



# WINE News

**NOVEMBER** kicks off the holidays here at K&L. Start the season off at a luncheon with the legendary Jean Guillaume Prats of Cos d'Estournel at COCO500 on November 7. (See page 3 for details.) Then join us in lifting a glass to friends and family, to good food and, of course, good wine—life's most simple gifts are best shared. Happy Thanksgiving.



## Harvest Report **A SLOW START IN CA**

**Harvest is late. I mean, really late.** Today is September 22nd and we are just starting to pick some of the earlier ripening grapes like Sauvignon Blanc, Chardonnay and Pinot Noir (in warmer areas where it is misplanted) and grapes for sparkling wine, so it's really too soon to get a read on the harvest. We had a really cold spring (without the numerous frost days that we had last year) and an unusually cold summer up until about two weeks ago. As a result, the grapes have developed slowly and are just now coming into maturity. (Let's just hope the fall storms stay north. Far north.) To help you understand how late this harvest is: we picked Dry Creek Valley Zinfandel in early September (the 5th) last year, but we probably won't harvest those same vines until the first part of October. Alexander Valley Syrah might not be ready until the end of this month and Cabernet Franc needs another week or more, depending on the weather. Many growers and winemakers are talking about going into November with this harvest—scary stuff. If vines start to go dormant grape quality will head south.

**September 28th:** Ferg and Ben drove north early this morning to Alexander Valley to bring back Syrah from our grower. When they arrived back in Redwood City at about noon, the clusters looked wonderful, yet small and loose. The sugars were at 25 degrees Brix (14% potential alcohol) with the pH at 3.4 (perfect). The grape juice flavors were sweet, intense and zesty. We will probably receive Zin in a few more days and just wait until the Cabernet Franc reaches maturity since it turned cold again today—autumn is really showing itself now.

This has been one of the strangest vintages that I have ever experienced, and that's saying a lot since the last few years have been pretty strange. Some growers report crops like Chardonnay totally shutting down—going from green, unripe berries to shriveled raisins within several weeks—while others report some wonderful looking fruit. Each region was affected by the weather differently this year, so pay attention when the wines are released. It is too early to judge this vintage overall, and any definitive statement about its quality on my part would be a terrible mistake (remember 2008?).

Jim Barr

## New Releases from Lewis Cellars

**We're obsessed with the 2007s starting to hit our shelves.** Wow, are they gorgeous! Here are a few new releases from Lewis Cellars. Randy thinks the '07s are some of the best reds he has produced. We agree.

**2007 Lewis Cellars "Alec's Blend" Napa Valley (\$54.99)** A blend of 70% Syrah, 20% Cabernet Sauvignon and 10% Merlot, the Alec's Blend shows more of a Northern Rhône character than the Syrah does. Aromas of grilled meats, smoke and cassis are followed by black cherry, cedar, blackberry and vanilla flavors. Good acidity keeps the wine focused and structured.

**2007 Lewis Cellars Napa Syrah (\$62.99)** Fasten your seatbelt. This is one of the bigger wines I have tasted from Lewis, but it's not angular or out of balance, just thick, dense and loaded with crème de cassis, chocolate and blackberry fruit flavors. The finish is lingering but not harsh.

**2007 Lewis Cellars Napa Cabernet Sauvignon (\$76.99)** Crafted from a collection of small hillside vineyards, the 2007 Lewis Napa Cab is a full-throttle wine. A little closed at first, this really blossoms in the glass, with layers of rich blackberries, mocha, anise and crème. With another few months in bottle the mid-palate will fatten up and round out on the finish. Tannins are firm but ripe and not woody. Delicious!

Also available, but extremely limited, is the 234-case '07 **Lewis Cellars "Hillstone" Napa Cabernet Sauvignon (\$109.00)**. Call for availability.

Trey Beffa

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# What's Hot in Today's Market...



Clyde Beffa Jr.  
Co-owner/Bordeaux Buyer

**As most of you know, my specialty is Bordeaux wine—old and new.** And of course Bordeaux is always hot at K&L. It has been since 1978. And we always have great buys, since we get most of our wines direct

from producers and négociants. Bordeaux is hot right now, especially the outstanding value 2006 wines at super low prices: The **2006 Château d'Issan (\$39.99)** is a fabulous wine (94 points RP; 93 from me); the **2006 Angélu (\$119.99)**—95 points from Parker—and the **2006 Smith Haut Lafitte (\$39.99)**—93 points from Parker—have sold exceptionally well. The magnificent **2006 Cos d'Estournel** sold out at **\$84.99**, but we should be getting more. We have a few more cases of other fine 2006s in case you missed them. A few remarkable 2005 deals have surfaced too, like the **2005 La Grave à Pomerol (\$29.99)** and the fantastic **2005 Chasse-Spleen (\$34.99)**. My absolute favorite—the **2005 Giscours (\$54.99)**, with 95 points *WE* and “Top 100” billing in the *Spectator*, is back too.

My sweet wine pick for the year is **2005 Haut Charmes, Sauternes (\$24.99)**. This wine was made from the younger vines at the most famous Sauternes property in the world. I bought a case.

Bordeaux may be hot, but the Rhône Valley and Tuscany might be hotter. 2007 in the Southern Rhône was probably the best year of the last 30. The Châteauneufs are selling quickly, and they are not that expensive. And the almost-Châteauneufs are worthy of a mention, too. In fact, you should buy them; they are awesome! Two of my favorites are the **2007 Château de Montfaucon “Baron Louis” Côtes du Rhône (\$17.99)**, which is delicious, vibrant, spicy, and the cellar-worthy and rare **2007 Château de Montfaucon “Vin de Monsieur Le Baron” (\$39.99)**. It is rich and sweet and packed with fruit. The 2004 Brunelli are already legendary and they are selling out quickly. They are also well-priced and very ageable. For everyday drinking try the the 2007 Rosso di Montalcinos, like the **2007 Poggiarellino Rosso di Montalcino (\$14.99)**, it is a great bargain.

Of course, I must say that California wines (at least those under \$125) are doing quite well in these hard economic times. I recently tasted the new line-up from our good friend Randy Lewis and I must say I loved the **2007 Lewis Cellars “Alec’s Blend” (\$54.99)** with its black fruit, pepper and spice flavors and the **2007 Syrah (\$62.99)**, which is so rich and ripe.

Whatever you are drinking these days, enjoy it and have a safe and healthy 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](http://KLWines.com).

### K&L REDWOOD CITY

3005 El Camino Real  
Redwood City, CA 94061  
P (650)364-8544  
F (650) 364-4687  
Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6  
Lockers Mon-Sat 10-6, Sun 11-5

### K&L SAN FRANCISCO

638 Fourth Street  
San Francisco, CA 94107  
P (415) 896-1734  
F (415) 896-1739  
Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

### K&L HOLLYWOOD

1400 Vine Street  
Hollywood, CA 90028  
P (323) 464-WINE (9463)  
F (323) 836-0853  
Hours Mon-Sat 10-8, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

**Mailing List** If you are not on our mailing list and would like to be, please call one of our stores or visit our website, [klwines.com](http://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, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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## REVIEW KEY

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

## SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-6 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit [KLWines.com](http://KLWines.com) and click on "local events."

