



WINE News

WELCOME to November's *Wine News*. This month we're showcasing wines that are perfect for your Thanksgiving table, with an eye to international values that won't cost you an arm and a turkey leg.

The Wine World **TALKS TURKEY**

Thanksgiving is really my favorite holiday. It's based around food, family and friends—the three Fs upon which we build our lives. It is also an emblematic holiday for the immigrant family grateful to come to this country to build a new life. When my family first moved the States, Thanksgiving was a real challenge. No one really knew how to cook a turkey let alone come up with apple pie and, like, a million side dishes. So in our house, while the bird does have a place at the table, we also serve things like cannelloni, *pancit* and saffron rice and *polvorones* and flan, in addition to the traditional items.

As common as bread and butter, wine was and is an important part of the experience at our Thanksgiving gatherings. With oodles of family and friends coming to visit, sometimes more than 40 folks, good wines for a good price are in order. And while Sonoma and Napa are basically in the Bay Area's backyard, much of the wine that comes from this region is no longer affordable to feed a bustling crowd of holiday guests.

In search of wine for the feast, I return to those regions that I recall from home and childhood, the wine producing regions of Europe and South America, as well as from countries like South Africa and Australia. Is it the strength of the wine culture in those parts of the world that makes them produce high quality, inexpensive wines? Who knows? But, if you have to feed 40 of your nearest and dearest, imported wines offer a vast array of styles and high quality for your dollar. The following are a few suggestions for your Thanksgiving table that will bring drinking pleasure long after the last of the turkey is gobbled up:

2005 Saint Chinian Domaine Rimbart "Le Mas au Schiste" (\$14.99)

Founded in 1996, Jean-Marie Rimbart cranks out great wines at a great price that speak of his beloved region in the Languedoc village of St-Chinian. This red is made from a classic blend of 40% carignan, 30% syrah and 30% grenache. Aging in older oak barrels for 12 months gives the wine good body, but preserves the lively fruit. The acidity and spice of this wine make it a good match for big hearty plate of braised beef ribs, or if you barbecue your turkey, it would be *fantastique!*

...continued on page 25



Harvest Notes **CRUSHED BY CAB**

It was near dawn at the end of September when Ferg, Ben and I finally headed north on Highway 101, in three different trucks, to fetch our half ton of cabernet franc and a full ton of syrah from a grower in the Alexander Valley. With two hours of driving time to myself, I began pondering the vintage and came to this conclusion: this harvest is one of the weirdest I have ever experienced, and this is my 36th harvest as an amateur winemaker.

Some growers and winery representatives have told me that it is absolutely ugly on the North Coast. And it is spotty. Some vineyards fared well despite the spring and summer's weird weather and others are facing disaster, with extremely reduced or damaged crops. The cabernet sauvignon vineyard right next to where we picked our zin was 50% shattered, with tiny, near-BB sized berries unlike any I'd seen since 1977 (and these produced overly tannic, out-of-balance cabs). Yields are way down this harvest, but total tonnage will not be off that much due to new vineyards coming online. We will analyze the overall picture at a later date, but it does not look good for certain varieties. I am a tired puppy from this harvest.

Jim Barr

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Holiday Meals and Old Wine



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

Is it November already? 2008 has sure flown by quickly. Now the holidays are upon us and our wine collections are aging gracefully. When I first started collecting wine back in 1971 I kept lamenting that the wines were too young to

drink. Then suddenly some of the wines were aging faster than me. Now I have a section of the cellar called the “old geezers,” which consists of mostly old California wines that I cellared in the early 1970s. Every so often I pull some out and get a group from K&L to go to dinner and we taste through them.

The Ritz Carlton Half Moon Bay has a Tuesday night seafood buffet at a very attractive price, so I asked some K&L staff to join me. Now I know you’re thinking: seafood with old California reds? Well it worked; many of the selections paired well with the fish. Some of the highlights were 1973 Beaulieu Burgundy—soft and silky, 1967 Mirassou Pinot Noir “2nd Harvest,” 1967 Louis Martini Pinot Noir, NV Wente Pinot Noir and 1974 Sutter Home Zinfandel (the last great Amador zin from them). Even the cabernet-based wines were lovely with the food. The 1969 Château Haut-Brion (we had to have some

Bordeaux in the mix) was earthy, elegant and very much alive for an “off” vintage. The 1963 Charles Krug Cabernet Sauvignon (made when Peter and Robert Mondavi worked together) was fabulous—elegant, vibrant and full of ripe red fruit flavors. The 1960 Beaulieu Vineyards Private Reserve was fat and full-bodied with a lush mouthfeel, while the 1954 Private Reserve was otherworldly.

We tasted/drank about 14 “old geezers” and every wine was sound—nothing corked or dead. Some were better than others, but everyone was blown away by the way they had developed. All of the wines were under 14% alcohol, which may have been a factor in their development. The wines still had fine acidity, and most all of them went with the food served at the Ritz. Can we draw a few conclusions from this tasting? First, drink up some of the “old geezers” you may have—the holidays should be a perfect time—turkey and ham with “old geezers” will do just fine. Also, the so-called “off” vintages (’69 Bordeaux, ’60, ’63, ’67, ’73 in California) can last longer than great vintages! Their high acidity helped preserve them. And lastly, red wines with 12% or 13% alcohol seem to age quite well! Will your big, souped-up California cabs and *garagist* Bordeaux with alcohols over 14% do as well? Time will tell. Have a great holiday season!

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

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

Sale Dates End November 30, 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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

What do you do at K&L?

I have been with K&L for 21 years. How did that happen so quickly? My official title is Wine Retail Specialist, which means everything and nothing. Some of my cohorts call me “The Master,” which makes me feel really old or like a Darth Vader sort of character. Michael Broadbent once asked our staff what our specialties were when he was at our store several years ago autographing the latest edition of *The New Great Vintage Wine Book*. Ralph said Bordeaux, Keith said Burgundy, Jeff Vierra said Germany and Alsace and I looked at him and told him “wine.” He looked at me with a twinkle in his eye and said, “That’s mine, too.”

What did you do before you started here?

I have been doing this for so long, I can’t remember—advanced dementia. Actually, in 1972, my friend and I decided to start making wine, which was an absolute failure...We didn’t know what we were doing and it took several vintages and many extension classes at UC Davis to realize how to deal with this stuff. Late in 1991, after visiting Burgundy with Clyde, I bought acreage in the Anderson Valley (40 acres), eventually planting a five-acre hillside vineyard to pinot noir, which I sold to Husch Vineyards two years ago. Sooo, not much has happened!

What do you like to do in your spare time?

Now I garden, make wine, bicycle, play (or try to play) golf, cook, hike (particularly with Chris and Anderson), watch John Stewart and Stephen Colbert faithfully and try to understand life and how quickly all this has happened.

What was your “epiphany wine?”

When my friends and I first began making wine together, we decided to go up to the Napa Valley

for a few days during the summer of 1972 to camp out and visit some of the wineries. Our first stop was Beaulieu Vineyards, where they were pouring the 1968 Private Reserve. I thought, I have never tasted anything like this! And I was off to find other wines as such.

How do you think your palate has changed over the years?

I cannot tolerate the in-your-face, manipulated, overly-extracted wines like many Napa Valley cabs as those coming from Australia. I love pinots from Oregon, the Sonoma Coast, the Russian River Valley, and, in particular, the Anderson Valley, the wines of Italy, the Loire Valley, many Spanish wines and those coming from Argentina.

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

Develop a relationship with a really good wine person in a really good wine shop and ignore these national and international idiot wine writers that give sensational, subjective, irrelevant and flagrant points to esoteric, unavailable wines. Don’t wait for points to buy! Trust your wine merchant. Also, take some wine tasting classes.

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

I would want Chris and Anderson there, the latter for mere entertainment, plus Martin Luther King Jr., Bobby Kennedy, JFK, FDR, Jackie Kennedy, Eleanor Roosevelt and Rex (our last Brittany Spaniel). I’d probably serve barbequed buffalo burgers (which means summer to me) and veggies and herbs from the garden. Nothing fancy! Maybe a lush Oregon or California pinot.

**JIM BARR**

You wouldn’t believe how much Jim Barr had to say! (Well, if you’ve ever met him, you probably *would* believe how much he had to say.) Read the complete interview at: blog.klwines.com

What do you do at K&L?

Wines sales, I also moonlight as the assistant to the assistant to the assistant manager.

What did you do before you started here?

I worked for the Wine House in West L.A.

What do you like to do in your spare time?

Yoga, cooking, eating, drinking and reading.

What was your “epiphany wine?”

I had two epiphanies. The first was 1994 Ravenswood Napa Valley Merlot (the one that most young men choose when trying to impress the ladies!) and 1998 Dönnhoff Oberhäuser Brücke Spätlese (I’m still speechless!).

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

I don’t have a perfect meal. Good food, better company and simple, delicious wines—that sounds like a near-perfect meal!

How do you think your palate has**changed over the years?**

Once I found what I really liked (see below) it hasn’t changed. I guess I’m stuck in a rut, but what a good one to be stuck in!

What do you like to drink?

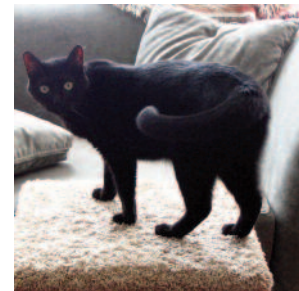
Italian wines from Sicily to the Valle d’Aosta, grower-producer Champagnes, German wines, Austrian wines, beer and Scotch.

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

Do not leave your wine in your car on a hot day. Think of it as a pet or family member; there should be laws against this type of alcohol abuse!

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

Richard Feynman—Rhum and a lot of it. Baruch Spinoza—a Dönnhoff Spätlese or two. Joseph Campbell—a Campanian red, Aglianico or Casavecchia served with spit-roasted lamb.

**KIRK WALKER**

“Do not leave your wine in your car on a hot day. Think of it as a pet or family member; there should be laws against this type of alcohol abuse!”



“The good news is that today’s marketplace is loaded with fine values—including hundreds from Bordeaux.

In fact, many of Bordeaux’s most famous producers own other estates where they make wine with the same intensity and focus as with their trophy estate.”

BRISK WINDS OF CHANGE IN BORDEAUX

I have a lot of great memories from my years at K&L, but one of my favorites happened about four years ago, when the great dean of the British wine trade, Mr. Michael Broadbent, spent the afternoon at our Redwood City store signing his new book. The line was long and filled with customers waiting for a moment with the great one. That is when I sauntered up to him with my loud welcome, “It’s great to see you here with all these Parkerheads in line to meet you!” We all had a good laugh. Before he left that afternoon he came into the tasting I was putting on and leaned against the wall. He put his hand on his chin and said, “I have to know what the Americans are drinking with their hamburgers and pudding!”

Well times change and so do the wines. The prices for most of the wines I was pouring, selling and collecting myself that day have increased drastically. While the châteaux owners may adore the adulation of being a “very special occasion” or “trophy” wine, many bottles sit unsold, their popularity waning every passing day. It is indeed sad that customers (as well as myself) who have passionately supported these estates for decades, and shared these wines with family and friends, can only wave them goodbye and attach our loyalties to other great wines that offer tremendous value as well as fantastic quality.

The good news is that today’s marketplace is loaded with fine values—including hundreds from Bordeaux. In fact, many of Bordeaux’s most famous producers own other estates where they make wine with the same intensity and focus as with their trophy estate.

Bruno Borie, owner of Ducru-Beaullou, is a man who clearly understands that his beloved second growth is expensive, so he works hard to live up to the price. But he also works just as passionately on his second wine: **Le Croix de Beaucaillou**. The 2004 and 2005 have the same classic St-Julien balance, freshness, elegance and great taste, and are flat out better than many vintages of Ducru that Bruno’s father made in the 30 years before Bruno took over the estate in 2003. It just shows how high the bar has been raised in today’s competitive wine world. Further proof of the Ducru team’s efforts is their outstanding Cru Bourgeois **Ch. Lalande-Borie**, also from St-Julien. The **2004 (\$21.99)** is delicious, but not quite as ripe as the 2005—a bit more classic/firmer—and a great wine for drinking young.

Another great example is the **Ch. Cantelys** from the Cathiard family of Smith-Haut-Lafitte, which now has a strong foothold here at K&L resulting from eight straight, very successful vintages. The profile of attractive bright, purple-blue fruit with good depth and firmness along with a touch of earth has prompted many customers to comment just how close the quality is getting to Smith itself! The **2004 (\$21.99)** and **2005 (\$31.99)** are in stock now.

Stefan Von Neipperg, owner of Canon-La-Gaffelière, might be the happiest man on earth! You would be too if you owned eight different châteaux and every single one makes great wine, including two of the Right Bank’s greatest wines for the money. We just received the last delivery of his **2005 Ch. d’Aiguilhe, Côtes de Castillon (\$36.99)**, which is loaded with silky, deep, red-black fruit and is flat out delicious and hard to stay away from, even young. Whatever you do, put a couple in the cellar and drink their second wine, the **Seigneurs d’Aiguilhe**, which is just a little less exotic fruit-wise, but just as fresh and pure. The **2004 (\$15.99)** is soft and supple. The **2006 (\$15.99)** is already here, too. It’s fresh, pure merlot with some spice. Both are fantastic everyday Bordeaux.

It would certainly be helpful to have the wealth of James Bond or Goldfinger so that I could afford to drink Ch. Angelus, the great wine from Hubert de Boüard. I don’t, but it doesn’t bother me as long as he and his daughter Coralee make Ch. La Fleur de Boüard from Lalande de Pomerol. The **2005 La Fleur de Boüard (\$39.99)** is 90% merlot, but it is very dark, powerful and complex with lots of sweet black fruit and nice firm tannins, finishing with great freshness.

Finally, we are excited to introduce our latest great value (and direct buy) from the small commune of Cerons: **Ch. L’Avocat**. I was very impressed with the quality of the wines from husband-and-wife wine-making/vineyard team, Sean and Nicola Allison. I think you will love their **2005 Blanc (\$18.99)** and **2004 Rouge (\$19.99)**, which are both drinking beautifully right now.

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

Ralph Sands

STEVE BEARDEN *On Bordeaux*

Along with the onslaught of newly arrived wines from the highly regarded 2005 Bordeaux vintage, we have some old favorites from the great 2000 and 2001 vintages back in stock.

Now that they have lost some of their baby fat, it's a real treat re-tasting these beautiful '00s and '01s with half a decade of bottle age under their belts. But first, we've got two surprising '05s that have just arrived and are drinking wonderfully already.

2005 Carignan Prima, Premières Côtes de Bordeaux (\$29.99) This modern style wine is flashy and opulent with flowery aromas and a big dash of toasty oak. There are lots of vanilla-laced raspberry and currant flavors and fine tannins in this lush, somewhat chewy and very fruity wine.

2005 Soutard, St-Emilion (\$49.99) What a surprise that this small, quality-driven estate known for producing big, structured wines in need of at least a decade of age would produce this firm, but approachable and elegant beauty. Although ripe, this is clean and pure with wonderful balancing acidity lending freshness and length. Bright cherry and raspberry flavors and aromas mingle with the well-integrated oak, plum and spice notes to give this a fresh, juicy character that is already delicious.

2000 Verdignan, Haut-Médoc (\$21.99) I love this wine for its dark, husky character and its hearty rusticity. This is dark and dense with earth, cedar, black olive and plenty of deep, brooding fruit in the middle. This rich, "old school" bargain from the outstanding 2000 vintage has shed some of its harder edges, but there is no scarcity of depth or power. This is an outstanding value in aged Bordeaux!

2000 Smith-Haut-Lafitte, Pessac-Léognan (\$99.99) Possibly the best ever from one of our favorite producers. When you taste this you'll just say WOW! This is complete and amazingly complex showing tobacco, red licorice, cassis, pencil lead, blackberries and even hints of earth and menthol. There is enough fruit to stand up to the powerful finish of minerals and gripping tannin. Decant this prodigious wine now or cellar for a special occasion.

2001 de Marbuzet, St-Estèphe (\$29.99) This property is owned by the great second growth Cos d'Estournel, and the sense of proportion and elegance in that wine can be found here, too, in good vintages. The price to quality ratio here shows why 2001 is one of my favorite Bordeaux vintages for drinking now. This is refined and earthy with crisp, dark currant flavors that are fresh and ripe. The finish is lively, elegant and long with soft tannins and a lingering persistence. An amazing value!

Steve Bearden

THE KICK-OFF *Football and Bordeaux*

This is my favorite time of year; fall has arrived and football has started! With cooler temperatures—in Southern California it's all relative—and the many versions of chili on the stove, I need to open Bordeaux. And, as a Cincinnati Bengals fan I'm going to need more than one bottle. These football-friendly gems are from a recent tasting of the 2006 vintage, and are all great values.

2006 Seigneurs d'Aiguilhe, Côtes de Castillon (\$15.99) Sweet fruit aromas dominate this wine's nose as well as its palate with a nice background of spice. The beauty here comes from the polished tannins and lower-than-usual acidity, which combine to give this wine its elegant mouthfeel. A lovely wine with a slightly spicy finish.

2006 Caronne Ste-Gemme, Haut-Médoc (\$15.99) Of all the 2006 wines we tasted, this is the wine I enjoyed the most. Full of red and dark fruit aromas with more of the sweet fruit flavors that seem to come through on all these 2006s. Bright flavors, very balanced, medium acidity, smooth tannins and a great price makes this wine a must-have for everyone!

2006 Malmaison, Moulis (\$17.99) "Bright red fruit nose and a juicy fruit center" were my first notes on this wine. There were more tannins than I expected, coupled with the juicy fruit. This wine should age nicely and drink well along the way. Again a great value for a good wine.

2006 Clarke, Lustrac (\$21.99) The toasty oak comes flying through on the nose along with dark fruit aromas. Again I didn't expect such firm tannins, but there's nice dark fruit flavors and a bit of spice to complement them. There is more acidity here than the other wines, giving it the structure to age. The Clarke sees 60-80% new oak and that's very apparent right now, providing a smoky/toasty finish. I actually like this wine better than their 2004 and 2005.

Steve Greer

"This property is owned by the great Cos d'Estournel, and the sense of proportion and elegance in that wine can be found here in good vintages."

"These football-friendly gems are from a recent tasting of the 2006 vintage, and are all great values."

“When picking our Thanksgiving wines we do consider two things, however: acidity and economy.”

Wine 101: Wine Potluck

Whether to serve sparkling, red or white wine for Thanksgiving is not much of a quandary at our house. The answer is always yes, yes and yes. And we don't spend a lot of time worrying about the varietals, either. With so many competing casseroles on the table, it's pointless to even suggest a sort of wine pairing theme. When picking our Thanksgiving wines we do consider two things, however: acidity and economy.

Acidity is essential with all the butter-laden root vegetables, and economy is important because our Thanksgivings tend to be not only a smorgasbord of food stuffs, but of people, too. Relatives, friends, orphans, casual acquaintances, work associates and unknown passersby are all usually present, and thirsty.

This year we will be serving many bottles of the **2006 Bernier Chardonnay Vins du Pays Jardin de la France (\$6.99)**, from the far western Loire Valley (although it carries the more general appellation Jardin de la France, which it must on account of its 100% chardonnay contents). The climate here is chilly and foggy so you can almost taste the Atlantic influence on the wine. It is rich and fat enough to stand up to those yams, but with plenty of grip.

