobaldi's 2007 Chianti Riserva is simply beautiful. The opulent, forward fruit that is typical of the year is present, but a firm sense of structure keeps things from going over the top. If that sounds appealing you'll love this wine. Dark red fruit, flowers, minerals and spices come together beautifully in this Riserva. This is a great wine to give to all those who gave you, "Good old mom-like advice."

2005 Poggiarellino Brunello di Montalcino* (\$29.99) Okay, for Mother's Day, how about throwing a beefsteak Florentine on the 'cue? I've got the perfect Brunello to go with it. This 2005 Sangiovese is user-friendly and beautifully layered, an expressive wine bursting with sweet, ripe strawberries and black cherries intermingled with subtle earth and oak notes, minerals and a touch of bitter chocolate on the on the finish. Its tannins are soft and round, and the wine has a long aftertaste. Give this an hour of decanting and thank your mom for all the great meals she made for you.

Congratulations to the 2010 SF Giants; let's see a repeat in 2011! Buona Fortuna!

Saluté Moms!

Mike "Guido" Parres

Captain's Log FRESH OFF THE BOAT

Domaine des Nembrets is what Denis Barraud calls his estate on the slope of the Roche de Vergisson. The Roche is a giant basalt outcropping in the Mâcon, and what makes it an exceptional place for Chardonnay is that the surrounding soils are highly folded and well drained limestone. It is from these slopes, depending on the specific soils, that Barraud makes Pouilly-Fuissé, St-Veran and Mâcon-Vergisson. He does not like to chaptalize and keeps his fruit on the vine long enough so that it is not necessary. You can see this attention to detail in the quality and the purity of the fruit in all of his wines. At K&L you are likely to see his single-vineyard Pouilly-Fuissés, which are great wines, showing complexity, persistence and poise beyond what you would expect for the appellation, but surprisingly, these are never the first of his wines to disappear. That honor consistently belongs to the St-Veran. The price point helps, for sure, but the quality and accessibility of this wine is undeniable. It's the perfect wine for neophyte and expert alike. The '09 **Domaine des Nembrets St-Veran* (\$14.99)** is no different, and I do not expect that this will last through the summer. The wine exhibits good weight and length, and the aromatics range from bright citrus with soft floral undertones, to lush and tropical with lots of pineapple and a wisp of minerality. The palate shows the generosity of the vintage, with more weight and texture than the last two vintages, but it's framed, as always, with good acidity and minerality. This makes for a terrific apéritif, but I am salivating just thinking about grilled poultry and seafood paired with this wine.

Kirk Walker

"If you have never tried Lagrein before, this is a great place to start. This will work great with a goulash that's heavy on the paprika!"

"The 'fastest-selling' honor consistently belongs to the Nembrets St-Veran*. The price point helps, for sure, but the quality and accessibility of this wine is undeniable."



“While in Burgundy, I also tasted hundreds of 2009s, both white and red. This is a very charming vintage, with rich, opulent fruit and lots of charm and elegance.”

POUR VOTRE PLAISIR

Two Good vintages!

As I write this, I am jet-lagged but very happy. I just returned from Burgundy, and our team is getting ready to go to Bordeaux, which means that I will be here answering phones in their absence. But that is not why I am happy. What makes me so happy is that we have two terrific vintages available from Burgundy right now.

Many in the press initially wrote off 2008. The summer was cold, with only a spell of September sun allowing the grapes to ripen, and malic acid levels were ferociously high. This meant the wines in their youth were tart and high in acid, and the secondary malolactic fermentations were slow and prolonged. Many of my friends in Burgundy even reported that their 2009s finished malo before their 2008s did! The result is a vintage that has taken time to find its center, and one that I think could not be fairly judged in the early days. Even after bottling, many wines remained very bright and high in acid. The pleasure is that as more and more time passes, they put on weight and flesh and shed their angular notes. For those with patience, 2008 is a magnificent vintage for white Burgundy and a terrific vintage for red Burgundy. On my recent trip to Burgundy, I was stunned by how much the reds had rounded out, added weight and managed to find the sweeter fruit notes that were masked by the high acidity earlier. Every winegrower agreed that these were classic Burgundy, destined to age extremely well in your cellar.