**November 7:** 2004 Brunello in San Francisco. California and Oregon Pinot Noir in Redwood City. Duckhorn in Hollywood.

Château Cos d'Estournel luncheon at COCO500. Details below.

**November 14:** Best of Bordeaux in San Francisco and Hollywood. Bordeaux featuring the owner of Ch. L'Avocat in Redwood City.

**November 21:** French Burgundy. \$20. Our last Burgundy tasting for 2009 featuring the greatest reds and whites.

**November 28:** Alsace and the Loire Valley in San Francisco. Barolo in Hollywood. Redwood City's bar is closed.

## 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 5:** Lioco Vineyards; **November 12:** Patz and Hall;  
**November 19:** Vibrant Rioja; **November 26:** Closed for Thanksgiving

**In Redwood City, Fridays from 5-6:30 p.m.**  
**November 6:** Lustau - Special Sherry Tasting;  
**November 13:** Esterlina Vineyards; **November 20:** Holiday Beer;  
**November 27:** Closed for Thanksgiving recovery

**In Hollywood, Thursdays from 5:30-7:30 p.m.**  
**November 5:** Blue Danube; **November 12:** Sake with Kenny Crowder;  
**November 19:** Wine 101; **November 26:** Closed for Thanksgiving

**Special Hollywood Tastings 5:30 p.m. to 7:30 p.m.**  
**Friday, November 6:** Special Domaine Begude Tasting (\$1)  
**Wednesday, November 11:** Special Ch. L'Avocat Bordeaux Tasting

## SPECIAL EVENTS COMING THIS FALL/WINTER:

**Saturday, November 7, 2009:** One of K&L's favorite wine personalities is coming to San Francisco. Jean-Guillaume Prats, General Director of Château Cos d'Estournel, will join K&L at COCO500 on Saturday, November 7th for a fantastic three-course wine luncheon beginning at noon. Featured wines will include the 2006 Cos d'Estournel Blanc, the 2006 and 2007 Cos d'Estournel, the 2006 Goulee Rouge and the 2001 and 1995 Cos d'Estournel. COCO500 is conveniently located right across the street from K&L San Francisco at 500 Brannan Street.

**Sunday, January 17, 2010:** K&L's Annual Fête du Bordeaux Dinner and Tasting at One Market, San Francisco, featuring the wines of Léoville-Barton, Lynch-Bages and Montrose.

## WINE CLUBS Personal Sommelier Service

### PERSONAL SOMMELIER CORNER *Thanksgiving Edition*

*"It is well to remember that there are five reasons for drinking: the arrival of a friend; one's present or future thirst; the excellence of the wine; or any other reason."*  
 —Latin saying

As Manager of K&L's Personal Sommelier Service, our design-it-yourself monthly wine club, I assist my customers with all sorts of food-and-wine challenges, from matters of everyday drinking pleasure to large special events. With Thanksgiving around the corner, and Christmas not far behind, many of my customers have been inquiring about how their Personal Sommelier subscription can help them savor the holiday season in style. Whether you are looking to try some wines for larger orders (read: gift-giving made easy), are seeking the best deals, or simply want to stock up on extra for the holidays, there are many ways to take advantage of the convenience and expertise of our Personal Sommelier Service for your holiday needs—ask and ye shall receive!

Though the traditional Thanksgiving meal presents a lot of wine pairing obstacles—the time of day, the diverse flavors and textures of traditional dishes, the range of palates and expectations of the grateful guests—the holiday is as good a reason as any to try new combinations and get a little creative. Just because the Puritans didn't appreciate a good drink with a meal back then doesn't mean we can't improve upon the concept now! Here are two Thanksgiving suggestions worth considering:

**Dry Rosé:** Save the Cabernet for Christmas. The tannins in red wine will dominate the texture and flavor of turkey meat, making it taste bland and chalky. Whether you are host or guest, this combination doesn't exactly work in your favor. Much more reasonable—and reasonably priced—is a dry rosé wine from the South of France, served chilled, such as the **2008 Château Viranel "Tradition" St-Chinian Rosé (\$12.99)**. This wine will

not only balance the delicacy of the turkey, but the cool temperature of the wine will be a welcome refreshment between bites of warm food as well. Made of 40% Syrah, 40% Grenache Noir and 20% Cinsault, this rosé is lively and fresh, with lots of berry fruit on the nose and palate, and it has the right balance of fruit, spice and weight to handle cranberry sauce, mashed potatoes and stuffing—all at once.

**Sherry:** This fortified wine produced in and around the town of Jerez, Spain, seems to be making a slow comeback after a prolonged period of neglect, as evidenced by its reappearance on by-the-glass menus at some of San Francisco's new foodie locales. We couldn't be happier. The **Lustau Almacenista "Pata de Gallina" Oloroso Sherry (\$32.99)** is a remarkable example of how compelling a good Sherry can be. Though richer in body than a fino or amontillado, this oloroso exhibits remarkable depth, richness, and complexity without being sweet to taste. Walnut and hazelnut aromas yield to a palate of baked fruits and toffee, and though richly textured there is sufficient acidity and savory notes that make the end result balanced, dry and satisfying. It would make a lovely Thanksgiving aperitif—an overture to the medley of flavors in dishes to follow—and I would be sure to save some for later to go with my pumpkin pie. Need more reason than that?

Interested in designing a Personal Sommelier Subscription tailored to your specific needs? Want to give a Personal Sommelier Service gift subscription to a friend? Email me at [chiarashannon@klwines.com](mailto:chiarashannon@klwines.com) for details today!

Chiara Shannon

## Chip's Trip...

The season of Thanksgiving is the bridge to the holidays and truly a time to give thanks for all the wonderful people in our lives—a time for family gatherings and reflection. It is also a very busy and difficult time in the retail wine business. Business goes nuts for two months, people are stressed out, wines sell out quickly, orders take longer to get processed and delivered, people's fuses get real short and explosions happen. To keep it all in perspective during these rough moments, I will think of our good friend Chip Hammack, who we lost last month to cancer at 55.

If you missed the lovely tribute to Chip written by my good friend Joe Zugelder in October's Wine News, please go back and check it out, because it is such a perfect piece. I met Chip in Bordeaux before he worked for K&L and liked him right away, and I was thrilled when we hired him to run our Hollywood store—it pretty much was a guarantee for success to have an experienced veteran of the business like Chip in place. Chip was just a sweetheart, always an upbeat wine professional with a sharp palate. Chip was also very well known and very well liked by all our friends in France, where his name was affectionately pronounced "Cheeps." I love the way it's sounds and called him that often. I will never forget my first and only trip to Bordeaux with Chip as a K&L team member for many reasons, but mostly because Chip was on fire guessing wines blind! I sat next to Chip on the plane, shoulder to shoulder in the car for 10 days and at dinner every night, and I learned a lot about him and what he loved: Natasha, wine and jazz.