For reds, we'll down more than a few bottles of the **2005 Souvenir, Bordeaux (\$11.99)**, which just happens to be one of the only wines my dad and I agree on. He likes the fact that it's fruit-forward, and I like its food-friendly acidity. From a legendary vintage in Bordeaux, this blend of merlot, cabernet franc and cabernet sauvignon is seriously drinkable and an unbelievably good deal, considering all the hype for 2005s.

Finally, Thanksgiving just wouldn't be the same without the **d'Arenberg "Peppermint Paddock" Sparkling Chambourcin, McLaren Vale (\$14.99)**. Maybe it's the name, but this sparkling red seems minty, with layers of cocoa and blueberry notes. Dry and spicy, all this richness is offset by serious tannic structure. Fantastic with duck or goose, if your family swings this more exotic way.

While none of these wines seem particularly patriotic, they'll put you in a festive mood for the holidays, and these days, that's saying quite a lot!

Elisabeth Schriber

NOVEMBER/DECEMBER EVENT CALENDAR

SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 2-5 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 KLVines.com and click on "Local events."

November 1: Spain. Try some of the most interesting wines from Spain's Priorat and Rioja. Old World style, New World style, you name it! We'll have it on a hand!

November 8: Boutique wines from Alsace and the Loire Valley. The perfect opportunity to try delicious, one-of-a-kind wines from two of France's most unique wine regions.

November 15: Rhône: Châteauneuf-du-Pape and Gigondas. New wines from the Southern Rhône have arrived just in time to warm you up for winter. Look for great wines to drink and fantastic wines to cellar.

November 22: Thanksgiving Values. Come and taste some of the wines featured in the November newsletter, perfect for turkey day and all your holiday meals.

November 29: Special Bordeaux Tasting. Taste the newest arrivals from Bordeaux, highlighting some special 2005s, including Mouton-Rothschild, Duhart-Milon and Pichon-Lalande. Eight red, one white and one Sauternes to be featured. \$50/person and reservations required. Limited availability at all three stores. We will publish the wines to be tasted by November 12.

December 6: Special Domestic Cabernet Tasting. Taste the newest boutique and "big-name" releases from California and the Pac. Northwest including Caymus Special Selection, Lewis Reserve and Opus One. \$50/person and reservations required. Limited availability at all three stores. We will publish the wines to be tasted by November 12.

December 13: Special Champagne Tasting. Bubbles galore! We'll pour tons of Champagne including such greats as Dom Pérignon, Krug, Clicquot, Roederer Cristal and our great direct buys. \$50/person and reservations required. Limited availability at all three stores. We will publish the wines to be tasted by November 12.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

November 6: Far Niente/Nickel & Nickel; November 13: Saintsbury;
November 20: Cain Vineyards; November 27-CLOSED

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

November 7: TBA; November 14: Mount Eden;
November 21: Hirsch; November 28: CLOSED

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

November 6: The South American wines of Casa Lapostolle and Terrazas;
November 13: Melville; November 20: The Wines of The Estates Group;
November 27: CLOSED

Coming Up:

Sunday, January 18, 2009: The 2006 Fête de Bordeaux Dinner in San Francisco. Mark your calendars for an exclusive dinner with Lilian Barton of Léoville- and Langoa-Barton, Jean Guillaume Prats of Cos d'Estournel and Jean-Charles Cazes of Lynch-Bages. A fabulous dinner prepared by Michelin-star rated One Market served at 1 Ferry Plaza on the Bay. \$195 per person plus tax.

Ruinart CHAMPAGNE'S OLDEST HOUSE

After going missing from the US market for a number of years, Champagne's oldest house, **Ruinart, is back, and as good as ever.** We are very proud to offer a full range of their wines here at K&L; I feel they represent prestige cuvée quality at very fair prices. All of the Champagnes are made from Premier and Grand Cru fruit, except for the Dom Ruinart, which is exclusively Grand Cru.

Ruinart was founded in 1729, on the heels of a 1728 decision by the king of France that allowed wine to be traded in bottles and thus opened sparkling Champagne up to the world of trade. Across the line these Champagnes are dosed very low—8 grams or less per liter—and show an element of elegance and ease that is the mark of “the good stuff.” I hope that you will try them yourself and think of them for gifts this year; you won't be disappointed. The **Ruinart Blanc de Blancs Champagne (\$59.99)** is all chardonnay, but utilizes crus such as Treppail and Villers Marmery on the Mountain of Reims to round out the mineral focus of the Côtes de Blancs fruit. This is a creamy, subtly toasty bottle of Champagne with a little bit of lychee exoticism. It has class to spare and is exceptionally easy to drink. The **Ruinart Brut Rosé Champagne (\$59.99)** is a blend of 55% pinot noir and 45% chardonnay, with 18% of the pinot vinified red and blended in for color and flavor. It has a dark color—almost like blood orange juice—and a soft, full-bodied texture. It is rich and satisfying, despite the deceptively high proportion of chardonnay. Many rosé Champagnes have become so expensive and out of reach, but this is a luxury worth making a sacrifice for. The top of the Ruinart lineup is the **1996 Dom Ruinart Blanc de Blancs Champagne Prestige Cuvée (\$172.99)**, one of the top wines of that great, great vintage and very reminiscent of high-class Corton-Charlemagne. Composed entirely of Grand Cru chardonnay, 65% from the Côtes de Blancs and 35% from the Mountain of Reims, it has a very mineral-driven, focused, green apple and fresh bread nose. Extraordinarily serious, compact, concentrated flavors with a nice nutty note in the background, it is long to a fault. One of the greats! I hope that you will try some of these super stars this holiday! You'll be thankful.

Gary Westby

What Would JAMES DRINK?

When most people think of November, they think of Thanksgiving. I think of Bond, James Bond. Not that I don't like Thanksgiving. It's actually my favorite holiday. But, in those years when a new Bond film is released (always in November), I'm an even happier guy. I own a copy of every Bond film, even the mediocre ones like *A View to a Kill*. Thank goodness for Christopher Walken and Grace Jones, who provide some entertainment. Actually, is Grace Jones ever NOT entertaining? And I plan on seeing the new one, even though it has a rather unwieldy title (*Quantum of Solace*). Though known for vodka martinis and for enjoying a Château l'Angelus on a train with Vesper Lynd, James Bond also has a taste for Champagne. Over the years, he has preferred Dom Pérignon (of course!) and Bollinger. In the original stories, his preference was for Taittinger, just like author Ian Fleming. Clicquot, Pommery and my favorite, Krug, have also made appearances. So, what if James were introduced to some new Champagne? What would he like? How about the **NV Camille Bonville Grand Cru Blanc de Blancs (\$39.99)**? Made of 100% Grand Cru chardonnay fruit from the 2005 vintage with a dollop of 2004 reserve stock, this Champagne is fresh and clean, yet it has ripe apples and vanilla on the palate. The zippy Avize minerality on the finish makes it a perfect choice to have with oysters on the half shell while conversing with an exotically-named femme fatale. Another choice for Mr. Bond could be the **1996 Fleury Brut (\$79.99)**. James seems to prefer classic vintages of champagne, so this one would be a must-have. Composed of 80% pinot noir and 20% chardonnay, this stunning wine is alive with a nose of brioche and butter. In the mouth, it tastes like tart cherries and red fruits. Still in its youth (after 12 years), it also exhibits a fair amount of acidity at the back of the palate. If he were entertaining a group of undercover terrorists, he may want to purchase a **magnum (\$169.00)**. Lastly, if he were to lean on his past preferences, there is always the **1999 Bollinger Grand Année (\$105.00)**. Though a bit young for drinking now, this blend of 63% pinot noir and 37% chardonnay has the classic Bollinger nose of lush golden apples, fresh baked bread and vanilla. The creamy texture will undoubtedly cause a grunt of satisfaction (Daniel Craig is playing the character as written, after all). The bright young fruit, biscuit flavors and toasty oak make this a most memorable vintage for Bollinger. Or, if Mr. Bond prefers, he can stash this in his cellar until 2018 and enjoy it after his retirement. If he lives to *Die Another Day*.

Happy Thanksgiving and a toast to James!

Scott Beckerley

“Many rosé Champagnes have become so expensive and out of reach, but this is a luxury worth making a sacrifice for.”

“Though known for vodka martinis and for enjoying a Château l'Angelus on a train with Vesper Lynd, James Bond also has a taste for Champagne.”

JIMMY C'S VIEW *Down Under*

More than ever in these dubious economic times we're looking to get all we can for a hard-earned buck. Here's an amazing array of wines to serve this Thanksgiving and at all of your holiday events and parties through the year.

N.V. Taltarni "Tache" Brut Rose Victoria-Tasmania (\$14.99) Here's a great starter for any gathering, holiday or otherwise. Crafted from a blend of 54% chardonnay, 36% pinot noir and 10% pinot meunier, the wine is made in the traditional Champenoise style and matured for at least 18 months in its lees. The nose offers notes of strawberry, cherry and watermelon that lead to a creamy texture on the palate with a fine bead.

2007 Jacob's Creek Pinot Grigio South East Australia (\$6.99) For a lighter-styled white wine, look no further than this beauty. Pinot grigio is the largest imported white wine to the US, and while we tend to think of Italy when it comes to the varietal, even Mike (Guido) Parres gave this one the thumbs up! The aroma of honey and pear draw you in, with the palate revealing zesty notes of crisp and refreshing citrus and apple.

2006 Rustenberg Chardonnay Stellenbosch South Africa (\$17.99) If you're inclined to something richer in a white wine, this chardonnay from Rustenberg is the ticket. This is a perfect marriage of Old and New World styles in that there is the richness, with elements of peach, apple, honey and tropical fruit, framed by a judicious use of toasty oak. The wine is balanced by juicy acidity and Old World minerality. One of the BEST chardonnay values in the store.

2007 Mulderbosch Rosé of Cabernet Sauvignon Stellenbosch South Africa (\$10.99) Mulderbosch may be best known for their iconic sauvignon blanc, but their rosé made from cabernet sauvignon (with 4% cabernet franc) is a real crowd pleaser. The nose is lifted with wild strawberry and cherry notes, with a hint of herbes de Provence that follow on the palate with a mouth-watering, refreshing impression.

2007 Sherwood Pinot Noir Marlborough New Zealand (\$14.99) It's becoming very hard to find pinot that tastes good for less than \$20 these days, but this one is that rare exception. 2007 has shaped up to be a fine vintage in New Zealand and this wine over-delivers, with great varietal character for its humble price point. The bouquet is full of ripe plum, dark strawberry and cherry fruit, while on the palate there are soft silky tannins that lead to a long finish.

R.L. Buller Tokay Rutherglen Victoria (375ml \$14.99) and **R.L. Buller Muscat Rutherglen Victoria (375ml \$14.99)** These "stickies," as they are known Down Under, are some of the greatest dessert wines AND values in the world. They use a solera system to blend younger and older material to have consistent quality every year. Either would be the perfect end to your Thanksgiving meal. The Tokay, with its notes of toffee, orange marmalade and milk chocolate would match with pumpkin pie, and the Muscat, with components of molasses, prune, dried apricot and toasted marshmallow, would be the partner to your pecan pie.

Jim Chanteloup



The Rhône

BIODYNAMIC BROTHERS

This month K&L has two great selections from the biodynamic brothers Frederic and Bernard Duseigneur. Both wines are characterized by intensity, elegance and nuance. Both are fantastic choices for your Thanksgiving turkey, stuffing with almonds and wild mushrooms, garlic mashed potatoes and a selection of artisanal cheeses. (Who says you can't have a cheese course on Thanksgiving?)

2006 Lirac Domaine Mayran (ORGANIC) (\$12.99) Lirac is an appellation within the Côtes du Rhône found on the right bank of the Rhône River. Here, the usual varietal suspects of grenache, syrah and mourvèdre (along with several other varieties) make wines that can give their left bank cousins a run for their money. The 2006 Mayran Lirac is composed of 50% grenache, 20% syrah, 20% cinsault and 10% mourvèdre grown in quartz pebbles over red clay and limestone soils. Bright, crunchy, dark cherry fruit with subtle hints of rhubarb and baking spices give this Lirac tremendous personality. A lovely, LOVELY Rhône red that will undoubtedly keep you coming back for more. 14% abv.

2005 Côtes du Rhône-Villages Laudun Domaine Duseigneur "Phillipe Faure-Brac" (\$29.99) Domaine Duseigneur is located on the west end of the Rhône Valley, near the picturesque village of Saint-Laurent-des-Arbres, and in view of the slopes of Châteauneuf-du-Pape. The 70-acre estate straddles the appellations of Côtes du Rhône-Villages Laudun and Lirac. Since 1997 the Duseigneur estate has been meeting the requirements of organic

"Both are fantastic choices for your Thanksgiving turkey, stuffing with almonds and wild mushrooms, garlic mashed potatoes and a selection of artisanal cheeses."

farming. However, wanting to take this concept even further the Duseigneur brothers fully embraced biodynamic farming in 2004. This exceptional wine is made with grapes from a plot located near the village of Saint-Victor-La-Coste, on the northern hillside, which is highly exposed to the wind. The 40-year-old vines are partially sheltered by a densely wooded area. The soil is predominantly limestone and red clay, mixed with layers of stones from glacial moraines, alternating with deeper limestone. The syrah is aged for six months in 600-liter demi-muids in order to develop more silky tannins. The grenache undergoes *élevage* in cement tanks, being subjected to the least intervention possible. Cellar activity is restricted to the most appropriate period of the biodynamic calendar. A deep, bright garnet color, the 2005 Laudun exhibits a complex nose of fruit (blackberry, cherry) and spices (white pepper, clove), and a distinctive minerality. The palate is strong, broad and well-balanced by soft and long tannins. Enjoy now through 2015 with game, roast lamb or beef. 14% abv.

Mulan Chan

“I love rieslings and they love me. They also drink wonderfully with food and what better day than Thanksgiving to prove it?”

Brick's Backyard Picks GO STUFF YOURSELF

Oh happy days are here again. My favorite day of gluttony is quickly approaching and, as usual, I can't wait. As it gets closer and closer I start daydreaming of the mounds of food I can build on my plate with the structural integrity of the Golden Gate Bridge. And I begin to plan the progression of booze that will flow freely throughout the evening; how else am I going to get through the blowout football games and the inevitable political discussion? Here are three bottles that I'm going to open this year, along with many others for the annual friends' get-together.

The first would have to be the **2005 Mount Eden Vineyards "Saratoga Cuvée" Santa Cruz Mountains Pinot Noir (\$27.99)**. Everyone knows you can't get through Thanksgiving without pinot, so I won't beat around the bush. This is simply one of the best I've seen all year, and Mount Eden has been kind enough to release a substantial amount to us. Full of aromas of crushed rose petal, cranberry tartness and some iron-like bloodiness, this is so complex and full of character. The depth here is impressive and it almost seems like a guilty pleasure to drink it in its youthful, giving state. This is a polished, red fruit-driven effort that has spent some time in the bottle and it shows. Bing cherry, raspberry, hibiscus, rhubarb, it is all here. Turkey and all the trimmings here I come; be afraid.

I love rieslings, and they love me. They also drink wonderfully with food and what better day than Thanksgiving to prove it? This year I'll be expounding on the benefits of riesling to whomever will listen, with a bottle of the **2007 Pey-Marin "The Shell Mound" Marin County Riesling (\$22.99)** in my hand as proof. All the riesling haters out there—you know who you are—you can't use your famous excuse on this bottle. That's right: This has no discernable sugar; it's dry! Let me repeat myself this is dry riesling, refreshing and low in alcohol, 11.8% to be exact. Peachy and keen, this is simply delicious with its oily, complex notes of nectarine, key lime, Navel orange and chalk. What a way to start, or end, the meal!

I'll close with this: **2001 Whitethorn "Alder Springs Vineyard" Mendocino County Red Wine (\$29.99)**. This is the perfect after-dinner wine: contemplative, complex and comforting. A

combination of 53% cabernet sauvignon, 27%, merlot and 20% cabernet franc, this is a familiar blend presented in an entirely different way. From all free run juice, this has an outstanding nose of mocha, carob, black currant, camphor and tarragon. Intense is a word that I wrote about this wine, but to most that would be misleading. This is not a heavy, oak-laden wine, but it is complex and lasting with flavors that unfold gracefully. It is a wine that you have to think

about to enjoy. Dark and smoky and maybe even brooding, this is packed with plum, pepper, pastille candy and sandalwood. Find the most comfortable seat in the house and enjoy.

Happy Thanksgiving everybody.

Bryan Brick

HOLIDAY SHIPPING GUIDELINES

Why stand in line at the post office this holiday season when you can buy the majority of your gifts for out-of-town friends and family here at K&L and let us ship it for you? Sounds incredibly easy right? It is! We've created the chart below to show you when you have to have your order in by to get it to its intended destination on time.

By Thanksgiving

Please note: UPS and FedEx transit times not guaranteed November 26-28, 2008; No deliveries on November 27, 2008.

West Coast	Within the Continental US	Alaska/Hawaii
Ground: November 21, 2008	Ground: November 14, 2008	3-day Air: November 17, 2008
Overnight: November 21, 2008	2-day Air: November 21, 2008	
	Overnight: November 21, 2008	

By Christmas

Please note: UPS shipping transit time not guaranteed after December 1, 2008; FedEx shipping transit time not guaranteed after December 18, 2008 and no deliveries December 25, 2008.

West Coast	Continental US	Alaska/Hawaii
Ground: December 16, 2008	Ground: December 14, 2008	Air: December 15, 2008
Overnight: December 18, 2008	2-day Air: December 18, 2008	
	Overnight: December 19, 2008	

New Years

Please note: No deliveries on January 1, 2009. Ground transit times are not guaranteed after December 1, 2008.

West Coast	Continental US	Alaska/Hawaii
Ground: December 23, 2008	Ground: December 19, 2008	Air: December 23, 2008
Overnight: December 26, 2008	2-day Air: December 26, 2008	
	Overnight: December 26, 2008	

“Still got room for some pie? Of course you do! And I’ve got the perfect companion, whether it’s apple, pumpkin, or sweet potato pie: the 2007 Kiona Yakima Red Mountain Ice Wine.”

“When Tasha Mckee (owner and winemaker at Whitethorn) comes into taste her wines with the staff, everyone gets excited.”

Doug Davidson’s **NORTHWEST CORNER**

It’s time again to plan for Thanksgiving—a truly American holiday, celebrated with great American food...ideally accompanied by great American wines! This year I’ve got the wines all planned out for you, so you can focus on the cooking.

The Thanksgiving meal encompasses many flavors (and many guests with different tastes), so I’ll suggest a few choices, all of which would be great accompaniments. First off is a white from one of my favorite Washington producers, the **2007 Seven Hills Columbia Valley Viognier (\$16.99)**. This rich wine has lively aromas of pears, honey and a touch of oak spice from barrel fermentation. In the mouth it has a weighty body and fresh flavors of peaches and cream balanced by lively acidity. It’s a great pairing for everything from pumpkin soup to roast turkey.

For the red wine drinkers at the table, I’ve got two choices, starting with the new vintage of an always popular wine, the **2007 A to Z Oregon Pinot Noir (\$17.99)**. This partnership of Oregon winemakers has created another winner with this wine. Tangy cranberry and cherry pie scents mingled with a whiff of baking spice show the lighter character of this year’s version. Loaded with lovely flavors of black cherry and red fruits and finishing with mouthwatering acidity, this wine will be a huge crowd pleaser, so be sure to buy enough to go with the next day’s leftover turkey sandwiches.

