



WINE News

MAY is a merry month indeed. Here at K&L we're particularly excited about the newly-arriving 2007 Brunelli, plus Bordeaux, fresh and crisp rosés and warm-weather whites. What's your mood?

STELLAR BRUNELLO

For the first time since the Consorzio Brunello di Montalcino organized and started rating vintages using the five-star system in 1967, just two vintages have been given five stars back to back: 2006 and 2007. In fact, this is the first time that Montalcino has hit all three DOC and DOCG wines out of the park. The 2010 Rosso di Montalcino being released this year are the best young wines I've ever tasted from Montalcino, and the 2006 Brunelli Riserva and 2007 Brunelli are incredibly good.

This leads to the eternal question: Which vintage is better? Well, fortunately, this is a beauty pageant not the "Gong Show;" they are both outstanding! Quality is sometimes difficult to explain or even perceive, however when you've been tasting Brunello as long as I have, you really begin to understand the evolution of Sangiovese as it ages, as well as the evolution of the region's winemaking and grapegrowing abilities.

So what about the differences? The two vintages are distinct: 2006 is a more classic vintage, longer, with great balance. In 2006, wineries that use small French barriques made wines that were extraordinarily well-balanced, showing more of the wine and less barrel character. Still, I tasted more than 185 2006 Brunelli and felt that a third of the producers made wines that were just average. The 2007 vintage was warmer, and while the wines show a background of denser, riper fruit, it in no way should be considered overripe. In 2007, producers whose wines I generally find too tannic made wines that were better balanced. I tasted just about the same number of wines from this vintage as 2006 and by contrast only found a couple handfuls of average wine. Mostly the wines were balanced, drinkable and full of upfront fruit. Still, for me personally, the highs were higher among the 2006 Brunelli. The 2007 vintage, however, is just delicious, they just seem scrumptious, with very few bad wines, and they are more drinkable now than most of the 2006s. As for the Riservas, in many vintages I think it's a mistake to make a Riserva and don't find the wines to be of higher quality. But in 2006, wow! These are extraordinary wines with depth, power and real personality. **We tried to buy wines from both vintages that we thought were good values or classics. See some of our picks and prices on page 26.** Our current inventory is always at KLWines.com. If you have any specific questions please email me at Greg@KLWines.com.



bellissimo brunello

Bellissimo Brunello Want to try before you buy? This year we've partnered with James Suckling, the former *Wine Spectator* European Bureau Chief (now at JamesSuckling.com), to bring you "Bellissimo Brunello," a rare opportunity to taste more than \$3,000 worth of top flight Brunello di Montalcino. There is really no better way to understand the vast panoply of Brunello styles than having them side by side. All attendees will get the chance to try some incredible 2007 Brunelli and some 2006 Riservas as well. Plus everyone gets a three-month subscription to Suckling's site, a \$45 value. In Los Angeles, the event will take place **Friday, May 11th at the Hollywood Athletic Club (6525 West Sunset Blvd) from 6-9 p.m.** General Admission tickets are \$79. VIP tickets, which gain you early entrance (5 p.m.), are \$99. We'll bring the whole shebang up to the **General's Residence at Fort Mason in San Francisco on Saturday, May 12th (1 Fort Mason; Entrance at Bay & Franklin).** The VIP tasting costs \$99 and goes from 2-5 p.m. General Admission is \$69 and starts at 3 p.m. James Suckling will be at both tastings to answer your questions. The K&L Italian wine team, Guido, Chris and I, will also be there. Participating wineries include:

Valdicava, Vitanza, Uccelleria, Podere La Vigna, Tassi, Siro Pacenti, Silvio Nardi, Scopone, San Polino, La Poderina, Poggio Antico, Poggio Il Castellare, Nicale, Maté, Molino Sant' Antimo, Marchesi de' Frescobaldi, Luce, Livio Sassetti, La Rasina, Donna Olga, Castiglion del Bosco, Ciacci Piccolomini D'Aragona, Celestino Pecci, Castello Banfi, Casanova di Neri and Antinori.

See you there!

Greg St. Clair

MAY 2012 FEATURES

- 7 Interview with Champagne Ruinart's Cellar Master
- 10 Winery to Watch: Poggiarellino
- 25 Italian Bargains

Old Bordeaux, Young Bordeaux: What to Buy in 2012



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

The 2009 Bordeaux frenzy continues.

Robert Parker released his reviews of the 2009s on March 1st, saying, "In short, 2009 is the greatest vintage I have tasted in Bordeaux since 1982, of which it is a modern-day version,

but greatly improved." Well, we at K&L told you so in April 2010. I called the vintage "Pure Cashmere" and likened it to 1982 and 1947. Back then I told anyone who would listen to buy these great wines as they were the best young wines I had ever tasted. Also, in our vintage report (available at KLWines.com), I said that the property owners knew they had a special vintage, so they would price the wines very high. And they did. Much higher than the expensive 2005s. And guess what? The wines sold anyway. And now many of the Second Growths and top wines have more than doubled in price. But there are still hundreds of great bargains in 2009 Bordeaux, and I recommend you buy them—they will give you pleasure for many years to come and they are a good investment. I suggest you try the **2009 Cantemerle (Inquire)**, the **2009 Pedesclaux (\$38.99)** and the super-delicious value **2009 Lilian Ladouys (\$28.99)**. On the higher end,

the **2009 La Lagune (Inquire)** is stunning, the **2009 Malescot-St-Exupéry (\$129.99)** is monumental and the **2009 Rauzan-Ségla (\$129.99)** is to die for. Just a note to all our great customers—we had most of these wines on sale from the beginning of the campaign at super great prices, but as soon as Parker released his report the wines were gobbled up and we had to go back into the market for more. The prices we paid went up—up a lot for the 20 or so 100-point wines. As I always say in a great vintage, "he who hesitates is lost." Please don't lose out by waiting again.

Now for a few mature, ready-to-drink Bordeaux. For pure pleasure try the **1997 Terrey Gros Cailloux (\$19.99)**, a St-Julien vineyard that was recently purchased by its neighbor, Ducru-Beaucaillou, which will discontinue the label and add the fruit to La Croix de Beaucaillou, their second wine. For a party you must drink the value **1999 Senejac (1.5L)**, which is a steal at **\$39.99**. Want great wines you've never heard of? Try **Corbin Michotte**. We just got in the **1994 (\$39.99)** and the **1996 (\$44.95)** and both are delicious. Two old favorites from **Lanessan** are back: **1996 (\$24.99)** and **2004 (\$19.99)**; they will not disappoint even the most polished of palates. Finally, don't miss the sleeper **2000 Haut Ferrand (\$32.99)**. Happy drinking, and remember the 2009s will be mature someday.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

3005 El Camino Real
Redwood City, CA 94061
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F (650) 364-4687

Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6

Lockers Mon-Sat 10-6, Sun 11-5

K&L SAN FRANCISCO

638 Fourth Street
San Francisco, CA 94107
P (415) 896-1734
F (415) 896-1739

Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

K&L HOLLYWOOD

1400 Vine Street
Hollywood, CA 90028
P (323) 464-WINE (9463)
F (323) 836-0853

Hours Mon-Sat 10-8, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End May 31, 2012. 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 page 29). Please contact us for details.

DEPARTMENTS

Auctions	24
Beer	8
Bordeaux	4-5, 14-15, 32
Burgundy	19, 27-28
Commonwealth	22
Champagne	7, 20
Direct Imports	12-13
Domestic	9, 11, 16-17
Italy	1, 3, 6, 10, 18, 25-27
Loire Valley & Germany	23
Portugal & South America	21
Rhône & French Regional	8
Spirits	31
Wine Accessories & Storage	29
Wine Clubs	3, 30

COLUMNS

Bryan Brick	8, 9
Chiara Shannon's Sommelier Secrets	3
Chris Miller	25
Clyde Beffa	2, 6
Clyde "Trey" Beffa III	11
David Driscoll	31
David Othenin-Girard	31
Eric Story	23
Gary Westby	7
Getting to Know K&L	25
Greg St. Clair	1, 10, 26
Jeff Garneau	5
Jeremy Bohrer	10
Jim C's View Down Under	22
Jim's Gems	24
Joe Manekin's Lo Auténtico	21
John Majeski	21
Keith Mabry's Hollywood Hot Pix	11
Keith Wollenberg	28
Kirk Walker's Captain's Log	27
Melissa Lavrinc Smith	6
Mike Jordan's Boutique Corner	9
Mike "Guido" Parres	27
Mulan Chan-Randel	8
Nick Carpenter on Auctions	24
Ralph Sands	4
Ryan Woodhouse	22
Scott Beckerley	7
Steve Bearden	5
Steve Greer	32
Susan Thornett	23
Winemaker Interview	20
Winery to Watch	10

INFORMATION

Store Hours/Locations	2
Shipping	13
Events & Tastings	3

REVIEW KEY

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

SATURDAY TASTINGS

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

May 5: Wines of the Northern Rhône.

May 12: Champagne for Mother's Day. Treat mom to some grower-producer Champagne! \$20.

May 19: Bordeaux. We'll continue exploring the awesome 2009 vintage this month. \$20.

May 26: Domestic Syrah and Rhône varietals in San Francisco and Hollywood. In Redwood City, a special tasting and fundraiser with SF Giants first baseman JT Snow.

SPECIAL EVENTS:

Friday, May 11: Special Brunello Tasting at the Hollywood Athletic Club with James Suckling from 6-9 p.m. Join K&L Wine Merchants, James Suckling and about 30 Brunello producers for "Bellissimo Brunello," a tasting of 2007 Brunello di Montalcino and 2006 Brunello di Montalcino Riservas. This event will benefit the Hollywood Police Activities League. \$79 per person General Admission; \$99 per person VIP. (VIPs will be allowed entrance at 5 p.m.) No tickets will be mailed; attendees will be added to a guest list. Attendees will also receive a three-month subscription to JamesSuckling.com.

Saturday, May 12: Special Brunello Tasting at the General's Residence in Fort Mason with James Suckling from 3-5 p.m. Join K&L Wine Merchants, James Suckling and about 30 Brunello producers for "Bellissimo Brunello," a tasting of 2007 Brunello di Montalcino and 2006 Brunello di Montalcino Riservas. \$79 per person General Admission; \$99 per person VIP. (VIPs will be allowed entrance at 2 p.m.) No tickets will be mailed; attendees will be added to a guest list. Attendees will also receive a three-month subscription to JamesSuckling.com.

Saturday, May 26: Special Tasting with San Francisco Giants first baseman JT Snow to benefit the *Jack and JT Snow Fund @ Washington University School of Medicine* at K&L Redwood City from 1-4 p.m. Taste the 2008 Toolbox JT Snow "Thirst" Cabernet Sauvignon and purchase autographed bottles. \$10. 100% of all proceeds will go to the Snowman Fund, which supports research to find a cure for Wolfram Syndrome.

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 3: Roederer Estate; May 10: Porter Creek;
May 17: Pacific Prime of NZ; May 24: TBA; May 31: Empson Barolo

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

May 4: Champagne Roederer with Winemaker Arnaud Weyrich;
May 11: Porter Creek; May 18: Champagne Devaux;
May 25: Wines from TGIC Imports

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

May 3: Georgian Wines; May 10: Seghesio;
May 17: Wines from Viva Vino; May 24: Wines from Blue Danube;
May 31: Ribera del Duero Educational Seminar

Sommelier Secrets NOT YOUR GRANDMA'S PINOT GRIGIO

I love crisp, mineral-driven and complex white wines. This is because I enjoy white wine as an apéritif, as well as with most foods, and I have no problem drinking white wine throughout an entire evening, as long as the context is appropriate. If you were to examine my personal shopping habits, you would see a bias towards "Old World" white wines—wines from Spain, France, Germany, Austria and Italy, with the occasional South African or Greek bottle tossed in—and the reason is simple: greatest variety for greatest value. So, when an exceptional white wine vintage comes along in one of my favorite obscure white wine hotspots, I'm a happy camper. Same low prices, better wines.

Thus, I couldn't be more thrilled about the 2010 vintage in Italy, which, thanks to a perfect storm of climatological factors, has yielded incredibly fresh, pure, expressive wines across the boot.

This is especially true for the northeastern zone where white wine is king. I generally enjoy wines from this region vintage to vintage (as evidenced by the fact that K&L's direct-import **Blason Isonzo Bianco* (3L Bag-in-a-Box \$14.99)** maintains a permanent residency in my fridge), but 2010 is truly exceptional.

2010 Pacherhof Kerner Valle Isarco (\$22.99) Never heard of Kerner? A cross of Riesling and Trollinger, Kerner is an aromatic white grape varietal cultivated primarily in the mountainous regions on the Austria/Swiss-Italian border. Under the careful management of owner/winemaker Andreas Huber, Pacherhof produces some of the region's most exciting white wines from varietals most people don't normally associate with Italy, like this delicious Kerner. In the 2010, aromas of lemon-lime and delicate peach, with sweetgrass and spice undertones, are followed by round and unctuous flavors that expand on the palate along a firm backbone of acidity. Open this at dinner with poached white fish with caper sauce.

2010 Edi Keber Collio Bianco (\$24.99) In the foothills of the Alps, in the southeastern corner of Italy's Friuli-Venezia-Giulia region, Collio is a unique district in that some of its vineyards stretch over into Slovenia but are permitted to bear the Collio designation. Local winemaking legend Edi Keber produces one wine, a white, from vineyards situated just meters from the Brda region of Slovenia. Always a of blend Friulano, Malvasia and Ribolla Gialla, this is a serious white wine, full and round, with a distinctive mineral character. Earthy floral aromas are accompanied by orchard fruits and lead to a palate that is rich, creamy and lush, with mineral accents and hints of savory herb. Firm acidity keeps everything in balance, making this a superb food wine.

2010 Kogl "Belo" White Slovenia (1L \$11.99) Okay, so we aren't technically in Italy anymore. Located in the Drava River Valley in Northeast Slovenia, the Kogl estate dates back to 1542 and has a fascinating history. White wine is their specialty, and the Kogl Belo White is a field blend including Furmint, Riesling, Auxerrois, Muscat Ottonel, Chardonnay, Pinot Gris, Traminer and more, all of which were co-fermented to produce a crisp and refreshing white wine that sings of fresh lime and wildflowers with a smooth and fruity mid-palate. At only 12% ABV, with no signs of oak, this mineral-accented, clean, food-friendly wine is sure to go down easy and is perfect for casual entertaining.

Explore the World of Wine! Whether you are keen to try more white wines from Italy and other nearby regions, are a white wine lover looking to branch out, or are simply an open-minded drinker eager to learn while trying a variety of wines from all over the world, you can design your own customized wine club through the **K&L Personal Sommelier Service**. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started!

Chiara Shannon



“Poyferré, established in 1840, is the youngest one-fourth of the Léoville vineyard. It is unquestionably the most forward, friendly and tasty young wine of the three.”

BORDEAUX *The Best Bordeaux Shine Brightly!*

We recently held our spring “Best of Bordeaux” tastings at all three K&L locations, and the wines were enjoyed immensely by all. We poured a lineup of some of Bordeaux’s greatest estates, and in the end they perfectly reflected the precision and outstanding quality of winemaking in Bordeaux today. The tasting included five red wines from 2008 and two from 2006; both are good vintages and very similar in their classic style, but not considered great. A few major points emerged from this tasting: The quality of the wines is very high, but most will require some cellaring time to mellow and turn into classic clarets. They are a good deal, too. We are all aware that the pricing of fine Bordeaux has drastically changed, and it’s unlikely you will ever see good vintage wine from these estates at these prices again!

We started with the lovely **2010 Clos Floridene Blanc* (\$21.99)** from the Graves, probably the best white Bordeaux you can buy for the money from white wine guru Denis Dubourdieu. The wine has intense, tart green apple fruit that is long-finishing. A perfect starter wine.

2008 Hosanna, Pomerol (\$149.99) This Moueix estate was formerly Certan-Giraud. I vividly remember tasting numerous vintages in my youth and always admired its dark blue fruit. The wine today is a perfect expression of sweet, exotic Merlot. Very well liked. You can drink it young.

2008 Pape-Clément, Pessac (\$119.99) Owner Bernard Magrez and consultant Michel Roland control this national treasure of a wine. The wine features deep, glossy, dark black currant, old vine fruit. It is rich and viscous, with dark berries, earth and high toast oak. Superb wine.

2008 Léoville-Poyferré, St-Julien (\$99.99) It is always a great pleasure for me to pour all three wines from the great estate of Léoville and to explain the distinctive elements of taste and style made by their present administrations. Poyferré, established in 1840, is the youngest one-fourth of the Léoville vineyard. It is unquestionably the most forward, friendly and tasty young wine of the three. It always has lovely sweet raspberry fruit with hints of chocolate and a rich, creamy texture. Another wine made by Michel Roland, but I never find this wine to be pushed or over-extracted.

2008 Léoville-Las Cases, St-Julien (\$199.99) The main parcel and half of the original estate. This is the one wine, if there is any wine, that will be elevated to First Growth if that is ever done. The epitome of sleek, polished and masculine, without any baby fat. Powerful and focused. Effusive, strike of just-ripe raspberry and great terroir; bright, strong and long. Just amazingly consistent quality and freshness. The 2008 falls in line with all the great Las Cases vintages.

2009 Léoville-Barton, St-Julien (PA \$119.99) The other one-fourth of the estate acquired in 1826 is an estate we have a great relationship with, and everyone loves the wine. (We had a few 2009s flown over for a tasting a few weeks back and decided to pour the bottles we had left.) The Barton wine has a burly side and wild blackberry/blueberry fruit, while being rich and long. The quality and lure of 2009 was undeniable: more sweet fruit, more weight and flesh, less detectable acid and tannin. Fantastic wine and vintage. Clyde usually does not love young wine, but wines this attractive are impossible not to love.

2008 Lynch-Bages, Pauillac (\$129.99) In a tough spot after the 2009 Léoville, but no problem for this great Pauillac. Lynch-Bages showed once again why it’s revered: it tastes great! Give it 7-15 years.

2006 Pichon-Baron, Pauillac (\$89.95) Dark, black-brown old vine fruit and new oak. Impressive power and fine mineral quality. The closest tasting wine to First Growth Latour you will ever find and less expensive. Tight now, but give it 15-25 years.

2006 Haut-Brion, Pessac (\$549.99) Expansive fresh nose of sweet, old vine fruit with earth and anise tones. All of these elements dance across the palate guided by lively acidity. Delicious.

We finished with the queen of all dessert wines, the mystical **d’Yquem** from the great **1997** vintage (**\$379.99**). The 1997 is just starting to show touches of development—aromas and flavors of perfectly ripe apricot, persimmon and caramel—with a thick, oily texture. Just fantastic! We just acquired a few other new vintages of d’Yquem. Check KLWines.com for our current inventory.