I started going to Bordeaux eight years after the legendary 1982 vintage, but when we landed on April 3rd, 2006 we were both as excited as if it was our first visit because it was Chip's birthday, and because we were there to taste the greatest vintage since '82—the 2005.

At our first dinner we were treated, blindly, to the greatness and longevity of second growth **Ch. Pichon-Longueville-Baron** as we tasted 1986, 1982 (which Chip guessed) and 1955, my birth year, all poured out of three liter bottles! **2006** will certainly be a vintage that will develop like those and we have a good selection of bottle sizes (**750ml \$99.99; 1.5L \$199.00 and 3L \$399.00**). We started that meal with foie gras and the glorious 1989 Ch. Suduiraut from Sauternes, and we finished with raspberries and chocolate mousse and the 1982! We are selling the outstanding **2007 Suduiraut**, which will surely rival the quality of the '89 (**750ml \$79.95; 375ml \$39.95**).

At a great dinner later in the week at the home of Mary Claude and Pierre Antoine Casteja, Chip had one of the greatest nights of blind tasting I've ever seen. We had two wines in front of us, and both were very, very good wines. Alfred Tesseron was in attendance so we had the feeling they may be his now-great Ch. Pontet-Canet. They were indeed; the first wine was 1999, the second was 1995. Chip guessed them both correctly. We both agreed that **Pontet-Canet** is still making wine far above its current pricing and that it rivals Bordeaux's first growths. **2006 (1.5L Inquire; 3L \$299.00; 6L \$ 649.00)**.

We moved on to two more blinders, and with my golf partner Jean Hubert Delong at the table, we figured correctly that his legendary second growth **Ch. Léoville-Las Cases** was next. The first wine was so great I thought it was 1989, but it was 1988 (Chip got it)! The next wine was also awesome; I guessed 1982, Chip guessed '85, which it was. The winemaking and viticulture of the Las Cases team is just fantastic. The newest proof is in the **2006 Léoville-Las Cases (\$129.99)** and the wine of **Ch. Nenin**. The Las Cases team recently rescued and completely rejuvenated this excellent estate, and their **2006 (\$49.95)** is incredible.

The cheese wine was poured, and I said to myself, this is Ch. Latour! I excused myself to use the restroom and when I returned Chip said that it was 1978 Latour and that he'd guessed it! Chip turned his body all the way around in the chair to face me, and trying to hide his giddiness he said to me, "Man, I can't believe this; I never get any of these wines right!" I told him it was just knowledge and experience coming together and to stay hot. (The next year I had Chip over for dinner and told him to go into my cellar and pick out any two bottles for our steak and jazz night; he came back with a 1978 Las Cases and a 1979 Latour. I smiled when he returned because I had an educated guess of what he might pick.)

We were exhausted when we pulled into Les Sources de Caudalie the last night; the gang wanted to have one last after dinner digestif but I was done—no booze for me—so I said goodnight. I was in my pjs a few minutes later when there was a knock at the door. Chip was there to tell me that I had to get dressed and come back out, that our friend Jim was opening the just-released 1996 Dom Pérignon Rosé! So I went, and what a fantastic glass of Champagne it was to end this special trip with Chip.

This holiday season there will be quite a few glasses raised around the wine world in cheers for Chip, as well as more than a few tears—exactly the way it should be for this wonderful man.

Cheers to Cheeps! Toujours Bordeaux and Go Niners!

Ralph Sands



“At our first dinner we were treated, blindly, to the greatness and longevity of second growth Ch. Pichon-Longueville-Baron...”

## STEVE BEARDEN *On Bordeaux*

It's amazing how quickly the holidays come upon us. Soon we'll be entertaining at home as well as attending parties and dinners thrown by others. In the mad scramble we all need affordable wines on hand that can match well to serious meals, but that are great at cocktail parties as well. These five Bordeaux are easy to like and easy on the wallet.

**2005 L'Avocat Rouge, Graves (\$17.99)** We love the price/quality ratio coming from the L'Avocat property, and the 40% Merlot in the blend makes this easy to drink. It shows the classic minerality you expect from Graves coupled with a surprisingly plump and juicy roundness. A great go-to bargain.

**2005 Clarendelle Rouge (\$15.99)** From the people that bring you the great first growth Haut-Brion. This starts with pungent aromas of flowers, crushed red fruit and wet stone. The body is velvety and smooth and pours from the bottle like deep purple silk. A crowd-pleasing winner.

**2005 La Couronne, Montagne St-Emilion (\$17.99)** The number of high quality value wines coming from this once-obscure region is amazing, and this may be one of the best yet. Scents of ripe cherries and blueberry jam seem to intensify as this sits in the glass. The fruity middle is quite clean and there is subtle limestone minerality and super fine tannins on the long finish. This drinks like a wine that costs at least twice as much.

**2005 St-Jacques de Siran, Haut-Médoc (\$14.99)** Made by the folks at Ch. Siran from vineyards outside the Margaux appellation, this shows amazing finesse and elegance for 15 bucks. There is a hint of spice to the clean, dark, fruity mid-palate, and the finish shows lots of class and pedigree. Yet another no-brainer from the great 2005 vintage.

**2005 d'Arche, Médoc (\$24.99)** If power and richness are what you want, this sturdy and substantial wine has plenty of both. This is earthy and floral with scents of dark fruit, mineral and a touch of toasty oak. The body of the wine is loaded with sweet blackberry fruit and the finish has firm, ripe mouth-coating tannins. This serious effort would be perfect with fall's hearty foods.

Steve Bearden

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## JEFF GARNEAU'S *Bank Shot*

On Saturday, September 12 we held our second annual Bordeaux luncheon at Chantilly, conveniently located next door to our Redwood City store. The event, co-sponsored by Sopexa and the EU, was a huge success with close to 60 attendees. We poured 12 wines at the pre-lunch tasting. Lunch was three courses, each with its own flight of three wines totaling another nine wines, 21 wines in all for the afternoon. Both the food and the wines were a big hit. My own favorites included the **2005 Coufran, Haut-Médoc (\$16.99)** and the **2005 Château de Pressac, St-Emilion (\$29.99)**. Both wines are predominantly Merlot and both showed the generous fruit that is the hallmark of the 2005 vintage, though they will each perhaps need another three to five years in the cellar to achieve full maturity.