If your tastes lean towards a heftier red, my new favorite is the **2005 Hedges “Three Vineyards” Red (\$17.99)**, from Washington’s Red Mountain AVA. I really enjoyed the 2004 version of this wine, but I love this 2005! A blend of merlot, cabernet sauvignon and cabernet franc, it has intense aromas of dark plum, cocoa and spice. Beautiful dark fruit flavors, perfect acidity and a very restrained 13.3% alcohol make this a wine you’ll want to buy by the case for the holiday season.

Still got room for some pie? Of course you do! And I’ve got the perfect companion, whether it’s apple, pumpkin, or sweet potato pie: the **2007 Kiona Yakima Red Mountain Ice Wine (\$22.99)**. This luscious wine is a blend of chenin blanc and riesling grapes that have been frozen on the vines, concentrating the flavors of the juice and creating an intense dessert wine with scents of apples, vanilla bean and spice. This luscious liquid coats your mouth with tart apples and cinnamon spice, with a bright finish to balance its viscous nature. The perfect finale to your fall feast!

Doug Davidson

BOUTIQUE CORNER

*“Over the river and through the woods, Trot fast my dapple gray.
Spring over the ground, like a hunting hound
On this Thanksgiving Day, Hey! Over the river and through the woods
Now Grandmother’s face I spy. Hurrah for the fun,
Is the pudding done? Hurrah for the pumpkin pie.”*

English folksong, “It’s Raining, It’s Pouring”

I have always thought the Sonoma Coast produces some of the best pinot noirs in California. The cool evenings and presence of fog lends itself to wines that develop good balance, acidity and structure. We have just brought in one such wine that is perfect for your holiday feast, the **2007 Hirsch Estate “The Bohan Dillon” Sonoma Coast Pinot Noir (\$31.99)**. The third pinot noir from the Hirsch Vineyard range, this is an amazing wine for the price. It’s full-bodied and focused with beautifully balanced cherry, plum and spice notes and hints of mineral and leather. This is true Sonoma Coast. David Hirsch and his family have been growing grapes since 1980, and he has developed a beautiful vineyard from which producers from around the state purchase fruit.

A second fantastic wine for your feast is the **2002 Whitethorn “Hyde Vineyard” Pinot Noir (\$33.99)**. When Tasha Mckee (owner and winemaker) comes in to taste her wines with the staff, everyone gets excited. This wine will sell out very quickly because Tasha doesn’t make a lot of it, and many of the Bay Area’s best restaurants love her style. A true master at her craft, this is almost the perfect pinot. The wine is rich and velvety with generous fruit and great structure. Dark berry, cherry and vanilla flavors reward with hints of smoke and earth, finishing with a hint of nutmeg.

Mike Jordan

TREY'S *November Picks*

2005 Cannonball California Cabernet Sauvignon (\$12.99) Winemaker Dennis Hill makes a splash with this delicious California cabernet. Fun, easy to drink and a great price, this full-bodied, well-balanced wine is filled with big black fruit flavors and ripe tannins on the finish. Most of the fruit comes from Dry Creek with a small portion from Paso Robles (including a splash of syrah for complexity).

2006 Hocus Pocus "Reset" Santa Barbara Syrah (\$17.99) If you liked the 2006 vintage of Hocus Pocus Syrah, you're bound to love the "Reset" too! This is the same cuvée, made from the same meticulously farmed vineyards in the Sta. Rita Hills and Santa Ynez Valley, with some extra time in wood. Still a great value, the wine's edges have softened a bit with the extra barrel time. Only 225 cases were produced.

2007 Layer Cake Napa Cabernet Sauvignon (\$24.99) Winemaker Jayson Woodbridge recently brought on Philippe Melka as a consultant and added this Napa cabernet to his lineup of delicious and affordable wines. A blend of cabernet fruit from a number of eastern Napa hillside vineyards, this is classically struc-

tured cab with a modern edge. Its perfume is redolent of blackberries and violets. The flavors include vanilla bean, chocolate, blackberries and coffee, finishing balanced and clean. Drink this tonight with a big steak.

California cab update: 2005 Beaulieu Vineyard Napa "Tapestry" (\$39.99) and 2005 Beaulieu Vineyard Napa "Georges de Latour" Private Reserve (\$89.99) Both BV Reserve wines are now in stock. The 2005s show more structure and power than the '04s did at this early stage. These are wines that will only get better with extra time in the bottle, especially the monstrous "Private Reserve," which is 93% cabernet and 7% merlot.

2006 Caymus "Special Selection" Napa Cabernet Sauvignon (\$159.00) Released early, the Special Select usually screams, "Just put me in your cellar and forget about me!" But after tasting the 2006 I can see how hard that is to do. The wine is definitely young but is loaded with intense, concentrated fruit, which tends to overshadow the tannins. Still, good things will come to those who can wait.

Trey Beffa



Domestics

HOLLYWOOD HOT PIX *Turkey Pix*

Food and wine pairings for Thanksgiving often leave people confounded; here are some light-shedding picks the whole family is bound to enjoy.

2007 Murphy's Law Columbia Valley White Blend (\$13.99) There are too many varietals in this wine to actually list them all here, but let's say that sauvignon blanc, chardonnay and gewürztraminer dominate the blend. This is an aromatic sensation with loads of papaya, Meyer lemons, spiced apples and lavender honey across the nose and palate. Its lovely acidity and a touch of off-dry sweetness reminds me of Conundrum in its heyday. This deft little white works well with a smoked turkey and especially HoneyBaked ham!

2007 Terraces Napa Valley Chardonnay (\$24.99) I'm generally not a fan of chardonnay for Thanksgiving when there are so many other whites you can have fun with. When I tasted this, though, I knew I had come across the perfect chard for a holiday meal. The Terraces is a higher acid (non-malo) styled wine tending toward the tropical side of chardonnay aromatics. The wine is also not dominated by oak flavors since most of their barrels are used (only 4% new French oak). This wine is clean and precise with enough acid to cut through everything from the honey-glazed sweet potatoes to grandma's Jell-O molded surprise!

2007 Murphy's Law Columbia Rosé (\$13.99) Many people believe that rosé season is over after summer ends, but I think it makes a perfect pairing with food on the holiday table. I especially like it as an aperitif with things

like baked cheese puffs or smoked salmon mousse. The Murphy's is predominantly blaufränkisch (73%) with the balance a mix of Rhône varietals. It has terrific dark color, with a wonderful snap of cherry and strawberry.

2006 Jigsaw Oregon Pinot Noir (\$18.99) This is one of the few truly Burgundian-styled wines that I have tasted from Oregon in quite some time. The Jigsaw is all about the holy trinity of pinot noir—earth, fruit and structure. Earth is definitely the long side of this triangle with a smoky meatiness, followed by espresso, spice and underlying raspberry fruit. There is ample acidity and some velvety tannins that keep the wine in perspective. Pair this with roasted Brussels sprouts with pancetta alongside turkey with mushroom cornbread stuffing, and you are in heaven (I know I will be).

2006 Terraces Napa Valley Zinfandel (\$24.99) Thanksgiving is one of the few times of the year when I really look forward to zinfandel. No, I don't mean the big bomber zin that has 16.5% alcohol designed to help you get through the annual repetition of family stories. I like the spicy, traditional zins of Napa and Dry Creek Valley. The Terraces is sourced from the winery's estate Quarry Vineyard. The most captivating element of this wine is its spicebox nose of clove and allspice. I also like the copious black fruit and balance in this wine. I think a fully seasoned turkey basted with herb butter will complement it nicely.

Keith Mabry

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



GERMANY

2006 Kalinda Niersteiner Riesling* \$12.99

Produced by our friends at Weingut Georg Albrecht Schneider, this wine comes from Nierstein in the Rheinhessen. You will love this riesling's nose of apricot and peach and its vibrant and refreshing personality infused with the warmth and mineral-tinged smokiness of red slate. With an ever-so-slight hint of fruity sweetness, this wine makes a wonderful companion to yellow curries or spicy Asian dishes.

Kalinda Riesling Sekt Dry* \$17.99

Produced by our friends at Fitz-Ritter. This 100% riesling sparkling wine is fresh and vibrant with fine bubbles and a creamy mouthfeel underscored by the beautiful stone fruits and snappy acidity we love in riesling. A perfect bottle for, dare I say it so soon, your holiday parties...

ALSACE/LOIRE VALLEY

Jean-Philippe et Françoise Becker Cremant d'Alsace* \$16.99

This lovely dry sparkler is composed of pinot noir, chardonnay and pinot blanc. It is bright and refreshing, with a fine bead, creamy texture and just a hint of toast.

Charles Baur Cremant d'Alsace Rosé* \$16.99

We are now thrilled to offer the rosé version of Baur's impeccable and ridiculously low-priced sparkler. This gets its hue from pinot noir, of course. Full of yeasty strawberry fruit and spice.

2005 Joel Taluau St-Nicolas de Bourgueil VV* \$16.99

From a single plot planted in 1934, this has power, depth and grace. This is their flagship wine, which will improve for the next 7-9 years but can be enjoyed now, for those of you who like a mouthful of juicy red wine.

2007 Louvetrie Muscadet Sèvre et Maine

Amphibolite Nature* \$13.99

Jo Landron is one of the very top producers in Muscadet. This cuvée is vinified with a very short time on the lees, without chaptalization, making this a super-fresh and lower alcohol wine perfect with fresh oysters.

2006 Grange Tiphaine Grenouilleres Montlouis Demi Sec* \$17.99

The chenin blanc that goes into this semi-sweet white comes from 80-year-old vines and the concentration shows. Wonderful with cheeses!

CHAMPAGNE

Marguet Pere et Fils Cuvée Reserve Brut* \$34.99

Back in stock with a great new label! This fantastic Champagne is made entirely of Grand Cru fruit—60% pinot noir and 40% chardonnay. It is very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor. My favorite with richer appetizers (think paté or stuffed mushrooms) or even the main course.

De Meric Grande Reserve Sous Bois Brut* \$34.99

The wine is made of 80% pinot, 15% chardonnay and 5% meunier. It is vinified half in old oak barrels and half in stainless steel tanks for the perfect balance of rounded richness and zesty refreshment.

Camille Bonville Grand Cru Blanc de Blanc* \$39.99

It is fresh, fun and full of moreish, ripe chardonnay that is the mark of the village of Cramant. This is a fantastic aperitif and dosed at 10 grams per liter. Like almost all Champagne, this wine has relatively low alcohol, 12.5%.

WHITE BURGUNDY: NEW ARRIVAL MÂCONS

2006 Mâcon-Villages, Domaine des Niales, Rhedon-Marin* \$12.99

On the palate this is focused and bright, with a nice spicy note and pretty acidity, as well as some lovely pear notes. This is balanced, well-made and wonderfully crisp. Only K&L's direct import makes this price possible.

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

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

2007 Mâcon Charnay, Domaine Renaud* \$12.99

Once in a great while, you find wines from the Mâcon so good that tasting them blind you are forced to apply some much higher (and more expensive) appellation to it. Often, such a wine comes from hillside vineyards, with better drainage and cooler nights. This is such a wine, from the slopes below the giant monolith of rock that is Solutré.

RHÔNE/FRENCH REGIONAL

Blanquette de Limoux, Antech "Cuvée Françoise"* \$11.99

The Cuvée Françoise is composed of 90% mauzac and 10% chardonnay and is produced à la methode champenoise. It offers up a fresh bouquet of green apples, Comice pear and white flowers. This Blanquette exudes youthful, vibrant energy and good times! It is the perfect sparkler to enjoy on a hot day or with any spicy, salty or exotic fare. Clyde loves it.

2007 Vin de Pays d'Oc Domaine Begude Sauvignon Blanc* \$11.99

From high in the foothills of the Pyrenees in the Limoux region of the Languedoc. The long cool growing season here lends itself perfectly to the production of crisp and delicate wines. More in the style of a Loire Valley Sancerre, with its rapier-sharp, mineral-laden nose and fresh citrus fruits on the palate; this is the perfect accompaniment to grilled fish or oysters.

2006 Coteaux du Languedoc Pic-St-Loup

Mas Bruguière "La Grenadière"* \$15.99

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

2006 Lirac, Domaine Mayran* \$11.99

This 2006 Lirac is composed of 50% grenache, 20% syrah, 20% cinsault and 10% mourvèdre grown in quartz pebbles over red clay and limestone soils. Bright, crunchy, dark cherry fruit with subtle hints of rhubarb and baking spices give this Lirac tremendous personality. Beautiful balance translates to good acidity. No alcoholic monster here, just a lovely, LOVELY Rhône red that will undoubtedly keep you coming back for more.

2005 Gigondas Tradition, Moulin de Gardette* \$22.99

This is a lovely Rhône red with super bright cherry notes, along with hints of saffron, lavender and cocoa powder. It possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish on this wine elegant rather than coarse and chewy.

2006 CdP Cecile Chassagne "Image du Sud"* \$24.99

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



With the last of the 2005 vintage Bordeaux trickling in, it's time to tune your attention to the very fine 2006 vintage. Robert Parker's *Wine Advocate* recently came out extolling the vintage's virtues and we've always been fans. Below are a few of our favorites, including a few that are already in stock!

ARGENTINA

2005 Bodegas Poesía "Clos des Andes" Mendoza* \$19.99

91 points *Wine Advocate*: "Inky purple in color, the wine has a lovely bouquet of wood smoke, cedar, violets, blueberry, and black cherry..."

2005 Monteviejo "Petite Fleur" Mendoza* \$22.99

From *Stephen Tanzer's International Wine Cellar*: "Saturated bright ruby. Aromas of crushed blackberry, licorice, meat and spicy, nutty oak, with a violet topnote providing lift. Sweet and quite primary, with roasted dark berry and chocolate flavors framed by ripe acidity. Broad, mouthcoating, supple black fruit flavors show a grapey aspect but plenty of fruit here."

ITALY

2005 Ruggeri Corsini Nebbiolo delle Langhe* \$19.99

This 2005 nebbiolo is truly fabulous! It has great body with lots of focus, size and power. For those of you who are unfamiliar with nebbiolo (the main grape of Barolo and Barbaresco), here is a way to experiment for much less money. The wine is full of the classic nebbiolo aromas of dried roses, truffle and smoke with hints of earth. It has lots of richness, loads of fruit, a long finish and well-integrated tannins! Drink now or age for a few more years. Try it with risotto with Porcini mushrooms, smoked pheasant ravioli, or *Stracotto del Barolo*.

2006 Poggiarellino Rosso di Montalcino* \$17.99

A rising star in Montalcino, this tiny winery makes great wines. 2006 is one of the best vintages in recent memory and you'll see it in this wine. I've had Brunello that isn't this good! Full of complex dark cherry fruit, with nicely evolved notes of tobacco leaf; it has layers of what the Italians call *sotto bosco* (forest floor). On the palate the aromas continue, fleshed out by an unctuous, though not fat, body, and backed up by a core of mineral, stone, earth and truffle on the finish. Does that sound complex? Wow! Drinkable now and over the next 3-5 years. If you have a chance, decant for an hour or two ahead of time. Try it with London Broil with some olive oil drizzled over it, roasted rabbit or rosemary-infused pork loin accompanied by thick or broad noodle pasta.

CLYDE'S PICKS FOR 2006 BORDEAUX

The *Wine Advocate* just came out extolling the virtues of 2006 Bordeaux, saying they are beginning to sweeten up and are turning out to be a very fine vintage. Well I have always loved the 2006s and highly recommend the wines as they are much less expensive than the '05s and occasionally, better. A Bordeaux negotiant recently told me he thought the 2006 vintage was on a par with 2005! Strong words, as most have all but proclaimed 2005 the best-ever Bordeaux vintage. Most of these wines are due early next year and are being sold on a pre-arrival basis, though a few have already arrived, like the 2006 Seigneurs d'Aiguilhe—try it—the wine is delicious and only \$15.99.

2006 Cantemerle, Haut-Médoc \$29.99

Cinnamon spice and some clove hints. Very fine aromas that lead to the palate. Long and deep on palate. High acid, delicious. A sure "sleeper of the vintage" and much better than their 2005! (90-92 points RP)

2006 Clos la Madelaine, St-Emilion \$29.99

Small property (2 hectares) between Belair and Magdelaine. Only 500 cases

made. Minerals on the nose and mineral flavors. Spicy, balanced. Quite good—a property to watch in the future.

2006 Rouget, Pomerol \$38.99

Fat and fruity. Smoky, toasty oak flavors and aromas. Long finish. Delicious wine—as good or better than their 2005! Should be fine value. This wine is outstanding with tons of black fruits and super sweet palate. Rich and long.

2006 Kirwan, Margaux \$44.99

65% cabernet sauvignon, 35% merlot. Quite dark with a sweet palate entry. Some meaty notes. Flashy style. Super sweet fruit up front. Balanced and firm on the finish.

2006 Branaire-Ducru, St-Julien \$52.99

67% cabernet sauvignon, 27% merlot, 2% cabernet franc, 4% petit verdot. Black cherry aromas and red fruit flavors. Round tannins; rich wine. Elegant, fine. Integrated tannins. (92-94 point RP)

2006 Langoa-Barton, St-Julien \$59.99

75% cabernet sauvignon, 20% merlot, 10% cabernet franc. Some cranberry flavors. Good texture and mouthfeel. Solid wine with rounded tannins. Complete with sweet fruit flavors and lingering finish. (90-92 points RP)

2006 Haut-Bailly, Pessac \$64.99

65% cabernet sauvignon and 35% merlot. Black fruit nose. Tons of minerality. Deep and long. Powerful wine. Superb! Very spicy, cinnamon aromas and flavors. Bright and lively. Very silky and long on palate. More classic style than the very opulent 2005 and almost as good. (92-94 points WS)

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 DIRECT-ING DELIVERY IS AT LEAST 21 YEARS OLD.

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

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

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

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

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

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



1970-2004 IN STOCK

These wines are in our stores now and many are ready to drink. Supplies of some wines are limited, so act fast.