We still have many 2008s just arriving and more in stock. Here are a few of my favorite values in red: the **2008 Domaine Ballot-Millot et Fils Bourgogne Rouge*** (\$18.99) is a bright, focused and lovely Pinot from Meursault, better known for its white wines. The **2008 Domaine Joseph Voillot Bourgogne Rouge** (\$21.99) is a wine containing declassified Volnay, and drinking well above its price. The **2008 Domaine Louis Jadot Côte de Nuits-Villages “Le Vaucrain”** (\$23.99) is the real deal, with both weight and character, coming from a vineyard next to the famous Nuits-St-Georges Premier Cru vineyard, Clos de la Maréchale. From Pommard, one of our direct imports is **2008 Domaine Billard-Gonnet Pommard 1er Cru “Clos du Vergers”*** (\$39.95) with rich dark fruit and supple tannins. The **2008 Domaine de Chezeaux Gevrey-Chambertin 1er Cru “Lavaux St. Jacques”** (\$39.95) represents a fabulous value from one of my favorite vineyards in Gevrey-Chambertin. The **2008 Maison Champy Pommard 1er Cru “Grand Epenots”*** (\$54.99) got 92 point from the *Wine Spectator*, and has black cherry and cassis fruit notes with polished tannins.

“As I write this, I am jet-lagged but very happy. I just returned from Burgundy, and our team is getting ready to go to Bordeaux. But that is not why I am happy. What makes me so happy is that we have two terrific vintages available from Burgundy right now.”

While in Burgundy, I also tasted hundreds of 2009s, both white and red. This is a very charming vintage, with rich, opulent fruit and lots of charm and elegance. Not a vintage where you have to take it on faith that the wines will be very, very good. Rather, it's a year where one taste of the wine will let you know why there is so much excitement. The 2008 whites are likely to be better for long-term aging, but the 2009 white Burgundies are simply delicious. Most of the 2009 reds will arrive later, but we do have the **2009 Thierry Matrot Bourgogne Rouge** (\$20.99), a charming and slightly earthy red with succulent black fruit notes.

Of course, the 2009 whites have begun to arrive in greater numbers. Some of my favorite spring values include the **2009 Domaine des Nembrets St-Veran*** (\$14.99), a bright, rich, concentrated wine with lovely fresh fruit and lots of charm made with no oak. The **2009 Domaine Paul Pernot Bourgogne Blanc*** (\$19.99) is from Puligny-Montrachet and contains some declassified Puligny in the blend, with minerality, drive and weight. A more open, slightly nutty style is the **2009 Thierry Matrot Bourgogne Blanc** (\$17.99), with white flowers on the nose and lots of richness. Finally, the **2009 Domaine Vincent et Sophie Morey Bourgogne Blanc** (\$19.99) from Chassagne-Montrachet has a rich, creamy, soft and entirely satisfying character.

À Santé!

Keith Wollenberg

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| QT Models | | | |
| Vinotique 320 | 264 | \$3,544 | \$2,689 |
| Vinotique 500 | 368 | \$4,229 | \$3,189 |
| Vinotique 550 | 428 | \$4,608 | \$3,489 |
| Vinotique 700 | 528 | \$4,994 | \$3,789 |
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| Standard | 336 | | \$3,395 |
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“Whether you like hearty reds that pair with barbecue, tangy whites for your favorite seafood or a little bit of everything, our experienced wine buyers, along with K&L’s lead buyer/co-owner Clyde Beffa, source the best possible wines for your dollar.”

K&L Wine Clubs: Al Fresco-Friendly

Baseball season is officially underway, and the weather is finally starting to look al fresco-friendly. What are you going to drink? Whether you like hearty reds that pair with barbecue, tangy whites for your favorite seafood or a little bit of everything, our experienced wine buyers, along with K&L’s lead buyer/co-owner Clyde Beffa, source the best possible wines for your dollar. With K&L’s five wine clubs you have access to the greatest Italian wines, the sexiest French Champagnes, the boldest reds and other fantastic finds from wine producing regions scattered across the globe. K&L’s wine clubs are like having your very own traveling wine salesman picking out little gems from all over Europe, South America, North America and Australia. And, if that isn’t enough, you can always create your own club through the **Personal Sommelier Service**. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call 800.247.5987 x2766 or email us at: theclubs@KLWines.com.

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

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

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

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

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

Alex Pross, Wine Club Director

SOME MAY WINE CLUB PICKS

signature red collection

2008 Kalinda Napa Valley “Reserve” Cabernet Sauvignon*

A very famous winemaker at a very famous winery in the most famous Cabernet growing region in California made this wine for us. Tons of cassis aromas and flavors abound. Meant to drink now after an hour in the decanter, or to be cellared for five years. One hint: the winemaker attended UCD at the same time as K&L co-owner Clyde Beffa. Clyde was a Sig Eps and the winemaker was a Theta Xi.