Other new arrivals from Bordeaux include the delicious dessert wine from Cerons, **L’Avocat (500ml \$18.99!)**, the **1997 Terrey Gros Cailloux (\$19.99)** from St-Julien, which will blow out of inventory because it’s lovely now and the entire staff loves it, and the **2009 Coufran (\$29.99)**, the best Coufran ever. We also have the **2000 Coufran (\$29.99)**, the **2003 Coufran (\$19.99)** and the **2003 Verdignan (\$19.99)**—all deliciously great deals.

Please feel free to contact me with any questions or for advice on the wines of Bordeaux at x2723 or by email at Ralph@KLWines.com. Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

It's interesting that with all the hype surrounding the 2009 Bordeaux I find myself selling so many bottles from other vintages. This probably has to do with drinkability, affordability and value, since the wines with a few years of age on them were originally priced lower than the current release thanks to inflation (among other factors). Here are a few affordable bottles to stock up on while you await the release of the 2009 and 2010 vintages.

2008 Fonreaud, Lustrac (\$15.99) The appellations of Moulis and Lustrac were once backwaters of mediocrity, but as interest (and money) has poured in quality has risen dramatically. This little gem of a Château has pursued surprising freshness and elegance. Here there is good sweetness to the Bing cherry and red plum fruit, along with touches of tobacco and mineral on the lingering finish.

2006 Ducluzeau, Lustrac (\$19.99) It might be a stretch to call this a baby Ducru-Beaucaillou, but the owners of that great Second Growth are equally serious about quality at both properties. This is bright and sweet, with complex aromas of clay, damp earth, ripe red and black fruit and oak. Three years of bottle age has landed this hearty yet elegant wine right in its window of drinkability.

2007 L'Aura de Cambon, Margaux (\$39.99) Fashioned from equal parts Merlot and Cabernet, this is soft, gently earthy and the picture of silky elegance. Aromas of raspberry, rose petal and spice blend with darker flavors of blue and black fruit in this modern-styled and easy drinking value.

2006 Pichon-Baron, Pauillac (\$89.99) Although priced for special occasions, this super consistent Second Growth from '06 represents amazing value for the money. This is deep, dark and powerful, with a thick layer of creamy fruit blanketing the substantial middle. This classic has grace coupled with power and can be decanted tonight or hidden away for a couple decades.

2007 Cypres de Climens, Barsac (375ml \$27.99; 750ml \$49.99) The second wine from my favorite property near Sauternes is dazzling in its quality and value. This is classy and complex, with vibrant flavors of tangerine, ginger, peach, baking spices and minerals. Lively and refreshing.

2005 Guiraud, Sauternes (375ml \$21.99) My favorite sweet Bordeaux from the 2005 vintage. This is rich, thick and creamy, with tons of tropical fruit, baked apple pie, sliced orange, clove, spearmint and more. Despite the huge weight and richness there is no heaviness to this masterpiece.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

Most bottles of Bordeaux are improved by time, and many Bordeaux lovers pride themselves on the quality of their cellar, faithfully collecting and laying down vintage after vintage so that they always have wine that is ready to drink. Of course, not everyone has this option. Fortunately, Clyde is constantly searching for great buys on older wines that our customers can enjoy immediately.

1996 Corbin Michotte, St-Emilion (\$44.99) The strong mineral character of the wine is often attributed to the high iron content of the soil. Spicy pepper on the nose. There is plenty of fruit here, but the firm tannins indicate a young wine with many years still ahead of it.

1996 Lanessan, Haut-Médoc (\$24.99) One of the top vintages of the decade, this was a big Cabernet vintage, unequaled in the Médoc until '09. Always a great Left Bank value, this is "old school," occasionally rustic in style, but nevertheless offers sweet, ripe fruit supported by firm tannins. This has opened up quite a bit, but will improve with a few more years in the cellar.

1997 Terrey Gros Cailloux, St-Julien (\$19.99) This vineyard borders such famous properties as Gruaud Larose and Ducru-Beaucaillou. The wine has a wonderfully savory nose, with notes of aromatic cedar and spicy pepper. On the palate tart, tangy red currant notes accent the smooth texture and the firm, fleshy tannins. An outstanding bargain for lovers of good claret.

1999 Senejac, Haut-Médoc (1.5L \$39.99) From an historic property just north of the city of Bordeaux itself. Notes of saddle leather and spice. Sweet, ripe fruit. Firm tannins. Traditional style. Currently available in magnum only, and a terrific value at this price. Clyde loves this wine.

2000 Haut Ferrand, Pomerol (\$32.99) Well-priced, traditionally-styled Pomerol. No *garagiste* excesses of overripe fruit or new oak here. Ripe red currant and plum fruits followed by lovely savory notes of cedar and truffle. Wonderful weight—rich, round and mouthfilling.

2001 Sarget de Gruaud Larose, St-Julien (\$29.99) The second wine of Gruaud Larose. Classic Gruaud character. Nose of tobacco and cedar. Sweet black fruits—tart blackberry and rich black currant. Intriguing notes of smoke and licorice. Will continue to age beautifully.

Jeff Garneau

“Here are a few affordable bottles to stock up on while you await the release of the 2009 and 2010 vintages.”

“Many Bordeaux lovers pride themselves on the quality of their cellar, faithfully collecting and laying down vintage after vintage so that they always have wine that is ready to drink. Of course, not everyone has this option. Fortunately, Clyde is constantly searching for great buys on older wines...”

“Good and great young wines, when cellared properly, can be magnificent when they gain some bottle age.”

Wine 101: Primavera del Vino

The May Farmers’ Market has me on the edge of my seat in anticipation of summer. With the varying shades of green, from peppers to asparagus, the beginning of berries and cherries, from gold to nearly black, and the sun shining, spring is in full force. You can even taste the season in the fresh cheeses and meats from the tender grass the animals grazed upon. Spring requires simple techniques in the kitchen. With little more than a sharp knife and access to the best ingredients, spring’s flavors shine.

Inspired by Heidi Swanson, a famous Bay Area food blogger with two stunning books under her belt that concentrate on whole grains and vegetables, I will be preparing a farro salad with asparagus, tangy local goat cheese and toasted pine nuts, with just a chiffonade of mint and a drizzle of fresh olive oil to pair with the **2010 Cantina di Gallura “Canayli” Vermentino di Gallura (\$17.99)**. This Vermentino has inspired many meals. It is one of my go-to wines to pair with food, and it is always included in my Italian wine classes. Anything needing acid, made with bright herbs and simple, clean ingredients will welcome this wine. I’ve paired this in the past with simple salads, Margherita pizza, sautéed Padron peppers and chilled soups. The Canayli is produced on the north end of the island of Sardinia from vines planted in the hills of Gallura. The rocky terroir comes through in the minerality of the wine.

The **2010 Niklas Schiava (\$16.99)**, another knockout from the wine importer Oliver McCrum’s catalog, is closer to a dark rosé than a red wine. Bright cherries and cracked black pepper dominate this amazing wine from the Alto-Adige, a wine region that is definitely on my bucket list of places to visit. On the Austria/Switzerland border of Northeastern Italy, not only is the Alto-Adige home to the Schiava varietal, but it is one of the most stunning and dramatic mountainous wine regions in the world. This is made in extremely limited quantities, which is unfortunate because whenever I am looking for a perfect wine to pair with just about anything, I dash straight for it. It is extremely light, but incredibly flavorful, and has enough acid to cut

through almost any dish. While I’m a huge fan of Pinot Noir, sometimes I’m looking for something outside of the box. This spring I’ll be pairing this Schiava with a fava greens salad tossed with a warm pancetta vinaigrette, or

possibly a simple flatbread pizza with shaved new potatoes, pecorino and chopped rosemary.

Melissa Lavrinc Smith

BETTER WITH AGE: OLD WINES IN STOCK

There is no doubt that I love to drink older or aged wines, after all I am quite aged myself. Good and great young wines, when cellared properly, can be magnificent when they gain some bottle age. Of course not all young wines that taste good now will get better. I recommend sticking with properties that have a track record of making wines that are collectible. Some of the best of those naturally come from Bordeaux, and also some from California. But there are great collectibles from many countries and regions: Burgundy, Italy, the Rhône Valley, Germany, Spain, etc, etc. Here are some wines I recommend from our stocks.

2001 La Rioja Alta “Viña Ardanza” Reserva Especial Rioja (\$29.99) Yep, this is a \$30 wine that will age gracefully for more than three decades. An incredible wine. And in a time where there is no shortage of wine or deals, this is the real deal and a genuine bargain.

2004 Schloss Schönborn Erbacher Marcobrunn Riesling Kabinett (\$18.99) A Riesling with density added to its peach and nectarine flavors.

1997 Château de Montfaucon “Baron Louis” Côtes du Rhône* (\$39.99) A 4,000-plus case blend of Grenache, Mourvèdre, Syrah, Cinsault and Counoise, this is quite delicious right now. A brick color on the rim, with sweet raspberry flavors and aromas.

2002 Domaine Moillard Vosne-Romanée 1er Cru “Malconsorts”* (\$74.99) This is not hyper-concentrated, but there is good underlying material and solid balance.

1996 Silver Oak Alexander Valley Cabernet Sauvignon (\$79.99) Spice, cedar and tobacco notes mark this mature red, but there’s a core of cherry fruit that remains fresh and bright.

How about some Bordeaux? Everyone knows that Bordeaux wines are the most collectible wines in the world—just look at all the auctions Bordeaux dominates. Heck, Bordeaux has been producing wines since before the 13th century. They should know what they are doing by now.

1988 Léoville-Barton, St-Julien (\$139.99) Direct from the property. This wine has blossomed into a lovely wine full of red fruits and cassis on the palate. Decant and enjoy.

1996 Corbin Michotte, St-Emilion (\$44.99) This property made great wines in the ’90s. (Try the 1994, also in stock.) A great bargain with blackberry and spice nuances.

1999 Senejac, Haut-Médoc (1.5L \$49.99) What a steal! Lively and delicious right now. Perfect party size wine. Direct from the property.

And don’t forget the **1997 Terrey Gros Cailloux, St-Julien (\$19.99)**, the **2004 Lanessan, Haut-Médoc (\$19.99)** and the **2000 Haut Ferrand, Pomerol (\$32.99)**.

Remember to save your 2008 and 2009 Bordeaux and drink some older wines this year.

Clyde Beffa Jr.

Getting to Know: Frédéric Panaiotis of Ruinart

This month I have the distinct pleasure of publishing a very candid interview with the Cellar Master of Champagne Ruinart, Mr. Frédéric Panaiotis. Getting frank opinions and good information from the grand houses of Champagne is not easy to do, and I hope all fans of Champagne will read the interview that begins here and continues onto page 20 as it is full of both. I have never seen such openness from any big house boss, and I am extremely proud to share this interview with you all.

Gary Westby

Name: Frédéric Panaiotis

Winery: Ruinart

Number of years in business (both you and Ruinart): Ruinart since 1729, so 283 years. **Myself, since 1988, so that's 24 years. And almost five years "together," as I joined Ruinart in May 2007.**

How would you describe the Ruinart winemaking philosophy?

I would say that everything is made to preserve the essence and the purity of the fruit, which is mostly Chardonnay. Winemaking is clearly more reductive than oxidative, in order to retain as much fruit flavours as possible. As a result our Champagnes tend to be racy, elegant and with a lot of aromatic freshness.

...continued on page 20

MOM DESERVES ONLY THE BEST!

She does, doesn't she? (Unless she's a "no wire hanger" type of mom.) Well, some of the best Champagne that we carry comes from Champagne Ruinart. Founded in 1729, Ruinart is one of the oldest Champagne houses in France. With so much time and experience making Champagne, it seems almost inevitable that Champagne Ruinart would become one of the most renowned producers in the region.

Their most popular wine, here in San Francisco at least, is the **NV Ruinart Brut Blanc de Blancs (375ml \$39.99; 750ml \$59.99)**. A rounder, fuller Blanc de Blancs, this shows white stone fruits and subtle chalk and acidity. Our other best-selling non-vintage from Ruinart is the **NV Ruinart Brut Rosé (375ml \$39.99; 750ml \$64.99)**. Like the Blanc de Blancs, the Brut Rosé is also of a fuller, richer nature. Its strawberry and pomegranate nose gives way to loads of ripe strawberry and cream on the palate. Rich but dry, with an impressively long finish.

I had the opportunity to taste the vintage wines from Ruinart in early March, and they are simply wonderful. I fell completely in love with the **2002 Ruinart "Dom Ruinart" Brut Blanc de Blancs (\$149.00)**. This vintage of Dom Ruinart is super balanced, elegant and deep, with an amazingly long finish. I tasted yellow fruits with generous pear, fresh cream and elegant bread dough flavors. Words can't express this wine's finesse. It is drinking very well now, but will age for 20 years or more. Robert Parker even gave it 96 points. The **1998 Ruinart "Dom Ruinart" Brut Blanc de Blancs (\$139.00)** is no slouch either. Where the 2002 is enjoyable now, I would recommend that this vintage go into the cellar for just a few years. The 1998 is dominated by yellow apples, nuts, honey and vanilla. There are light, smoky flavors and a good deal of acidity on the finish. I would buy it and cellar it for the next two or three years. The **1996 Ruinart "Dom Ruinart" Brut Rosé (\$299.00)** is one of the very few Champagnes that we have left from this stellar vintage. Yes, it is pricey, but it is also worth it. Deep, dark red berry fruits combine with a hint of clove on the nose and generous, long-lasting acidity on the palate. Very firm, with a large amount of chalky acidity on the finish. It is a 1996, after all! Robert Parker gave this 93 points, and this score will likely go up as the wine ages. Keep it for at least another 10 years. It is the ultimate Mother's Day gift for the mom who has a cellar!

Happy Mother's Day!

Scott Beckerley

"I hope all fans of Champagne will read the interview that begins here and continues onto page 20..."

"Ruinart is one of the oldest Champagne houses...With this much time and experience making Champagne, it was inevitable that Champagne Ruinart would become one of the most renowned producers in the region."



BRICK'S BEER PICKS: *Texas Style*

Last month I wrote about one of the most exciting new breweries of 2011 for us here at K&L, Anchorage Brewing Company. This month I'm going to follow it up with what I think is the most exciting brewery to arrive on our shelves in 2012: Jester King Craft Brewery from Austin, Texas. I had heard some good buzz about their beers and was excited to hear that they were coming our way. The beers—"Black Metal" Russian Imperial Stout, Texas (750ml \$10.99) and "Wytchmaker" Rye IPA, Texas (750ml \$9.99) hit the shelves back in February.

The Black Metal was off the charts for an RIS, having a weight that seemed almost pillow-like for the style, and perfect balance with a not-too-roasted, not-too-sweet profile and flavors that seemed to go on forever. The Wytchmaker was an interesting take on a Rye IPA. The spice of the rye was the driving force of the beer, a refreshing stylistic choice. After all, why cover up the naturally flavorful grain by overhopping the beer? The good news is that there is some Black Metal left, though I can't say the same for Wytchmaker at this point.

The next batch of beers, which arrived in late-March, really cemented Jester King's place as

one of the most interesting new breweries on our shelves right now. They rung in the spring with "Le Petit Prince" Farmhouse Table Beer, Texas (750ml \$7.99), "Noble King" Hoppy Farmhouse Ale, Texas (750ml \$9.99) and "Thrash Metal" Farmhouse Strong Ale, Texas (750ml \$11.99). All three beers are perfect for the season and will still be delicious as the weather warms, all in their own charming-yet-assertive way. The Le Petit Prince, with its light, airy weight and fresh doughy quality, packing a slight 2.9% ABV, is perfect for those marathon sessions and is surely a hell of a lot better than those mass-produced "American Clear Beers." The Noble King tastes a lot hoppier than it first lets on, with laser-like precision to the finish and clean, almost scrubbing carbonation. Thrash Metal is just crazy. The label is one of the best I've seen in a long time, and the beer lives up to it. Complex, rich and broad, with no excess and a deft balance between malt and hops, this is a strong ale the likes of which are rare these days, one of distinct restraint and poise—really the key to all of Jester King's beers. Maybe everything is not bigger in Texas?

Bryan Brick

Rhône Valley

SOUTHERN FRANCE *Rosé Season Has Begun!*

Hooray! The 2012 rosé season is officially upon us! This month marks the timely arrival of three delectable pink wines from the South of France. So start your rosé engines and get ready to enjoy some seriously delicious wines as the days grow warmer and longer.

2011 Château Viranel Saint-Chinian Rosé* (\$12.99) Château Viranel is a small, family-run domaine located in the picturesque Languedoc appellation of Saint-Chinian. This is the first of the southern French rosé wines to hit our shelves. Delicate and pale in color, the 2011 release exudes a delicate nose of summer fruits (blackberry, raspberry, black currant) and has a fresh and fruity attack. The finish is long, bright and clean, with a refreshing citric element to prepare your palate for the next bite. Enjoy with dishes like barbecue, salads, paella or gazpacho.

2011 Domaine Begude Pinot Noir Vin de Pays d'Oc Rosé* (\$12.99) This elegant and crisp Pinot rosé hails from Domaine Begude, a small family-owned property located high in the foothills of the Pyrenees in the Limoux region of the Languedoc. 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.

2011 Hecht & Bannier Languedoc Rosé (\$11.99) From Gregory Hecht and François Bannier comes a super fresh, funky and fun rosé from the South of France that officially kicks off the 2012 rosé season here at K&L. Strawberry and pomegranate nuances abound in this delectable, juicy and dry pink wine that pairs with many Mediterranean-inspired dishes, especially barbecue ribs, salmon and tuna.

But wait, there's more! Arriving very shortly is the following selection of southern French rosé wines:

2011 Fontès "Prieuré Saint-Hippolyte" Languedoc Rosé* (\$9.99) From the Vignerons de Fontès comes the newest vintage of the fastest-selling rosé in K&L history! If past vintages of this wine are any indication, history will repeat itself with the 2011 release. Bright cherry and watermelon notes abound in this super gulpable pink wine.

2011 Cave de Tavel Lauzeraies Rosé* (\$13.99) Are you in the mood for a richer rosé to pair with grilled lamb with pesto or vegetarian moussaka? Then try this grand rosé from the appellation that only produces one color of wine—pink! The Lauzeraies is one of our top-selling pink wines, and direct import pricing makes this a tremendous value too!

2011 Bastide de Trians Coteaux du Varois Provence Rosé* (Organic) (\$12.99) This Cinsault, Grenache and Syrah-based rosé is produced from 100% organically grown grapes from the hills of Provence. A wine this refreshingly clean and well-priced will no doubt be flying off of our shelves, so don't wait too long to jump in there and try some.

2011 Mirabeau Côtes de Provence Rosé* (\$14.99) What's an English family doing in the Côtes de Provence? Why, making delicious rosé of course! For Stephen Cronk, making the 2011 Mirabeau Rosé was truly a family affair that included his wife Jeany as well as their three children, Josie, Felix and George. Dry, bright and delicate.

2011 Domaine Faverot Côtes de Luberon Rosé* (\$13.99) This is K&L's third vintage carrying this deliciously gastronomic pink. Composed of an artful blend of Syrah, Carignan and Grenache, the Faverot rosé will pair equally well with salmon, bouillabaisse or a grilled pork chop!