VALUE WINES UNDER \$30

1999 Pomey, Pessac	\$19.99
2000 Coufran, Haut-Médoc	\$27.99
One of their best ever—superb value!	
2000 Lamothe-Bergeron (1.5L)*	\$37.99
Perfect party red—soft and elegant.	
2000 de Moulin-à-Vent, Graves*	\$17.99
Old School and extremely well-made value!	
2000 Verdignan, Haut-Médoc	\$21.99
From the Coufran stable but a bit richer. One of the great values in mature, old school Bordeaux.	
2000 Trebiac, Graves*-Lovely wine	\$16.99
2001 Cantelys Rouge, Pessac*	\$21.99
Soft, toasty and elegant—a little SHL.	
2001 Coufran, Haut-Médoc	\$19.99
Perfect right now.	
2001 Marbuzet, St-Estèphe*	\$29.99
Best ever from here. Made by the Cos crew; this wine is rich and round and elegant.	
2002 Cap de Faugeres (375ml)	\$9.99
2002 Sociando Mallet, Médoc	\$24.99
2003 Belle-Vue, Haut-Médoc*	\$19.99
2003 Bois-Malot, Bordeaux Sup*	\$11.99
2003 Closiere de Clos Fourtet	\$19.99
2003 Couhins-Lurton, Pessac	\$19.99
2003 de Rochemorin, Pessac	\$14.99
2003 Greysac, Haut-Médoc	\$16.99
One of the best values for drinking Bordeaux.	
2003 Lamothe-Bergeron (1.5L)*	\$34.99
2003 les Allees de Cantemerle	\$19.99
2003 Valentons Canteloupe*	\$11.99
2004 Bastide de Dauzac, Margaux	<i>Inquire</i>
2004 Blason d'Evangile, Pomerol	\$29.99
Pomerol under \$30! Second wine of Evangile.	
2004 Brio de Cantenac, Margaux*	\$24.99
Big wine, meant to cellar. Was \$34.99	
2004 Cantelys Rouge, Pessac*	\$21.99
Plenty of wine for the price. Baby Smith-Haut!	
2004 Clarke-Rothschild, Lustrac	\$19.99
One of best values in the store! Elegant.	
2004 d'Aiguilhe, Castillon	\$29.99
2004 Fugue de Nenin, Pomerol	\$22.99
2004 Lalande-Borie, St-Julien	\$21.99

2004 Fleur de Boüard	\$29.99
2004 l'Avocat Rouge, Graves	\$19.99
2004 les Allees de Cantemerle	\$19.99
2004 La Vieille Cure, Fronsac	\$24.99
2004 Malmaison, Moulis*	\$14.99
Soft and elegant. Extremely good value!	
2004 Phélan-Ségur, St-Estèphe	\$29.99
2004 Seigneur d'Aiguilhe, Castillon	\$15.99

OTHER BORDEAUX

1970 Beychevelle, St-Julien	\$199.00
Clyde just drank a bottle—perfect right now!	
1970 Palmer, Margaux	\$449.00
Fabulous wine—superb in every way.	
1979 Pichon-Lalande, Pauillac	\$229.00
1980 Larcis Ducasse (1.5L)	\$129.00
1981 Grand Puy Lacoste (1.5L)	\$199.99
Don't miss this bargain—right from property.	
1982 Beychevelle, St-Julien	\$249.00
1982 Latour, Pauillac	\$1,999.00
1982 La Lagune, Médoc	\$249.00
1982 Pavie, St-Emilion-Fabulous!	\$299.00
1983 Canon, St-Emilion (1.5L)	\$249.00
1983 Margaux, Margaux-Awesome!	\$699.00
1984 Margaux, Margaux	\$299.00
1985 Beauregard, Pomerol (1.5L)	\$149.00
1985 Siran, Margaux (5L)	\$599.00
1986 Cos d'Estournel, St-Estèphe	\$199.00
1986 Larcis-Ducasse (1.5L)	\$189.00
1986 Lynch-Bages, Pauillac	\$229.00
1986 Margaux, Margaux	\$599.00
1986 Mouton-Rothschild, Pauillac	\$899.00
1987 Mouton-Rothschild, Pauillac	\$349.00
1988 Pavie, St-Emilion (5L)	\$999.00
1990 Cheval Blanc, St-Emilion	\$1,299.00
1991 Latour, Pauillac	\$499.00
Fabulous wine this year—no frost here!	
1991 Léoville-Las Cases, St-Julien	\$159.99
1993 Larcis-Ducasse (1.5L)	\$99.00
1993 Latour, Pauillac	\$399.00
1994 Latour, Pauillac	\$399.00
Two of the best wines of these vintages!	
1994 Cheval Blanc, St-Emilion (3L)	\$899.00
1994 Mouton-Rothschild, Pauillac	\$399.00
1994 Pichon-Lalande, Pauillac (1.5L)	\$299.00
1995 Clos du Marquis, St-Julien	\$99.00
1996 Clos du Marquis, St-Julien	\$99.00
1996 Lynch-Bages, Pauillac	\$199.99
1998 Clinet, Pomerol	\$99.00

1998 Gigault "Cuvée Viva"	\$39.99
1998 Margaux, Margaux	\$299.00
One-quarter of the price of the 2005!	
1999 Cos d'Estournel, St-Estèphe	\$129.00
1999 Cos d'Estournel (1.5L)	\$219.00
1999 Haut-Bailly, Pessac	\$69.99
One of Clyde's favorite wines for enjoying now.	
1999 Labegorce, Margaux -Value!	\$34.99
1999 Lynch-Bages, Pauillac	\$149.00
1999 Margaux, Margaux	\$299.99
1999 Pavie Macquin, St-Emilion	\$89.00
1999 Pichon-Lalande (1.5L)	\$229.00
1999 Smith-Haut-Lafitte (5L)	\$599.00
2000 Margaux, Margaux	\$999.00
2000 Smith-Haut-Lafitte, Pessac	\$99.99
Fabulous wine. Perfect to cellar or enjoy!	
2001 Cos d'Estournel, St-Estèphe	\$149.99
Stunning wine—much better than their 2000.	
2001 Larrivet Haut-Brion, Pessac	\$39.99
2001 Léoville-Barton, St-Julien	\$119.00
2001 Smith-Haut-Lafitte, Pessac	\$79.99
As good as it gets in 2001; lovely wine!	
2003 d'Angludet, Margaux	\$39.99
2003 Haut-Bailly, Pessac	\$49.99
2003 Latour, Pauillac	\$1,199.00
2003 Léoville-Las Cases (375ml)	\$89.99
2003 Palmer, Margaux (375ml)	\$69.00
2003 Palmer, Margaux (1.5L)	\$319.00
2003 Pontet-Canet, Pauillac	\$119.00
2003 Pontet-Canet, Pauillac (1.5L)	\$219.00
2004 Clos d'Oratoire, St-Emilion	\$34.99
2004 Clos du Marquis, St-Julien	\$34.99
2004 Cos d'Estournel, St-Estèphe	\$99.99
2004 Lascombes, Margaux	\$46.99
2004 Latour, Pauillac	\$449.00
2004 les Forts de Latour, Pauillac	\$149.00
2004 Lynch-Bages, Pauillac	\$84.99
2004 Phélan-Ségur, St-Estèphe	\$29.99
2004 Pichon-Baron, Pauillac	\$76.99
Half the price of the 2005. High score too!	
2004 Pichon-Lalande, Pauillac	\$79.99
2004 Smith-Haut-Lafitte, Pessac	\$49.99
2004 Reserve de Comtesse Lalande	\$33.99

Special Château d'Yquem Vertical set in stunning leather case! \$6,999.00
 One bottle each of the 1984, 1985, 1987, 1988, 1991, 1994, 1995, 1996, 1997, 1998, 1999 and 2000 d'Yquem! Amazing.



These 2005 Bordeaux are in stock but going fast. This is the vintage everyone wants—collectors and drinkers alike. This is just a partial list of our inventory; check our website for all Bordeaux.

2006 BORDEAUX VALUES

Caronne Ste-Gemme, Haut-Médoc	\$15.99
Caronne Ste-Gemme (1.5L)	\$29.99
Clarke Rothschild, Listrac	\$21.99
Malmaison, Moulis	\$17.99
Seigneurs d'Aiguilhe, Castillon	\$15.99

Check out Steve Greer's review on page 5.

2005 BORDEAUX-IN STOCK

But going fast. This is the vintage everyone wants—collectors and drinkers alike. This is just a partial list of our inventory; check our website for all Bordeaux.

VALUE WINES UNDER \$30

Bernadotte, Haut-Médoc (1.5L)	\$39.99
Excellent value in big bottle—Cellar for parties!	
Camensac, Moulis	\$27.99
Cambon La Pelouse, Haut-Médoc	<i>Inquire</i>
Carignan Prima, Premières Côtes	\$29.99
90 points Robert Parker. A lovely wine; cellar it.	
Coufran, Médoc	\$27.99
Recommended by Clyde AND Robert Parker!	
Croix de Rambeau, St-Emilion (1.5L)	\$43.99
Sweet and sexy! You will love this.	
du Bouscat, Bordeaux Superior	\$14.99
de Francs les Cerisiers	\$9.99
Etoiles de Mondorion, St-Emilion*	\$17.99
Fourcas Dupre, Listrac	\$19.99
Wow, an elegant Listrac packed with fruit!	
Gigault "Cuvée Viva" Côtes de Blaye	\$26.99
Big score and lots of wine for price.	
Haut-Belian Prestige*	\$13.99
Lalaudey, Moulis*	\$29.99
Lanessan, Haut-Médoc	<i>Inquire</i>
Le Fer, St-Emilion	\$29.99
Superb! This property is next to Angelus.	
Les Tours de Peyrat VV, Côte Blaye	\$15.99
Top 10 value of 2005 in the <i>Wall Street Journal</i> .	
Les Trois Croix, Fronsac	\$24.99
Super cellar candidate. Ex Mouton winemaker	
Mille Roses, Haut Medoc	\$25.99
Another Robert Parker Value wine!	
Peyraud, Premier (1.5L)	\$21.99
Back in—sold out quickly! Holiday party size!	
Picard, St-Estèphe (1.5L)	\$39.99
Poitevin, Médoc*	\$14.99
Excellent wine. Great structure and long finish.	
Potensac, Médoc-Parker favorite!	\$29.99

Rocher Bellevue Figeac, St-Emilion \$29.99

Delicious wine to drink or cellar five years. One of the best values in red wine in today's market.

Rochebelle, St-Emilion \$29.99

Roland de Garde Prestige, Blaye* \$17.99

Another Parker "value" property.

Senejac, Medoc \$29.99

A fabulous value and a great cellar candidate.

Soleil, Pussequin St-Emilion \$29.99

Superb wine—rich and round and delicious.

Souvenir, Bordeaux* \$11.99

Trebiac, Graves* \$15.99

LEFT BANK/PESSAC

Brown Rouge, Pessac \$34.99

One of the best wines ever made here. Earthy!

Bellegrave (Van der Voort), Pauillac \$34.99

Canteleys Rouge, Pessac \$31.99

Croizat-Bages, Pauillac \$34.99

d'Armailhac, Pauillac \$49.99

We liked this as much as the Clerc Milon.

Duhart-Milon, Pauillac \$59.99

Get it before China buys it all.

Duhart-Milon (3L) \$499.00

Ducru-Beaucaillou, St-Julien *Inquire*

Haut Bages Liberal, Pauillac \$54.99

La Parde de Haut-Bailly, Pessac \$34.99

Second wine of Haut-Bailly at ¼ the price. This wine is a great cellar candidate and fine value.

Lascombes, Margaux *Inquire*

Langoa-Barton (3L) \$369.00

Latour, Pauillac *Inquire*

Montrose, St-Estèphe \$149.99

Mouton-Rothschild, Pauillac *Inquire*

Pagodes de Cos, St-Estèphe \$53.99

Pedesclaux, Pauillac \$44.99

Absolutely one of THE great buys of 2005.

Phélan-Ségur, St-Estèphe *Inquire*

Pibran, Pauillac *Inquire*

Pichon-Baron, Pauillac \$154.99

Pichon-Lalande, Pauillac \$169.00

Pichon-Lalande, Pauillac (3L) \$599.00

Reserve de Comtesse Lalande \$54.99

This is the BEST ever for Comtesse. It tastes like Pichon with a merlot flair.

Tour de Pez, St-Estèphe \$34.99

Talbot, St-Julien \$59.99

Valrose Cuvée Alienor, St-Estèphe \$29.99

RIGHT BANK

Bourgneuf, Pomerol-91 pts WS \$39.99

Canon, St-Emilion \$119.99

Canon, St-Emilion (3L) \$599.99

Clos d'Eglise, Castillon \$34.99

Clos de la Vieille Eglise, Pomerol \$59.99

d'Aiguilhe, Côtes de Castillon \$36.99

One of the greatest values of the 2005 vintage!

de Pressac, St-Emilion \$35.99

Esprit d'Eglise, Pomerol \$39.99

Second wine of Clos Eglise—a fabulous value.

Fleur de Boüard, Lalande Pomerol \$39.99

Franc Mayne, St-Emilion (1.5L) \$69.99

l'Enclos, Pomerol \$37.99

Lynsolence, St-Emilion (1.5L) \$139.99

Lynsolence, St-Emilion \$69.99

Big score; cellar candidate.

Rochebelle, St-Emilion (1.5L) \$69.99

Sansonnet, St-Emilion \$54.99

Big score by Robert Parker. Great for the cellar.

Soutard, St-Emilion \$49.99

Soutard, St-Emilion (6L) \$699.99

Soutard, St-Emilion (3L) \$349.99

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

WHITE BORDEAUX

2004 Brown Blanc, Graves* \$24.99

2005 l'Avocat Blanc, Graves* \$18.99

2006 Clos Floridene Blanc, Graves* \$24.99

2006 Lynch-Bages Blanc \$49.99

2006 Château Reynon "VV"* \$13.99

Great balance. Denis Durbourdieu gem.

2006 Le Cygne de Fonreaud \$13.99

2006 Le Cygne de Fonreaud (375ml) \$6.99

One of the best whites of the vintage.

2006 Roquefort, Entre Deux Mers* \$11.99

2006 St-Jean des Graves Blanc* \$13.99

Back in again—great value and screw cap.

SAUTERNES 2005-HIGHLY RATED

Coutet (375ml \$26.99) \$49.99

Doisy-Védrières (375ml \$22.99) \$44.99

Guiraud \$69.99

La Tour Blanche (375 ml \$34.99) \$59.99

Lafaurie Peyraguey (375ml \$23.99) \$49.99

Rayne Vigneau (375ml \$21.99) \$39.99

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



CABERNET SAUVIGNON

2001 Mayacamas, Napa	\$64.99
2003 Amici, Napa	\$34.99
2003 Beringer Private Reserve	\$79.00
2003 Silver Oak, Napa	\$89.99
2003 Smith Madrone, Napa	\$34.99
2004 Ch St. Jean "Cinq Cepages"	\$49.99
2004 Bonneville "Carriage House"	\$49.99
2004 Dunn, Howell Mountain	\$79.99
2004 Grgich Hills, Napa	\$51.99
2004 Heitz Cellars, Napa	\$39.99
2004 Jordan, Alexander Valley	\$46.99
2004 Kathryn Kennedy "Estate"	\$125.99
2004 Kathryn Kennedy "Small Lot"	\$44.99
2004 Keenan, Napa	\$39.99
2004 Mount St. Helena, Napa	\$19.99
2004 Rodney Strong, Alexander Vly	\$18.99
2004 Rombauer, Napa	\$34.99
2004 Roy J. Maier "St. Helena Rd"	\$38.99
2004 Silver Oak, Alexander Valley	\$64.99
2004 St Clement, Napa	\$24.99
2004 Worthy "Sophia's Cuvée"	\$28.99
2005 Antinori "Antica"	\$54.99
2005 Araujo "Eisele"	\$265.00
2005 Audelssa, Sonoma Valley	\$28.99
2005 Avalon, Napa	\$10.99
2005 BV, Rutherford	\$26.99
2005 Benziger, Sonoma	\$16.99
2005 Cannonball, California	\$12.99
2005 Castle Rock "Reserve"	\$15.99
2005 Ch Montelena, Napa	\$41.99
2005 Cliff Lede, Stags Leap District	\$49.99
2005 Cloverdale Ranch, Alex Vly	\$27.99
2005 Darioush, Napa	\$79.99
2005 Donati Family "Paicines"	\$17.99
2005 Duckhorn, Napa	\$64.99
2005 Dunn Vineyards, Napa	\$64.99
2005 Edge, Napa	\$16.99
2005 Ehlers Estate, Napa	\$39.99
2005 Ferrari-Carano, California	\$24.99
2005 Flora Springs, Napa	\$24.99
2005 Franciscan, Napa	\$21.99
2005 Genuine Risk, Santa Ynez	\$21.99
2005 Hawk Crest, California	\$9.99
2005 Hedges "Three Vineyards"	\$17.99
2005 Hogue "Genesis"	\$11.99
2005 Ladera, Napa	\$33.98
2005 Larkmead, Napa	\$54.99
2005 Line Shack, Central Coast	\$12.99

2005 Mount Eden, Santa Cruz	\$54.99
2005 Nickel & Nickel "Stelling"	\$125.00
2005 Olema, Napa	\$18.99
2005 Raymond Reserve, Napa	\$26.99
2005 Roth, Alexander Valley	\$31.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Shelter "Headwater"	\$59.99
2005 Simi, Alexander Valley	\$19.99
2005 Snowden "The Ranch"	\$39.99
2005 Tenacity, Napa Valley	\$19.99
2005 Terra Valentine, Spring Mtn	\$32.99
2006 Caymus, Napa	\$64.95
2006 Decoy, Napa	\$27.99
2006 Desert Wind "Ruah"	\$13.99
2006 Hedges "CMS"	\$11.99
2006 Joel Gott "815 Blend"	\$15.99
2006 Justin "Justification"	\$39.99
2006 Kalinda, Napa	\$17.99
2006 Khroma, Alexander Valley	\$15.99
2006 McManis, California	\$8.99
2006 Poppy, California	\$11.99
2006 Rutherford Ranch, Napa	\$15.99
2006 Stephen Vincent, California	\$9.99
2006 The Show, California	\$11.99
2007 Layer Cake, Napa	\$24.99

MERLOT

2004 Burgess, Napa	\$16.99
2004 Cloverdale Ranch, Alex Vly	\$21.99
2005 Duckhorn, Napa	\$49.99
2005 Etude, Sonoma Valley	\$33.99
2005 Ferrari-Carano, Sonoma	\$19.99
2005 Parcel 41, Napa	\$16.99
2005 Rombauer, Napa	\$27.99
2005 Shafer, Napa	\$39.99
2005 Stags' Leap Winery, Napa	\$26.99
2005 T-Vine Cellars, Napa	\$29.99
2006 Bogle Vineyards, California	\$7.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 Stephen Vincent, California	\$9.99
2006 Twenty Rows, California	\$19.99
2007 McManis, California	\$8.99

PINOT NOIR

2002 Whitethorn "Hyde Vineyard"	\$33.99
2005 Artesa Reserve	\$19.99
2005 Domaine Serene "Evenstad"	\$54.99
2005 Kynsi "Bien Nacido"	\$32.99
2005 Willakenzie "Pierre Leon"	\$36.99

2006 Anderson Family Vineyard	\$49.99
2006 Bogle, Russian River	\$12.99
2006 Brandborg "Bench Lands"	\$17.99
2006 Cakebread, Anderson Valley	\$59.99
2006 Chalone, Monterey	\$13.99
2006 Chasseur, Sonoma Coast	\$39.99
2006 Cooper Mountain Reserve	\$23.99
2006 Etude, Carneros	\$39.99
2006 Eyrie "Estate Grown"	\$31.99
2006 Ferreira "Moore Vineyard"	\$23.99
2006 Foley, Sta Rita Hills	\$32.99
2006 Gary Farrell "Russian River"	\$36.99
2006 J Wine Co, Russian River	\$29.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Kanzler, Sonoma Coast	\$47.99
2006 Kendric, Marin County	\$29.99
2006 Landmark "Grand Detour"	\$32.99
2006 Lange Reserve	\$26.99
2006 Lucia, Sta Lucia Highlands	\$39.99
2006 Migration, Anderson Valley	\$31.99
2006 Olivet Lane, Russian River	\$34.99
2006 Patton Valley, Willamette Vly	\$33.99
2006 Patz & Hall, Sonoma Coast	\$37.99
2006 Ponzi Reserve	\$59.99
2006 Poppy, Monterey	\$11.99
2006 Presidio "Estate"	\$15.99
2006 Sojourn "Sangiaco"	\$46.99
2006 WH Smith "Umino"	\$42.99
2006 WH Smith, Sonoma Coast	\$26.99
2006 ZD, Carneros	\$32.99
2007 A to Z, Oregon	\$17.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2007 Castle Rock, Willamette Valley	\$10.99
2007 Hirsch "The Bohan Dillon"	\$31.99
2007 Mark West, California	\$9.99
2007 McManis, California	\$9.99
2007 Melville "Estate"	\$27.99
2007 O'Reilly's, Oregon	\$16.99
2007 Owen Roe "Sharecropper's"	\$23.99