Regular K&L Retail \$24.99 Wine Club Price: \$19.99

best buy wine club

2009 Barber Cellars “Lazarie” Dry Creek Sauvignon Blanc

This wine’s palate is full of melon, grapefruit, flowers and green apple, marked by a noticeable minerality, both from the Sauvignon Musque vines scattered in the vineyard and the six months the wine spent on its lees.

Regular K&L Retail \$14.99 Wine Club Price: \$9.99

premium wine club

2009 Belle Glos “Meiomi” California Pinot Noir

Meomi means “coast” in the native Wappo language, and this wine comes from three diverse California coastal areas: Sonoma, Santa Barbara and Monterey. With the deft hand of the Wagner family, these regions come together to make a wine with vibrant berry flavors, minerality, texture and spice reminiscent of black cherry cola and smoky cedar.

Regular K&L Retail \$17.99 Wine Club Price: Inquire

italian club

2005 Castello di Fonterutoli “Ser Lapo” Chianti Classico Riserva

Castello di Fonterutoli is one of the most prestigious Chianti Classico producers, making wine in Castellina for centuries. This “Ser Lapo” bottling is a blend of 90% Sangiovese and 10% Merlot aged for one year in French barriques. This is a stunning modern rendition of Chianti showing great length, balance and layers of complex fruit. Drink now with an hour in decanter or age for another 5-10 years.

Regular K&L Retail \$39.95 Wine Club Price: Inquire

TALES OF THE SPORTING LIFE

I've literally just arrived home from our whirlwind tour of Scotland. We clocked over 1,200 miles in 10 days, traveling east to west, north to south. Tasting hundreds of whiskies over the course of this short period of time might seem like a daunting task to some. I fully expected to be burnt out by the end of the trip. Those who follow the Spirits Journal (SpiritsJournal.KLWines.com) know that this was not necessarily a cakewalk. But honestly, I enjoyed every single moment of being in one of the most beautiful places in the world doing something I inherently enjoy, even though it was *seriously* hard work. And we found some amazing, world class whisky that will *only* be available at K&L. Okay, I'll shut up.

Seriously, Scotland is an amazing and magical place. It is a place that surpassed all of my expectations. For all of the incredible things that we did, saw and tasted, without a doubt the most memorable and moving part of the trip was the Scottish people. I've never felt more welcome or connected to a foreign people as I did the Scots. Imagine, two young guys (Americans no less) arriving at your most venerable institutions saying *we* are here to judge this most prized craft that you've been perfecting for the last several hundred years. *We* decide whether it is worthy of our palates. It is a rather presumptuous endeavor. Not that I don't feel fully qualified to make such judgments, but I wouldn't blame them for being a bit skeptical.

To the contrary, we found the people of Scotland warm and inviting. I think they appreciated our relaxed and honest nature. While our store's reputation preceded us, many of our contacts had no idea what to expect from us. The fact that neither David nor I packed a tie was probably beneficial. You really can't go wrong with a country full of people ready to talk about whisky at the drop of a hat. As I said, the people of Scotland truly won our hearts, while their whisky won our palates. In an industry that is constantly being automated, upgraded, streamlined and downsized, it felt really good to see that people still matter. Distillers can produce fine whisky with two or three men manning a precisely tuned "Single Malt Factory," but to truly make great whisky, one needs truly great people. The Scots will tell you a million reasons why their whisky is great—it's the water, it's the air, it's the malt, it's the wood, it's the still. Those who really know are just too humble to admit that it is, in fact, they who matter most. So, here's to Duffie, Jamie, Pete, Morag, Heather, Samantha, Fred, Euan, Alan, Stewart, Euan, Mark, Mickey, Simon, Des, Gordo, Scott, Rod, Phil, John, Jim, Angela, Calum, Francis from Campbeltown and Neil Peart, yes THE Neil Peart.