Mulan Chan-Randel

“The truly great thing here is that the wonderful people at Husch realized that the fruit here was the key to making the wine successful and did little to stand in its way.”

Brick’s Backyard Picks: Anderson Valley

Recently, I took a day off, a difficult feat around these parts, attached it to a weekend and actually went to wine country. It is rare and unusual that I do this on my own time, not because I don’t love wine, I completely do, but because it is so hard for me not to be in “work mode” when I’m there. The solution to that problem was to go to the Anderson Valley, where there is a lot more country than wine, and if you show up to a winery in the aforementioned “work mode” they may just laugh you out the tasting room door. Instead of staying in some swank Napa hotel or some cozy B&B in the Russian River Valley, my lady and I stayed in a house well off the beaten track that used to be owned by Jim Barr of all people! The setting was perfect: quiet, peaceful and beautiful, and better yet we had perfect sunny weather the entire time. Heck, one day it was even warm enough to hang out and catch some sun in bathing suits, a rare feat for the Anderson Valley in March. I forgot how much I love the area, the pastoral setting, the mellowness of it all. It is one of the few “wine” places left in California that I really enjoy going to. Plus the wines are outstanding. And while I didn’t taste much while I was there, I have tasted some very good wines from the region recently.

One of the best values out there right now is the **2009 Husch Anderson Valley Pinot Noir (\$17.99)**. Husch was a pioneer in the Valley, being the first to plant Pinot back in 1971. Their tremendous experience shows here in what is a pretty, juicy Pinot with plenty of flesh and just enough of the trademark Anderson Valley “forest” quality. The fruit has great crunch and vibrancy, some from the trademark cool climate and some from the 25% whole cluster fermentation. The truly great thing here is that the wonderful people at Husch realized that the fruit here was the key to making the wine successful and did little to stand in its way. I really could drink this wine a bottle at a time without issue.

Another wine that I really loved recently was the **2010 Handley “Estate” Anderson Valley Chardonnay (\$19.99)**. Handley, like Husch, has been entrenched in the Valley for quite some time, 1982 to be exact, and have made delicious wines ever since. I’ve always been partial to this Chardonnay for its pure varietal character and honest flavors; this is certainly

more about what happens in the vineyards than it is about the ego of a winemaker. Reminiscent of AC Chablis, with crisp edges and a broad, fanning mid-palate, this has lovely flavors of green apple, saline, mushroom and lemon custard. Plus, it is a demure 12.5% ABV for people looking for something a bit on the lighter side of things.

The bar is being set high in Anderson Valley right now, and I have tons of new interesting wines from some great producers, including Copain, Knez, Foursight, Londer and others.

You’d do well to check some of these wines out next time you’re in the store or, better yet, up that way.

Also, remember that if you are interested in becoming a part of our mailing list focusing on interesting, small production domestic wines, wines that are destined to become the “next big thing,” wines that don’t have points or are just underdogs, please send me an email at BryanBrick@KLWines.com. Cheers!

Bryan Brick

BOUTIQUE CORNER: HIRSCH ESTATE

“Don’t try to understand, believe!”

—From *Atlas Shrugged* by Ayn Rand

Just outside of Cazadero at 1,200 feet above sea level, just three miles from the Pacific Ocean sits a vineyard that David Hirsch founded in 1980 to grow great Pinot Noir and Chardonnay. Until 2002, Hirsch supplied fruit from that vineyard to some of the best known Pinot Noir producers in California. In 2002, Hirsch released the first vintage produced under his own label, and from that point forward I have seen each vintage soar to new heights. Hirsch is a very small operation. David remains at the helm, assisted by his wife Marie and daughter Jasmine. New winemaker Ross Cobb, formerly of Flowers and Williams-Selyem, now leads the winemaking, supported by assistant winemaker Adam Bloom. And longtime vineyard manager Everardo Robledo, who first started at Hirsch in 1988, cultivates all 72 acres on this property. All of the above live on the Hirsch property (although I think Jasmine has a flat in San Francisco) and stay close to the land they love and the vineyards that make these amazing coastal wines.

2010 Hirsch Vineyards “The Bohan-Dillon” Sonoma Coast Pinot Noir (\$31.99) The more open and accessible of Hirsch’s two Pinot Noirs. This is the best way to get to know the Hirsch style. Drink this wine while you wait for the San Andreas to age a couple years.

2009 Hirsch Vineyards “San Andreas Fault” Sonoma Coast Pinot Noir (\$59.99) There’s not much you can say about this wine that doesn’t feel like an understatement. It’s what I think of when I think of California Pinot Noir: perfect harmony of fruit, structure and acidity. It can be consumed now after about two hours in a decanter, but I would hold it for a couple of years to really see what this wine can be.

2010 Hirsch Vineyards Sonoma Coast Chardonnay (\$59.99) The best Chardonnay I have tasted this year. Citrus and floral on the nose, with great balance of fruit, acid and richness on the palate. This is Chardonnay heaven, and I would recommend it to any Chardonnay fan.

Michael Jordan



Anna and Lodovico Ginotti of Poggiarellino, one of our favorite producers of Brunello di Montalcino.

Winery to Watch: Poggiarellino

In February 2011, Chris, Guido and I visited Poggiarellino. It was Chris's first time, but Guido and I have visited them yearly since 2005. Poggiarellino is a tiny winery in the northern part of Montalcino, across the street from Altesino, that Anna and Lodovico Ginotti inherited in 1996 at the end of their first careers as a teacher and insurance broker. It was sort of a *Green Acres* move; they had hardly put a spade into the ground let alone run a winery! They sold a lot of grapes to the co-op in the beginning, but soon got a reputation for producing high quality fruit, allowing them to sell directly to other wineries who wanted to add Poggiarellino's vibrant character and high quality to their wines. They started making their own wine, too, in 1997, but it was the 2000 that Guido and I tasted in 2005 that made us believers. They made 200 cases of that Brunello, and we bought almost everything.

Lodovico has learned his vineyard even more since then and, with the help of his consulting enologist Dr. Enzo Tiezzi, is now producing 750 cases of the best quality wines they've made. Last year we tasted through the three *botti* that hold the winery's entire Brunello production, one designated as a Riserva. I've never been a big fan of the DOCG concept of Riserva, which dictates another year of aging. I feel that it would be better to make a different selection but release it the same year as the Brunello. Lodovico's marketing skills have been a little behind his growth as a winemaker, so I grabbed a couple glasses and poured some of the

"Riserva" into botte #2 and wow, Guido, Chris and I were stunned. This wasn't good Brunello, this was *great* Brunello. So we said, "if you blend those two together we'll buy all of it." What Lodovico may be lacking in marketing skills he makes up in knowing how to close a deal. He answered with a resounding, "Va bene. Perfetto!" Now the wine is in the bottle! This year, upon its release, James Suckling gave it 93 points and wrote: "Dark fruit, with roses, incense and nutmeg on the nose. Full-bodied, with velvety and rich tannins and a long and delicious finish. Coffee bean and cedar undertone. Better than 2006. Drink now or hold." This isn't the first Brunello to get 93 points, however, when you factor in the price of \$29.99, yowza, this is really a great deal!

2007 Poggiarellino Brunello di Montalcino* (\$29.99) At first sniff, this Brunello smells regal; there is a powerful statement of place, plus Poggiarellino's characteristic marasca cherry—that wild and gamey Italian cherry with almost surreal aromatics. It's haunting, inviting, seductive and incredibly complex. In the background you sense the ripeness of the vintage, not overripe but denser, with a hint of chocolate and plums. In the mouth the wine is electric. It has a real, vibrant core that drives the wine the length of your palate with a lush, dense coating, never hesitating; it is forceful, compelling. This is a big yet balanced wine that will age very well. 94+ points.

Greg St. Clair

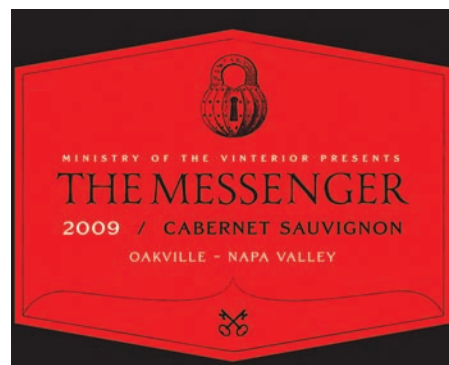
TREY'S MAY PICKS!

It's official! K&L has purchased its first auction lot from the annual **Premiere Napa Valley Auction**. Of all the wines Alex Pross and I tasted at the auction, we were most excited by about 10 of them. Of the 10, we found only one that made sense price wise, since the prices were very high. (Many of the best wines would have to sell for well over \$300 dollars per bottle, with some cracking the \$500 per bottle price.) The lot we bought was the **2010 Robert Mondavi "To Kalon Vineyard-Monastery Block" Oakville Cabernet Sauvignon** (PA 750ml \$199.00; 1.5L \$399.00). Only 20 cases of this wine will be bottled. Rarely do you see a case production this low! It is a chance to really have a trophy in your cellar. The Monastery Block in the To Kalon Vineyard lies against the Mayacamas Mountains on the Oakville Bench. This part of the vineyard is planted with high density spacing (4'x4'). Grapes from this block are very concentrated and intense. From that fruit winemaker Genevieve Janssens has created a wine that is not only intense and concentrated, but is balanced, seamless and pure. This wine will be a candidate for the cellar and will age well for many years to come. This wine is being sold pre-arrival and will be delivered in September of 2013.

Looking for a more everyday wine? Let's stay in Oakville but just knock down the price-point a bit. The **2009 Ministry of the Vinterior "The Messenger" Oakville Cabernet Sauvignon** (\$21.99) demonstrates that good wine can be made in the heart of Napa Valley at a reasonable price. Before we found this wine the least expensive Oakville Cab I could find was \$40. The Messenger is a medium- to full-bodied wine that shows flavors of black currants, spice and hints of minerals. A super buy in Cabernet!

Finally, Patz & Hall stopped by our Hollywood location the other day and tasted us on their current releases. My favorites were the delicious **2009 Patz & Hall "Hyde Vineyard" Chardonnay** (\$49.99) and the **2009 Patz & Hall "Chenoweth Ranch" Pinot Noir** (\$49.99). The Hyde Chard is super rich and concentrated, but balanced with vibrant acidity. The Chenoweth Pinot is in a softer, fleshier style of Pinot that seems to glide across the palate and linger on the finish.

Clyde "Trey" Beffa III



Hollywood Hot Pix

EXPLORING SWITZERLAND

Switzerland is one of the undiscovered countries in the wine world. Wine has been produced there for generations, consumed primarily by the Swiss themselves and generally regarded as unremarkable for export. That has all begun to change. There are a handful of producers in the Valais region (the southwest area near Geneva and the French and Italian borders) that are just getting exposure in the United States. I won't say these are bargains by any stretch, but they are remarkably unique and beautiful wines that deserve serious consideration.

The Caloz family domaine was established in 1960. Their vineyards sit on steep terraces that must be managed by hand. Their **2010 Cave Caloz Heida-Paien "Les Bernunes" Valais** (\$39.99) is composed entirely of Heida-Paien, the Swiss name for Jura's Savagnin grape. In Jura, the grape is famous for producing Château-Chalon and Vin Jaune. These are wines aged in an oxidative manner under a layer of *flor* yeast. In Switzerland, the grape is handled in a much more classic way, giving it notes of the Alpine air. It is as fresh as a new mountain snow, with aromas of peach, melon, mountain herbs and pine forest. The Les Bernunes is from a single vineyard site in a concave bowl on the slope of a mountain. This unique micro-climate is considered to be the best site for producing Heida-Paien. This is a stony and vibrant wine that can easily age for several years. The **2007 Cave Caloz Humagne Rouge "La Mourziere" Coteaux de Sierre** (\$29.99) is the yang to Heida-Paien's yin. Humagne Rouge is an unusual Swiss red that has wild, earthy aromas as well as notes of cigar box and black fruit. The vineyards where it's grown are

extremely rocky, contributing to the mineral character of the wine.

Cave du Vieux-Moulin is located in the Swiss Grand Cru village of Vetroz in the Valais. The winery has been family-owned and operated for three generations and is currently run by Romain Papilloud with the help of his wife and son. The **2010 Romain Papilloud Cave du Vieux-Moulin "Amandoleyre" Fendant Grand Cru** (\$29.99) is 100% Fendant, also known as Chasselas, which is considered to be one of Switzerland's top varietals. Fendant is the classic wine of fondue and has a laser beam-like focus and richness. This is pure Alps in a glass.

Caves de Tilleuls is run by Fabienne Cottagnoud. Her vineyards are loaded with schist, gneiss and granite, which help contribute to the structure and mineral notes in her wines. Her **2010 Cave des Tilleuls Amigne de Vetroz Grand Cru** (\$36.99) is composed of 100% Amigne de Vetroz. This unusual grape is reminiscent of Chenin Blanc, but with even higher acid levels. It's almost like having a snowball thrown in your face. This particular wine will sometimes have more residual sugar in it depending on acid levels. Sweetness is signified by the number of honey bees on the label. This particular wine is a sec, represented by one bee on the label. There is a beautiful clarity and minerality to this wine and such vibrant acidity that you can barely imagine how long it will last and evolve in the cellar. Serve this succulent, mouthwatering white wine with richer dishes.

Keith Mabry

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

ALSACE, LOIRE VALLEY & HUNGARY

- 2010 Charles Baur Pinot Blanc*** \$12.99
This white is soft, creamy and lush, a bit reminiscent of lemon meringue pie with sweet citrus scents and flavors wrapped in spice.
- 2009 Charles Baur "Pfersigberg" Gewürztraminer Grand Cru*** \$24.99
Well balanced, the Baur displays aromas of rose, acacia and exotic fruits. It is best served with poultry, fish dishes and fruity desserts.
- Deligeroy Crémant de Loire Brut*** \$11.99
With its lively attack, it evolves gracefully across the palate with nice aromatic persistence in the mouth and lingering notes of fresh peaches and pear.
- 2010 Franck Millet Sancerre Blanc*** \$16.99
This 2010 Sancerre is a wine of freshness, lift and snap. The Millet keeps you coming back for more.
- 2010 Hubert Veneau Pouilly-Fumé*** \$16.99
Sharp, stony minerality balanced by rich, tropical notes of mango and pineapple. A very nice snap runs through the middle and a zingy, sharp finish leaves your lips smacking for another sip.
- 2010 Le Paradis "Clos du Paradis" Chinon*** \$18.99
An elegant, round and easy to drink wine that smells of violets and tastes of heaven!
- Domaine du Viking Vouvray Brut*** \$19.99
Lovely apple and citrus aromas with a dry yet rich finish.
- 2007 Hétszölő Tokaji Late Harvest*** \$14.99
This is a wonderful accompaniment for white meat and is perfect with fruit-based desserts. A blend of 95% Harslevelü and 5% Furmint.

BEAUJOLAIS, WHITE & RED BURGUNDY

- 2009 Château de Saint-Lager Brouilly*** \$14.99
This has the bright fruit and spice you expect from Beaujolais, but in a spectacular vintage like 2009 it also has layers of flavor and complexity.
- 2010 Domaine des Nembrets Mâcon "Source de Plaisir"*** \$12.99
This wine from Denis Barraud's Domaine des Nembrets is bright and very rich on the palate with lovely acidity. There is more minerality than many Mâcons. The cool evenings in the hills result in a fresh, bright wine.
- 2010 Domaine Paul Pernot Bourgogne Chardonnay*** \$19.99
A rich and fruity mid-palate, this has lots of energy and very nice, bright acidity. This has all the richness of a California Chardonnay with brighter character and no evident oak. It is a steal of a deal!
- 2010 Domaine Paul Pernot Puligny-Montrachet*** \$44.99
Stephen Tanzer: "Greenish yellow. Very pure aromas of lime and wild herbs. Juicy, spicy and vibrant, with a minty freshness intensified by harmonious ripe acidity. Classic Puligny villages in the making, from a combination of seven parcels."
- 2009 Maison Champy Chambolle-Musigny*** \$49.99
Allen Meadows: "A pretty if not actually elegant nose offers up notes of soft wood, earth and ripe red currant aromas that merge gracefully into rich, delicious and quite round middle weight flavors that juxtapose a suave mouth feel against a mildly austere and solidly persistent finish."
- 2009 Domaine Eugenie Vosne-Romanée*** \$54.99
Very ripe aromas of black fruits, violet, licorice and dark chocolate; the essence of Vosne-Romanée. Then juicy, tight and penetrating, with sound acidity framing the black and purple fruit and violet flavors.

- 2002 Dom Moillard Vosne-Romanée "Malconsorts"*** \$74.99
An explosive spice box nose of anise, hoisin and ripe plums precedes dense, sappy, finely-structured and wonderfully complex flavors blessed with real finishing muscle.

RHÔNE VALLEY & FRENCH REGIONAL

- 2010 La Galope Côtes de Gascogne Blanc*** \$9.99
According to the *Wine Spectator*: "Ripe citrus and gooseberry flavors feature notes of rich spice, with tropical fruity overtones."
- 2010 Hugues Beaulieu Picpoul de Pinet*** \$10.99
This shows fresh and fine aromas of grapefruit and exotic fruit. Its lime flavors and focused acidity are hallmarks of Picpoul.
- 2008 Antech "Cuvée Eugenie" Cremant de Limoux*** \$13.99
Composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac, this is produced along the lines of *methode champenoise* and spends 12 months on its lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits.
- 2010 Ch. de la Negly "La Brise Marine" Coteaux du Languedoc*** \$14.99
Peach and pineapple are very much part of the attraction and dominate delightfully. This vintage is quite full but also refreshingly bright and mouthwatering.
- 2010 Les Clos Perdus "Priundo" Corbières*** \$16.99
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 to the wine. The Priundo is an excellent choice to enjoy with grilled tuna with fresh herbs. 14.5% ABV.
- 2010 Domaine Faverot Côtes du Luberon Rosé*** \$12.99
This rosé is a blend of traditional Luberon varieties: Syrah, Carignan and Grenache. The color is deep rose. The nose is fruity, with notes of wild herbs. On the palate the wine is round, medium- to full-bodied with red fruit characters.
- 2010 Domaine de la Ferme St-Martin "Terre Jaunes"*** \$14.99
A very expressive and pure taste of berry fruit with hints of minerals and spice. Meant to drink while young and fresh, this is a very pure and delightful example of fruit-forwardness with finesse to boot.
- 2009 Vignobles La Coterie Côtes du Rhône-Villages Seguret*** \$14.99
According to *WS*: "Juicy and direct, with a lightly roasted vanilla bean edge to the cherry, red currant and lavender notes. Drink now."
- 2008 Moulin de Gardette "Tradition" Gigondas*** \$24.99
89 points Stephen Tanzer: "Bright ruby. A perfumed nose offers red and dark berries, fresh flowers and spicecake. Silky and sweet on the palate, with a hint of white pepper providing lift to the sweet berry flavors. Finishes with gentle tannins, a note of anise and a light touch."
- 2009 La Milliere "VV" Châteauneuf-du-Pape*** \$39.99
92 points Robert Parker: "The 2009 Châteauneuf-du-Pape Vieilles Vignes (from 80-100 year old vines) exhibits a dark ruby/plum color as well as a big, voluptuous mouthfeel revealing copious pepper, garrigue, black cherry, lavender and damp earth notes."