SYRAH/PETITE SIRAH

2005 Barrel 27 "Head Honcho"	\$22.99
2005 Barrel 27, Central Coast	\$14.99
2005 Concannon Petite Sirah	\$13.99
2005 Cristom "Estate"	\$29.99
2005 David Bruce Petite Sirah	\$14.99
2005 Edmunds St John "Wylie-Fenaughty"	\$24.99



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

2005 Kathryn Kennedy, Santa Cruz	\$25.99
2005 Lost Canyon "Stage Gulch"	\$34.99
2005 Ojai Vineyards, Santa Barbara	\$23.99
2005 Purisima Canyon, Mendocino	\$17.99
2005 Rosenblum "Pickett Road" PS	\$27.99
2006 Bogle Petite Sirah	\$9.99
2006 Girard Petite Sirah	\$26.99
2006 Hocus Pocus "Reset"	\$17.99
2006 Kendric "Shenandoah Valley"	\$16.99
2006 Neyers "Old Lakeville Road"	\$25.99
2006 Owen Roe "Ex-Umbris"	\$21.99
2006 Qupe, Central Coast	\$14.99
2007 McManis, Petite Sirah	\$9.99

ZINFANDEL

2004 Joseph Swan "Mancini Ranch"	\$25.99
2004 S. E. Chase "Hayne Vineyard"	\$39.99
2005 Boeger "Walker"	\$16.99
2005 Klinker Brick "Old Vine"	\$14.99
2005 Mueller "Old Vine"	\$34.99
2005 Pellegrini "Eight Cousins"	\$19.99
2005 Plungerhead, Dry Creek	\$15.99
2005 Sausal, Alexander Valley	\$16.99
2006 Ancient Peaks, Paso Robles	\$13.99
2006 Bogle Vineyards, Old Vines	\$9.99
2006 Bucklin "Old Hill Ranch"	\$31.99
2006 Castle Rock, Dry Creek Valley	\$8.99
2006 Easton, Amador County	\$12.99
2006 Elyse "Korte Ranch"	\$27.99
2006 Gamba "Old Vine"	\$38.99
2006 J. Runquist "Z"	\$19.99
2006 Kalinda, Napa	\$16.99
2006 Ridge "Geyserville"	\$31.99
2006 Ridge "Lytton Springs"	\$32.99
2006 Ridge "York Creek"	\$28.99
2006 Rombauer, California	\$26.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Sobon Estate "Rocky Top"	\$12.99
2006 Unti, Dry Creek	\$24.99
2006 Windmill Estates Old Vine	\$9.99
2007 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2005 Ch Ste. Michelle "Orphelin"	\$19.99
2005 Paraduxx, Napa	\$47.99
2005 Purisima Canyon, Sonoma	\$9.99
2005 Terre Rouge "Tete-a-Tete"	\$15.99
2006 Folie à Deux "Menage à Trois"	\$8.98
2006 Four Vines "Anarchy"	\$37.99
2006 Hey Mambo "Sultry"	\$8.99

2006 Lang & Reed Cabernet Franc	\$19.99
2006 Tamarack Cellars "Firehouse"	\$17.99
2006 Turnbull "Old Bull"	\$18.99
2007 Folie à Deux "Menage à Trois"	\$8.98
2007 Happy Canyon "Chukker"	\$15.99
2007 Owen Roe "Abbot's Table"	\$19.99
NV Sean Thackrey Pleiades XVI	\$22.99

CHARDONNAY

2005 Ch St. Jean Reserve	\$26.99
2005 Talbott "Sleepy Hollow"	\$36.99
2006 Cakebread, Napa	\$35.99
2006 Columbia Crest Grand Estates	\$7.99
2006 Cuvaison, Carneros	\$16.99
2006 Dehlinger, Russian River	\$37.99
2006 Far Niente, Napa	\$44.99
2006 Ferrari-Carano, Alexander Vly	\$23.99
2006 Frog's Leap, Napa	\$19.99
2006 Grgich Hills, Napa	\$34.98
2006 Heitz Cellars, Napa	\$16.99
2006 Hess, Monterey	\$9.99
2006 J. Lohr "Riverstone"	\$12.99
2006 K-J "Vintner's Reserve"	\$11.99
2006 Lazy Creek, Anderson Vly	\$27.99
2006 MacRostie, Carneros	\$17.99
2006 Margaret's, California	\$7.99
2006 Marimar Torres "Don Miguel"	\$29.99
2006 Miner Family "Wild Yeast"	\$44.99
2006 Miner Family, Napa	\$27.99
2006 Moobuzz, Sonoma Coast	\$16.99
2006 Olivet Lane, Russian River	\$19.99
2006 Ramey, Carneros	\$32.99
2006 Sanford, Santa Barbara	\$14.99
2006 Smith Madrone, Spring Mtn	\$24.99
2006 Sonoma-Cutrer, Sonoma Coast	\$21.99
2006 St Clement, Napa	\$12.99
2006 Stags' Leap Winery, Napa	\$19.99
2006 Stuhlmuller, Alexander Vly	\$21.99
2006 Talley Estate, Arroyo Grande	\$24.99
2006 Testarossa "Castello"	\$24.99
2006 Trefethen "Oak Knoll District"	\$24.99
2006 Walter Hansel "Cahill Lane"	\$35.99
2007 Alpen Cellars, Trinity County	\$12.99
2007 Au Bon Climat, Santa Barbara	\$16.99
2007 Bogle, California	\$7.99
2007 Cakebread, Napa	\$36.99
2007 Calera, Central Coast	\$15.99
2007 Chappellet, Napa	\$28.99
2007 Ch St Jean, Sonoma	\$11.99

2007 Four Vines "Naked"	\$11.99
2007 Foxglove, San Luis Obispo	\$12.99
2007 Kali Hart, Monterey	\$13.99
2007 Lioco, Sonoma	\$19.99
2007 McManis, California	\$7.99
2007 Melville "Estate"	\$23.99
2007 Melville "Estate-Verna's"	\$19.99
2007 Mount Eden, Arroyo Seco	\$17.99
2007 Napa Cellars, Napa	\$15.99
2007 Patz & Hall, Napa	\$33.99
2007 Rombauer, Carneros	\$29.99

SAUVIGNON BLANC

2006 Magito "Rivertrace Blend"	\$12.99
2006 St Supéry, Napa	\$19.99
2007 Barber Cellars "Lazarie"	\$15.99
2007 Bernardus, Monterey	\$12.99
2007 Brander, Santa Ynez	\$10.99
2007 Duckhorn, Napa	\$26.99
2007 Ferrari-Carano, Sonoma	\$12.99
2007 Geyser Peak, California	\$9.99
2007 Groth, Napa	\$14.99
2007 Heitz, Napa	\$17.99
2007 Honig, Napa	\$13.99
2007 Kathryn Kennedy, Santa Cruz	\$17.99
2007 Murphy Goode "The Fumé"	\$9.99
2007 Pomelo, California	\$8.99
2007 Quivira "Fig Tree Vineyard"	\$14.99
2007 Voss, Rutherford	\$13.99
2007 Walter Hansel, Russian River	\$13.99

MISC WHITES

2006 Alpen Cellars Riesling	\$12.99
2006 Conundrum	\$21.99
2006 Summerland "Paradise Road"	\$21.99
2007 A to Z Pinot Gris	\$12.99
2007 Bridlewood Reserve Viognier	\$14.99
2007 Ste Michelle-Loosen "Eroica"	\$19.99
2007 Chehalem Pinot Gris	\$17.99
2007 Elk Cove Pinot Gris	\$14.99
2007 Etude Pinot Gris	\$21.99
2007 Fisheye Pinot Grigio	\$5.99
2007 J Wine Company Pinot Gris	\$15.99
2007 Kung Fu Girl Riesling	\$12.99
2007 O'Reilly's Pinot Gris	\$11.99
2007 Ponzi Arneis	\$19.99
2007 Smith Madrone Riesling	\$24.99
2007 Willakenzie Estate Pinot Blanc	\$16.99
Sokol Blosser "Evolution"	\$13.99

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MISC TUSCANY

2007 Castello di Querceto Chianti	\$6.99
2007 Maritma Sangiovese "4 Old Guys"-Outstanding value	\$7.99
2006 La Mozza I Perazzi Morellino di Scansano-90 points RP	\$15.99
2006 Felsina Chianti Classico	\$17.99
2006 Antinori Vermentino Guado al Tasso	\$19.99
2005 Vecchie Terre di Montefili Chianti Classico*	\$19.99
2006 Rocca di Montegrossi Chianti Classico*	\$19.99
2005 Castello di Monsanto Chianti Classico Riserva -90 pts RP	\$19.99
2005 Felsina Chianti Classico Riserva-90 pts RP	\$21.99
2006 La Massa Panzano IGT	\$23.95
2005 Fontodi Chianti Classico	\$26.95
2003 Tenute Marchese Antinori Chianti Classico Riserva	\$29.95
2005 Felsina Chianti Classico Riserva "Rancia"-92 pts RP	\$34.99
2004 Rocca di Montegrossi "Geremia"*-93 pts RP	\$39.99
2004 Felsina Fontalloro-93 points ST	\$41.99
2004 Rocca di Montegrossi Chianti "Marcellino"*-93 pts RP	\$44.99
2006 Antinori Cervaro della Sala -94 pts WS	\$44.99
2004 Vecchie Terre di Montefili "Bruno di Rocca"*-2 Red GR	\$46.99
2004 Vecchie Terre di Montefili "Anfiteatro"*-2 Red GR	\$46.99
2001 Rocca di Montegrossi Vin Santo* (375ml)	\$79.99
2000 Rocca di Montegrossi Vin Santo* (375ml) -93 pts WS	\$89.99
2005 Antinori Tignanello-92 pts RP	\$97.95

MONTALCINO

2004 La Fortuna "Fortunello" Sangiovese/Merlot*	\$14.99
2006 Poggiarellino Rosso di Montalcino*	\$17.99
2006 La Fortuna Rosso di Montalcino*	\$23.99
2006 Poggiarellino Brunello di Montalcino*	\$26.99
2006 Sesta di Sopra Rosso di Montalcino*	\$27.99
2006 Valdicava Rosso di Montalcino	\$29.99
2002 La Velona Brunello di Montalcino-2 Glasses GR	\$34.99
2003 Casanova di Neri Brunello di Montalcino	\$49.99
2003 Il Poggione Brunello di Montalcino	\$54.95
2003 La Gerla Brunello di Montalcino Vigna gli Angeli	\$74.99

MISC. PIEMONTE

2006 Ruggeri Corsini Barbera d'Alba*	\$14.99
2006 Bricco del Cucù Dolcetto di Dogliani*-2* Glasses GR	\$13.99
2006 Vietti Barbera d'Asti "Tre Vigne"	\$18.99
2005 Ruggeri Corsini Nebbiolo d'Alba*-2 Glasses GR	\$19.99
2005 Bricco del Cucù "Bricco San Bernardo" Dogliani*	\$21.99

BAROLO/BARBADESCO

2004 Produttori del Barbaresco Barbaresco	\$29.99
2004 Ruggeri Corsini Barolo "San Pietro"*	\$34.99
2004 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$39.99
2004 Ruggeri Corsini Barolo "Corsini"*-91 pts WS	\$44.99

2004 Einaudi Barolo "Costa Grimaldi"	\$79.95
2004 Einaudi Barolo "Cannubi"	\$79.95
2004 Giuseppe Rinaldi Barolo "Cannubi/Ravera"	\$99.99
2004 Giuseppe Rinaldi Barolo Brunate "Le Coste"	\$99.99

TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2007 Blason Pinot Grigio*	\$9.99
2007 Blason Cabernet Franc*	\$9.99
2007 Blason Friulano* (used to be Tocai)	\$12.99
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
2007 Blason Pinot Grigio* (1.5L)	\$19.99
2007 Santa Margherita Pinot Grigio	\$19.99
NV Blason Bianco "Bag-in-a Box" (3L)*-4 bottles in ONE!	\$19.99
2006 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$21.99
2007 Cantina Valle Isarco Kerner "Aristos"	\$25.99
2006 Jermann Pinot Grigio	\$27.99
2004 Bastianich Vespa Bianco	\$29.95

SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$7.99
2007 Donnafugata Anthilia	\$9.99
2006 Gulfi Rossojbleo Nero d'Avola	\$11.99
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2005 Valle dell'Acate Cerasuolo di Vittoria-2 Glasses GR	\$22.99
2005 Feudo Montoni Nero d'Avola "Vrucara"-93 points ST	\$39.99
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

UMBRIA, ABRUZZO, CALABRIA, PUGLIA, MARCHE & LAZIO

2007 Vallevò Trebbiano d'Abruzzo	\$7.99
2006 Vallevò Montepulciano d'Abruzzo	\$7.99
2005 Falesco Vitiano	\$8.98
2006 Contesa Montepulciano d'Abruzzo "Vigna Corvino"	\$14.99

EMILIA-ROMAGNA & VENETO

2007 Corte Rugolin Valpolicella Classico	\$11.99
NV Drusian Extra Dry Prosecco	\$14.99
NV Vettori Prosecco di Conegliano Extra Dry	\$15.99
NV Sorelle Bronca Extra Dry Prosecco	\$16.99
NV Silvano Follador Brut Prosecco*	\$16.99
If you haven't experienced Follador you haven't seen the best!	
NV Silvano Follador "Cartizze" Extra Dry Prosecco*	\$19.99
2003 Corte Rugolin Crosara delle Strie Amarone-2 Glasses GR	\$37.99
2001 Corte Rugolin Amarone "Monte Danieli"-2 Glasses GR	\$46.99
2004 Masi Amarone "Costasera"	\$49.95
2001 Brigaldara Amarone "Case Vecie"	\$64.99
1999 Monte Faustino Amarone	\$69.99



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CHABLIS

2006 Chablis, Château de l'Eglantière*	\$18.99
2006 Chablis, Domaine Gerard Tremblay*	\$21.99
2006 Chablis 1er, Fourchaume, Domaine Gerard Tremblay*	\$29.99
2006 Chablis 1er, Montee Tonnerre, Domaine l'Eglantière*	\$33.99
2006 Chablis 1er, Vau de Vay, Domaine l'Eglantière*	\$33.99
2006 Chablis 1er, Homme Morte/Fourchaume, L'Eglantière*	\$34.99
2006 Chablis 1er, Les Forêts, VV, Domaine Vocoret*	\$35.99
2005 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Griottes-Chambertin, Grand Cru, Chezeaux/Ponsot*	\$124.99
2000 Charmes-Chambertin, Grand Cru, Nicolas Potel	\$104.99
2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Griottes-Chambertin, Grand Cru, Chezeaux/Leclerc	\$139.99
2004 Gevrey-Chambertin, Clos Tamisot, Pierre Damoy	\$69.99
2005 Aloxe-Corton 1er Cru, Chaillots, Dom d'Ardhuy	\$46.99
2005 Aloxe-Corton, Domaine Henri Delagrangé	\$39.99
2005 Be Friends Villages, Pinot Noir	\$13.99
2005 Beaune 1er Cru, les Epenotes, Domaine Parent	\$53.99
2005 Bourgogne Pinot Noir, Louis Max	\$10.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Chambolle-Musigny, Antonin Guyon	\$49.99
2005 Chambolle-Musigny, Clos du Village, Dom Guyonnière	\$59.99
2005 Chassagne-Montrachet Rouge, L'Estimée, J-N Gagnard	\$30.99
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$109.99
2005 Côte-de-Nuits-Villages, VV, Desertaux-Ferrand	\$24.99
2005 Côte-de-Nuits-Villages, le Vaucrain, Dom. Daniel Rion	\$24.99
2005 Gevrey-Chambertin, Champs Chenys, Joseph Roty	\$69.99
2005 Gevrey-Chambertin, Clos Prieur Bas, Joseph Roty	\$72.99
2005 Gevrey-Chambertin, Domaine de la Guyonnière	\$54.99
2005 Gevrey-Chambertin 1er Cru, Craipillot, Gerard Seguin	\$47.99
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$93.99
2005 Marsannay, La Montagne, Domaine Olivier Guyot	\$34.99
2005 Mazis-Chambertin Grand Cru, Harmand-Geoffroy	\$159.95
2005 Mercurey 1er Cru, Clos des Myglands, Faiveley	\$38.99
2005 Morey-St-Denis, Aux Chezeaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis 1er Cru, "Aux Petites Noix" Magnien*	\$49.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis, Rue de Vergy, Michel Gros	\$59.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard 1er Cru, Chaponnières, Domaine Parent	\$79.99
2005 Pommard 1er Cru, Premiers, Domaine de Courcel	\$49.99
2005 Volnay, Vieilles Vignes, Domaine Henri Delagrangé	\$40.99
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrangé	\$19.99
2006 Bourgogne Passetoutgrain, Domaine Jean Tardy*	\$16.99
2006 Bourgogne Pinot Noir, Domaine de la Guyonnière	\$15.99

2006 Chambolle-Musigny, Les Athets, Domaine Jean Tardy*	\$49.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy*	\$144.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy*	\$144.95
2006 Fixin, La Place, Domaine Jean Tardy*	\$33.99
2006 Marsannay, Les Finottes, Domaine Martin Bart*	\$20.99
2006 Marsannay, Les Longeroies, Domaine Martin Bart*	\$21.99
2006 Marsannay, Echezots, Domaine Martin Bart*	\$22.99
2006 Marsannay, Les St. Jacques, Domaine Martin Bart*	\$29.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Jean Tardy*	\$49.99
2006 Nuits-St-Georges, Les Boudots, 1er Cru, Jean Tardy*	\$74.99
2006 Vosne-Romanée, Vigneux, Dom Jean Tardy*	\$53.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Dom Jean Tardy*	\$74.99

WHITE BURGUNDY

2004 Bourgogne Aligoté, Domaine Benoit Ente	\$18.99
2004 Chass-Montrachet 1er Cru, Chenevottes, Philippe Colin	\$51.99
2004 Meursault, Les Tillets, Domaine Denis Carré	\$33.99
2004 Puligny-Montrachet 1er Cru, Champ Gain, Benoit Ente	\$81.99
2004 Puligny-Montrachet 1er Cru, Referts, Benoit Ente	\$78.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Chassagne-Montrachet 1er, Boudriotte, Blain-Gagnard	\$55.99
2005 Chevalier-Montrachet, Grand Cru, Philippe Colin	\$270.00
2005 Corton-Charlemagne, Grand Cru, Maison Champy*	\$99.99
2005 Marsannay Blanc, Domaine Joseph Roty	\$32.99
2005 Pernand-Vergé 1er, Iles Vergeleses, Chandon Briailles	\$44.99
2005 Puligny-Mont, Corvées des Vignes, Maroslavac-Leger*	\$43.99
2005 Puligny-Montrachet, Les Corvées, Bernard Millot	\$35.99
2005 Puligny-Montrachet, Domaine Bachelet Monnot	\$42.99
2005 Puligny-Montrachet, Domaine Paul Chapelle	\$43.99
2006 Bâtard-Montrachet, Grand Cru, Paul Pernot	\$174.99
2006 Bienvenues-Bâtard-Montrachet, Paul Pernot	\$144.99
2006 Chassagne-Montrachet, Voillenots, Maroslavac-Leger*	\$49.95
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$62.99
2006 Chass-Montrachet 1er, Grand Ruchottes, Paul Pillot*	\$71.99
2006 Chassagne-Montrachet, VV Dom Fontaine Gagnard	\$58.99
2006 Hautes Côtes de Nuits, Cuvee Marine, Anne Gros	\$29.99
2006 Puligny-Montrachet 1er Cru, Folatières, Leflaive*	\$93.99
2006 Pul-Montrachet 1er Cru, Corvees Vignes, Maroslavac*	\$52.99
2006 St-Aubin 1er, Murgers Dent de Chien, Maroslavac*	\$39.95
2006 Mâcon-Villages, Domaine de Niales*	\$12.99
2007 Mâcon-Charnay, Domaine Renaud*	\$12.99
2007 Mâcon-Solutré, Domaine Renaud*	\$12.99
2007 Mâcon-Vergisson, Domaine de Nembrets*	\$12.99
2007 St-Veran, Domaine de Nembrets*	\$14.99
2007 Pouilly-Fuissé, Domaine de Nembrets*	\$20.99
2007 Pouilly-Fuissé, Les Folles, Domaine de Nembrets*	\$24.99