David Othenin-Girard

K&L Whisky Merchants **SEARCHING FOR CASKS**

What is a retailer to do after it has created a large demand for exclusive single malt whiskies but cannot find the necessary cache of quality goods from distributors? There's only one thing to do, and that's why David OG and I packed our bags, boarded a plane and traveled straight to the source to bring home the goods. It was long, hard and grueling, but we knew it wasn't going to be easy—10 solid days of rummaging through warehouses, popping open bung holes and testing whisky after whisky for quality. We started with the independent bottler Chieftain's, made our way down the Campbeltown peninsula to Springbank, and from there took the ferry over to Islay. The following week saw us doubleback to Glasgow, head north to the famous Speyside region, and finish up at Edradour distillery with Signatory. By the time we were done we had compiled a list of almost 20 single cask contenders.

So what does this mean for K&L whisky customers? It means that starting this summer we'll begin importing these whiskies to the United States, and they will only be available at our store. We found delicious options at all different prices, and for the rest of 2011 we'll be feasting on the fruits of our labor. The next obvious question is: what exactly did we buy? We don't want to ruin the surprise quite yet, but I can divulge now that there will be single-barrel Springbank, Bruichladdich and Glendronach selections for sure, purchased directly from the distillery, from casks chosen by David and myself on this trip. We also tasted a number of whiskies from distilleries that have since been closed and/or destroyed, making their remnants quite collectable. I am hoping to bring in many of these treasures as well.

With nothing set firmly in stone yet with pricing, it would seem foolish to quote you a retail cost for the whiskies in this article. However, you can keep an eye out for our exclusive single malt bottlings by keeping up with the K&L Spirits Journal at SpiritsJournal.KLWines.com. Photos and notes from our trip are also available if you look at the archives from late March and early April. I can't wait until everyone gets a chance to taste these amazing whiskies that we could only have sourced by going to the motherland. We're so convinced that you're going to go bananas for these barrels that we are already trying to convince ownership to send us back ASAP. Put in a good word for us.

David Driscoll

"The Scots will tell you a million reasons why their whisky is great—it's the water, it's the air, it's the malt, it's the wood, it's the still. Those who really know are just too humble to admit that it is, in fact, they who matter most."

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The Last Word **ON BORDEAUX**

At the beginning of March we conducted our first in-depth staff Bordeaux seminar at K&L's Hollywood store. We did a comparison tasting of Léoville-Barton and Langoa-Barton, sampling multiple vintages of both. The Barton family owns both châteaux. They purchased Langoa in 1821 and, at the request of the Marquis de Las Cases, they bought a portion of the Léoville property with the idea that the Marquis would buy back this bit of land eventually. But he never did. Léoville-Barton was named a Second Growth and Langoa-Barton a Third Growth in the Classification of 1855.

2008 Léoville-Barton, St-Julien (PA \$69.99) The nose for this young wine was tight at first, but its mineral aromas are already starting to come through. The palate was more expressive, with cassis, spice, mineral and graphite. The astringent finish was dominated by graphite and mineral accents.

1996 Léoville-Barton, St-Julien (\$129.99) This was one of the hits of the tasting. Expressive now, this showed dried cranberry, cassis and plum. The beautiful palate displayed dried red fruit, a background of cassis, earth, spice and graphite. The tannins are mostly resolved, with some coming through on the long finish of spice and dried fruit.

2001 Langoa-Barton, St-Julien (\$44.99) This was one of my favorites. The nose showed black cherry, spice, must and mushroom. The mushroom came through on the palate along with earth and more black fruit. The finish was beautiful, with lingering black fruit, earth and mushroom.

1999 Langoa-Barton, St-Julien (\$54.99) Bright, vivid cranberry dominates the nose of this wine, along with some spice sitting in the background. The cranberry and spice continue through onto the palate and the long finish, with some bright acidity still evident.

1997 Langoa-Barton, St-Julien (\$39.99) I opened two bottles of this at a dinner party in December, and after tasting it again I will say an hour or two of decanting is needed to help it stretch its legs. Dried cranberry and spice dominate from nose to finish. Open this with dinner.

1996 Langoa-Barton, St-Julien (\$79.99) Both '96s showed very well. The nose of the Langoa showed dark cherry cola. The mouthfeel was fleshed out with dark fruit, cola and spice all the way through to the long, soft finish dominated by spice. The tannins were polished but still evident.

1994 Langoa-Barton, St-Julien (\$49.99) Like most of the '94s, this was still tannic and astringent, so it would show its best at dinner. The expressive nose showed dried fruit and spice. On the palate, dried cranberry and dried cherry dominated along with those tannins.

Steve Greer

“They bought a portion of the Léoville property with the idea that the Marquis would buy back this bit of land eventually. But he never did.”