SPAIN & ARGENTINA

- 2005 Bodegas El Chantre Ramos Paul Ronda*** \$21.99
If you like your wines bold and broad shouldered, this red from Andalusia in southern Spain will pretty much knock your socks off.

In addition to our array of Direct Imports, K&L has an impressive selection of Vintage Port, including the 1970, 99-point Fonseca and the stunning 1983 Cockburn. Visit KLWines.com to find your favorites.”

2005 Miguel Merino Reserve Rioja* \$29.99

This offers deep, savory, meaty dark fruit and black cherry aromas and a very juicy palate of blackberry and black cherry. Rich and yet perfectly balanced. Drink now and for another decade plus.

2004 Bodegas Poesia “Poésia” Lujan de Cuyo \$29.99

91 points Robert Parker. 92 points *Wine Enthusiast*: “Having tasted the 2002 through the 2005, the '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries.”

2009 Monteviejo “Petite Fleur” Mendoza* *Inquire*

91 points RP: “Notions of sandalwood, Asian spices, tobacco, violets, and assorted black fruits inform the nose of a savory, ripe, succulent wine with enough underlying structure to evolve for 2-3 years.”

NEW ZEALAND

2009 Kalinda Pinot Gris Marlborough* \$9.99

This wine is plump with evident minerality, floral aromas, focused fruit and plenty of depth of flavor on the lingering finish. A crowd pleaser.

2010 Kirkham Peak Sauvignon Blanc Marlborough* \$12.99

Overflowing with floral notes, perfumed aromas of gooseberries and lime zest, this is a crisp, clean and mouthwatering white with layers of grapefruit, lychee and minerals. It has nice roundness mid-palate with zingy acidity, limy flavors and a delicious, steely finish.

2009 Kalinda Pinot Noir Marlborough* \$14.99

Smoked meat aromas and some toasty nuances. Quite dense on the palate with an intriguing strawberry/black cherry flavor. Lingering on the finish.

ITALY

2010 Blason Pinot Grigio (1L)* \$10.99

Full in the mouth, rich on the palate and extraordinarily drinkable!

2009 Ferrero Toscana Rosso IGT* \$12.99

A blend of 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante. This is a superb value for the dinner table.

NV Blason Isonzo Bianco (3L Bag-in-a-Box)* \$14.99

Three liters of Pinot Bianco with a hint of Pinot Grigio. There's no tastier, more versatile white wine in our store right now.

2006 Poggiarellino Brunello di Montalcino* \$29.99

91 points James Suckling: “Intense aromas of dark fruits such as boysenberry and blueberries. Mineral undertones. Dense and full in the palate, with velvety tannins and a fruity finish. Structured.”

2006 Solaria Brunello di Montalcino* \$29.99

92 points JS: “Lots of dried fruits on the nose and palate here. Some exotic fruits as well as dark ones. Turns to toffee. Full body, with firm tannins and a toffee, berry and cherry aftertaste. Best after 2014.”

2007 Rocca di Montegrossi “Geremia” Toscana IGT* \$39.99

94 points WA: “The 2007 Geremia is 71% Merlot and 29% Cabernet Sauvignon. Layers of blue and black fruit, leather, spices and licorice are some of the nuances that flow across the palate in this voluptuous, striking wine. All of the elements come together seamlessly in the glass.”

2006 Baricci Brunello di Montalcino* \$39.99

90 points *Wine Enthusiast*: “...this tight and carefully balanced Brunello strikes a chord between power and elegance. At its essence are aromas of red fruit, forest berry, cola, mesquite and cedar wood.”

VINTAGE PORT

1970 Dow \$169.00

94 points WS: “I have always been a fan of this very fine and well-made Port. Truly balanced in character, with focused flowers, spice and cherry. Full-bodied, with a sweet palate and a fine texture.”

1970 Fonseca \$269.99

99 points RP. K&L's Clyde Beffa says: “We enjoyed this great Port on my 50th birthday with the Marin Wine and Food Society. The late Bruce Guimareans of Fonseca attended the party and brought along some magnams of this stunning wine.”

1970 Graham \$199.99

94 points *Wine Spectator*: “This is an extremely full-bodied, powerful wine, but it still retains a classy balance. Deep ruby, with chocolate and berry aromas, full-bodied, with anise and dried cherry flavors.”

1977 Gould Campbell \$109.99

97 points *Wine Spectator*: “Amazing color. Dark ruby center, with just a hint of garnet. This is very impressive on the nose. Crushed raspberry, coffee, licorice and chocolate. Complex. What a palate...”

1983 Cockburn \$129.99

97 points *Wine Spectator*.

1983 Graham \$119.99

93 points WS: “A superb achievement from a very underrated year...”

1983 Gould Campbell \$89.99

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.”

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.

Every year, the luxurious Crystal Cruise line's Serenity hosts a Food and Wine Cruise. Join Clyde Beffa, wine director of K&L and go with him on some one-of-a-kind off-board excursions. Leaves May 24, 2012 from Dover, England stops include Bordeaux, Lisbon, Monte Carlo, Florence and others, ending in Rome June 5, 2012.

1920-2007 Red Bordeaux In Stock

VALUE WINES UNDER \$30 (1996-2007)

1996 Lanessan, Médoc	\$24.99
1997 Terrey Gros Cailloux	\$19.99
1999 Senejac, Médoc (1.5L)	\$39.99
2000 Coufran, Médoc	\$29.99
2001 Sarget de Gruaud Larose	\$29.99
2001 La Dauphine, Fronsac	\$22.99
2003 Coufran, Médoc	\$19.99
2003 Verdignan, Médoc	\$19.99
2004 Lanessan, Haut-Médoc	\$19.99
2004 Reserve de Léoville-Barton	\$29.99
2005 Coufran, Haut-Médoc	\$27.99
2005 Chantegrive, Graves	\$19.99
17+ points Jancis Robinson: "Blackish crimson. Very sweet, ripe black fruit with some warm-brick (Haut-Brion-like) overlay."	
2005 Ormes de Pez, St-Estèphe	\$29.99
2005 Tour Seran, Médoc	\$21.99
Outstanding wine. Decant.	
2005 Verdignan, Médoc	\$24.99
2006 D'Aiguilhe, Castillon	\$24.99
Just a step behind their 2005 and \$15 less.	
2006 D'Agassac, Haut-Médoc	\$14.99
Quite rich and full for a modest price.	
2006 Ducluzeau, Lustrac	\$19.99
A delicious Lustrac from the Ducru people.	
2006 Puygueraud, Côtes de Francs	\$14.99
2006 Poumey, Pessac	\$29.99
2007 Bernadotte, Médoc	\$16.99
2007 Hauts de Poujeaux, Moulis	\$16.99
Absolutely delicious. Enjoy now!	
2007 Kirwan, Margaux	\$29.99
2007 La Gatte "Tradition"	\$10.99
2007 Le Jardin de Petit Village	\$29.99
Packed with fruit. Soft and sexy; a must buy!	
2007 Moulin D'Angludet, Margaux	\$19.99
This is super elegant, toasty and delicious.	
2007 Poujeaux, Moulis	\$29.99
90 points and an Editors' Choice, <i>WE</i> .	
2007 St. Georges, St-Emilion	\$19.99
Delicious after decanting. Rich and sweet.	

CLASSIC WINES (1920-2007)

1920 Calon-Ségur (1.5L)	\$1,899.99
1929 Calon-Ségur, St-Estèphe	\$1,299.00
Reconditioned. Direct from property. Rare.	
1970 Palmer, Margaux	\$399.00
1978 Lafite Rothschild (1.5L)	\$1,999.00

1979 Lafite Rothschild (1.5L)	\$2,499.00
Right from the château. In perfect condition.	
1978 Palmer, Margaux	\$199.00
1983 Domaine de Chevalier	\$179.99
1988 Léoville-Barton, St-Julien	\$139.99
Superb wine—ready to drink. Decant one hour.	
1988 Lynch-Bages, St-Julien	\$199.99
1990 Canon-La Gaffelière	\$179.99
1990 Domaine de Chevalier	\$169.99
1993 Haut-Brion, Pessac	\$499.99
Superb and less than ½ the cost of their 2009.	
1994 Corbin Michotte, St-Emilion	\$39.99
You will love this beauty. Packed with fruit.	
1994 Gruaud Larose, St-Julien	\$79.99
1994 Léoville-Barton (375ml)	\$49.99
1994 Siran, Margaux (1.5L)	\$89.99
1995 Grand Mayne, St-Emilion	\$79.99
This is drinking perfectly, great fruit and oak.	
1995 Ormes de Pez, St-Estèphe	\$49.99
1995 Reserve de Comtesse (1.5L)	\$129.99
1996 Calon-Ségur, St-Estèphe	\$139.99
1996 Corbin Michotte, St-Emilion	\$44.99
A bit bigger and richer than the 1994. Superb!	
1996 Langoa-Barton, St-Julien	\$79.99
1998 Clos du Marquis, St-Julien	\$69.99
90 points Parker. 92 points Clyde Beffa.	
1998 Margaux, Margaux	\$499.99
1998 Langoa-Barton, St-Julien	\$54.99
1999 Haut-Brion, Pessac	\$699.00
1999 Lafite Rothschild, Pauillac	\$999.99
1999 Léoville-Poyferré (1.5L)	\$199.99
1999 Léoville-Poyferré, St-Julien	\$89.99
Don't miss! About ½ the price of their 2009.	
2000 Clos du Marquis (6L)	\$899.00
2000 Grand Mayne, St-Emilion	\$89.00
2000 Haut Ferrand, Pomerol	\$32.99
Absolutely perfect right now—sweet as candy.	
2000 Ormes de Pez, St-Estèphe	\$59.99
2000 Labégorce, Margaux	\$39.99
Fabulous wine and good for the cellar, too.	
2001 Beauséjour-Duffau	\$69.99
2001 Haut-Batailley, Pauillac	\$59.99
Absolutely delicious wine to cellar or drink.	
2001 Léoville-Poyferré (1.5L)	\$199.99
2002 Haut-Brion, Pessac (1.5L)	\$1,399.99
2003 Canon-La-Gaffelière	\$49.99
2003 Hosanna, Pomerol	\$79.99
2003 Lafon-Rochet, St-Estèphe	\$59.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
2004 Haut-Bages-Libéral, Pauillac	\$44.99

2004 Langoa-Barton, St-Julien	\$49.99
2004 Malescot-St-Exupéry	\$59.99
2005 Baron de Brane, Margaux	\$34.99
2005 D'Aiguilhe, Castillon	\$39.99
2005 Fieuzal Rouge, Pessac	\$49.99
2000 Fleur Cardinale, St-Emilion	\$69.99
2005 Langoa-Barton, St-Julien	\$89.99
2005 Sociando Mallet, Médoc	\$59.99
2006 Cantemerle, Haut-Médoc	\$39.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 Haut-Brion, Pessac	\$549.99
About ½ the price of their 2009 and 2010.	
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Margaux, Margaux	\$599.99
2006 Pichon-Baron, Pauillac	\$89.99
93 points <i>WE</i> . 92 points Robert Parker.	
2006 Reserve de Comtesse, Pauillac	\$39.99
2006 Rauzan-Ségla, Margaux	\$79.99
2007 La Croix de Beaucaillou	\$39.99
Toasty oak and Asian spice flavors.	
2007 L'Aura de Cambon, Margaux	\$39.99
2007 Palmer, Margaux	\$199.99

SAUTERNES IN STOCK (1983-2009)

1983 Suduiraut, Sauternes	\$69.99
1986 Doisy-Védrières, Barsac	\$59.99
1989 Suduiraut "Crème de Tête"	\$299.99
96 point <i>Wine Spectator</i> . Very rare.	
1990 Suduiraut, Sauternes	\$79.99
1996 Doisy-Védrières, Barsac	\$49.99
1996-1998-2002 Guiraud Set	\$49.99
100ml of each in a handsome box. A great gift.	
1997 D'Yquem, Sauternes	\$379.99
1998 D'Yquem (375ml)	\$139.99
1999 D'Yquem (375ml)	\$149.99
2000 Doisy-Védrières (375ml)	\$19.99
2001 Doisy-Védrières, Barsac	\$59.99
2001 Guiraud, Sauternes	\$59.99
2003 Doisy-Védrières (375ml)	\$21.99
2003 Doisy-Védrières, Barsac	\$39.99
2004 D'Yquem (375ml)	\$149.99
2005 Guiraud (375ml)	\$21.99
Best price in US. #4 on <i>Spectator's</i> Top 100.	
2007 Doisy-Védrières, Barsac	\$49.99
2007 Cypres de Climens, Barsac	\$49.99
2007 Cypres de Climens (375ml)	\$27.99
2008 Climens, Barsac (375ml)	\$46.99
2008 D'Yquem, Sauternes	\$299.99
2009 Haut-Charmes (375ml)	\$12.99

K&L has some incredible 2008 Bordeaux, as well as some of the best values in 2009 Bordeaux—one of the most incredible vintages since 1982—plus fresh and vibrant White Bordeaux perfect for the warmer months ahead.

2008 BORDEAUX IN STOCK

Beaumont, Haut-Médoc-Delicious	\$15.99
Bernadotte, Haut-Médoc	\$16.99
Bois-Malot, Bord Supérieur	\$10.99
Boutisse, St-Emilion-91 points RP	\$19.99
Certain de May, Pomerol	\$89.99
Clarke Rothschild, Lustrac	\$19.99
Sturdy, full-bodied, ageable red.	
Clos la Madeleine, St-Emilion	\$29.99
Cos d'Estournel, St-Estèphe	\$149.99
Perhaps the best wine value of the vintage!	
De Sales, Pomerol-Lush and smooth	\$19.99
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
Fonplégade, St-Emilion	\$39.99
Fonraud, Lustrac-Powerhouse!	\$15.99
Grand Pontet, St-Emilion	\$29.99
Hosanna, Pomerol	\$149.99
95 points RP. As good as 2009 and 2010.	
Joanin-Bécot, Côtes de Castillon	\$19.99
Joanin-Bécot (1.5L)	\$39.99
Fresh and vibrant, full of spicy fruit.	
La Chapelle de Calon, St-Estèphe	\$19.99
Awesome wine and a fabulous buy. Sweet!	
La Confession, St-Emilion	\$39.99
Lafleur Gazin, Pomerol	\$29.99
Larcis Ducasse, St-Emilion	\$59.99
L'Arossee, St-Emilion-Superb!	\$39.99
93 points ST: "Deep ruby-red. Exotic aromas and flavors of raspberry, sandalwood, incense, smoky oak and pepper."	
L'Avocat Rouge, Graves-Value!	\$18.99
Latour, Pauillac	\$899.00
Léoville-Las Cases, St-Julien	\$199.99
Léoville-Poyferré, St-Julien	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Les Trois Croix, Fronsac	\$24.99
Packed with fruit and a sweet core.	
Lilian Ladouys, St-Estèphe	\$19.99
Lugagnac, Bordeaux Supérieur	\$12.99
Lynch-Bages, Pauillac	\$129.99
Malmaison, Médoc-Delicious!	\$14.99
Montrose, St-Estèphe	\$139.99
95 points Robert Parker: "One of the superstars of the vintage."	
Pape Clément, Pessac-95 points RP	\$119.99
Pavie-Decesse, St-Emilion	\$99.99
Plaisance "Cuvée Alix"*	\$14.99
A delicious value from the Pape-Clément stable of wines. Try it!	

Puy Blanquet, St-Emilion	\$19.99
Reignac, Bordeaux	\$19.99
Reserve de Comtesse, Pauillac	\$39.99
A seductive, lush style.	
Rollan de By, Médoc	\$22.99
90 points and <i>Wine Spectator's</i> top-ranking '08 Bordeaux on their Top 100 Wines of 2010.	
Seigneurs d'Aiguilhe, Castillon	\$14.99
A stunning value from Stephan Von Neipperg.	
Saint Pierre, St-Julien-Fabulous	\$49.99
93 points <i>WE</i> . 94 points Clyde and Ralph.	
Trebiac, Graves	\$13.99

2009 BORDEAUX IN STOCK

This is the GREAT vintage that all the critics and consumers love. For the cellar and tonight! New ones arriving daily. Go to KLWines.com for current inventory.