I was chatting with a customer a few days ago who explained that he had begun drinking Bordeaux in the 1960s and '70s when a bottle cost only a few dollars and even the best wines could be had for less than \$20. As prices rose in the 1980s and '90s, he began drinking fewer of the classified growths and sought out bargains among the *cru bourgeois* wines, frequently from less highly rated vintages. He really got my attention when he mentioned that his favorite recent vintages were 2001 and 2004. I had to smile, since these are two of my favorites as well, and I think the top picks of anyone who enjoys the classic claret style of Bordeaux. These are balanced wines with some fruit, yes, but also lively acidity, good minerality and at least some hint of herbaceousness—black currant leaf, tobacco, etc. I had a chance recently to taste the 2003, 2004 and 2005 vintages of Château Verdignan, a property owned by the Miaillhe family that sits just north of St-Estèphe along the banks of the Gironde. While the 2003 and the 2005 vintages are the more highly regarded, the **2004 Château Verdignan (\$12.99)** was my favorite: smoky and sweet with a hint of spice on the nose, softly textured with ripe blackberry and cherry notes and hints of crushed stone on the mid-palate. Tannins are firm but not hard. The wine is drinkable now with about an hour in the decanter and will continue to improve for at least another three to five years.

If you are looking for great value in mature Bordeaux, the vintage of choice at the moment is 1997. We received a container from France recently with perhaps half a dozen new wines from that vintage. I particularly enjoyed the **1997 Malartic-Lagravière, Pessac-Léognan (\$34.99)**. The wine exhibited lovely cedar and tobacco notes and surprising ripe red cherry fruit. A classic claret, like most '97s, and a genuine pleasure for the price.

Jeff Garneau

“In the mad scramble of the holidays we all need affordable wines on hand that can match well to serious meals, but that are great at cocktail parties as well.”

“A customer really got my attention when he mentioned that his favorite recent vintages were 2001 and 2004. I had to smile, since these are two of my favorites as well, and I think the top picks of anyone who enjoys the classic claret style of Bordeaux.”

“If only there were a wine that delivered such amazing value and all-purposefulness? I’d buy it in bulk, too...Oh wait, there is!”

# Wine 101: All-Purpose Wine

**I just ordered bulk soap on the internet.**

You remember, perhaps, from your college days that brief foray into the realm of castile soap, which could be used safely for your car, your clothes, your ferret and your person? It arrived yesterday in a recycled box: an enormous recycled plastic container of generic, all-purpose, all-natural just-plain soap. And so far I am mostly happy with the results. It appears to be good not only for the environment but also for our dirty dishes, our kids’ nightly bubble bath, our grimy floors and our grimy selves. In short, it cleans.

If only there were a wine that delivered such amazing value and all-purposefulness? I’d buy it in bulk, too. And I’d serve it for lowly Tuesday night suppers as well as major culinary events such as Thanksgiving dinner, along with everything in between. Oh, wait! There is!

The **2008 Etz Grüner Veltliner Kamptal (1L \$11.99)** comes in a large, squat, appealingly humble package, just like my new soap. And it certainly delivers in terms of value and overall usefulness. We opened it without much fanfare to drink with Mexican takeout one night, and we were delighted with its freshness and bracing minerality. The wine’s acid and clean, bright summer fruit component cut right through the heavy, spicy food. And the light spritz made it so easy and fun to drink, like a tiny celebration on a humdrum weekday night. We were only sorry to put the bottle, one-third gone, back in the fridge. It was not until two days later that we revisited the wine, this time with some very fancy shellfish stew and aioli toasts. Amazing how the wine opened and somehow broadened after a few days in the fridge. Gone was the spritz, but in its place were tropical fruit, white pepper and crisp honeydew. It not only survived, it blossomed. Alas, we could not finish the bottle that night either. The following day we downed the last two glasses with turkey sandwiches. And what a delightful lunch it was!

I am going to stock up on the Etz Grüner for all of my vinous needs, and you should too. In short, it drinks.

*Elisabeth Schriber*

## BRICK’S BEER PICKS: SOMETHING UNUSUAL

**While bitterly cold in other parts of the country, California in November is perfect, or at least it is to me.** Fall creeps in, finally pushing out the warm remnants of our Indian Summer, which usually lasts through October. The other thing that creeps in as the temperatures cool is stress. The “Holiday Season” build up is placed squarely upon our heads and, on certain days, shoulders, and our backs just aren’t having it. Well, if you are having one of those days or weeks, here are two delicious beverages to alleviate some of the pressure:

The **BarbaRoja Barrel-Aged Red Ale, Argentina (750ml \$12.99)** was one of the surprises at a recent beer tasting. This unknown gem from Buenos Aires is made with smoked malt from Patagonia and a clone of Cascade hops, also grown in Patagonia. It spends two months in aged French oak. At first I thought this was going to be something resembling an *Oud Bruin*, but I was really wrong. In fact, this is something much more akin to an English Barleywine with a less aggressive hop profile. Clocking in at 9% abv, this has a malt-based nose with treacle, caramel, warm soil and a rusty oxidized note from the barrel aging in the background. The palate is rich and smoky, with flavors of beef jus, toffee and burnt sugar. There is a hint of acidity—some may say sourness—to this to keep it from being overweight or clumsy. Finishing clean and dry, this leaves a weightless impression on the palate, and the relatively high alcohol level is nowhere in site. This is sure to warm the cockles on a chilly November eve.

*In fact, this is something much more akin to an English Barleywine with a less aggressive hop profile.”*

And now for something completely different: The **Henney’s Frome Valley Dry Cider, England (500ml \$6.99)** is, simply put, one of the most delicious beverages I’ve come across in years. Made from a selection of traditional cider apples: Dabinett, Ashton Bitter, Tremletts Bitter and Yarlington Mill, with a small proportion of Bramley, this cider is dry yet exuberantly fruity. That is, there is little to no sugar here, but the richly fruited flavors trick you into thinking it is sweet. Don’t believe the hype? If you want to see the difference, try the “Sweet” bottling we also have available. The flavors are absolutely electric and speak only of the raw material that this is made from. The carbonation here is cleansing and strips the complex layers of fruit away from the tongue as quickly as you can chug. The worst thing you could do here is pooh-pooh this as another mass-produced, sugar-ridden adult soda. This handmade beverage truly speaks to what hard cider is all about, and it is sure to erase those holiday blues.



*Bryan Brick*

## The Champagne Club

We have been champions of small production Champagne here at K&L for a very long time, champions of producers that do not define themselves through “price positioning” or fancy packaging but rather through their distinctive and lovingly crafted Champagne. Many of you had a chance to meet these “New School” producers and taste some of these Champagnes already, as they were all poured at the two tent events we held last month.

The **1996 Baron Fuente Grand Millésimé (\$44.99)** is a spectacular, rich Pinot Noir style that finishes with powerful minerality. It is one of the last on offer from this great vintage and an uncommon value.

I love a wine that explains itself, and for all of you that love your Blanc de Blancs dry, the **Philippe Gonet 3210 Extra Brut (\$39.99)** tells a story that I’m confident you’ll like. It is aged for three years on the lees, comes from two terroirs—Sezanne and Mesnil—one varietal (Chardonnay) and has zero dosage. This is the ultimate oyster Champagne and is the driest bottle of bubbles that we carry.