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CHAMPAGNE

1995 Krug "Clos Ambonnay"	<i>Inquire</i>
1996 Fleury Brut*	\$79.99
1998 Perrier-Jouët "Fleur"	\$99.00
1999 Bollinger "Grande Annee"	\$105.00
1999 De Meric Sous Bois Brut	\$49.99
1999 Philipponnat Clos de Goisses	\$159.00
1999 Dom Pérignon Brut	\$136.99
1999 Pol Roger Brut	\$79.99
1999 Pol Roger Brut Chardonnay	\$99.99
2000 Bruno Michel Cuvée Clement*	\$54.99
2000 Fleury "Cuvée Robert Fleury"*	\$59.99
2000 Launois Brut Blanc de Blanc*	\$39.99
2001 LeClerc-Briant Cuvée Divine*	\$39.99
2002 De Meric Cuvée Rene*	\$99.00
2002 Veuve-Clicquot Rosé	\$64.99
2002 Louis Roederer Cristal Brut	\$245.00
2002 Louis Brisson Brut*	\$39.99
2003 Louis Brisson Brut*	\$39.99
Ariston Brut Rosé*	\$32.99
Arnould Brut Reserve*	\$32.99
Baron Fuente Esprit Brut*	\$39.99
Bruno Michel Carte Blanche*	\$32.99
Camille Bonville Grand Cru BdB*	\$39.99
De Meric Grande Reserve Sous Bois*	\$34.99
Elisabeth Goutorbe Eclante Brut*	\$34.99
Franck Bonville Cuvée Belle Voyes*	\$67.99
Henriot Souverain Brut	\$31.99
Launois Cuvée Reserve*	\$34.99
Leclerc Briant "La Ravinne"*	\$41.99
Louis Roederer Brut Premier	\$37.99
Marguet Cuvée Reserve Brut*	\$34.99
Mandois, Cuvée Origine Brut	\$34.99
Perrier-Jouët Grande Brut	\$29.99
Philippe Gonet Brut Reserve*	\$33.99
Tsarine Premium Brut	\$38.99
Veuve-Clicquot Brut	\$39.99

PORT

1963 Croft-91 pts WS	\$199.00
1963 Cockburn	\$189.99
1963 Dow-92 pts WS	\$249.00
1970 Dow-94 pts WS	\$169.00
1966 Fonseca-97 pts WS	\$269.00
1983 Fonseca-92 pts RP	\$109.00
1994 Fonseca-100 pts WS	\$229.00
2003 Fonseca	\$69.99
1963 Graham-97 pts WS	\$349.00
1966 Graham -93 pts WS	\$199.00

1970 Graham-94 pts WS	\$189.00
2003 Graham	\$79.99
2003 Quinta do Noval	\$59.99
1963 Taylor-97 pts WS	\$299.00
1966 Taylor	\$229.00
Very fine on the nose, with rich, very black-curranty, very concentrated fruit. Full and complete on the palate; lovely and concentrated.	
1977 Taylor-100 pts WS	\$199.00
1985 Taylor-90 pts WS	\$109.99
2003 Taylor	\$79.99
Taylor 20 year old Tawny	\$39.99
92 points Robert Parker: "It is my opinion that Taylor's tawny ports are the best of their type."	
1963 Warre-92 pts WS	\$199.00
1985 Warre	\$89.99

NEW ZEALAND

2007 Oyster Bay Sauvignon Blanc	\$10.99
2006 Kirkham Peak Sauv Blanc*	\$11.99
Outstanding value—lots of lime and perfect balance. Perfect with autumn fare.	
2008 Kim Crawford Sauv Blanc	\$13.99
2005 Pyramid Valley Vineyards "Lebecca Vineyard" Riesling	\$14.99
2006 Pyramid Valley Vineyard "Lebecca Vineyard" Riesling	\$14.99
2005 Cloudy Bay Chardonnay	<i>Inquire</i>
2007 Cloudy Bay Sauvignon Blanc	\$23.99

AUSTRALIA

2006 Penfolds Hyland Chardonnay	\$9.49
2007 Strong Arm (R Wines) Shiraz	\$9.99
2004 Wolf Blass Gold Label Cabernet	\$9.99
2005 Kangarilla Road Shiraz	\$10.99
2006 d'Arenberg Hermit Crab	\$11.99
2005 Rosemount "Show Reserve"	\$11.99
2004 Brokenwood Sémillon	\$11.99
2006 Terlato & Chapoutier Shiraz-Viognier, Pyrenees Victoria	\$12.99
2005 Katnook Estate "Founder's Block" Cabernet Sauvignon	\$13.99
2006 Longwood Shearer Shiraz	\$14.99
2006 Thorn Clarke "Shotfire" Cabernet Sauvignon Barossa Valley	\$16.99
2006 Torbreck "Woodcutter's" Shiraz	\$16.99
2006 Epsilon Shiraz Barossa	\$16.99
2005 Kurtz Family Shiraz Barossa	\$19.99
2006 Oliverhill "Clarendon" Shiraz	\$19.99
2007 Mollydooker "Two Left Feet"	\$24.99

2005 Cascabel Shiraz Fleurieu	\$26.99
2006 Oliverhill "Jimmy Section"	\$28.99
2006 Mitolo "Riever" Shiraz	\$29.99
2006 Mitolo GAM Shiraz	\$39.99
2005 Leeuwin "Art Series"	\$59.99

ARGENTINA/CHILE

2006 Natura Cabernet Sauvignon	\$9.99
2007 Altos Las Hormigas Malbec	\$10.99
2007 Cono Sur "Vision" Pinot Noir	\$10.99
2007 Doña Paula Malbec	\$11.99
2007 Crios Malbec	\$12.99
2008 Crios Torrontes	\$12.99
2006 Calcu Colchagua Valley Red	\$12.99
2007 Valle Perdido Pinot Noir	\$13.99
2006 Familia Bianchi Malbec	\$15.99
2007 Errazuriz "Wild Ferment"	\$16.99
2005 Poesía "Clos des Andes"*	\$19.99
2005 Monteviejo Petite Fleur*	\$19.99
2005 Monteviejo "Monteviejo"*	\$29.99
2006 Achával Ferrer "Quimera"	\$32.99
2004 Almaviva (375ml)	\$39.99
2005 Monteviejo Lindflor*	\$39.99
2004 Catena Alta Malbec	\$49.99
2005 Bodega Poesía "Poesía"*	\$59.99
2005 Achával Ferrer Finca Mirador	\$69.99

PORTUGAL/SPAIN

NV Dibon Brut Reserve	\$8.99
2006 Artazu "Artazuri" Garnacha	\$10.99
2004 Almansenas La Huella	\$12.99
2007 Carballal "Sete Cepas"	\$12.99
2007 Brandal Albariño Rias Baixas	\$14.99
2007 Señorío de P. Peciña Joven	\$14.99
NV Luis Pato Maria Gomes Bruto	\$14.99
2006 Viña Valoria Joven Rioja	\$15.99
2006 Bodegas Vizcarra Ramos Roble	\$16.99
2006 Val de Sil Godello	\$17.99
2007 Amestoi Txakolina	\$19.99
2001 La Rioja Alta Vina Alberdi	\$20.99
2002 Clos Dominic Priorat	\$29.99
2005 Arzuaga Crianza	\$29.99
2004 Mas Doix Salanques Priorat	\$32.99
2005 Carmelo Rodero Crianza	\$32.99
2003 Mas d l'Abundancia "Helena del Rio" Monsant	\$39.99
2004 Torrederos Seleccion	\$39.99
2004 Aalto Ribera del Duero	\$49.99
2000 Muga Enea Gran Reserva	\$54.99
1994 Viña Valoria Gran Reserva	\$59.99

BRICK'S LATIN PICKS *Fresh Choices*

Wines from Spain, Chile, Argentina and Portugal aren't the first bottles one typically thinks of when trying to choose the perfect thing to accompany the big Thanksgiving feast. There are many reasons, however, why you should look to these lovely Latin wines to please your guests, or hosts, at this year's table, not the least of which is the ability of these wines to over-deliver on quality for price.

A perfect example of this is the **2006 Artazu "Artazuri" Garnacha Navarra, Spain (\$10.99)**. This gem is perfect for turkey, mashed potatoes and cranberry sauce, heck it will even make grandma's Jell-O salad taste like it came from the kitchen at the French Laundry. Made from the food-friendly garnacha grape, otherwise known as grenache, this has all the tangy red-fruited snappiness that you find in pinot noir for much less moolah. Fermented and aged in 100% stainless steel, the Artazuri is not muddled by any obtrusive oak. All that's here is the pure expression of what the raw materials have to offer, which is quite a bit. Bushels of freshly picked raspberries co-mingle with something like red licorice on the nose. But don't worry, sweet this is not, with its weightless frame, mouthwatering acidity and persistent floral notes encapsulating

cherry flesh, this is drinkable by the bottle, which you just may need if that pesky brother-in-law shows up again.

So your aunt is coming, you know the one, she complains throughout the meal saying how the cranberry sauce is weird because you made it from scratch instead of a can or that the bird was over-salted because you wrapped it in bacon. But you were already aware of her closed-mindedness, and know that she only drinks chardonnay, period. Well here is the wine that will make both of you happy: the **2007 Bodegas Esmeralda "Tilia" Chardonnay Mendoza, Argentina (\$9.99)**. This wine is full of that creamy, oaky quality that only chardonnay can fulfill. But the good news is that it has much more than just that. Coming from 60-year-old vines that are maintained by the Catena Family, this has deep apricot notes spiced up with fresh straw and layered with lemon meringue. It is so good that you might even find yourself sneaking a glass in the kitchen when no one is looking.

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

Bryan Brick



Spain

Unconventional THANKSGIVING

Thanksgiving, perhaps more so than any other meal during the year, is truly a blank canvas for creating new, exciting, unexpected wine pairings. Turkey, mashed potatoes and stuffing are potentially delicious but, let's face it, all inherently bland. It is up to the chef (or caterer) to add some flavor to the proceedings, you know, some mushrooms and truffle oil tossed in with the mashed potatoes, maybe some bacon mixed into the gravy, and so on. As a host or guest, you have the opportunity to add even more flavor and create synergy by selecting an unexpected wine that goes surprisingly well with both the mains and sides. Don't get me wrong, German riesling, Oregon pinot gris, cru Beaujolais, pinot noir, and chenin blanc have rightfully earned their place at the holiday table. However, I encourage you to consider the wines below for Thanksgiving. They're all delicious, a bit unexpected, and sure to add excitement to your Thanksgiving meal.

2007 Carballal "Sete Cepas" Albariño Rias Baixas (\$14.99) I have not yet tried albariño with Thanksgiving dinner, though I am almost certain that this will be a surefire hit. Albariño is thought to be a mutation of riesling, brought to Galicia by Cluny monks in the Middle Ages. So it is not just your imagination when you take in the heady, floral aromas of a good albariño, taste its terrific smoky minerality, bright fruit and crisp acidity, and immediately think of riesling. As a certified riesling fanatic, Albariño at Thanksgiving just makes sense to me, and the Sete Cepas, which is both delicious and a bargain, will absolutely be on the table at the Manekin family Thanksgiving. My only regret is that my Aunt Jane's oyster stuffing, which

would go so well with this wine, will not be on the table. It will be in Baltimore, and my immediate, non-traif indulging family, will be eating a shellfish and pork-free dinner with me and my brother in San Francisco.

2007 Avinyo Vi di Agulla (\$15.99) Made in the Penedes (about a 45-minute drive from Barcelona) by the famous cava producer, Avinyo, this muscat-based wine is dry, slightly effervescent, bright and delicious. There is a bit of a sweet floral element, think fennel or chervil, which combines with the fizz and bright acidity to make for one amazing aperitif, and a slightly bubbly component that will gracefully accompany nearly any food on your table. This wine is light, rejuvenating and a real joy to drink any time, especially during the holidays.

2007 Valle Perdido Pinot Noir Patagonia (\$13.99) Okay, so I had to sneak in a pinot noir after all. Reason being, this one is just so tasty and attractively priced that I could not, in good conscience, omit it from this article. Hailing from Argentina's Patagonia region, which is a good ways south of the Mendoza (the region that has been providing so many of you with cases of delicious, great value malbecs), Valle Perdido's pinot noir proves why Patagonia shows so much potential as a zone for production of cool-climate loving grapes. Light, bright and full of tangy sweet red fruits, this is delicious pinot noir for your Thanksgiving meal.

Happy Thanksgiving!

Joe Manekin

“The Cape winelands coexist as part of the Cape Floral Kingdom, a world heritage site and one of but six ‘plant kingdoms’ on the planet.”

THE GATHERING OF GOOD FORTUNE

Few wine regions on earth can compete with the dramatic, elemental beauty of South Africa, a country of immense geological and ecological diversity where wine is cultivated on weathered slate and granitic soils, some dating back a billion years or more. In this primeval environment, plant and animal life endure in an endless panoply. The Cape winelands coexist as part of the Cape Floral Kingdom, a world heritage site and one of but six “plant kingdoms” on the planet. This unique site is home to about 9,600 plant species, more than can be found in the entire northern hemisphere.

Inspired by this unparalleled biodiversity, in 2006 the South African wine export group chose an ancient collective word from the indigenous San people to represent the industry: *hannuwa*, which translates as the “gathering of good fortune through living in sustainable harmony with our natural environment.” Most of the Cape wineries have embraced this philosophy of sustainability to promote a culture of dignity and respect for both the land and its full spectrum of life. This robust heritage and viticultural wisdom is mirrored in two wines created by the venerable Rustenberg winery.

2006 Rustenberg Chardonnay Stellenbosch South Africa (\$17.99) Grown on decomposed granite soils (*tukulu*) on the northwest slopes of the Helberberg and Simonsberg Mountains, this nuanced and elegant chardonnay delivers a cascade of apple, peach and subtle citrus aromatics leading to an expressive palate of Bosc pears, flint, marzipan and toast. Burgundian in character, this wine finishes long, pure and precise.

2005 Rustenberg John X Merriman Stellenbosch South Africa (\$28.99) A classic, timeless Bordeaux-style vintage, this polished and generous wine reflects the complex *mélange* of vineyard parcels sourced from the higher slopes in Stellenbosch. Striking notes of dark cherries, spice, earth and vanilla are underpinned by structured tannins that entice and nurture the palate to a memorable finish. A larger percentage of petit verdot adds concentration, weight and verve to this blend, and it will likely mature gracefully for a decade or more. Old-World, age-worthy wine at a great price!

John Majeski

Name: Bruno-Eugène Borie

Winery: Château Ducru-Beaucaillou

Number of years in business:

I was born and raised here at Ducru-Beaucaillou 52 years ago! I've spent 5 vintages as CEO of Ducru Beaucaillou and before that 23 years as CEO Lillet and 3 years as Export Manager for Peter A. Sichel in Bordeaux.



Read the entire interview with
Bruno Borie at:
blog.KLWines.com

GETTING TO KNOW Bruno Borie

Describe your winemaking philosophy?

In terms of management, our position as Super-Second gives us more obligations than rights:

- Quality obligation toward consumers
- Preservation obligation toward our ecosystem (terroir)
- Best effort obligation toward our commercial and financial partners

In terms of wines:

1. I am hedonistic and I want my wine to deliver maximum pleasure to consumers (including myself): very refined aromas; on the palate: ripe and full, perfect balance between tannin /alcohol/acidity; great length on the finish.
2. Probably more richness than in the past, but within the limit of elegance! Ducru-Beaucaillou has built its reputation on elegance and, indeed, our ambition is to make wines of perfect harmony (avoid overpowering/“Botoxed wines,” avoid hardness/bitterness, no over-extraction).
3. Top Bordeaux has been recognized for its aging capacity and indeed we want our wines to have maximum longevity, wines (like 2005) that my grandsons will be happy (and proud) to open 60 years from now!

How involved in grapegrowing are you?

- My management is very close to my team.

I live at Ducru-Beaucaillou and spend most of my time there with my team. I do not travel often. I think that, even though it is important to meet consumers (and I adore sharing a glass of wine with them), it is essential to be here to take crucial decisions that could not be taken without me and that I could not analyze while travelling around the globe.

- Vineyard is key element in wine quality/character. We produce 100% of the grapes used to make our wines in our own vineyards.

It seems that “terroir” is now a controversial concept for some American writers and wine producers. This is absurd! Cabernet sauvignon cannot be grown everywhere and the very same clone can reveal different characters depending on where it is grown! To take the debate to an end, just translate “terroir” to “ecosystem.” Everyone will then agree!

- I am extremely proud of this plot of cabernet sauvignon, on a top slope of Ducru-Beaucaillou, facing the river that we will harvest for the first time next year...seven years after we pulled out the previous vines. We let the ground rest for three years, planted it the fourth year with American roots and grafted it in the field on the sixth year, when the root system was well developed. The wine produced there will probably not be integrated into the “grand vin” for another 10 years.

GOBBLE THIS

I'm not one for traditional anything—especially when it comes to the typical turkey dinner. I do like most of the side dishes but, when it comes to turkey, I just don't get it. It is possibly the least interesting aspect of the entire day for me. Sure there are a billion different ways to cook it (you ever wonder why there are so many?): roasted, deep fried, grilled, smoked, brined then cooked, rubbed with everything in your kitchen cupboard etc... But, let's face it, it still tastes like whatever you put on it or in it. Although, with all of that said, I do think that the turducken is one of the coolest things ever! I mean come on, a chicken jacketed with a duck all wrapped up by a turkey—brilliant! The turkey is like a 15-pound piece of tofu that has feathers, useless wings and gobbles. Don't get me wrong, the left-over sandwich thing is awesome. Hey, who doesn't like a sandwich of any sort? So, with that said I usually try and put my food and wine pairing focus onto the side dishes and I think wines that are juicy and vibrant are the perfect choice to accompany the chaos that is the Thanksgiving Day feast.

2007 Dr. Heyden Silvaner Alte Reben Trocken (\$11.99) I love this wine's dry, snappy citrus fruit with honeydew overtones and subtle mineral and

juicy acidity that will cleanse your palate and get you ready for your next forkful.

2007 Nelles "Ruber" Spätburgunder Trocken 1479N, Ahr (\$21.99) A fantastic pinot noir that is deep in color with medium-bodied, elegant richness. The dark cherry, red fruits and Middle Eastern spices are held together with a silky, fine tannin structure that leaves with a light, dancing finish. This will work with that turkey just fine, but it would much rather be enjoyed with duck.

2003 The Royal Tokaji Wine Company Red Label 5 Puttonyos (500ml \$34.99) This is where I will bend a little. Hungarian Tokaji and pumpkin pie... Oh my. It is a match made in heaven. The baking spices, richness of the pumpkin and buttery crust play so well with the vibrant honey sweetness and mouthwatering acidity of the Tokaji. Trust me on this one; this is a must try combo! Made of a carefully selected blend of furmint, hárslevelű and muscat and aged for 3 1/2 years in old oak.