Barthez, Haut-Médoc	\$16.99
Beaumont, St-Julien	Inquire
Beauregard, Pomerol	\$49.99
Bel-Air "La Chapelle"	\$14.99
Bellevue Lugagnac, Bord Supérieur	\$12.99
Bellevue, St-Emilion	\$64.99
Bord'Eaux Merlot	\$9.99
Bord'Eaux Merlot (3L Bag-in-a-Box)	\$29.99
So sweet and lovely. Enjoy a bottle or the box.	
Bouscat, Pessac	\$29.99
Busquet VV, Lussac St-Emilion	\$14.99
Delicious, fruit-forward wine.	
Cantin, St-Emilion-Lush and lovely	\$21.99
Canteleys, Pessac	Inquire
Clarke Rothschild, Lustrac	Inquire
Clément-Pichon, Bordeaux	Inquire
Clos des Quartes Vents, Margaux	\$39.99
Coufran, Médoc	Inquire
Ripe and soft on the palate. Full-flavored with a lush finish. A value.	
De Fonbel, St-Emilion	\$24.99
D'Aiguilhe, Castillon (1.5L)	\$59.99
De Macard, Bordeaux	Inquire
Fonraud, Lustrac	Inquire
Franc Mayne, St-Emilion	\$39.99
Haut-Bailly, Pessac (3L)	\$349.99
Haut-Maurac, Médoc	\$19.99
Haut-Vigneau, Pessac	\$17.99
This wine is elegance personified.	
Laubarit, Bordeaux-Biodynamic	\$9.99
La Gomerie, St-Emilion	\$59.99
La Pointe, Pomerol	\$39.99

La Verrière, Bordeaux Supérieur	\$10.99
A super value. We found lots of boysenberry fruit on the palate and nose. Very forward fruit flavors. Delicious now, with cedar and cassia notes and a soft, plummy character. Enjoy with dinner tonight!	
Le Gay, Pomerol (1.5L)	\$249.99
Lamartine, Côtes de Castillon	\$12.99
Lanessan, Haut-Médoc (1.5L)	\$39.99
Le Tourelles, Pauillac	\$44.99
Le Tourelles, Pauillac (1.5L)	\$89.99
Louis, St-Emilion	Inquire
Maison Blanche, Médoc	\$14.99
Malmaison, Moulis	Inquire
Montjouan, Côtes de Bordeaux	\$9.99
Moulin Haut la Roque, Fronsac	\$29.99
Big score and a small price!	
Moulin de la Roque, Médoc	\$15.99
Another super sweet 2009. Drink or cellar.	
Pichon-Lalande (1.5L)	\$399.99
Poitevin, Médoc	\$13.99
Poitevin, Médoc (1.5L)	\$26.99
Pouget, Margaux	\$44.99
Priauré Canteloup, Bordeaux	\$14.99
A superb value from Stephan Von Neipperg.	
Roc de Cambes, Côte de Bourg	\$69.99
Roland la Garde, Blaye	\$14.99
Ronan de Clinet, Bord Supérieur	\$13.99
Lush, sweet and spicy.	
Sequin, Pessac	\$29.99
Siran, Margaux	Inquire
Tayac Plaisance, Margaux	\$26.99
Tertre Roteboueuf (1.5L)	\$399.99
Valandraud, St-Emilion	Inquire
Vieux Maillet, Pomerol (1.5L)	\$69.99
Tour Maillet, Pomerol	Inquire
Tour Maillet, Pomerol (1.5L)	Inquire
Tour Seran, Médoc	\$29.99
91 points <i>Wine Spectator</i> .	
Tour Maillet, Pomerol (3L)	Inquire
Villars, Fronsac	Inquire

WHITE BORDEAUX

2000 "Y" (Ygrec) d'Yquem	\$159.99
2007 Carbonnieux Blanc, Pessac	\$44.99
2008 Haut-Bergey Blanc-90 points RP	\$34.99
2009 Clos Floridene Blanc*	\$21.99
2010 St-Jean-des-Graves, Graves*	\$12.99
Back in and delicious as usual.	
2010 L'Avocat Blanc*	\$16.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	

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

2005 Ch Souverain "Winemaker's"	\$19.99
2005 Laurel Glen, Sonoma	\$49.99
2005 Saddleback, Napa	\$34.99
2006 Emblem, Rutherford	\$29.99
2006 Heitz Cellar, Napa	\$39.99
2007 Flora Springs, Napa	\$21.99
2007 Heitz Cellar "Bella Oaks"	\$59.99
2007 Jordan, Alexander Valley	\$44.99
2007 Lancaster "Sophia's Hillside"	\$39.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 Silver Oak, Napa	\$89.99
2007 Stonestreet "Monument"	\$39.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Carpe Diem, Napa	\$21.99
2008 Ch Montelena "Estate"	\$109.99
2008 Ch Ste Michelle "Cold Creek"	\$24.99
2008 Clos du Val, Napa	\$24.99
2008 Columbia Crest "Reserve"	\$39.99
2008 Darioush, Napa	\$87.99
2008 Dominus, Napa	\$179.99
2008 Donati "Paicines"	\$16.99
2008 Far Niente, Oakville	\$89.99
2008 Faust, Napa	\$42.99
2008 Forman, Napa	\$79.99
2008 Honig, Napa	\$32.99
2008 Januik, Columbia Valley	\$16.99
2008 Joseph Phelps, Napa	\$49.99
2008 Justin "Isosceles"	\$49.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Long Meadow Ranch "Ranch House Red"	\$26.99
2008 Long Meadow Ranch "Estate"	\$39.99
2008 Pahlmeyer, Napa	\$109.99
2008 Robert Craig "Affinity"	\$39.99
2008 Robert Craig, Mount Veeder	\$79.99
2008 Robert Mondavi "Reserve"	\$89.99
2008 Spring Valley "Frederick"	\$44.99
2008 Spring Valley "Uriah"	\$44.99
2008 Vina Robles "Huerhuero"	\$14.99
2009 Atalon, Napa	\$24.99
2009 Banshee, Napa	\$29.99
2009 Bench, Alexander Valley	\$19.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Buehler, Napa	\$19.99
2009 Chappellet "Mtn Cuvée"	\$29.99
2009 Chappellet "Signature"	\$44.99
2009 Coho "Headwaters"	\$37.99
2009 Darioush "Caravan"	\$43.99

2009 Edge, Napa	\$16.99
2009 Elizabeth Spencer, Napa	\$32.99
2009 Fisticuffs, Napa	\$27.99
2009 Forefront "by Pine Ridge"	\$17.99
2009 Frog's Leap, Napa	\$39.99
2009 Hall Vineyards, Napa	\$41.99
2009 Hess Estate "Allomi"	\$23.99
2009 Joseph Carr, Napa	\$17.99
2009 Kalinda "Cuvée Reserve"	\$21.99
2009 Kalinda "Reserve"	\$29.99
2009 La Jota, Howell Mountain	\$59.99
2009 Lewis Cellars, Napa	\$79.99
2009 Newton "Red Label"	\$18.99
2009 Orin Swift "Mercury Head"	\$74.99
2009 Paul Hobbs, Napa	\$74.99
2009 Philip Togni "Tanbark Hill"	\$38.99
2009 Round Pond, Napa	\$29.99
2009 Rutherford Ranch, Napa	\$14.99
2009 Sbragia "Andolsen"	\$34.99
2009 Shafer "One Point Five"	\$69.99
2009 Snowden "The Ranch"	\$39.99
2009 Steltzner "Claret"	\$17.99
2009 The Show, California	\$10.99
2009 Tor Kenward, Napa	\$74.99
2009 Trim, California	\$11.99
2009 ZD, Napa	\$41.99
2010 Daou, Paso Robles	\$24.99
2010 Foxglove, Paso Robles	\$12.99
2010 Orin Swift "Palermo"	\$31.99
2010 Owen Roe "Sharecropper's"	\$14.99
2010 Urbanite Cellars "Amplio"	\$10.99

MERLOT

2006 Paradigm, Oakville	\$39.99
2007 Burgess, Napa	\$17.99
2007 Twomey, Napa	\$44.99
2008 Frog's Leap, Napa	\$29.99
2008 Matanzas Creek "Jackson"	\$29.99
2009 Avalon, Napa	\$10.99
2009 Ch Ste Michelle "Indian Wells"	\$13.99
2009 Columbia Crest "H3"	\$10.99
2009 Leonetti, Walla Walla	\$94.99

PINOT NOIR

2007 Dom Serene "Evenstad"	\$42.99
2007 Joseph Swan "Saralee's"	\$29.99
2007 MacRostie "Wildcat Mtn"	\$29.99
2008 Baileyana "Grand Firepeak"	\$19.99
2008 Cristom "Marjorie"	\$59.99
2008 Dom Serene "Yamhill"	\$34.99

2008 Fort Ross "Fort Ross"	\$29.99
2008 Lynmar, Russian River	\$34.99
2008 Pahlmeyer, Sonoma Coast	\$64.99
2008 Russian River Reds, RR	\$17.99
2009 Arterberry Maresh "Maresh"	\$49.99
2009 Au Bon Climat, Sta Barbara	\$19.99
2009 Brewer-Clifton, Sta Rita Hills	\$34.99
2009 Calera "Mills Vineyard"	\$44.99
2009 Cambria "Julia's Vineyard"	\$19.99
2009 Copain "Tous Ensemble"	\$27.99
2009 David Bruce, Russian River	\$33.99
2009 David Bruce, Sonoma Coast	\$25.99
2009 Evesham Wood "Cuvée J"	\$44.99
2009 Evesham Wood "Le Puits Sec"	\$32.99
2009 Flowers, Sonoma Coast	\$44.99
2009 Foley "Rancho Santa Rosa"	\$24.99
2009 Goldeneye, Anderson Valley	\$54.99
2009 Hirsch "San Andreas Fault"	\$59.99
2009 J Swan "Cuvée de Trois"	\$28.99
2009 J Swan "Trenton Estate"	\$54.99
2009 Melville, Sta Rita Hills	\$27.99
2009 Paraiso, SLH	\$19.99
2009 Paul Hobbs "Hyde"	\$69.99
2009 Robert Sinskey, Carneros	\$32.99
2009 Sequana, SLH	\$29.99
2009 Walter Hansel "South Slope"	\$38.99
2010 Argyle, Willamette Valley	\$19.99
2010 Banshee, Sonoma County	\$19.99
2010 Bench, Sonoma Coast	\$16.99
2010 Brooks, Willamette Valley	\$21.99
2010 Cazar, Sonoma Coast	\$18.99
2010 Cep, Sonoma Coast	\$25.99
2010 Foxen, Santa Maria Valley	\$34.99
2010 Hartford Court, Russian River	\$29.99
2010 Hirsch "The Bohan-Dillon"	\$31.99
2010 Kalinda, Monterey County	\$19.99
2010 Ken Wright "Shea"	\$49.99
2010 Melville "Estate-Verna's"	\$21.99
2010 Neyers "Roberts Road"	\$36.99
2010 Patricia Green "K&L Cuvée"	\$27.99
2010 Paul Hobbs, Russian River	\$54.99
2010 Ponzi "Tavola"	\$23.99
2010 Poppy, Monterey	\$11.99
2010 Rickshaw, Sonoma County	\$14.99
2010 Sean Minor "Four Bears"	\$11.99
2010 Siduri, Russian River	\$27.99
2010 ZD, Carneros	\$34.99

SYRAH & PETITE SIRAH

2007 Maranet, Russian River	\$29.99
2009 Alban "Patrina"	\$49.99

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

2009 A Murray "Tous les Jours"	\$14.99
2009 Bogle Petite Sirah	\$9.99
2009 Frog's Leap Petite Sirah	\$32.99
2009 Girard Petite Sirah	\$23.99
2009 Halcon "Alturas"	\$24.99
2009 Hocus Pocus, Santa Barbara	\$17.99
2009 Lewis Cellars, Napa	\$65.99
2009 Neyers "Old Lakeville Rd"	\$27.99
2009 Stolpman "Estate"	\$27.99
2010 Charles Smith "Boom Boom"	\$15.99
2010 McManis Petite Sirah	\$9.99
2010 Melville "Estate-Verna's"	\$19.99

ZINFANDEL

2007 Rosenblum, Contra Costa	\$13.99
2008 Acorn "Alegria"	\$31.99
2008 Cosentino "CigarZin"	\$14.99
2008 Robert Craig, Howell Mtn	\$39.99
2008 Storybook Mtn "Reserve"	\$49.99
2009 Ancient Peaks, Paso Robles	\$14.99
2009 Dashe, Dry Creek	\$24.99
2009 DeLoach "Estate"	\$14.99
2009 Four Vines "Old Vine Cuvée"	\$10.99
2009 Frog's Leap, Napa	\$22.99
2009 Green & Red "Chiles Canyon"	\$19.99
2009 Klinker Brick "Old Vine"	\$15.99
2009 M&D "7 Deadly Zins"	\$13.99
2009 Orin Swift "Saldo"	\$27.99
2009 Peterson "Old School"	\$17.99
2009 Quivira, Dry Creek	\$18.99
2009 Storybook Mtn "Mayacamas"	\$32.99
2010 Buehler, Napa	\$16.99
2010 Novy, Russian River	\$18.99
2010 Robert Biale "Black Chicken"	\$39.99
2010 Seghesio, Sonoma County	\$18.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2007 Rocky Hill "Richard Dinner"	\$28.99
2007 Sempre Vive Petite Verdot	\$27.99
2008 Paraduxx, Napa	\$47.99
2008 Prospect 772 "The Brat"	\$29.99
2009 Broc Cellars, Central Coast	\$17.99
2009 Conundrum, California	\$23.99
2009 Kokomo "Cuvée Ivy"	\$16.99
2009 Lewis Cellars "Alec's Blend"	\$59.99
2009 Margerum "M5"	\$19.99
2009 Tablas Creek	
"Esprit de Beaucastel Rouge"	\$49.99
2009 Vino Noceto Sangiovese	\$16.99
2010 Beckmen "Cuvée Le Bec"	\$16.99

2010 Bedrock Wine Co "Heirloom"	\$34.99
2010 Stolpman "La Cuadrilla"	\$19.99
Marietta "Old Vine Red Lot #56"	\$10.99
Sean Thackrey "Pleiades XXI"	\$23.99

CHARDONNAY

2008 Ch St Jean "Robert Young"	\$14.99
2008 Mount Eden "Saratoga"	\$22.99
2008 Stephen Ross "Bien Nacido"	\$19.99
2008 Stonestreet "Broken Road"	\$34.99
2009 Alta Maria, Santa Maria	\$22.99
2009 Ch Montelena, Napa	\$44.99
2009 Clos du Val, Carneros	\$17.99
2009 Flowers, Sonoma Coast	\$39.99
2009 Fort Ross "Fort Ross"	\$26.99
2009 Hartford Court "Four Hearts"	\$32.99
2009 Hess Collection, Napa	\$17.99
2009 MacMurray, Sonoma Coast	\$13.99
2009 MacRostie, Sonoma Coast	\$19.99
2009 Migration, Russian River	\$26.99
2009 Miner Family "Hudson"	\$49.99
2009 Miner Family "Hyde"	\$49.99
2009 Miner Family, Napa	\$26.99
2009 Pahlmeyer, Napa	\$69.99
2009 Patz & Hall, Sonoma Coast	\$27.99
2009 Paul Hobbs "Crossbarn"	\$24.99
2009 Purisima Canyon, RR	\$9.99
2009 Ramey, Sonoma Coast	\$29.99
2009 Sarapo "Tessa"	\$19.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Shafer "Red Shoulder Ranch"	\$44.99
2009 Spellbound, California	\$12.99
2009 Stuhlmuller, Alex Valley	\$22.99
2009 Vine Cliff, Carneros	\$29.99
2009 Walter Hansel "Cahill Lane"	\$38.99
2010 Artesa, Carneros	\$14.99
2010 Au Bon Climat, Sta Barbara	\$19.99
2010 Bishop's Peak, Central Coast	\$11.99
2010 Buehler Russian, River Valley	\$12.99
2010 Calera, Central Coast	\$16.99
2010 Calera, Mt. Harlan	\$26.99
2010 Carmel Road, Monterey	\$12.99
2010 Ch Ste Michelle, Columbia Vly	\$7.99
2010 Flora Springs "Estate"	\$14.99
2010 Forman, Napa	\$39.99
2010 Foxglove, Central Coast	\$11.99
2010 Frank Family, Napa	\$28.99
2010 Hartford Court, Russian River	\$23.99
2010 Kalinda, Russian River	\$17.99
2010 Kistler, Sonoma Mountain	\$59.99
2010 La Fenêtre "À Côté"	\$19.99

2010 Lafond, Sta Rita Hills	\$16.99
2010 Lewis Cellars "Barcaglia Lane"	\$57.99
2010 Lewis Cellars "Reserve"	\$57.99
2010 Lewis Cellars, Sonoma	\$44.99
2010 L'Oliveto, Russian River	\$16.99
2010 Napa Cellars, Napa	\$14.99
2010 Neyers, Napa	\$27.99
2010 NoCo, North Coast	\$14.99
2010 Talbott "Kali Hart"	\$13.99
2010 Talbott "Sleepy Hollow"	\$29.99
2010 Tor Kenward "Durell"	\$53.99
2010 Tor Kenward "Torchiana"	\$59.99

SAUVIGNON BLANC

2010 Amici, Napa	\$16.99
2010 Benziger, Sonoma County	\$12.99
2010 Brander, Santa Ynez Valley	\$12.99
2010 Brassfield "High Serenity"	\$7.99
2010 Cakebread, Napa	\$24.99
2010 Ch St Jean, Sonoma County	\$10.99
2010 Dry Creek Vineyard, Sonoma	\$9.99
2010 Duckhorn, Napa	\$26.99
2010 Ferrari-Carano, Sonoma	\$12.99
2010 Groth, Napa	\$15.99
2010 Husch "La Ribera Vineyards"	\$9.99
2010 Ladera, Howell Mountain	\$22.99
2010 Margerum "Sybarite"	\$16.99
2010 Neal Family, Napa	\$17.99
2010 St Supéry, Napa	\$14.99
2010 Trione "River Road"	\$15.99
2010 Walter Hansel, Russian River	\$17.99
2011 Honig, Napa	\$13.99

MISC WHITES

2008 Tangent "Paragon"	\$16.99
2008 Uvaggio Vermentino	\$8.99
2009 Cold Heaven	
"Le Bon Climat" Viognier	\$29.99
2009 Saddleback Cellars Viognier	\$17.99
2010 Ste Michelle-Dr. Loosen	
"Eroica" Riesling	\$16.99
2010 Chehalem "3 Vineyards"	
Pinot Gris	\$16.99
2010 Conundrum, California	\$19.99
2010 Dry Creek Chenin Blanc	\$10.99
2010 J Vineyards Pinot Gris	\$11.99
2010 Melville "Estate-Verna's"	
Viognier	\$19.99
2010 Pacific Rim Riesling	\$7.99
2010 Urbanite Cellars "Caliberico"	\$14.99
Sokol Blosser "Evolution"	\$13.99

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

MISC TUSCANY

2009 Ferrero Toscana IGT Rosso (Super Tuscan)* Unbelievable value! Soft, full-bodied, with dazzling fruit.	\$12.99
2007 Amantis "Birbanera" Montecucco	\$13.99
2009 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2007 Colognole Chianti Rufina	\$19.99
2009 Felsina Chianti Classico	\$19.99
2001 Fanetti Vino Nobile di Montepulciano Riserva-91 points RP	\$33.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2007 Castello Fonterutoli "Ser Lapo" Chianti Riserva-95 points JS	\$39.99
2006 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

BRUNELLO DI MONTALCINO PRE-ARRIVALS

2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2006 Altesino Brunello di Montalcino Riserva-95 points JS	\$64.99
2006 Podere la Vigna Brunello Riserva-92 points JS	\$59.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2006 Biondi-Santi Brunello di Montalcino-95 points JS	\$149.99
2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Poggiarellino Brunello di Montalcino*-93 points JS	\$29.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 Podere la Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 Poggio San Polo Brunello di Montalcino-95 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 San Filippo "Le Lucère" Brunello di Montalcino-94 points JS	\$59.99
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2007 Siro Pacenti Brunello di Montalcino-97 points JS	\$79.99
2007 Stella Campalto Brunello di Montalcino	\$93.99

2006 BRUNELLO IN STOCK

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Tenuta Vitanza "Tradizione" Brunello Montalcino	\$31.99
2006 Baccinetti "La Saporioia" Brunello*-92 points JS	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2006 Baricci Brunello di Montalcino*-90 points WE One of my favorite 2006s: elegant, complex and drinkable.	\$39.99
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2006 Canalicchio "Franco Pacenti" Brunello-94 points JS	\$59.99