From Bruno Michel we have two new Champagnes. First is the **2002 Bruno Michel Cuvée Millésime (\$59.99)**, which is simply the best bottle I’ve had from this great vintage. A barrel fermented blend of 70% Chardonnay and 30% Meunier from very old, pre-clonal vines, this has a rare combination of luscious cream and bracing minerals. Then there’s the single-vineyard **Bruno Michel Rosé “Les Rose” (\$49.99)**, which tastes like a Vosne-Romanee with bubbles, is unique, vinous and gastronomic—Champagne for the real aficionado—made from Meunier that was aged in barrel for a full year before being bottled. It is one of the best rosés that we have and calls for wild salmon and only one other person to share it with.

Pushing the limits for quality the **Ariston Aspasié Cepages d’Antan Champagne (\$99.00)** is a super-rare bottling made with some of Champagne’s nearly extinct native varieties. It is composed of 40% Meslier, 40% Arbanne and 20% Pinot Blanc. I think it is the best of the excellent Ariston Aspasié portfolio, one of the best Champagnes we have at any price, and it was my favorite Champagne from my 2009 trip. The overall impression is of rich cream and toast, but underneath is a hint of pine and exotic white fruit from the old varieties. On the palate, the Champagne makes for a double-take: it is very rich and textural, but finishes with a laser beam of chalky acidity that just goes on and on. It is fantastic first-course Champagne, and it pairs well with a wide variety of foods; we tried it with both foie and oysters to equal delight!

Gary Westby

garywestby@klwines.com, 877.559.4637 x2728

## A Bubbly Thanksgiving

**I’m afraid that I’m not much of a Christmas fan. It’s generally a relief when it’s over.**

Thanksgiving is my favorite holiday, the perfect combination of food, family and wine. Luckily for me, our family Thanksgiving is a big one with many French in-laws. This means *Picon* punch, paté and a cheese course in addition to the traditional trappings. I generally provide the wines with a combo of bubbles, white and red. But, what if I was doing a Thanksgiving with only bubbly? Hmm. What to do? Well, I’d start with **NV Franck Bonville Brut Selection Blanc de Blancs (\$29.99)**. With its bright fruit nose and clean, clay earth scents, it sets the stage for finger foods. It has wonderful green apple fruit with lemon-lime nuance and crisp acidity. A perfect way to prepare your palate for the feast! With the main course—traditional turkey, stuffing, mashed potatoes, gravy and green beans—I would serve the **NV Michel Arnould Grand Cuvée Brut (\$34.99)**. Although not labeled as such, this is a 2000 vintage Champagne composed of two-thirds Pinot Noir and one-third Chardonnay. The nuttiness of the Verzenay fruit in the nose is perfect for the turkey and stuffing. A low dosage of nine grams per liter helps the Michel Arnould to cut through the richness of the foods. Dry cherry fruit in the mouth combined with the nuttiness and a tinge of caramel makes this wine reminiscent of Bollinger and Krug. This bubbly will also mesh well with our cheese (mostly French soft cheeses like Brie) and paté (a light pork paté). I love the way French meals have a fairly long timeline, leaving plenty of time for visiting and chatting before dessert. We usually have the classic pumpkin pie and/or flan. I opt for the flan, which would pair wonderfully with the **NV Ruinart Brut Rosé (\$59.99)**. This is a “classic” Brut Rosé that has a strawberry and pomegranate nose. Rich on the palate with ripe red berries and cherries. Its richness is complemented nicely by an unusually long finish. It would also be lovely with pecan pie or a fruit tart. For the pumpkin pie, I would choose the **NV Philippe Gonet Brut Rosé (\$34.99)**. This is a 100% Pinot Noir bubbly with a rose petal and strawberry nose. In the mouth, it is quite different, with rich, dark red fruits and savory notes. Wonderfully elegant, with the stuffing to pair up nicely with the pumpkin. Lastly, it’s a waddle to the car to drive home for a nice long night’s sleep. Not too long, though. I have to work in the morning!

Best wishes for a fantastic Thanksgiving!

Scott Beckerley

“The ’02 Bruno Michel Cuvée Millésime is simply the best bottle I’ve had from this great vintage.”

“With the main course—traditional turkey, stuffing, mashed potatoes, gravy and green beans—I would serve the NV Michel Arnould Grand Cuvée Brut.”

## UNIQUE THANKSGIVING REDS

**This Thanksgiving, I will be inviting one of my favorite French winemakers to dinner.** His name is Jean-Louis Denois, and he is considered by many as a maverick and a master of the Languedoc-Roussillon. Unfortunately Jean-Louis will not be able to attend my dinner in person, but his wines will be his ambassadors throughout the festivities. Red, white or sparkling, this accomplished winemaker has garnered many fans throughout the world of wine, not a few of which are K&L customers and staff! Below are three very distinct and appropriate Jean-Louis Denois wines that I know will complement and showcase your Thanksgiving dinner. They are characterful and full of flavor, without being over-blown or too alcoholic. They will impress you, your friends and family. And they will make you look good for having had the good taste to select them. Happy Thanksgiving!

**NV Jean-Louis Denois Pinot Noir Brut Rosé (\$14.99)** A rosé sparkling wine for less than \$15? Yes, it's true! Once again, Jean-Louis Denois has fashioned this delicious bubbly, redolent of fresh strawberries, pomegranate and crunchy cherry. This juicy-yet-dry bubbly will pair well with just about anything on your Thanksgiving menu, perhaps herb gougères or goat cheese and mushroom canapés? 12% abv.

**2005 Jean-Louis Denois Chardonnay "Sainte Marie" Vin de Pays d'Oc (\$19.99)** The 2005 Sainte Marie Chardonnay is one of the best ren-

ditions of this wine to date. Rich, open and expressive, I believe that it can more than hold its own against many a white Burgundy at the same or even higher price point. What an overachiever the Sainte Marie is! Notes of quince, blanched almonds and biscuit make it a great complement to chestnut stuffing or truffle mashed potatoes. 13.5% abv.

*"Unfortunately Jean-Louis will not be able to attend my dinner in person, but his wines will be his ambassadors throughout the festivities."*

**2007 Jean-Louis Denois Syrah "Saint Louis" Vin de Pays d'Oc (\$14.99)** The 2007 Saint Louis is the inaugural vintage of this wine, with Syrah sourced from vineyards located near Caudies-de-Fenouilledes, located between Carcassonne and Perpignan. More reminiscent of an elegant Crozes-Hermitage than a Southern French Syrah, the 2007 Saint Louis is undoubtedly one of our best values in Syrah right now. Deep purple and violet notes are complemented by blackberry and a subtle undercurrent of savory-ness that will keep you coming back for another sip. Recommended with the most traditional Thanksgiving bird and a side of mushroom ragout. 13.5% abv.