Eric Story



Loire Valley

Loire Valley A BIRD AND A SMILE

Yesterday (now a few weeks ago once you read this) two wines made me smile. You might think this would happen often given the number of wines we taste from all types of producers, some very famous and some not so famous, yet. Don't get me wrong, I taste a ton of really exciting bottles but it is seldom that a wine, let alone two, instantly make me smile. One could argue that such an involuntary response comes from our association of fresh fruit smells to sustenance, useful in hunter/gatherer communities. Or you could say that I just love aromatic wines that are delicate and subtle, either way, they made me happy.

Coincidentally this month Americans will sit down with friends and family and eat over 45 million turkeys in a single day and as much as I would like to see a bottle of one of these wines on every table, sadly there just won't be enough to go around. Please ignore all the wine folk trying to tell you to drink merlot with turkey; it's totally absurd and just plain sad. What you need is to start the night off with some cocktails, maybe a Pisco Sour (see Chiara's entry on our blog), move to some grower/producer Champagne, my choice is Fleury Rosé, finish up the first courses and then pop a couple of these beauties from **Les Vins Contés**, sommelier Olivier Lemasson's wonderful negociant project.

"I just love aromatic wines that are delicate and subtle, either way, they made me happy."

2007 Les Vins Contés P'tit Rouquin Touraine Gamay (\$16.99) This hauntingly aromatic wine is from 20- to 60-year-old vines grown on clay and silex, totally hand-harvested, farmed organically, vinified with very low sulfur and bottled without manipulation. This is light in color, has 11.5% alcohol and aromas of rhubarb, crushed raspberries and rose petal. A truly delicious and delicate beauty.

For those of you who want a bit more meat to chew on, try his **2007 Les Vins Contés Cheville de Fer Touraine Côt (\$27.99)**. This 100% malbec is also grown organically from 20- to 50-year-old vines and expresses a much more brooding dark fruit character. It is rich and juicy, with smooth round tannins that add to the impression but are not edgy. I can think of this with a nice piece of dark meat and sweet sausage stuffing. These are natural wines at their best...

Enjoy the Bird

Jeff Vierra

JIM'S NOVEMBER GEMS

The holidays are a very special time, particularly this year when all the chaos really demands that families and friends come together to celebrate what we have left and to enjoy each other. It starts with Thanksgiving and ends with Hanukkah and Christmas.

Let's start the holiday season off with one of the best non-Champagne Brut rosés that I think one of our wine buyers (in this case Mulan Chan) has ever found, the **Antech Cremant de Limoux, "Emotion" Brut Rosé (\$14.99)**. This blend of chardonnay (70%), chenin blanc (18%), mauzac (10%) and pinot noir (2%) is salmon in color, provides a bright, lovely nose that is the essence of strawberries, and a clean, mouthwatering finish and mouthfeel. The guys have said this will be our house sparkler until it is gone; it's that good. (🍷🍷🍷🍷🍷🍷)

Our new Napa Valley chardonnay is unlike any of the previous three productions that have come from Anderson Valley, which possessed minerality, acid structure and White Burgundy-like characteristics. From one of the Napa Valley's cult producers, the **2007 Kalinda Napa Valley Chardonnay (\$17.99)** has an opulent nose of tropical fruit, white peach and hints of cream, while the ever-expansive palate impressions are rich and lush, with broad, exotic fruit flavors. The wine is dry with tons of fruit, structure and a finish that doesn't want to finish. This is a style of Kalinda Chardonnay that may never come along again and, according to Eby and The Beaner, it needs to be stockpiled. (🍷🍷🍷🍷🍷🍷)

Mulan keeps finding great wines that are reasonably priced from the regional areas of France, and the **2006 Domaine de Mayran Lirac (\$12.99)** is another perfect example. Composed of grenache (50%), syrah (20%), cinsault (20%) and mourvèdre, this is a flashy, balanced Rhône that is loaded with dark cherry, allspice and fruit notes on the bouquet and on the palate. It possesses exceptional structure and complexity, integrated tannins and a long, warm, fuzzy finish. This drinks wonderfully for Thanksgiving dinner; Anderson has informed me that this will be one of our house reds for the month. (🍷🍷🍷🍷🍷🍷)

Located in the village of Soussac between the Dordogne and Garonne Rivers, our Bordeaux must-buy of the month is **2005 Château Haut-Belien Cuvée Prestige (\$13.99)**. A 50/50 percent blend of cabernet and merlot, this lovely Bordeaux offers up rich cassis, currant and roasted coffee bean to chocolate tones on the nose that spreads itself over the palate in a grandiose way. It is elegant, balanced, with the sort of breadth of style found in the upper classified growths. If you miss this puppy, you will be kicking yourself over the next months. Drinking nicely now, Anderson said this will be our house red. (🍷🍷🍷🍷🍷🍷)

🍷🍷

If you have any questions about these selections, e-mail us at jimbarr@klwines.com. Enjoy this Thanksgiving set of choices,

Jim, Anderson, Eby, and The Beaner.



THE REAL TURKEYS

How serendipitous to have Jim Barr featured in our "Getting to Know" feature in turkey month! Sometimes things just work out, don't they? Speaking of turkeys, our own David Driscoll was hit by a car whilst jaywalking to the store to buy Mexican food. After the traumatic occurrence, he continues to the store to buy lunch, so I assume getting plowed by a mid-sized sedan really works up an appetite. He was obviously in shock, of course, because he went for a burrito with carne asada when a veggie quesadilla was clearly the proper post-accident choice.

November is such a boring month to read about wine, as every vinous hack in the nation does the usual "what wines go with turkey," "no wines go with Thanksgiving dinner" or "Beaujolais—it's not just for Hanukkah anymore" and blah blah blah. So what if it's all true? It's all boring as hell. The real solution? Don't have the traditional dinner, or drink whatever you feel like.

It is fun, however, to have good stuff on special occasions. One year I had cracked crab instead of turkey (I hate turkey, smells like an octogenarian's closet) and some wonderful Chablis. I usually use Thanksgiving to trot out some fun, fancy reds and maybe larger bottles. And stop the presses! I've a few to suggest:

1999 Lynch-Bages (\$149.00) So soft now, and lush and balanced. Hints of smoke and tobacco. Just perfect.

1999 Haut-Bailly (\$69.99) The bargain in mature Bordeaux. A bit rustic when it was young, but weren't we all? Earthy, meaty, smoothing out nicely.

1991 Léoville-Las Cases (\$159.00) A really classy wine with firm but fine tannins, foresty undertones and sweet fruit overtones. Lovely.

2003 Beringer Reserve Cabernet Sauvignon (\$79.99) Offers up a bouquet of coffee, cured meats and cassis preserve. Layers of sweet, extracted fruit coat the palate. If you want points from Robert Parker, this has 92 of them. A decidedly New World, but outstanding wine.

1998 Penfolds Grange Hermitage (\$499.00) This is, admittedly, a whopper of a price, but this is one great Grange and one of the greatest wines in the world. Power, intensity, concentration to the nth power. Bowls of berries, fields of violets, cups of mocha and layers and layers of each. This is an assault on the senses in the most positive light. I'd leave the food alone if this were in front of me. Heck, I'd leave you alone if it were in front of me.

A Thanksgiving story: When Jim Barr first started at K&L we were in the middle of the Thanksgiving rush. Jim was attempting to help a customer choose a wine for the groaning table that symbolizes this holiday. As each of Jim's recommendations was rejected, he finally said to the customer "What you need is a Chabzimervio". The customer said she was unfamiliar with that wine. As Jim walked away, he mumbled "It's a field blend of chard, cab, zin and merlot."

Happy Turkey. Don't believe everything you read.

Joe Zugelder

Old & Rare

...continued from page 1

2007 Artazuri Garnacha, Navarra, Spain (\$10.99) Navarra is home for me. My grandmother was born in the tiny town of Estella, which is a gastronomically proud place with appellation controlled beans and lamb! This lovely garnacha shows all the best that this magical region has to offer. Made by Juan Carlos de la Calle, the guiding hand at Artadi, this Tinto has oodles of ripe raspberry and blackberry fruit and white pepper spice. The acidity and minerality give the Artazuri good depth and structure in addition to the full palate. Perfecto for *pavo* (Spanish for turkey), and I love this red with grilled lamb chops and spicy potatoes.

2007 Avinyo “Vi d’Agulla” Rosado, Penedes, Spain (\$15.99) Joan Esteve began making sparkling wine in the Penedes some 50 years ago so that he could have wine for his family and friends. With his children taking over, the love of winemaking and the Penedes has become a family affair. Made from 100% free-run merlot juice, this Rosado is packed with ripe fruit and still has good structure and a long finish. I adore rosés with turkey!

2005 Bouscat, Bordeaux Superior (\$14.99) This 2005 Bouscat is the entry level cuvée for the winery that created the highly-rated Bouscat “La Gargone.” This lovely red comes from vineyards that are just west of the Fronsac area and are planted to 60% merlot, 20% malbec, 18% cabernet franc and 2% cabernet sauvignon. Violet, cassis and black cherry aromas are followed by a plush, full palate. Ripe tannins and acidity balance the round body and give the wine focus. Enjoy with steak frites.

2005 Carignan Prima, Premiers Côte de Bordeaux (\$29.99) Carignan Prima is the petite château that gets the Premier Cru treatment! This lovely, rich red is made from a blend of 75% merlot and 25% cabernet sauvignon that comes from 40-year-old vines that are hand-harvested then vinified and aged for 18 months in new French Oak. From the aromas of cedar, tobacco and vanillin to the ripe plum and black currant fruit on the palate, the Prima is a compelling wine, charming in its flavors and lively in structure. I would love this wine with a grilled duck breast and scalloped potatoes.

Anne Pickett

UNDER THE RADAR *T-Day Table Must-Haves*

Thanksgiving Day is by far my favorite day of the year. There is always so much nostalgia and tradition in the dining room. Knowing what a great time I am sure to have with my dear family, I have the perfect idea of what I want to bring to my parents’ house this year for the celebration: wine! There are some really great candidates in our store right now, but, of course, this column is about bargains and I have high standards for deals. I want the absolute perfect bottle for an affordable price, not just a great food pairing for the turkey; I need wines that evoke a mood and a feeling. I want something festive, yet comforting. I want a wine that tastes like autumn and makes me feel happy to be inside a warm house on a cold day. I need wine that makes my entire family say, “Ohhh, that’s really good,” but isn’t followed by me saying, “I hope so. It costs \$50 a bottle.” After careful consideration, these are my finalists for what will be my most meaningful meal of the year (with specific familial explanation as to why):

NV Tessier Cremant de Loire (\$15.99) My girlfriend Cecilia and I had this delicious sparkler at Jeff Vierra’s house recently and loved it immediately. It sings of round fruit with green apple and it finishes richly with great length—an absolutely amazing wine that everyone will love. This will be the perfect intro wine for Bill’s citrus salad and my Aunt Sully’s crescent rolls. Grandma Jean will say, “This is wonderful. Is there alcohol in it?” followed by her famous claim to never having been intoxicated. This wine should get her over that hump.

2007 Tessier Cheverny Rouge (\$14.99) That’s right. I could have picked any two wines that I wanted to and I picked not one, but two Loire Valley wines named Tessier. I find that blends of gamay and pinot noir are not only full of juicy cherries, but also of good cheer, and this is especially so for the Tessier. Some of us here call this wine “the happiest wine in the store” and when I wash down a mouthful of Jonaca’s turkey and stuffing with this supple yet delicate delight, I will be overcome with joy.

Enjoy your holiday! (With these wines, if possible.)

David Driscoll

“This lovely garnacha shows all the best that this magical region has to offer. Made by Juan Carlos de la Calle, the guiding hand at Artadi, this Tinto has oodles of ripe raspberry and blackberry fruit and white pepper spice.”

Under the Western Radar

“I want the absolute perfect bottle for an affordable price, not just a great food pairing for the turkey; I need wines that evoke a mood and a feeling.”



“Even the most devoted California chardonnay drinker will like! It is stunningly powerful yet unoaked and balanced with hints of its alpine mineral origins on the finish.”

SUL TAPPETO ROSSO

Thanksgiving is our one national holiday dedicated to eating and drinking, and it's my favorite! Italy has such a vast selection of wines from sparkling to delicate white, full-bodied white to light red, full-bodied red to well...really full-bodied red wines like Amarone and Sforzato and, of course, a multitude of dessert wine styles! Writing about Italian wine is daunting; with more than 2,000 different grape types alone it would be impossible for me to write in this space even a smidge about 1% of them! Nonetheless, I shall attempt to proffer some suggestions for your holiday enjoyment.

Prosecco is fast becoming synonymous with Italian sparkling and the only way to start your holiday celebration! I won't wax heavily on this, but for me the best Prosecco I've ever had comes from **Silvano Follador**, the **Brut (\$16.99)** and **Cartizze Extra Dry (\$19.99)**. There isn't anything better. For the budget-minded (who isn't these days) Blason offers the perfect remedy! The **2007 Blason Pinot Grigio (\$9.99)** or in **1.5L (\$18.99)** is an outstanding value, don't believe me? Take the Blason challenge: buy two Blason or one Santa Margherita, you tell us which is the better deal! From Sicily is a stupendous new arrival, the **2007 Corbera "Isola d'Oro" Inzolia IGT (\$8.99)**. It is vibrant, fresh, balanced yet soft and luscious and a great value. Soave is a wonderful starter and the **2007 Inama (\$14.99)** and the **2006 Pra (\$13.99)** are excellent examples of the new level of quality in this booming region. On my Thanksgiving table I always include the one sure-fire Italian white, the **2006 Cantina Valle Isarco "Aristos" Kerner (\$21.99)**, a wine even the most devoted California chardonnay drinker will like! It is stunningly powerful yet unoaked and balanced with hints of its alpine mineral origins on the finish. Or try the just released and equally stunning **2007 Cantina Valle Isarco "Aristos" Kerner (\$25.99)**.

Lighter, fresher reds (read: ideal for turkey) are Italy's specialty! The **2007 Blason Cabernet Franc (\$9.99)** (actually 80% cab franc and 20% carmenere) is spectacularly spicy, fresh, light and, served slightly chilled, a great turkey wine. The **2007 Maritima "4 Old Guys" Sangiovese (\$7.99)** is really unbelievable at the price and it is the eleventh vintage in a row we've sold of this incredible bargain! From Sicily the **2007 Corbera "Isola d'Oro" Nerello Mascalese IGT (\$9.99)** is my personal favorite Sicilian red variety. It resembles nebbiolo a bit in structure but without heavy tannins. It's complex with a good mix of fruit and earth—a steal. Or everybody else's favorite Sicilian red: nero d'avola! The **2007 Valle del Acate Poggio Bidini Nero d'Avola (\$12.99)** and the **2006 Gulfi Nero d'Avola Rossojbleo (\$11.99)** both show that soft, fruit-forward and easy-drinking capability of this versatile varietal. Okay, *basta* with the light stuff, for more full-bodied wines let's switch to the **2006 Bricco del Cucù Dolcetto di Dogliani (\$13.99)**: rich, soft, forward with great fruit, 2 glasses *Gambero Rosso* with an asterisk* as a special value, perfect for turkey. If you like fruit-forward, fleshy wines the Lacrima di Morro d'Alba variety is for you, the **2006 Lucchetti Lacrima di Morro d'Alba (\$17.99)** is like blueberries bouncing out of your glass. A reprise of one of our favorite wines from last year (we bought the last 100 cases) the **2004 La Fortuna "Fortunello" (\$14.99)** is a supple Tuscan blend of sangiovese and merlot that has great fruit, softness and is a real crowd pleaser. The more complex **2006 Poggiarellino Rosso di Montalcino (\$17.99)** is perfect for dark meat, mushroom or nut-filled stuffing. I just love this big powerful sangiovese. Three outstanding Chianti Classico would be great, too. The **2005 Vecchie Terre di Montefili Chianti Classico (\$19.99)** is one of the best Chianti you'll ever drink, supple, feminine and just really elegant. The **2006 Rocca di Montegrossi Chianti Classico (\$19.99)** is from a bigger more structured vintage, it has a more powerful mouthfeel to it for those who are looking for more. If you're looking for old school-styled wine then the **2005 Castello di Monsanto Chianti Classico Riserva (\$19.99)** is for you: earthy, stony, and leathery with good fruit to finish. 90 points *Wine Advocate*.

Now for the real big boys: Try the **2004 Ruggeri Corsini Barolo "Corsini" (\$44.99)** or the **2004 Einaudi Barolo "Costa Grimaldi" (\$79.95)**. Wow, these are truly great wines and if you're into complexity, size and depth, these are for you! My favorite sangiovese-based wines at the moment are the **2004 Rocca di Montegrossi Chianti Classico "San Marcellino" (\$44.99)**, full of rich fruit, power, depth and structure. The biggest of the big is the **2001 Corte Rugolin Amarone della Valpolicella Classico "Monte Danieli" (\$46.99)**. This is a great Amarone.

To finish, enjoy the **2007 Saracco Moscato d'Asti (\$15.99)**, or for a truly special religious experience try the (375ml) **Rocca di Montegrossi Vin Santo 2000 (\$89.99)** or **2001 (\$79.99)** with your pecan pie; they aren't to be believed!

Happy Thanksgiving!

Greg St. Clair

GUIDO'S NOVEMBRE SELEZIONI

2007 Ruggeri Corsini Bianco delle Langhe (\$12.99) This is a very unusual white and it's one of our best values! This year's blend is 15% chardonnay, 25% sauvignon blanc, 15% nascetta and 45% arneis—all aged in stainless steel. A great wine to serve for your turkey day, the chard gives it some weight, while the last three grapes give acidity, a little minerality, green apple aromas and flavors and a dry finish that will cleanse your palate. Only 25 cases were allotted to us this year so I warn you now: THIS WILL SELL OUT QUICKLY.

2006 Ruggeri Corsini Barbera d'Alba (\$14.99) As many of you already know, I love everything from the fantastic 2006 vintage, and I think you'll be really impressed with this 2006. 1 Glass *Gambero Rosso*. This reminds me a lot of their 2004, with lots of ripe black fruit and an almost jammy nose. Full-bodied, soft and rich on the palate, there's plum, spice, a hint of espresso and a long berry aftertaste. Plus there's plenty of acidity and the tannins are soft and fully integrated (this wine sees no wood). A great wine to drink all by itself (and by yourself—you won't want to share it with anyone!). Again, an early warning: we received only 25 cases of this amazing wine.

2006 Poggiarellino Rosso di Montalcino (\$16.99) We know you're going to love this and want lots of it, so we bought everything they had! As I've said before, 2006 is truly about "baby Brunello" in Montalcino. This is drinking wonderfully right now and will continue to over the next couple of years (but only if you can keep your hands off it in the cellar). Here is a wine that offers lots of bang for your buck! Give this Rosso about an hour to open up and stand back. On the palate you will find strawberries and cherries and a little toasty vanilla with fine tannins and a hint of Montalcino dust. Serve with a hearty winter stew or dig mom's minestrone recipe out.

2006 Bricco del Cucù Dolcetto di Dogliani (\$13.99) My friend Max from La Ghersa winery introduced us to his friend Dario Sciolla from Dogliani and we were very glad to meet him and his wines. This baby received 2 Glasses from *Gambero Rosso*, and I gave it two stars **. Here is a little party for your mouth: blackberries, cassis, hints of cinnamon and nutmeg and lots of minerals. I love the tannin structure as well as the long finish.