MISC PIEDMONT

2008 Morassino Langhe Nebbiolo	\$21.99
2010 Luigi Baudana Langhe Chardonnay (unoaked)	\$21.99

2010 Azelia Nebbiolo Langhe	\$23.99
2006 Monchiero Barolo	\$34.99
2007 Azelia Barolo	\$44.99
2007 Schiavenza "Broglia" Barolo Riserva	\$52.99
2007 Schiavenza "Bricco Ceretta" Barolo	\$52.99
2007 Schiavenza "Prapo" Barolo Riserva	\$57.99
I often find it a difficult thing to be able to drink and be impressed with young Barolo, but this wine was startlingly good. It is blessed with luxurious texture (for a young Barolo), complex fruit and finishes with beautiful length. I love this wine.	
2004 Oddero "Mondoca di Bussia Soprana" Barolo	\$58.99
2006 Francesco Rinaldi "Cannubio" Barolo-94 points RP	\$64.99
2007 Azelia "Margheria" Barolo-93 points RP	\$64.99
2007 G.D. Vajra "Bricco Viole" Barolo-95+ points RP	\$67.99
2007 Luciano Sandrone "Le Vigne" Barolo-93 points RP	\$119.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2010 Marcato "Scaligeri" Soave	\$9.99
Stunning value for a superb Soave that has excellent richness and balance!	
2010 Blason Pinot Grigio* (1L)-New size=25% more wine!	\$10.99
2010 Blason Malvasia Istriana	\$10.99
This wine has incredible concentration, minerality and finish!	
San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2010 Blason Isonzo Bianco* (3L Bag-in-a-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the excellent 2010 vintage.	
2010 Ermacora Pinot Grigio*	\$14.99
2010 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$17.99
Silvano Follador Prosecco Brut Valdobbiadene	\$19.99
2009 Silvano Follador "Dosaggio Zero" Prosecco	\$24.99
2008 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$28.99
This has got it all: the hills of Italy's Marche region, the Mediterranean sun, white flowers, a hint of vanilla and a persuasive, savory character on the palate with absolute harmony between acidity and fruit.	
2008 Buglioni "Bugiardo" Valpolicella Ripasso-91 points ST	\$29.99
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99

ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

2009 Planeta La Segreta Rosso	\$8.99
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2008 Pasetti Montepulciano d'Abruzzo	\$14.99
2009 Cantine di Marzo Iripinia Aglianico	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
2010 Vigne Surrau "Sciala" Vermentino di Gallura Superiore	\$22.99
2010 Casa d'Ambra d'Ischia Frassitelli	\$23.99
One of the highlights from Vinitaly this year, this is made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning! For fans of mineral wine.	
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99

Who says you need to be rich to drink Burgundy? We have an incredible selection, including some great values—especially our Direct Imports, which are indicated by an asterisk*—See our full selection at KLWines.com

CHABLIS

2009 Dom. A&A Goisot Aligoté*	\$11.99
2009 Dom. A&A Goisot Bourg. Côte d'Auxerre Chardonnay*	\$10.99
2009 Dom. des Malandes Chablis	\$19.99
2008 Dom Etienne Boileau Chablis	\$19.99
2008 Dom Etienne Boileau Chablis 1er Cru "Vosgros"	\$29.99
2009 Jean-Paul & Benoit Droin "Montmain" Chablis 1er Cru	\$27.99
2009 Dom. Christian Moreau Chablis Grand Cru "Valmur"	\$61.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Dom. Michel Gros Clos de Vougeot Grand Cru	\$119.99
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 1er "Clos Varoilles"*	\$49.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)*	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Clos St. Jean"	\$46.99
2009 Dom. Paul Pillot Bourgogne Pinot Noir	\$18.99
2009 Dom. Henri Delagrangé Volnay	\$44.99
2009 Dom. de Montille Volnay 1er Cru "Champans"/"Mitans"	\$114.99
2009 Dom. Joseph Voillot Bourgogne Rouge	\$19.99
2009 Dom. Christophe Buisson Bourgogne Rouge	\$21.99
2009 Dom. de Montille Pommard 1er Cru "Les Grands Epenots"/"Pezzerolles"	\$114.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Dom. de Montille Beaune 1er Cru "Les Sizies"	\$57.99
2009 Dom. de Montille Beaune 1er Cru "Les Perrieres"	\$63.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Narbantons"	\$31.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Serpentières"	\$31.99
2009 Dom. Dubreuil-Fontaine Savigny 1er "Vergelesses"*	\$34.99
2009 Dom. Jadot Savigny-lès-Beaune 1er "Clos Guettes"/ "Lès Lavières"/"Lès Vergelesses"	\$35.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "La Dominode"	\$39.95
2009 Dom. H. Delagrangé Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"	\$69.95
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$94.99
2009 Dom. de Montille Nuits-St-Georges "Les Saint Julien"	\$58.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$89.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Beaumonts"	\$109.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Suchots"	\$114.99

2009 Dom. Eugenie Clos Vougeot Grand Cru	\$224.99
2009 Dom. de Montille Clos Vougeot Grand Cru	\$179.99
2009 Dom. Amiot-Servelle Chambolle-Musigny	\$61.99
2009 Dom. Jadot Chambolle-Musigny 1er "Feusselottes"	\$74.99
2009 Dom. Jadot Chambolle-Musigny 1er Cru "Les Baudes"	\$94.99
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"	\$69.95

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Christophe Buisson St-Romain Blanc "Sous le Château"	\$29.95
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"*	\$12.99
2009 Dom. des Nembrets (Barraud) St-Véran*	\$14.99
2009 Clos Reissier Pouilly-Fuissé	\$19.99
2009 Olivier Leflaive St-Aubin 1er Cru "Charmois"	\$29.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom. Francois Carillon Bourgogne Chardonnay	\$19.99
2009 Dom. Maroslavac-Leger Chass.-Mont. "Les Voillenots"	\$44.99
2009 Dom. Maroslavac-Leger St-Aubin 1er Cru "Murgers Chien"	\$33.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"	\$44.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Chass.-Montrachet 1er "Champs Gains"*	\$59.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffieres"	\$79.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2010 Dom. Paul Pernot Bourgogne Blanc	\$19.99
2010 Dom. Paul Pernot Puligny-Montrachet	\$44.99
2010 Dom. Paul Pernot Puligny-Mont. 1er Cru "Folatières"	\$79.95
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99

BEAUJOLAIS

2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Fleurie Cru Beaujolais	\$17.99
2009 Potel-Aviron Moulin-à-Vent Cru Beaujolais	\$17.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$32.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$32.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Moulin-à-Vent "Trois Roches"	\$27.99
2010 Château des Capitans Julienas (Georges Duboeuf)	\$18.99
2010 Château Thivin Côte de Brouilly Cru Beaujolais	\$22.99



Frédéric Panaïotis of Champagne Ruinart

...continued from page 7

What wines or winemakers helped influence this philosophy?

I think the current style of Ruinart has been very much influenced by Jean-François Barot, who was cellarmaster at Ruinart between 1985 [and 2007]. He really pushed to use more Chardonnay in or blends, went for a style with more finesse, culminating with the launch of the Ruinart Blanc de Blancs in May 2001. But let's not forget that historically, because Ruinart is located in Reims, we have always relied on Montagne de Reims grapes, particularly from its northern side. The Sillery Grand Cru particularly, as well as neighbouring villages Verzey, Verzenay, Mailly and Puisieulx, was the base of our very best cuvées. And today they are extremely important for our Dom Ruinart (and Dom Ruinart Rosé), adding a fantastic yet restrained power to the refined Chardonnays from the Côte des Blancs.

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

I try to spend some time in the vineyards as often as possible during the growing season, but will, of course, look more closely when harvest is nearing. I have a young winemaker on my team, Amélie, who is currently working on new tools to better estimate the grapes' potential and not rely only on Brix or acidity.

As far as vineyards are concerned, Sillery is definitely the Grand Cru that we cherish most at Ruinart. An interesting anecdote about this cru: even before the word "Champagne" appeared on our labels, Ruinart was selling a "Sillery Mousseux" (or sparkling Sillery)!

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

I am not sure my palate has evolved much, because the style of Ruinart wines should definitely not change much. But I guess that with more understanding in winemaking and with global warming we have slightly reduced the dosage levels over the years (typically now around 9 g/l for NVs, and anywhere between 5-7 g/l for the Dom Ruinart), crafting wines with more purity and a more precise finish. And that fits me well; I like all my wines with good freshness and racy minerality.

What foods do you like to pair with your Champagnes?

Since Ruinart Champagnes are mostly based on Chardonnay, I like to pair them with rather delicate food, where freshness and purity will be

found. So seafood comes to mind first. One [of] my favourite matches with our Ruinart Blanc de Blancs is the simple tartar of white fish (sea bass for example), marinated with a bit of citrus-scented virgin olive oil, and topped with freshly grated ginger. A few crystals of rock salt and some Tilda pepper to finish this entrée and you have a heavenly combination! Personally, I also love Japanese cuisine (and not only sushi or sashimi), as I find its precision and subtle balance of flavours, combined with the use of fresh ingredients, a great source of tasty yet refined pairings.

Are there changes planned for coming vintages? Any new cuvées on the horizon?

Well we are just releasing our new vintages for Dom Ruinart (from 1998 to 2002) and Dom Ruinart Rosé (1996 to 1998) so there won't be any change for the coming year and next. The Dom Ruinart 2002 has been very well received, which is no surprise considering how great that vintage was.

And there are no new cuvées on the horizon. I am just starting to think about a special cuvée to celebrate Ruinart's 300th anniversary...in 2029!

Houses like Krug and Jacquesson now have lot numbers for their non-vintages, and Louis Roederer is doing large scale experiments with organic grape growing. What do you think of these trends in Champagne?

You mean disgorgement dates for their wines? Well this is something we are now doing on our vintage Champagnes, as we think it is very valuable information for wines that can benefit from further ageing after disgorgement. I do not feel the same for our non-vintage Champagnes, which are better consumed shortly after release given their characteristics, and that we made in a very consistent style, year in, year out. However, if someone wants or needs to know (to manage a stock for example), there is a code on the back label of each bottle and by simply contacting us via internet, we will gladly provide any technical data on the bottle.

For organic experimentation see my answer on the challenges to come.

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

I drink a lot of other Champagnes, both for enjoyment and professionally, as I am always curious to see what other producers make. And at home we drink wine pretty much every night, from various varieties, regions and countries. I like to experiment and learn, and tasting is an endless source of learning!

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

I don't really "collect" because everything I have in my cellar is meant to be drunk one day. But I have nearly 2,000 bottles from all over the world, though my favourite regions—besides Champagne—would be Burgundy (red and white), Northern Rhône (red and white) and Piemonte for the fantastic red wines. There are also a number of bottles of Pinot Noir from California and New Zealand, but they are difficult to purchase in France. And I shouldn't forget Sauternes and Tokaj, which I am a fan of.

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

Definitely the environmental issues. Which means first going for a very respectful viticulture while guaranteeing decent yields and healthy grapes, something the CIVC (the inter-professional body of Champagne) is pushing very hard for the whole region (and not just a few estates to show off). In my opinion it will probably be something mixing smartly the best of sustainable and biological viticulture. It also means reducing as much as possible our impact on the environment, mostly by reducing our CO2 emissions. Champagne has a very ambitious programme, aiming at reducing its CO2 emissions by 25% between 2003 and 2020, and dividing them by four in 2050. That is a formidable challenge and one we can not evade.

PORTUGAL *Otherworldly Wine*

A few months ago a quaintly anachronistic 500ml bottle of Portuguese wine arrived in our San Francisco store, kindling my inner wine geek curiosity. Made from the obscure, indigenous Ramisco variety, I Googled the wine's name—Colares—in an effort to find out more. Most of the hits were about a strange series of unexplained UFO sightings in late 1977 in the tiny island town of Colares in northeastern Brazil. Subsequent documentation and eyewitness accounts by both reputable civilians and investigative authorities described dozens of mysterious, near transparent spacecraft emitting intense beams of colored light that actually left burns and puncture wounds upon the skin, but scant physical evidence of crashed little green men washing ashore or stranded ETs asking for directions home.

Ok, well, good enough—but what of the other, the original Colares, a coastal town and minuscule DOC in Portugal where this wine actually derives? Because of rapid, unimpeded development from nearby Lisbon, vine space for the thick-skinned, austere, ageworthy Ramisco variety is fast becoming harder to spot than a UFO. The sight of so many tragically uprooted vines to make room for urban sprawl would be a very sad day for the wine world, as Ramisco, sinking its unblemished roots deep into sandy, phylloxera-free soils, remains the last ungrafted wine grape variety on earth! Its epitaph might read: “I survived the louse but was run over by a house.” Fortunately, thanks to a wealthy charitable foundation's goal to preserve vital Portuguese cultural, educational and heritage sites, efforts are underway to save a significant portion of the few remaining historic vineyards, while replanting others. Still something of an uphill battle, as this stubborn grape is not easily cultivated—strong winds off the Atlantic combined with frequent fog can lay siege to the staked-down vines and play havoc with the ripening of the fruit. Even planting is an ordeal that requires excavating perilously deep trenches in the sand to allow the roots to penetrate the clay subsoil. But the ultimate and final assessment comes down to the wine in the bottle. The **2004 Adega Regional de Colares Arenae Colares (500ml \$39.99)** is an elegant, marvelous wine of real aromatic intrigue—mortared spices, savory herbs, violets, leaf-mulch—an evolving wine, velvety and broad upon the palate, with mindful tannins and tactile acidity. Lovely now, this wine is still barely an adolescent. I would expect it to develop over the next 20 to 30 years, not unlike a fine Barolo.

John Majeski

LO AUTÉNTICO *More than Malbec*

Let's talk once again about Argentina and Chile. For two countries with as established a history of viticulture, and as much land planted to the vine, let's be honest: many wineries are doing similar stuff. In Argentina, one has to wonder how far the “all Malbec, all the time” approach (not to mention the 40-100% new French oak in most of the wines) will take their position in the industry. For Chile, there may be some security in knowing that the Cabernet Sauvignon and Sauvignon Blanc (not to mention the Syrah and Pinot Noir) can be very good when it's planted in the right spot and is farmed, harvested and vinified well. However, last time I checked, California, France, South Africa and Australia also make very good wines from the same grapes. How much good Cabernet Sauvignon can the market bear?

These days, I don't merely ask our suppliers these questions, or wonder these things aloud. I also let them direct my buying decisions. What can we bring in that is new and different? What distinctive wines, from vineyards planted in great terroir, are out there in the market? Who has sworn off any new oak in their cellar and is only using three-, four- or five-year-old barrels? With all due respect to the more mainstream wines, wines that continue to be tasty and well-made, I'm all about different styles, novel approaches, new flavors. *Vive la diferencia!*

2011 Pueblo del Sol Sauvignon Blanc Juanico (\$9.99) Fresh, brightly citric, mineral and simply delicious, this hits the mark. This winery continues not only to make wonderful wines for very fair prices, but for my money, they are responsible for some of the freshest, most gulpable wines being made anywhere in the New World. At a mere 11.5% ABV, this is awesome, thirst-quenching stuff.

2011 Tabali Viognier Limarí Valley (\$11.99) Two things stand out about what is arguably one of Chile's most exciting projects right now: the Pacific Ocean and limestone. The former provides a strong, cooling influence on vineyards a mere five miles from the ocean, and the latter provides these wines with great minerality and structure. This is Viognier with rich, fully ripe apricot fruit flavors, but terrific cut and acidity as well. 13.5% ABV.

2010 Mi Terruño Bonarda (\$11.99) Produced entirely from estate grown Bonarda from Maipu, about 20 minutes from Mendoza, this wine shows delicious purple-skinned fruit aromas along with some pretty scents of black cherries. Fully dry on the palate, the flavors are expressive but not overly fruity. A portion of the wine (20%) is aged for three months in oak before it is blended with the rest in concrete where it rests until bottling. Bonarda is Argentine for food wine! 13.5% ABV.

Joe Manekin

“Its epitaph might read: ‘I survived the louse but was run over by a house.’”

“What can we bring in that is new and different? What distinctive wines, from vineyards planted in great terroir, are out there in the market?”

“At the heart of Australian wine is a culture of multi-generational winegrowers and winemakers who are dedicated to making quality wines with a sense of place and regional character.”

“Whether or not you can taste the benefit of cow horns and quartz crystal, one thing is for sure, the people committed to these intricate, expensive and tedious methods are surely some of the most detail- and quality-orientated winemakers out there...”

JIMMY C'S VIEW DOWN UNDER

Oz well? That ends well.

If you're in the wine business, you'd have to be living under a rock to not know that the Australian wine category has suffered a dramatic drop in sales. However, in the last few months I have been asked more than a few times my thoughts on the future of these wines. It's true that the Australian wine trade did not do themselves a favor promoting “good day in a glass” or “sunshine in a bottle.” That marketing profile did nothing to speak of the history and unique, vast wine regions that exist. At the heart of Australian wine is a culture of multi-generational winegrowers and winemakers who are dedicated to making quality wines with a sense of place and regional character. It's a fact that much of what was sent to our shores was dominated by large corporations jumping on a bandwagon to take advantage of the interest in mass-produced, inexpensive, colorful, catchy, “critter” labels. Then came the battle cry, “Those wines all taste the same.” And you know what...they did! But, it was *those* wines people were rebelling against and not an accurate vision of what had come before and what will remain the *real* wines of Australia. Like every wine producing region in the world, the potential to make great wine in Australia is at an all time high, synthesizing what was good about the old and what is exciting and better about the new, to continue a legacy of excellence.

2008 Yalumba “Hand Picked Shiraz-Viognier Barossa Valley (\$24.99); 2008 Yalumba “FDR 1A” Cabernet-Shiraz Barossa Valley (\$34.99) While I've written about the FDR 1A before, I recently tasted it again, and along with the “H-P” Shiraz-Viognier it reminded me of not only the quality at Yalumba, but how their wines express a sense of place and illustrate what I've said above. The Barossa Valley is made up of many sub-regions, and while both of these wines say Barossa Valley on the label, the truth is they come from another sub-region, Eden Valley. Along with Clare Valley, Eden Valley is famous for their dry Rieslings (Pewsey Vale for one). So what does that do for the red wines that come from there? Well, you will find the classic aromatic and flavor profile of Barossa, but usually with a more pronounced “lift”—brighter acidity in the mid-palate and a half to whole degree less alcohol. Both of these wines provide that, with elegance and balance. Without a whole lot of prose, let's just say the “H-P” is more ethereal, with blackberry, earth, floral lift and light toast, and the FDR 1A is more concentrated, with black cherry, blackberry and a hint of mint. And as I have said before about the FDR, this is only the sixth vintage of this wine since it was first made in 1974. If it came from the Napa Valley it would cost \$100 or more.

Jimmy C

FEEL GOOD WINES

In the 1990s a powerful initiative emerged in New Zealand to encourage holistic nationwide sustainable wine production. It considered farming techniques, wine production, packaging, energy efficiency and even transportation. The initiative became known as Sustainable Winegrowers New Zealand (SWNZ.) In 2007, the SWNZ reinforced these commitments and built upon them to include increasing organic and biodynamic production. The New Zealand Wine Growers Association, to which every winery or grower is affiliated, aims to have every winery in New Zealand accredited “environmentally sustainable” by the end of 2012. Current estimates show 94% have achieved sustainable certification with another 3-4% practicing certified organic/biodynamic methods. So besides protecting this incredible, beautiful and ecologically rich country, what does this mean for us as consumers?