Mulan Chan



Domestic

## ZINFANDEL'S Softer Side

**Thanksgiving dinner is a mélange of flavors, spices and textures.** And while some feel that a complex wine like Zinfandel, with its spices and juicy fruit, is the perfect complement, the pairing can easily become too overpowering. Many of the Zinfandels on the shelves today are too overwhelming for a meal that's already big and complex.

Zinfandels by definition are full-bodied and spicy with notes of ripe red and black fruit. Unfortunately, quite a few have fallen prey to what many Americans feel like after Thanksgiving dinner: fat, flabby and bloated with too much alcohol. Fortunately, there are some Zinfandel producers who still believe in acidity and balance, and on a recent trip to Paso Robles I found a few of those exceptions.

The 100-acre Dante Dusi family vineyard in Paso Robles appears to be a Mecca for great Zinfandel. The Dusi family has been supplying grapes to some of the most highly acclaimed Zinfandel producers since 1923, including the likes of Turley Wine Cellars, Four Vines Winery, Ridge and, more recently, to the family's own Janell Dusi.

With six distinct soil types, varying altitudes and vine ages at the rolling vineyard, grapes from each block can differ significantly. The grapes for **2007 Four Vines "Biker" (\$24.99)** and **"Dusi Vineyard" (\$29.99)** Zinfandel come from the stressed, head-pruned, hilltop vines that easily illustrate how distress from the elevated altitude leads to the most concentrated of wines. Full-bodied and complex, this single-vineyard Zin has an abundance of blackberry fruit and spice carried by a surprising finesse that can only be attributed to the cooling effects from the Templeton Gap.

This finesse is further echoed in the **2007 J. Dusi "Dante Dusi Vineyard" Zinfandel (\$26.99)**. Made by Dante Dusi's granddaughter Janell, who envisioned a wine that showcased the entire vineyard, this blends all the vineyard blocks into one impressive cuvée. The J. Dusi Zin is vibrant and bright with aromatic notes of brambleberry spice, bright cherries and raspberries and a welcoming embrace of lively acidity.

So this Thanksgiving, look to the Dusi Family to supply your family's wine.

Mari Keilman



“I’m playing my cards close to the vest this year and am going to recommend to you three stellar Pinots that are sure to make even the driest of turkeys slide down smooth.”

## Brick’s Backyard Picks **GOBBLE, GOBBLE**

**Oh Turkey Day. My most gluttonous of days. This is saying something considering my diet and propensity to throw down bacon and other various meat concoctions with the best of them.** But there is just something about Thanksgiving that gets me all fuzzy inside—maybe it’s the hunger pains? Anyway, I’m playing my cards close to the vest this year and am going to recommend to you three stellar Pinots that are sure to make even the driest of turkeys slide down smooth.

The first is the **2007 Lemelson “Six Vineyards” Willamette Valley Pinot Noir (\$22.99)**, which charmed me right away. It has the trademark beauty of the 2007 Willamette Valley vintage on the nose with iron-laden, rare filet mignon savor and treble-y red fruits all wrapped up in a mocha shell. Add flavors of cherry flesh and black raspberry on an oak-driven sleigh and this is one generous Pinot. This wine will make you forget all the negative press you may have heard about this vintage in Oregon. A perfect Pinot for candied yams sans marshmallow.

The sandwich pick is the **2006 McHenry Vineyard Santa Cruz Mountains “Estate Bottled” Pinot Noir (\$23.99)**. This is one of our fastest selling Pinots every year, and part of that has to do with the fact that a mere 150 cases of the wine are made. The other part of the equation is that fans of this wine are just that, fanatic, foaming at the mouth for the truck to back up and drop off the measly 25 cases we’re allotted. What will they get this year? A wine that personifies the Santa Cruz Mountains with its dense, dark, damp nose of *sous bois*, new leather, blueberry and wet evergreen. The palate is high registered yet plush with a continuation of the notes found on the nose and added flavors of cassis and olallieberry. Also a good stuffing wine.

The anchor in this three-wine-relay is the **2008 Cazar Russian River Valley Pinot Noir (\$19.99)**. Made by Bill Hunter who, I’ve said before and I’ll say again, is one of my favorite winemakers in California, this is the long lost sister bottling to his Chasseur label. Fans of the ever-popular bottling called Lily, which we carried the last few years, take note here: this is the same wine. Impatient and with poor manners,

spiced orange peel, cranberry and raspberry fruit jump out of the glass, fully on their own agenda. Mulling spices and rock candy flavors creep into the fold, all the while remaining understated and keeping this far from becoming a fruit bomb. It is rare that we see a Russian River Valley Pinot Noir at this price, especially one this good, so

take notice. This is going to be my turkey leg wine this year.

So here’s to your Thanksgiving being filled with delicious food and drink and fun company!

Bryan Brick

## WINERY TO WATCH: AMALIE ROBERT

*“Luck is when an opportunity meets a prepared mind.”*

This is the guiding principle of Ernie Pink and Dena Drews. It’s what led them to buy a cherry orchard 15 miles south of Salem, Oregon in the Willamette Valley, convert it to a vineyard and start making wine. It’s what led our domestic buyer Bryan Brick—on a never-ending quest to find great Pinot—to find them, and we’re sure it’s part of what will get you to take a chance on their wine. Still, it wasn’t all luck for the Amalie Robert estate. It took passion, diligence and an attention to detail to get started. Like a lot of people in the domestic wine business, Ernie and Dena weren’t raised in the wine life; they were Pacific Northwest computer nerds first. Trading in keyboards and operating systems for shovels and dirt, they planted grapes: Pinot Noir, Pinot Meunier, Chardonnay and Viognier to silty Bellpine soils. Their first harvest was in 2002. They sold their dry-farmed fruit to a who’s who of Oregon wineries—Elk Cove, Erath, Cristom and Beaux Frères—and made a little wine on the side, always true to the soil and expressions of the vintage, but never enough to make a dent in the marketplace. In 2006, the couple completed construction of a winery as well as their first estate crush, the results of which have just arrived at K&L.

The Amalie Robert wines are only available in a handful of states and have only recently become available here in California. We’re thrilled to be among the first retailers to discover them. These Pinots are elegant, feminine and built to last, whisking the Pinot-lovers on our staff away to their happy place. The **2006 Amalie Robert “Amalie’s Cuvée” Willamette Valley Pinot Noir (\$54.99)** has a sexy *sous bois*/musk note to complement the lighter, more ethereal strawberry chiffon, cotton candy and talc aromas that comprise its bouquet. In the mouth it is bright and lovely, with pretty, resonating acidity on the attack. Tart cherry, raspberry and red currant fruit fill the palate like Red Riding Hood’s basket with a lingering finish redolent of lavender and wisteria. This is a very special wine showing much more balance than typical for the vintage.