Saluté

Mike Parres

CORBERA "ISOLA D'ORO"

I always get fired up about Sicilian wine—maybe it comes from watching the Godfather too many times when I was really young. It could also be that the wines from the island tend to be really good. By now you're probably familiar with nero d'avola, but not too many people know another native grape: nerello mascalese. The varietal is usually found on Mt. Etna and usually carries a steep price. But fortunately, we recently discovered the **2007 Corbera "Isola d'Oro" Nerello Mascalese (\$9.99)**, and were surprised, not just about the amazing quality, but the price! This wine just screams young dark berry fruit, but underneath it is spiked with mineral-laced, spicy earthiness. You do not often find wines in this price range that offer this amount of complexity. Their **2007 Corbera "Isola d'Oro" Inzolia (\$8.99)**, is every bit the treat. The varietal is traditionally used to make marsala, but this is an elegant incarnation. Medium-bodied with fresh acidity, its aromatics are of ripe fruit with a soft floral undertone. Both of these wines are super-food friendly, and I think they would make a great match for this Thanksgivings turkey fest!

Speaking of wine that would be a great accompaniment for Thanksgiving, I recently polished of a bottle of the **2007 Blason Rosato (\$9.99)**. While it couldn't be further away from Sicily (it is from Friuli) it is a kindred spirit to the above wines, in that it's really good and terrifically priced! It is mostly merlot, which has been planted in the region longer than most varieties have been planted in California! The gravelly plains are perfectly suited to the variety, producing wines with fresh dark berry fruit with a spicy mineral undertone. The remainder of this wine is franconia, better known as blaufrankisch, again a varietal that loves the soil and produces wines with dark fruit and spice characteristics. What does this mean for this rosé? Think Bordeaux rosé with a little more freshness and earthy-spicy tones reminiscent of Loire Valley rosés. In other words, the wine is medium-bodied with a round middle, full of vibrant fruit tones with a crisp finish. Just what I want, almost all of the time, but at the Thanksgiving table, perfect!

Kirk Walker

"A great wine to serve for your Turkey day, the chard gives it some weight, while the last three grapes give acidity, a little minerality, green apple aromas and flavors and a dry finish that will cleanse your palate."

"Speaking of wine that would be a great accompaniment for Thanksgiving, I recently polished of a bottle of the 2007 Blason Rosato."



POUR VOTRE PLAISIR

Renaissance in the Haute-Côte

Domaine Fery is a producer to keep your eye on. Located in the picturesque little town of Echevronne, Domaine Fery, like many of the small producers in the Haute-Côte, grew fruit trees as well as grapevines for many years. But they were always forward-looking. Marcelle Jacob, the founder's daughter, was the only woman in her classes in oenology in 1940! Today, the domaine is run by her son Jean-Louis Fery, a third-generation winemaker.

Jean-Louis has been doing a great job, but what caught my attention was that my friend Pascal Marchand joined the domaine in 2006 to manage their vineyards and oversee vinification. Those of you familiar with his work at such domaines as Comte Armand, Clos des Epeneaux, Domaine de Vougeraie and Domaine Raymond Launay in Pommard, will be excited by this news. As many of you know, Pascal is a passionate advocate of biodynamics, and his results have been spectacular in the past.

The domaine currently consists of nearly 10 hectares of vineyards (about 25 acres). They farm using biodynamic methods, although they're not yet certified. But the careful viticulture and use of the sorting table are clearly reflected in this exciting selection of 2006 wines. The grapes are de-stemmed and then undergo a five-day cold soak to extract color. The Ferys believe firmly in wild yeast fermentation and do not inoculate. The fermentation is slow and moderated, controlling the maximum temperatures to ensure a gentle extraction and thorough fermentation. The old vines in their holdings have responded particularly well to Pascal's careful tending, producing wines of character and charm.

“Those familiar with Pascal Marchand's work at such domaines as Comte Armand, Clos des Epeneaux, de Vougeraie and Domaine Raymond Launay in Pommard will be as excited as we by his joining with Domaine Fery.”

This is the first year that K&L has worked directly with this domaine, and we are thrilled to have a number of their wonderful wines to present to you. We do not have all of their 15 appellations represented, but I think you will be pleased if you try the wines we have. After all, they were my favorites, which is why we bought them! The **2006 Bourgogne Aligoté (\$17.99)** comes from 80-year-old vines, in a vineyard planted hundreds of years ago by the monks of Cluny. It is done half in tank and half in barrel and is extraordinary! The **2006 Côte de Nuits Villages, Clos de Magny (\$27.99)** comes from a walled vineyard high on the hill in Corgoloin, planted to vines for almost 1,000 years! It comes from 60-year-old vines, and is elegant wine with attractive red fruit notes, including red currants and cherries; quite charming and very pretty. Another great value is their **2006 Savigny-lès-Beaunes, Ez Connardizes (\$28.99)** that comes from 80-year-old *pinot fin* (a small-berried clone of pinot noir) vines located below Les Lavières, 1er Cru. It shows red plums as well as some blacker fruit, and elegance.

Their **2006 Savigny-lès-Beaune 1er Cru, Vergelesses (\$33.99)** is a much more serious wine, with structure and minerality. On the palate it is very long, with beautiful fruit and a lovely, delicate mineral thread. It is a terrific value. The **2006 Morey-St-Denis, Les Champs de Vignes, (\$42.99)** is an irresistible and approachable wine from the Gevrey-Chambertin side of the village, not far from Charmes-Chambertin, with charming fruit and length. The **2006 Nuits-St-Georges 1er Cru, Les Damodes (\$54.99)** is one of my favorite Nuits vineyards, from the Vosne-Romanée side of the village, high on the hill next to Malconsorts and near Gaudichots. There is a core of beautiful fruit, and it is really quite lovely behind the veil of structure and density, so give it some time in your cellar. Their **2006 Vougeot 1er Cru, Les Cras (\$59.99)** has fine and elegant structure, as you might expect from this vineyard, located near Chambolle-Amoureuses, and the acidity is quite prominent. There is promise of a most elegant wine, as you follow the arc of the flavor through your palate, but this will take some patience. All in all, a range of wines not to be missed!



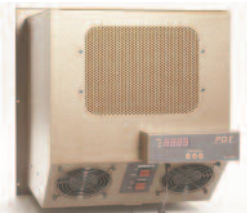
From top to bottom: Jean-Louis Fery, a bottle of the winery's Vosne-Romanée and Pascal Marchand.

À Santé!

Keith Wollenberg

WHISPERKOOL COOLING UNITS AT SALE PRICES!

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



Whisperkool 1600 (300 cu ft)	\$1,278
Whisperkool 3000 (650 cu ft)	\$1,458
Whisperkool 4200 (1,000 cu ft)	\$1,615
Whisperkool 6000 (1,500 cu ft)	\$2,103
Whisperkool 8000 (2,000 cu ft)	\$2,253

Whisperkool Split System

WK Model	RETAIL	K&L
SS4000 (1,000 cu ft)	\$3,495	\$3,050
SS7000 (1,750 cu ft)	\$4,013	\$3,575

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Extreme 4000 (1,000 cu ft)	\$3,495
Extreme 8000 (2,000 cu ft)	\$4,595

Add the PDT digital thermostat to any of the units for only \$120. Prices include free ground shipping.

VINOTHEQUE STORAGE CABINETS



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

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

LOW EVERYDAY PRICES!

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

Tritan Titanium Crystal Lead Free!

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



November Featured Item:

Screwpull "The Trigger" (\$99.99)

This ergonomic design provides a secure grip around the neck of the bottle, ensuring unparalleled performance. The unique trigger handle allows the corkscrew to be placed using one hand and opens wider to accommodate flanged bottles.



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

The first lever action corkscrew designed specifically to work with increasingly common synthetic corks! A leather case adds to its elegance.



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

LM-200 (\$69.99)

The Screwpull Lever Model: Outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2,000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Lever Models all come with a 10-year warranty.

Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Monday-Saturday from 10 a.m. to 5 p.m.
920 Bing Street
San Carlos, CA 94070

Secure, temperature-controlled lockers also at our RWC and SF locations. To get on the wait list or for billing, call Sharon 650-364-8544 x2733 or email onsite-lockers@klwines.com

Le Cache Wine Cellars

Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$2,999 plus tax and shipping. Call one of our experts for more info.

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

K&L Wine Clubs: The Perfect Gift

Shopping around for the perfect gift can be a stressful, exasperating experience, so why not let K&L take the hassle out of gift-giving this holiday season with a membership to one of our five exciting and diverse wine clubs? Whether you’re buying for a newbie, a collector or curious enthusiast, we’ve got a club tailored to suit your friend, loved one or colleague (and one for yourself, of course). Our knowledgeable wine buyers hand-select all of our club choices, offering their unparalleled expertise on everything from Bordeaux to the Rhône, Italy, California and beyond. All clubs, except Champagne, ship monthly and are subject to sales tax for California residents. To sign up, call **800-247-5987 x2766**, email us at theclubs@klwines.com or visit our award-winning website: KlWines.com/wineofthemonth.asp

Best Buy Wine Club: Finding a great wine for \$100 is easy; finding a great wine for \$10 is another story. The Best Buy Wine club will uncover amazing wine values from all over the world so members can drink like kings and pay like a peasants. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary.

Premium Wine Club: For those who look for wines with wonderful fruit, great balance and aging potential. The Premium Wine Club offers two great wines every month, usually a red and a white, selected from the greatest wine-producing regions of the world. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary.

Signature Red Club: For fans of the great reds of Bordeaux, Napa, Tuscany and the Rhône. Our wine buyers use their discerning palates to sift through literally hundreds of wines in order to come up with the perfect pair of reds every month. Members receive two bottles of cellar-worthy, jealousy-inducing redwine each month for only \$49.95 + shipping. Reorders are generally \$24.99/bottle, but may vary.

Champagne Club: We all know it isn’t really a celebration until someone pops a bottle of Champagne—whether your team just won the World Series or you got that promotion at work, nothing beats a great bottle of bubbly. Our Champagne buyer, Gary Westby, routinely goes over to Champagne to sample wines from small artisanal grower-producers as well as the world’s

top grand marque houses in search of wines that represent spectacular taste at an unbelievable price. John Maynard Keynes said it best, “My only regret in life is that I did not drink more Champagne.” The Champagne Club costs \$69.95 + shipping and includes two stunning bottles every other month.

Club Italiano: No other wine region in the world boasts wines that so perfectly complement the distinctive foods of its regions as do the

wines of Italy. Our renowned Italian buyer, Greg St. Clair, will not only find perfect Chiantis and Brunellos, but also introduce you to some of Italy’s great, lesser-known varietals such as aglianico, falanghina and lagrein. Celebrate the diversity of Italian wines with our Club Italiano each month for only \$39.95 + shipping.

Alex Pross, Wine Club Director

NOVEMBER WINE CLUB PICKS

signature red collection

2006 Savigny-lès-Beaune “Aux Fourches” Champy

This single-vineyard Savigny-lès-Beaune comes from the estate vineyards of Maison Champy, which are farmed organically and biodynamically. Traveling from Beaune to the village of Savigny, Aux Fourches is located on the right, just after the fork in the road that leads to Pernand-Vergelesses. It lies below the Premier Cru of Aux Fournaux and is a relatively warm, flat site with deeper soil and lots of clay. The wine has a very pretty floral nose, bright red fruit and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins on the finish. It’s drinkable now, particularly with decanting, but it will age very well in your cellar.

Regular K&L Retail \$29.99 Wine Club price \$23.99

best buy wine club

2007 Côtes du Rhône, Domaine de la Maurelle

The 2007 vintage in the Rhône Valley was fabulous! Always a favorite here at K&L, the 2007 Domaine de la Maurelle Côtes du Rhône exhibits juicy berry fruits along with very subtle hints of tapenade, grilled herbs and mineral notes. A direct buy makes this an even better deal, but even at a significantly higher price, this delicious Rhône red (based on grenache) would be a steal. You will want a case of this on hand to go with whatever you tend to eat on, say, a Tuesday!

Regular K&L Retail \$10.99 Wine Club price \$8.99

premium wine club

2007 Kalinda Napa Chardonnay

This could be the best Kalinda Chardonnay in a long time. A slightly richer style than most of our other ones, this wine comes from one of the most famous wineries in Napa. Unfortunately we can’t divulge our source, but send Clyde your guess for a bottle of bubbly. Hint: This property also makes fabulous red wines. If you like rich, toasty chardonnays you will love this one.

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

club italiano

2005 Bricco del Cucù “Bricco San Bernardo” Dogliani DOCG

We met Dario Sciolla in Piedmont this past February and were very impressed with his wines. Dolcetto di Dogliani Superiore was raised to DOCG status this year and now the words dolcetto and Superiore don’t appear anymore. The wine is still 100% dolcetto and comes from Dario’s stunning San Bernardo vineyard. The wine is powerful, dark and full of exotic fruits with great balance and wonderful length!

Regular K&L Retail \$21.99 Wine Club Price: \$17.99



ESSENTIAL HOLIDAY COCKTAILS

The world of classic cocktails is experiencing a revival and Eric Seed from Haus Alpenz has done a wonderful job bringing delicious and unique liqueurs to the US market. When he first brought me the Zirbenz Stone Pine Liqueur, I thought he was crazy! A liqueur made from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps? That is truly obscure. It was also delightful. Since then I've come to trust Eric to bring in other outstanding liqueurs to entice our imagination. Check out KLWines.com for extensive descriptions of each of these products and use them in these cocktails to enjoy with family and friends this holiday season. Slainte!

Rothman & Winter Crème de Violette, Austria (\$25.99) Use this lovely liqueur for our version of the classic Champagne cocktail, the Violette Royale. Simply pour 1/2 ounce Crème de Violette into the bottom of a champagne flute and top with 4 ounces of Ariston Carte Blanche Brut Champagne and toast. Cheers!

St. Elizabeth Allspice Dram, Jamaica (\$25.99) Try this allspice liqueur in K&L's version of the traditional English Wassail. You'll need a quart of apple cider, 1/2 cup honey, 6 ounces of St. Elizabeth Allspice Dram, two lemons and a bottle of any of our Kalinda red wines. Bring the cider and honey to a boil. Add two thinly sliced lemons and let stand for 7 or 8 minutes. Add the St. Elizabeth's and red wine and heat slowly until just below boiling point. Serve hot to take the chill out of a winter night!

Zirbenz Stone Pine Liqueur of the Alps, Austria (\$29.99) Use this unique spirit for our favorite cocktail, The Alsatian Winter Warmer. You'll need 1 ounce La Favorite Rhum Agricole Vieux, 1/2 ounce Zirbenz Stone Pine Liqueur, 1/2 ounce Profumi Limoncello, 1 cinnamon stick and 1 whole clove. Mix in a large glass and fill with 4 ounces of hot water and enjoy!

Susan Purnell

THE WEATHER OUTSIDE IS FRIGHTFUL

Fall is my favorite season. I chose to spend four years in upstate New York primarily because of those few shorts months of outrageous beauty. Unfortunately, fall lasts approximately seven days in Los Angeles. Leaves turn from green to red over the course of a single day and we spend the next six days sweeping the dead leaves off our driveways. After this "fall" comes "winter," but by December our few deciduous trees are already starting to show signs of rebirth. So, we have to fake it. We hunker by the fireplace and talk about how cold it is, while it never really drops below 60 degrees. I pretend because there are some wonderful things out there that really need a winter setting to be fully appreciated. Fondue, Raclette, Coq au Vin and a host of other wonderful French recipes are all seriously enhanced by a little chilly weather. Along with these wonderful dishes, winter gives us the opportunity to enjoy a host of spirits, cocktails and concoctions that might seem unappetizing in the heat.

"We hunker by the fireplace and talk about how cold it is, while it never really drops below 60 degrees."

Winter and its rich fare encourage the use of both aperitif and digestif to help prepare of our bodies for our gastro-adventurism. I recommend trying **Meyer Mirabelle (375ml \$26.99)** as an aperitif. Made from the delicious golden Mirabelle plum, it packs a punch, but sipping it with friends definitely gets the conversation going. As a closer—perhaps before the night's snifter of Armagnac—a touch of **Etter Kirsch (375ml \$36.99)** really settles the stomach. Kirsch, a cherry distillate, is key ingredient to any legit Fondue. Kirsch is traditionally served as an accompaniment to Fondue and pieces of bread are dipped in the intense alcohol before going into the pot. It's an incredible experience (if not somewhat dangerous) and Etter is one of the highest quality producers.

Finally, nothing is better on a cold night than a delicious warm cocktail. One of my favorites is the Apple Toddy. It begins by baking a quartered peeled apple, sprinkled with sugar and cinnamon and heated until you see a touch of brown. Add a teaspoon of powdered sugar to a stem glass with 3 ounces of **Coeur de Lion Selection Calvados (\$31.99)**. Add the apple and a cinnamon stick and fill with very hot water. Add freshly grated nutmeg and you have a simple, delicious winter drink that packs a punch!

David Othenin-Girard

"When he first brought me the Zirbenz Stone Pine Liqueur, I thought he was crazy!"

"Winter's rich fare encourage the use of both aperitif and digestif to help prepare of our bodies for our gastro-adventurism."

CHIP'S QUIPS *Gobble Gobble*

Man, where does the time go? It seems like we were just talking about rosés for the summer and here it is already turkey time. I really enjoy Thanksgiving from a wine perspective because, frankly, I don't have turkey very often and it gives me a great opportunity to do some food and wine pairing that I don't ordinarily think about. There's a plethora of wines that will go well with your Thanksgiving feast, from zinfandel to gewürztraminer, here are just a few:

2007 Pierre Gaillard "Le Secret Ivre" (\$27.99) This beautifully proportioned white wine is a joint effort between Pierre Gaillard, one of the Northern Rhône's finest producers, and Kimberly Jones, of the excellent import house Shiverick/Jones. The '07 release is 60% viognier and 40% roussanne, with the majority of the viognier coming from Condrieu. Aged in neutral oak, which lends the wine its creamy texture, "Le Secret Ivre" is brimming with white peach and honeysuckle. The extra 10% of viognier in this year's cuvée gives the wine an aromatic lift that follows through to the long luxurious finish. There were only 100 cases of this rare treat made, so we were lucky to get our hands on some. Bravo Kimberly and Pierre!

2007 Morgon, Côte de Py, Jean Marc Burgaud (\$18.99) This is another reason I love Thanksgiving: Beaujolais. I love Beaujolais—not the soda pop, barely wine, Nouveau Beaujolais—but the real McCoy, Grand Cru Beaujolais like this Burgaud Morgon. Loaded with bright cherry and strawberry fruit, there's a strain of minerality to this wine that adds another layer of complexity. And if you think this is going to be a simple, soft and fruity wine, wait until you get to the fine tannins that add real structure to the finish. Turkey can tend to be a little dry and the freshness of the fruit and the great acidity of this wine will have you coming back for more—turkey and wine.

2005 Pommard, Louis Jadot (\$37.99) Ripe dusty cherries define the fruit of this deep, intense Pommard from Jadot. There's power and richness to this wine that belies its village designation. An earthy component comes in on the palate and flows through to the finish. This is serious turkey wine, the kind that you ponder in hushed tones with everybody watching until you finally declare, "now that's wine!" After which the beer-drinker in the crowd says, "that's great, can we watch some football now?" This is one of those Burgundies that you can drink or hold.

So happy turkey day everybody! Take the day to enjoy your friends and family and don't eat too much. Gobble, gobble...

Chip Hammack

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