Another question I am frequently asked is if organics/biodynamics affect how a wine tastes? And the short answer is, Yes, I think they do. A recent visit from winemaker Nick Mills of Rippon Vineyard in Central Otago confirmed this for me. Organic since planting in 1982, and biodynamic since 2002, these are wines with an incredibly focused sense of place, balance and purity. Rudi Bauer from Quartz Reef, another Demeter-certified biodynamic producer, also makes wines that have the integrity of flavor born from a respect of terroir, wines that surpass many of their peers.

Even if you don't believe me that these wines taste better, is it not ethically significant how the wines we buy are made? I often see people in grocery stores with carts piled high with organic produce buying the most ecologically insensitive wines. Doesn't drinking something made by a sustainable/organic/biodynamic winery “feel better” than a factory-produced wine regardless of the taste? Whether or not you can taste the benefit of cow horns and quartz crystal, one thing is for sure, the people committed to these intricate, expensive and tedious methods are surely some of the most detail- and quality-orientated winemakers out there. Perhaps that's the difference? The bottom line, drink some of these really great Kiwi wines and feel good about it!

2008 Rippon “Mature Vines” Pinot Noir, Central Otago	\$49.99
2010 Quartz Reef Pinot Noir, Bendigo Region Central Otago	\$29.99
2010 Seresin Sauvignon Blanc, Marlborough	\$22.99

Ryan Woodhouse

The First Step to Happiness

Let's get straight down to business. I'd like to crack open the door to what could be your new wine drinking lifestyle with four little bottles of "entry level" goodness. Come on in, the good times are about to start.

2010 Arndorfer Vorgeschmack (\$17.99) Made up of 80% Grüner Veltliner and 20% Riesling. Vorgeschmack is the German word for "appetizer" and is made to be used as a "welcoming" wine—an introduction. Eighty percent of the juice is fermented in stainless steel and the remainder in large used barrels, and then it's allowed to rest on its lees for four months. As you can imagine, this is very fresh and expressive, showing delicate white pepper, yellow flowers and a touch of stone fruit. I was quite surprised by all of the layers of texture running through this. A very lovely wine.

2010 Spreitzer "101" Riesling (\$16.99) The brothers Spreitzer created this wine to be the benchmark go-to wine of the Rheingau. Yes, the term "101" is used with the same intent as "English 101." This is your introduction to Riesling, a foundation wine. Quite noticeably drier than the Leitz "Dragonstone," this wine is quite charming and has really nice structure and polish. It is made up from a selection of vines, roughly a third each, from the Oestricher Lench, Doosberg and Hallgartener Hendelberg sites. It has very nice earthy minerality surrounded by apples and cool fresh herbs; nicely polished but balanced and persistent. This may be considered a gateway wine, but this little charmer goes way beyond that.

2010 Jean-Francois Merieau "L'Arpent de Vaudons" Sauvignon Blanc Touraine (\$12.99) This is from a single parcel of vines that is 60 years old; it is all hand harvested, all organically farmed and all aged in stainless steel for seven months on its lees, with some stirring for added richness. This can give most Sancerres a run for their money (actually less money) with its distinctive minerality and freshness coupled with effusive aromas of citrus, honeydew melon and sweet herbs.

2009 Friedrich Becker Estate Pinot Noir (\$18.99) From one of the top producers of Spätburgunder (Pinot Noir), this "entry level" Pinot is a spicy treat. Becker produces some of Germany's finest Pinot Noir from the chalky soils of Pfalz. This one is full of spicy strawberry and bright cherry fruit, just a hint of tobacco, dusty earthiness and layers of subtle textures, all of which tell you that you paid way too little for this offering. Delicious on its own, it also complements heavier seafood, poultry and fine cuts of beef or game.

Eric Story

MY LIST *Why I Drink Cab Franc*

Cabernet Franc is the Sauvignon Blanc of red wines. Dry, refreshingly high in acidity, snappy and aromatic, it often shows pronounced chalky minerality. Cab Franc is a great wine for sipping with grilled veggies and spiced Mediterranean dips, it brightens up a dish of crispy duck confit and lighter versions can even pair up well with chalky goats' milk cheeses. We just received a fresh shipment of some of our best selling Chinons direct from the Vignobles du Paradis in the Loire Valley. These wines are, of course, 100% Cab Franc and they frolic on the lighter side of the red wine spectrum.

2010 Le Paradis Chinon* (\$9.99) The "regular" bottling of Le Paradis Chinon from chalky clay soils, this is the ultimate in fruity, crisp red wine. The color is a playful, vivid cerise. The classic fragrance of young Cabernet Franc abounds: raspberry leaf, blackberry, spice and tobacco. The palate is really dry, light and quaffable, with cherry, cranberry and blackberry fruit flavors. Spicy and crisp on the finish, the super-fine, light tannins make this a real easy-to-drink wine.

Moving up a good notch, the **2010 Le Paradis "Clos du Paradis" Chinon* (\$18.99)** is produced from older vines from a single hillside parcel, with deeper tuffeau and rocky soils. The nose shows off plenty of earthy, sweet soil aromatics, plus deep mineral and wild violet nuances. There's heaps of fresh tobacco leaf and Indian spices too. This wine tastes a lot fuller than the regular bottling, although the tannins are still very fine. There is more blackberry character and a slightly animal, sanguine note on the palate. A surge of red cherry on the finish definitely invites another sip. Try this light-weight heavy-weight with an herb roasted chicken or spicy food.

When not drinking light-bodied red wines, sometimes a Loire drinker like me will go for a fuller bodied white wine instead just to mix it up! Chenin Blanc can be quite weighty, carrying fruit, acidity, lots of dry, vinous flavor and expressing honey, blossoms and straw, chalk and even lanolin aromas. The **2009 Domaine de Vodanis Vouvray Sec (\$21.99)** is brimming with chalky minerality, and it delivers the intensity of a fuller bodied wine in a sleek, elegant drink. Really well-balanced with a dry fruitiness, the wine slowly opens up as you taste it to reveal stone fruit, zesty citrus flavors and a wonderful, dry finish.

Susan Thornett

"This may be considered a gateway wine, but this little charmer goes way beyond that."

"Cab Franc is a great wine for sipping with grilled veggies and spiced Mediterranean dips, it brightens up a dish of crispy duck confit and lighter versions can even pair up well with chalky goats' milk cheeses."

K&L ONLINE AUCTIONS *California's Neglected Treasures*

It's a standard rule of wine collectors that the best old wines to buy are from Bordeaux. It's almost a guarantee that these wines will be good or better with a couple of decades under the floorboards, and generations of wine drinkers have spent their lives building up great cellars of these treasures. Speaking from experience, getting collectors to share these treasures can be difficult, and there is an acute shortage of those stellar Bordeaux wines right now.

A big problem for newer collectors is that the secret of Bordeaux wines is well known, and the prices of old Bordeaux reflect that limited supply and the expectation of greatness. Sad though the scarcity of Bordeaux is, every cloud does have a silver lining. An unforeseen benefit is that collectors are becoming more adventurous and are returning in increasing numbers to the long neglected old wines of California. The great joy of old California wines (not just Napa Valley wines) is that prices on many of these gems are bargains in comparison to their French cousins, yet many of the best domestic wines have proven they have great aging potential and can produce similarly staggering experiences. The prices on some of California's greatest wines from the past five decades are fractions of what an equally good French wine will demand. When we descend from great wines to good wines then the deals are shocking, again by comparison. Whenever I'm asked by a customer

where the best deals are in Old & Rare wines in one of our stores, I walk them right past the French wines to the Californian wines and show them bottles of great local vintages, such as 1994 and 1997, that cost less than half what a similar equivalent vintage and wine from Bordeaux would require. Similarly, I urge K&L's Auction bidders to visit the "California" link on the left of the Auctions homepage. I checked our offerings today and we had several Californian lots and wines available, including numerous wines from hard to find stellar vintages as well as verticals.

If you're curious to know what is coming up for auction, sign up for the weekly "New Auction Lot" email that goes out each Wednesday. The email is sorted by region, with California leading off the list.

If you're looking to build a cellar right now, then the best deals are in good quality old wines from California. It is my firm belief that many of these wines will continue to drink as well as their harder to pronounce French counterparts. If you're an established collector of imported wines or are just seeking an interesting old bottle to enjoy with dinner, then I recommend that you investigate the older wines from our local domestic vineyards. There are some amazing old California wines from great vintages at relative bargain prices to be had right now, and like most bargains they won't be around for long.

Nick Carpenter

Jim's Gems

JIM'S MAY GEMS

Winter finally arrived about ten days ago (it's March 18th), hitting us with a much needed series of serious storms and tons of rain. Some of the vines actually started bud break about a week ago, many weeks earlier than normal. We will see what transpires as this vintage unfolds.

2010 Hubert Veneau Pouilly-Fumé* (\$17.99) I have never really been that big of a lover of Pouilly-Fumé, in that the mineral notes they generally exhibit remind me of cat pee. Once in a great while, though, one comes along that has no such characteristic, like this Gem from Hubert Veneau. There is an absolute purity of Sauvignon fruit presented, with bright aromas of grapefruit and jasmine leading directly to a viscous, well-defined palate with just a hint of chalkiness. This refreshing, lush Pouilly-Fumé may be the best one that I have ever smelled and drank and, according to the Bean, it will be one of our house whites for the month. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Château de la Negly "La Brise Marine" Coteaux du Languedoc Blanc* (\$14.99) This Gem is an amazingly lovely white wine that is a blend of old vine Bourboulenc, Roussanne and Marsanne that come together as the quintessence of lotus blossoms. It is dry, clean and crisp, with mouthwatering acid structure, yet with superb richness and that wonderful lotus blossom characteristic. Eby has informed me that this Gem will definitely be one of our house whites for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Château Rigaud Faugères (\$12.99) Produced from old vine Syrah and Grenache, this richly-flavored Côtes du Rhône-style Languedoc offers fairly intense aromas of white pepper and plummy fruit that lead to a broad, well-integrated, round wine in the mouth with a moderately complex, long finish. This Gem will be perfect with the barbecued burgers that we plan to have this spring, according to Rusty. 14% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Friedrich Becker Estate Pinot Noir Pfalz (\$18.99) The Pinot Noirs that are usually produced in Germany are lighter, fresher styled wines that are paired well with fish or fowl. But this production from Becker has the nice richness of flavor and character more associated with a well-made Volnay. Cherry-like, spicy fruit characteristics on the nose and on the palate, with a hint of cigar-like wet stone notes that lead to a fleshy, bright finish. This Gem, according to Rusty, will be one of our house reds for the month. Great value! 13% ABV. (🍷🍷🍷🍷🍷🍷)

2004 Lanessan, Haut-Médoc (\$19.99) Medium-deep ruby in color, this pleasing Bordeaux from Delbos-Bouteiller offers pronounced aromas of blackberry, black cherry and truffle-like qualities, while in its soft, round mouth presentation this puppy shows good complexity, excellent depth and structure and a long, warm finish. This Gem drinks well now, but will evolve even more for the next three to six years. Rusty has told me that this Gem will be one of our house drinking reds for the next several months. There is some chunky sediment in the wine at this time, so decanting is highly recommended. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Laubarit "Cuvée Louis-Antoine" Vieilles Vignes Bordeaux Rouge (\$9.99) There is no question, at this point, that the 2009 Bordeaux vintage is an incredibly rich, lush one producing some outstanding buys from many really small châteaux that you will never have heard of and may never see again in the US. If you are like me and you are over 60 years of age (64 this July) and you want to continue to buy for your collection but want to drink those wines near-term (in your lifetime) versus the classified growths that will take 20-plus years, you need wines like this. The biodynamically-produced Laubarit is deep ruby in color, offering black currants, cassis and plum qualities on the nose as well on its broad, distinctive, richly flavored palate, which leads to a fleshy, long finish. This Gem will be one of our house reds for the month, according to Rusty. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

Enjoy this month's Gems,

Jim, Rusty, Eby, the Bean and Rizzo

UNDER THE RADAR *Italian Bargains*

Well, I was going to say spring has sprung, but, at least here in LA, spring sort of arrived at the end of fall last year and stuck around thinly disguised as winter for a few months. But the calendar says May, and that means it's white wine season! All this month's recommendations have four things in common: they all in some way smell like wildflowers (very springy), they all leave you with a sensation that you've had rocks in your mouth (huge minerality), they are all from the exceptional 2010 vintage, a white wine vintage in Italy that has given us utterly stunning bottlings from the Alps to Sicily and everywhere in between. And, finally, they all offer excellent bang for your buck.

The 2009 vintage of this first wine totally blew me away, and the **2010 Bisson "U Pastine" Bianchetta Genovese (\$19.99)** is even better. Grown in the Golfo di Tigullio area between Portofino and the Cinque Terre, this wine has a laser beam focus and riveting tension on the palate. The aromas and flavors are not terribly different from Vermentino (to which this grape is certainly related), but it has less herbal quality and more high toned, super pretty fruit essence. One would be hard pressed to find a better seafood wine.

The **2010 Antichi Vinai "Petra Lava" Etna Bianco (\$18.99)** is sensational. From the Carricante grape grown on the side of a volcano that is spewing steam, ash and lava as I write this, this wine has notes of pear skin and underripe melon, like the rind of a honeydew. And maybe it's the power of suggestion, but I taste and almost feel volcanic minerality in this wine. Fresh, zesty acidity makes it a perfect apéritif wine or something to pair with lighter seafood or chicken preparations.

And from the opposite end of Italy comes the **2010 Ellio Ottin Petite Arvine (\$22.99)** from the Valle d'Aosta, the tiny valley tucked way up in the Alps on the border with France and in the shadow of Monte Bianco, Europe's tallest mountain. Maybe I'm just feeling extra poetic this month, but all I can think of when I drink this wine is a crystal clear Alpine stream flowing over squeaky clean rocks through a meadow in full springtime bloom. It could be one of the most mineral-driven wines I've ever tasted. Stunning, stunning stuff.

Chris Miller

GETTING TO KNOW *Ryan Woodhouse*

What's your position at K&L?

Wine sales Redwood City and liaison for New Zealand, Oz, South Africa, Burgundy.

What did you do before K&L?

During grad school I worked for a château in Bordeaux selling their wines in the UK. After meeting my dream girl in college we married and moved to Santa Cruz, CA, where I worked for Randall Graham at Bonny Doon Vineyard. In 2010 I spent an extended harvest in the cellar at Testarossa Winery in Los Gatos. In 2011 my wife Kathryn and I spent eight months "flashpacking" around the world including NZ, Oz, South Africa, France and Italy, visiting more than 70 wineries.

What do you do in your spare time?

We spend lots of time walking our Golden Lab on the beach, surfing and hanging out with friends everywhere from Napa to Santa Cruz. Good wine, good food and good company is what it's all about.

What was your "epiphany wine"?

I was 17 on a family vacation in St-Emilion, we were wine tasting in underground caves right in the center of the beautiful old town. After some persuasion the vigneron opened a 1995 wine for us to taste, and I was amazed by the difference in flavor and balance of this wine in comparison to others we had tasted. I think this was when I truly came to appreciate the difference a great vintage can make.

How has your palate changed?

Hugely! I started out drinking all European wine. My dad loves "musty" St-Emilion and Châteauneuf-du-Pape. These were not high-end wines but still this was my foundation. After a brief rebellious fling with ultra-ripe, big fruit bombs, I began exploring varietal diversity and seeking more elegant terroir-focused wines. Moving to California, traveling extensively in the Southern Hemisphere, and my time working in production seems to have diminished my earlier tolerance for "funk." To the amusement of many of my colleagues I now really struggle with even small amounts of brett in wine.

Advice for people just getting into wine?

Ignore the score! Try not to drink the same wine repeatedly, even if you like it, there are so many winemakers, varietals and regions out there, keep exploring. I really think great wine comes from truly unique sites so try to pick wines that reflect their terroir.

Dinner with anyone in history and what would you serve?

Obviously my wife and closest friends, I would also love to say Kelly Slater, 11-time World Surfing Champion, however I have heard he has a very particular diet and drinks minimally. So perhaps Chef Jamie Oliver, he's an inspirational guy. He could cook and I'd bring the wine. Outdoors, wood-fired pizzas, lots of rosé, Pinot and Syrah.

"All this month's recommendations have four things in common: they all in some way smell like wildflowers, all leave you with a sensation that you've had rocks in your mouth, they are all from the exceptional 2010 vintage. And, finally, they all offer excellent bang for your buck."

GETTING TO KNOW: *Ryan Woodhouse*



"Ignore the score! Try not to drink the same wine repeatedly, even if you like it, there are so many winemakers, varietals and regions out there, keep exploring."



Photo courtesy of Richard Jennings. Amedeo and Patrizio Cencioni of Capanna smiling about their 97-point rating from the *Wine Enthusiast*.

97 points and a Cellar Selection, *Wine Enthusiast*: “Extremely bold and dark with exceedingly Brunello-like extravagance and opulence. Inky darkness and loads of aromatic momentum in the form of blackberry, cherry liqueur, spice, leather, tobacco, rum cake, dark cinnamon, vanilla bean and bitter chocolate. Impressive complexity...”

PENSIERI DA MONTECHIARA

So now let's get down to the nitty-gritty of which 2007 Brunelli I think you should buy!

All of these wines are pre-arrival as I write this in March, but they will be coming in starting mid-April, so check KLWines.com for current inventory or call us. I'm going to list my comments for each wine and then scores from either *Wine Enthusiast* or James Suckling because I know you'd eventually want to know. My own scores and complete reviews will be available online for all of the wines around the same time you receive this.

One of my favorite wines of the vintage is the **2007 Capanna Brunello di Montalcino (\$47.99)** Just rockin'. Capanna is always dense and powerful, but in this vintage the tannins are softened and balanced. Truly a great wine that will keep for a long time. Perhaps the best Capanna I've tasted. 97 points and a Cellar Selection, *Wine Enthusiast*.

2007 Silvio Nardi Brunello di Montalcino (\$37.99) Truly powerful tannins and lots of structure, but really delicious and in balance. Really good. 95 points James Suckling.

2007 Tenuta di Sesta Brunello di Montalcino* (\$34.99) Beautifully balanced, expressive Sangiovese. Long and elegant, yet with effortless richness. Will gain complexity over the years. 94 points *Wine Enthusiast*.

2007 Sesta di Sopra Brunello di Montalcino* (\$49.99) A classic, but with a slightly riper exterior wrapped around a serious and complex core of fruit. Superb. 93 points James Suckling.

2007 Argiano "Orciaia" Brunello di Montalcino (\$59.99) A new selection from Argiano that just floored me; it is the best thing I've tasted from them in years. Not yet reviewed.