The **2006 Amalie Robert “Dijon Clones” Willamette Valley Pinot Noir (\$42.99)** is dominated by clone 777, with smaller proportions of 667, 114, 113 and 115, and each selection adds something to the blend. Spicier on the nose than the Amalie’s Cuvée, the Dijon Clones wakes your senses with prickly notes of clove and nutmeg. There’s a nice tension as the wine opens up between the spice and pure red cherry fruit and an alluring fried mushroom umami quality. The wine expresses the vintage by being very ripe, but does it well with spot on flavors and nice drive. It is tangy and fresh with plum, cassis and currant fruit on the pretty, refined finish.

Leah Greenstein

“While it’s never been a part of the meal in my house, it seems like the Pilgrims had a lot of fish on the table, so we’ll want to start with a white wine...”

“Many of you who read this column will recognize my passion and respect for the Philip Togni Vineyard. Year after year it is my favorite California Cabernet and this release is no different.”

## Doug Davidson’s **NORTHWEST CORNER**

In the hopes of making this month’s wine suggestions relevant for your Thanksgiving dinner, I’ve been referring to William Bradford’s account of the first such feast in *Of Plimoth Plantation* for some pairing hints. While it’s never been a part of the meal in my house, it seems like the Pilgrims had a lot of fish on the table, so we’ll want to start with a white wine, and I’ve got a great one: the **2007 Brandborg Umpqua Valley Gewürztraminer (\$14.99)**. Brandborg is located in the very cool climate of the Umpqua Valley, southeast of Eugene, and the fruit for this wine comes from their Bradley Vineyard, planted in 1983. This wine shows perfect varietal aromas, with peach, white pepper and floral notes filling the glass. On the palate, the peach flavors are joined with a touch of pink grapefruit and spice, balanced with great acidity that offsets the slightly off-dry nature of the wine. The mouth-coating texture leaves a delicious lingering white tea flavor. If you’re not having fish this would also be great as an aperitif of even with a slice of apple pie.

Back into more familiar territory, Mr. Bradford mentions water fowl and, of course, wild turkey, though oddly no turducken to combine the two. Nonetheless, I’ve got two great new Pinot Noirs to pair with turkey, duck or both. First up is the **2007 Belle Pente Willamette Valley Pinot Noir (\$19.99)**. Belle Pente focuses on Burgundian style Pinot Noirs made with minimal handling and manipulation on their 70-acre organic and biodynamically farmed estate in the Yamhill-Carlton district of the Willamette Valley. They describe this as their “economic stimulus package” Pinot Noir, and it certainly delivers a lot for the dollar. The wine has a very Old World-style, with scents of crushed rose petals, dried cranberries and pine forest notes. Bright red cherry flavors fill the mouth, with cinnamon spice, minerality and refreshing acidity, all at a price that will make you consider sharing it with distant relatives.

Finally is our latest from one of my perennial favorites: Westrey Winery. The **2007 Westrey Abbey Ridge Vineyard Pinot Noir (\$34.99)** is another outstanding entry, with an expressive nose of raspberries, winter spice and black tea. This wine has a beautiful silky texture that fills your mouth with sweet red fruits and vanilla spice, all balanced by tangy acidity, smooth tannins and a long, lingering finish of red berries and a touch of cola. This is a wine to enjoy this Thanksgiving or to put aside for several Thanksgivings to come.

Doug Davidson

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## BOUTIQUE CORNER

*For the hay and the corn and the wheat that is reaped,  
For the labor well done, and the barns that are heaped,  
For the sun and the dew and the sweet honeycomb,  
For the rose and the song and the harvest brought home—  
Thanksgiving! Thanksgiving!*

*For the trade and the skill and the wealth in our land,  
For the cunning and strength of the workingman’s hand,  
For the good that our artists and poets have taught,  
For the friendship that hope and affection have brought—  
Thanksgiving! Thanksgiving!*

*For the homes that with purest affection are blest,  
For the season of plenty and well-deserved rest,  
For our country extending from sea unto sea;  
The land that is known as the “Land of the Free”—  
Thanksgiving! Thanksgiving!*

—Writer unknown

Many of you who read this column will recognize my passion and respect for the Philip Togni Vineyard. Year after year it is my favorite California Cabernet and this release is no different. It is one of the few California Cabernets I collect. (Yes, I’m a Bordeaux guy.) I just had the 1994 from a magnum and the whole dinner party could not believe its amazing flavor and balance. The **2007 Philip Togni “Tanbark Hill” Napa Cabernet Sauvignon (\$39.99)** is a phenomenal bottle of wine that is ready to drink right away, but that will also hold for several years. This wine is beautifully balanced and will give Bordeaux lovers a new respect for the quality of California Cabernet. The **2007 Philip Togni Spring Mountain Cabernet Sauvignon (\$87.99)** is the King of California Cabernets. If you plan on drinking this wine in the next three to four years, buy the Tanbark Hill. If you’re a patient person this wine will show its greatness in 5-10 years.

Michael Jordan

# TREY'S Picks for Turkey Day

Thanksgiving is here already! Here are a few turkey-friendly crowd-pleasers.

## 2007 Cuvaison Carneros Chardonnay (\$15.99)

Cuvaison's Carneros Chardonnay comes from an estate vineyard in Southern Napa Valley. This cool climate vineyard allows for excellent conditions for Chardonnay. Only 25% of the wine sees new oak, so the balance between the oak and the fruit is just right. What jumps from the glass is plenty of apricot, green apple and wet stone aromas. The fruit is creamy and lush in the mouth, with a lingering finish. A great start for dinner that can even be enjoyed with the meal.

## 2007 Hamacher "H Wines" Willamette Valley Pinot Noir (\$23.99)

I don't hide the fact that the '07s are not my favorite wines from Oregon. I find many of them lack fruit. But the '07 Hamacher is one of the exceptions. Regardless of vintage, it is currently one of my favorites from Oregon, especially at such a reasonable price. The aromas are soft and pretty with a floral component. The wine shows excellent purity of fruit along with great length and freshness. A perfect food wine!

## 2007 Sequana "Sarmento" Russian River Pinot Noir (\$29.99)

Winemaker James MacPhail describes the setting for the Sarmento vineyard as "nothing short of spectacular." Located in the Santa Lucia Highlands, Sarmento is a family-owned, sustainably-farmed vineyard. The wine shows pretty aromas of bright Bing cherries and strawberries, along with a delicate mouthfeel and texture that finishes fresh and silky. The wine is complex, balanced and focused in the mouth. This Pinot can be enjoyed now with some air.

And for those of you who just have to have Cab, here is the perfect one:

## 2006 Joseph Carr Napa Cabernet Sauvignon (\$19.99)

Under \$20 Napa Cabs are a rarity, so when we find one that is actually very good you can bet we are going to buy it and buy a lot of it! A blend of 85% Cab, 10% Merlot and 5% Cab Franc, this wine was aged for 20-22 months in a combination of French and American oak. It has classic Napa fruit—ripe, juicy and fleshy in the middle. The tannins are integrated and ripe and the finish shows a fair amount of structure. This is a really good buy. Enjoy!