2007 Podere Brizio Brunello di Montalcino (\$49.99) Back to back stunning vintages for Brizio; the 2007 shows classic earth and spice while still carrying off the rich fruit. Excellent wine. 95 points *Wine Enthusiast*.

2007 Altesino "Montosoli" Brunello di Montalcino (\$79.99) Beautiful length while still carrying off a richer texture. The 2006 and 2007 vintages are the best in Montosoli since 1990. 97 points James Suckling.

2007 La Fornacina Brunello di Montalcino (\$47.99) The best I've had from this producer! 94 points *Wine Enthusiast*.

2007 Costanti Brunello di Montalcino (\$59.99) Truly classic in style, Costanti is always a star in the ripe and richer vintages, which flesh out their powerful frame. 92 points *Wine Enthusiast*.

2007 Livio Sassetti "Pertimali" Brunello di Montalcino (\$62.99) The new generation at Livio Sassetti makes wines of character, complexity, balance and power. Their 2007 is an excellent example. 93 points James Suckling.

2007 Pian dell'Orino Brunello di Montalcino (\$84.99) This winery is finally hitting its stride, and their 2007 is gorgeous, full of complexity, spice and superb length! After last year's 97-point *Wine Advocate* rating and write up stating "Pian dell'Orino is one of the most exciting, dynamic wineries in Montalcino," this winery is poised for greatness. The *Wine Advocate's* review will be out in April.

2007 Castelgiocondo Brunello di Montalcino (\$51.99) Dark, powerful and full of spicy notes, this is done in a slightly more elegant style this vintage as they move out of barrique towards *tonneaux*. 95 points *Wine Enthusiast*.

2007 Poggio San Polo Brunello di Montalcino (\$39.99) Soft, open and riper, with slightly square tannins. Really a very good wine. 95 points and a Cellar Selection, *Wine Enthusiast*.

Also, there are a couple of 2006 Riservas you shouldn't miss:

2006 Altesino Brunello di Montalcino Riserva (\$64.99) Excellent balance, full of complex earth and spice. 95 points James Suckling.

2006 Sesta di Sopra Brunello di Montalcino Riserva* (\$89.99) Only 492 bottles made. A richer, more opulent wine than this micro-producer has done before. It's really bright, yet flashy and sumptuous. Not yet reviewed.

Greg St. Clair

MAGGIOS'S SELEZIONE

2010 Pacherhof Kerner Valle Isarco (\$22.99) Kerner is an aromatic white grape that's actually a cross between the red grape called Trollinger and Riesling. Pacherhof's version is one of those great food wines, which explains why I get more and more customers asking me if we carry this because they just had it a restaurant. It displays Muscat notes and fresh aromas of mixed white fruits, with hints of apple, grapefruit and a tropical hint of mango. The finish is long and minerally with great acidity. This wine loves spicy food and would be a great wine for Mother's Day brunch.

2010 Castello di Verduno "Basadone" (\$24.99) The Basadone is 100% Pelaverga, a varietal I first tried in the 2008 vintage, when I met oenologist Mario Andrion. Soon after I planned a trip to visit his winery in Piedmont (They have a great hotel: CastelloDiVerduno.it!) The small Pelaverga DOC has a vineyard area of only eight hectares, and it includes the commune of Verduno, as well as parts of the communes of La Morra and Roddi d'Alba in the province of Cuneo. This is an amazing medium-bodied red, with an intense, fragrant nose showing spicy overtones with lots of black pepper, as well as fruity sensations reminiscent of black cherries and strawberries. Truly a taste sensation, (I give this a slight chill) and a must try.

2009 Elio Grasso Dolcetto d'Alba (\$19.99) Wow!!! This definitely gets three stars from me; what a mouthful of wine. The elegant perfumes will entice you to want to jump into the glass. On the palate, it's medium to full-bodied and very supple, with overripe cherries, blackberries, bittersweet chocolate and lots of minerals with soft tannins. This wine has such great structure it will stand the test of time. The big problem will be keeping enough around to age it. I'm thinking risotto dishes or a grilled Portobello mushroom would pair well. Honestly, though, I'm actually drinking this one with some dried cheese and salami.

2005 Elio Grasso "Chiniera" Barolo Gavarini (\$49.99) This is classic 2005 from Piedmont and a rockin' Nebbiolo! The greatest quality for me is the balance; the wine has great density, richness and extraordinary aromatics with a seemingly unending finish. On the palate you will find tobacco, leather and raspberries, with touches of anise and walnuts on the finish. This wine will last for the next 10 years with no problems, but it has so much flesh and balance now you could drink it after a little breathing time.

Mike "Guido" Parres

Captain's Log BURGUNDY BARGAINS

2010 Paul Pernot Bourgogne Blanc (\$19.99) It seems like everybody who likes white Burgundy should know about this wine by now. If you have talked to me and mentioned white Burgundy and value, I know I have mentioned this. At only \$19.99, it's hard to pass up. First off, there is always some declassified Puligny that makes it into this wine, and you can taste the little something extra it adds compared to other Bourgogne Blancs—the touch of minerality and the little extra spark on the finish. Secondly, the bulk of the Bourgogne vines are located next to the Meursault border. You can almost get a feel for that on the mid-palate—it has a little more breadth and, is that an echo of hazelnut? Finally, there is no new oak used on this wine. Put that all together and you've got one heck of a bargain. The nose is intense, with creamy yellow fruits that are spiked with citrus and a savory mineral tang. The fruit tones on the palate mirror the aromas with a bit more of that fresh citrus, which is enhanced by the racy acidity and Puligny-like minerality that builds on the finish.

2009 Clos Reissier Pouilly-Fuissé (\$19.99) This is like drinking history. This vineyard site dates back to Roman times and has carried the same name for the last 200 years. Surprisingly, the wine is not ridiculously priced! A classic Pouilly-Fuissé, with bright fruit backed by fresh acidity and just a touch of oak. This is what Pouilly-Fuissé used to be, and it's priced the way it used to be too.

2009 Maison Jacques Bavard St-Romain Blanc* (\$24.99) This is from a tiny négociant in Puligny-Montrachet named Jacques Bavard. He comes from a long line of wine-growers himself, and is dedicated to working with organic and biodynamic growers for these wines. We first brought in his wines last year. All of them were exceptional, and we managed to get more this year. Most of them disappeared quickly when they first arrived, but there are a few bottles left of this beauty. The wine has a solid core of yellow fruit that is bolstered by a touch of creaminess brought into focus with good acidity and nice minerality. This appellation is infrequently seen in the US, and this is the perfect introduction.

Kirk Walker

"This is classic 2005 from Piedmont and a rockin' Nebbiolo!"

"A classic Pouilly-Fuissé, with bright fruit backed by fresh acidity and just a touch of oak. This is what Pouilly-Fuissé used to be, and it's priced the way it used to be too!"

POUR VOTRE PLAISIR

2010 Looks Like an Inspiring Vintage!

It's May. But in the time warp that is printed publication, I am just back from two weeks in Burgundy, jet-lagged but energized, and my thoughts on the wines are very fresh. I remain extremely excited about the 2010 vintage. We also managed to find some additional 2009s in the cellars in France, which will be arriving shortly.

The 2010 whites from the Côte de Beaune have a richness that is most appealing, accompanied by lots of weight and power. It is a vintage where the decision on when to harvest had a huge effect on the style of wine made. If the producer picked early, as some growers did, alcohol levels were restrained and acidity brisk and bright. If they picked later, the sugars had risen and the acidity dropped, so the resulting wines were weightier on the palate, but with less energy and drive. In the north, in Chablis, 2010 is a wonderful vintage. It's a bit more classic than 2009, with minerality and structure and a bit better acidity. The vintage does not quite have the drive and structure of the 2008s, but there is more overt charm and crisp minerality than the 2009s.

We will be direct importing a range of Chablis from Domaine Gerard Tremblay, who is in the small village of Beine, as well as Domaine Jean-Claude Bessin, in the even tinier hamlet of La Chapelle Vaupelteigne, tucked away on the south bank of the river Surein. Look for their wines in early summer.

In the south, in the Mâcon, the wines are fresh and charming, less for keeping and more for drinking this summer. But they have lots of charm. We will be working, as we have in the past, with Domaine Mireille, Pascal Renaud, Denis Barraud at Domaine des Nembrets and with Lionel Rhedon at Domaine des Niales. Look for all of their wines coming soon. We were also able to procure an additional 100 cases of Lionel's truly terrific **2009 Domaine des Niales Rhedon-Marin Mâcon-Villages Vieilles Vignes*** (\$12.99). This wine is entirely hand-harvested, from his oldest vines, planted almost 50 years ago by his grandfather. It is charming and elegant, with focused and bright character on the palate, a nice spicy note and lovely acidity, as well as some pretty pear notes. This is not the super-ripe style that is suddenly popular, but is, instead, a balanced, well-made and wonderfully crisp and mineral-driven Mâcon. It's an absolute steal for summer drinking!

"Lionel's truly terrific 2009 Domaine des Niales Rhedon-Marin Mâcon-Villages Vieilles Vignes is charming and elegant, with focused and bright character on the palate, a nice spicy note and lovely acidity...An absolute steal for summer drinking!"

The best of the 2010 Côte d'Or Reds are terrific, from both the Côte de Beaune and the Côtes de Nuits. The biggest of the wines remind me of a combination of the 2008 and 2009 vintages, with better focus than the 2009s and better ripeness than the 2008s. Not a bad combination and a worthy vintage to follow the fabled 2009s. Others seem to be more like 2002, with bright fruit and lovely Pinot character. Either way, this is a vintage I am truly excited about, as in the hands of the best growers it shows the terroir ever so clearly, with bright fruit notes and lots of both charm and energy. It is a vintage the growers are calling *"Trés Belle, Très Pinot."*

There are lots of wonderful wines coming including offerings from Domaine Stephan Magnien and Domaine Odoul-Coquard. Both of these are domaines in Morey-St-Denis, with holdings in both Morey and Chambolle, and with the next generation at the helm each are making lovely and focused wines. In addition, we have irons in the fire with new producers in Gevrey-Chambertin. Some we cannot yet talk about, but exciting developments are ahead. All in all, it was an exciting trip, and we are fired up to tell you about the new wines we have found, over the next few months.

À Santé!

Keith Wollenberg



"We will be working, as we have in the past, with Domaine Mireille, Pascal Renaud, Denis Barraud at Domaine des Nembrets and with Lionel Rhedon at Domaine des Niales Rhedon-Marin."

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MAY FEATURED ITEM:

California Wine Map from DeLong (\$24.99)

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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.

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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

2009 Buehler Estate Napa Valley Cabernet Sauvignon

Situated in the mountains above Conn Valley near the base of Howell Mountain, the Buehler Estate vineyards are planted primarily to Cabernet Sauvignon. The 2009 vintage was quite good—and this wine in particular has a fine richness and red berry flavor.

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

best buy wine club

2010 Bodegas Monte Viejo "Altitude 1050" Malbec

89 points Stephen Tanzer: "Dark red. Nuanced, inviting aromas of currant, blackberry, violet, chocolate and leather. In a sweet, fruit-driven style, with bright acidity framing the juicy fruit. Lively and light on its feet in a Beaujolais way (it's only 13.5% alcohol). This easy-drinking mid-weight finishes with vibrant notes of licorice and mint. Delicious, and an excellent bargain."

Regular K&L Retail: \$11.99 Wine Club Price: \$9.99

premium wine club

2009 Conundrum Red by Caymus

Made by Charlie Wagner II. Conundrum's red blend is an under-the-radar, very limited release. Like its white counterpart, this is a fruit-forward kitchen sink blend made to be enjoyed with food. The nose is full of ripe red fruit and floral aromas, followed by a soft and rich palate with hints of baking spice, plum and clove. No hard edges on this wine—drink now.

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

italian club

2009 Elio Grasso "Dei Grassi" Dolcetto d'Alba

89 points Robert Parker's *Wine Advocate*: "The 2009 Dolcetto d'Alba 'Dei Grassi' is a gorgeous, mid-weight wine laced with varietal dark fruit, tar and licorice. There is an interplay of classic Dolcetto aromas and flavors with the textural finesse of contemporary winemaking I find particularly appealing..."

Regular K&L Retail: \$19.99 Wine Club Price: \$15.99

TALES OF THE SPORTING LIFE

As you read this, David Driscoll and I are probably hurtling through the Scottish Highlands or huddling in a warehouse somewhere plotting our next move. While our first trip to Scotland was exciting and resulted in tons of great Single Barrel Single Malt (and a couple of Single Grains!), I'm confident that this second trip will solidify our reputation as the country's most exciting place to shop for Single Malt. While we'll never be the store to go to if you're looking to choose from every expression of Glenlivet or Glenfiddich (although we *can* special order any of these big names whenever you need them), we will strive to have the most interesting and well-edited inventory of the world's great Single Malt Whisky. We are the razor to our competitor's hatchet. We want to dissect the world of Single Malts so that you don't have to wade through all the debris to find that exceptional whisky. So, this year we're going to Scotland with a renewed sense of purpose. We're going to bring this whole thing to the next level.

Our success last year raised eyebrows here and across the pond, but this year will truly create shock waves across the industry (yes, that was a Faultline reference). While we'll be focused on securing incredible offerings for our own "Faultline" label, we're also working closely with distilleries to bring you K&L Exclusives bottled by the actual people who distill the whisky! We're visiting a distillery in the Highlands that produces some of the most outstanding Sherry- and Hogshead-aged Single Malts available: Glenfarclas. It's not easy to get as a single barrel, but we plan to taste every barrel to find their very best and bottle it exclusively for our customers. We'll be visiting one of our all time favorites, and the producer of perhaps last year's best received malt, Glendronach, to find something completely different from the PX finish we did last year. While we're there we'll drop by BenRiach to see if they've got any fun for us. We are also lucky enough to be selected by Morrison Bowmore Distillers to represent the West Coast for Glen Garioch's inaugural release of their Single Barrel program. We'll also be hitting Springbank to see if we can squeeze one last single barrel out of them before they close down that program completely. Finally, there are no less than *four* potential distilleries on Islay that will be bottling for us this year. Yes, four! They're not all 100% committed as I'm writing this, but if all goes as planned we should be the first to market with Single Barrels from two of the Queen of the Hebrides' most sought-after distilleries.

We'll also be visiting all our independent bottlers once again. These tastings can be really fun because there is so much diversity. We're hoping to bring some really special stuff back. We're angling for some more Brora or maybe one of those Port Ellens, so keep your eyes and ears open because if we get them, they won't last long.

David Othenin-Girard

K&L Whisky Merchants **FAULTLINE GIN**

Last year while in Scotland, David Girard and I had the idea of starting our own spirits label. We called it Faultline, referencing the fact that all three stores are located along the earthquake-prone San Andreas seismic shift. Last fall, we brought in our first whisky under the Faultline label—the 21-year-old Littlemill that represented one of the coolest acquisitions on our trip. We were lucky that the owner of the cask didn't want to take credit for the whisky because, obviously, we didn't make what was in the bottle—someone else did! That's usually how independent labels work. Independent labels have been around for ages, always swooping in to help whisky distilleries in times of surplus by buying leftover stock and creating their own product from it. Sometimes independent labels can be the source of amazing spirits that never would have seen the light of day otherwise. Other times, independent bottlings can be cheap attempts to sell someone else's excess baggage. We definitely did not want Faultline to be the latter. When you see Faultline Spirits on the label of a bottle at K&L, know that we would never have put our name on it unless we thought it was truly special.

We're only on release number two under our new banner, and this round represents one of the coolest projects we've done yet. It's no secret that we're pals with the folks over at Alameda's St. George Distillery. When they premiered their new line of super gins last Fall, we were as excited as anyone. I was even more thrilled when I visited Dave Smith at the distillery and discovered an unused batch of gin sitting in a large stainless steel tank. "We're not sure what to do with in yet," he told me. I had a great idea. What the gin market didn't have was something wonderfully savory—a gin that would turn tangy on the tongue and give your vodka the boot when Bloody Mary time came around. Dave immediately began working on a celery salt maceration that would give the gin just what it needed to fill in the blank spots. This past March, we bottled it. **Faultline Gin* (\$34.99)** is a small batch, specially-produced, savory gin, brimming with aromatics, but still perfect for a classic martini. It's my new favorite gin and I'm not just saying that. I might have said that anyway, but thank goodness I can be completely honest! It came out far better than we ever planned. 1,000 bottles available at K&L starting now!

David Driscoll

"We are the razor to our competitor's hatchet. We want to dissect the world of Single Malts so that you don't have to wade through all the debris to find that exceptional whisky."

"Faultline Gin is a small batch, specially-produced, savory gin, brimming with aromatics, but still perfect for a classic martini."



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The Last Word **ON BORDEAUX**

I just finished reading a great article by Eric Asimov in the *New York Times* about the 1982 vintage in Bordeaux: "From 1982, Glasses More than Full." In it he wrote, that "...the modern age of wine began with the 1982 vintage..." It seems to me that this vintage began to usher in the better viticultural techniques, better selection and better winemaking that has over the last 30 years trickled down to the small properties. With the 2009 vintage it is obvious that even the \$10-\$15 priced Bordeaux are good wines as a result of these practices. Here are a few.

2009 Maison Blanche, Médoc (\$9.99) Another great value of the vintage. The nose shows cedar, spice and bright fragrant raspberry aromas. The palate is opulent with nice tannins showing lots of bright red fruits held up by nice structure. 91 points Wine Spectator.

2009 Moulin Haut-Laroque, Fronsac (\$29.99) When this wine first arrived in February it was a bit closed, but it has really opened up. The nose is slightly smoky, with cedar and dark ripe black fruit. The rich palate is filled with spice and blackberry that continues through the long, lingering finish. It wraps up with just a touch of astringency. 92 points Wine Spectator.

2009 Franc Mayne, St-Emilion (\$39.99) The nose of this was tight when I first opened it, but after a couple hours it started to smell like fresh-baked blueberry muffins. There's lots of blueberry on the palate with a touch of oak spice. The finish is lush with lots of spice. The fruit takes a few hours to open up, so please decant this if you are going to drink now.

2009 La Pointe, Pomerol (\$39.99) This was my favorite of the group. The heady nose is filled with plum and spices with a cedar note in the background. The palate is lush with ripe plum—almost plum preserves without being jammy—with floral and oak spice. The finish is long, with some bitter tannins and lots of that heady fruit.

2009 Tayac-Plaisance, Margaux (\$26.99) The nose shows bright red currant and cherry. This wine showed the most acidity of all the wines with more red currant and a slight spice note. The acidity leaves the fruit a bit tart on the finish.

2009 Clos des Quatre Vents, Margaux (\$39.99) Here is a Margaux for only \$40—elegant, bright and pretty. The nose and palate show lots of red fruit and oak spice with a soft palate and lifted acidity on the finish. This and the Tayac are both wines from Thienpont of Larcis Ducasse and Pavie-Macquin fame.

Steve Greer

"It seems to me that this vintage began to usher in the better viticultural techniques, better selection and better winemaking that has over the last 30 years trickled down to the small properties."