Trey Beffa



## Pacific Northwest

# HOLLYWOOD HOT PIX Northwest Passages, Part 2

The second leg of my Pacific Northwest journey began in Western Washington State. The majority of Washington's wineries are located in the outer boroughs of Seattle but, interestingly, most of the fruit is grown in the arid climate of the Columbia Valley on the east side of the Cascade Mountains. This dry climate is actually ideal for wine production. The weather is extremely predictable, the days range from warm to hot with lots of sunlight hours during the growing season, and the nights cool off dramatically, helping preserve natural acidity in the wines. This arid high desert climate's lack of water also acts as a natural inhibitor to over-production.

After leaving the Seattle wineries I drove through the west end of the Columbia Valley and spent the day in the Red Mountain AVA, which is the smallest viticultural area in Washington. Almost reminiscent of a Martian landscape, the only life seems to be the lush green patches of vines interspersed with the rocky reddish-brown soil. Red Mountain is home to some of the most desirable vineyard land in Washington including Ciel du Cheval and Klipsun. Col Solare recently planted a new estate vineyard and built an incredible production facility. They will slowly move toward estate bottling over the next few years, a very exciting prospect indeed.

Next, I headed to Walla Walla, quite possibly one of my favorite wine regions to visit anywhere. Located in the southeast corner of Washington, the south end of the AVA actually spills into northern Oregon. This charming area includes some of the oldest settlements in the Pacific Northwest. It is a beautiful agricultural area teeming with a mixture of wheat fields and vines. The region is home to some of Washington's top producers including Leonetti, Charles Smith's K Vintners and Cayuse. The area is our standard ideal of wine country because vintners and growers are intermingled in such close proximity. One of the standouts on this trip were the wines of Amavi.

Part of Pepper Bridge, Amavi is a separate label geared towards high quality and accessibility. The two share the facility and winemaker Jean-Francois Pellet. This project is in the southern part of Walla Walla using their estate vineyard surrounding the property and a portion of the Seven Hills Vineyard of which they are a co-owner. The **2007 Amavi Cabernet and Syrah (\$27.99 each)** both offered tremendous cost-to-quality value and their **2007 Sémillon (\$21.99)** was one of the most interesting and unique whites I tasted in Washington. Walla Walla has such a bounty there isn't enough room to describe all of the wonderful producers and vineyards, which I hope encourages you to visit.

My final destination was the Horse Heaven Hills AVA located in Southern Washington just off the Columbia River. The Wahlula Vineyard is one of the most exciting vineyards in the region and is home to Pacific Rim's biodynamic Riesling project. Short-legged sheep roam the rows of the vineyard acting as nature's little farmers by helping to manage the ground cover, but their legs are just short enough to keep the grapes out of their hungry grasp. You'll be hearing more about this vineyard in the coming years. Horse Heaven is also home to Washington's biggest dog—Columbia Crest. It is easy to turn your nose up at large producers, but this amazing facility reaches unparalleled quality for a winery of this size. Their **2004 Walter Clore Red (\$17.99)** should be a benchmark to which other wineries of this size should aspire. Even the **2008 Grand Estates Chardonnay (\$9.99)** is a classic buttery oaky Chardonnay that is clean and balanced.

Innovation and creativity abound in Washington and, as new vintages are released into the marketplace, we will begin to see just how amazing this region truly is.

Keith Mabry

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



**LOIRE**

**2007 Domaine des Ballandors Quincy\*** **\$16.99**

If you love Sancerre, but not the cost, you need to discover the wines of Quincy. Like Sancerre, these wines are 100% Sauvignon Blanc. And this incredible value from Ballandors is just as minerally, high acid and grippy as any Sancerre that's twice the price. It features green apple and citrus fruit on the nose and palate and a bright, steely finish. And just like its fancy pants neighbor, this 2007 is fantastic to pair with oysters, clams, crab or anything featuring fresh herbs and chevre.

**2008 Domaine Gueneau Sancerre "Les Clos Chartier"\*** **\$18.99**

The wine has a pale yellow color and aromatics of tropical fruits with subtle hints of flinty minerality. Fantastic with an assortment of shellfish, white fish or an earthy cheese selection.

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

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

**2008 Tessier Cheverny Rouge\*** **\$13.99**

The Tessier Cheverny Rouge is a luscious blend of Gamay, Pinot Noir and Côt (Malbec). This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next 5-8 years.

**2008 Frédéric Mabileau Rosé "Osez"\*** **\$12.99**

An expressive and exotic rosé that retains its signature terroir and balance between fruit and acidity. With bold flavors of peach and spiced strawberry, the wine would fit well at your Thanksgiving table.

**2007 Frédéric Mabileau Bourgueil "Racines"\*** **\$19.99**

This wine is 100% organically cultivated Cabernet Franc that was harvested from vines that were planted by Frédéric's grandfather with an average age of 60 years. This wine sees eight months in French oak barrels and is a bigger, more intense style than his Rouilleres, having more depth and a mix of black fruit and red berries.

**CHAMPAGNE**

**De Meric Grand Reserve Sous Bois Brut Champagne\*** **\$34.99**

The wine is made of 80% Pinot Noir from Ay, Mareuil-Sur-Ay and Mutigny, 15% Chardonnay from Cramant, Avize and Oger and 5% Meunier from Cumieres. It is vinified half in old oak barrels and half in stainless steel tanks for the perfect balance of rounded richness and zesty refreshment.

**Marguet Pere et Fils "Cuvée Reserve" Brut Champagne\*** **\$36.99**

This is a very rich and powerful Champagne with tons of Pinot Noir muscle and plenty of yeasty, toasty flavor. I find it to be one of my favorites with richer appetizers (think paté or stuffed mushrooms) or even the main course! It is very rare to see an all-Grand Cru Champagne at this price, but with our direct buy (from Mr. Benoit Marguet) savings this wine is a spectacular value.

**Tarlant Brut Reserve Champagne\*** **\$34.99**

This wine is creamy and rich, but still light and refreshing. The scores of dancing bubbles invite you to come back for more. It has primary fruit flavors and warm bread aromas to charm you and the length to convince the pickiest Champagne critics.

**WHITE BURGUNDY**

**2007 Chablis, Domaine l'Églantière\*** **\$17.99**

Allen Meadows writes: "A slightly riper nose that also offers up green fruit but with oyster shell, iodine and a saline note that merges into rich, round and generous flavors that are delicious and forward yet there is firm supporting acidity. This too is lovely for its level and should reward 2 to 3 years of aging."

**2008 Domaine de Nembrets Denis Barraud Mâcon "Source de Plaisir"\*** **\$12.99**

This is bright and very rich on the palate, with lovely acidity that wakes your mouth. There is more minerality than many Mâcons, and the cool evenings here in the hills result in a fresh, bright wine. Barraud can no longer call it Mâcon Vergisson, due to a change in French law, but it comes from exactly the same vineyards as it always has. Excellent!

**2007 Cave de Lugny Chardonnay de Chardonnay\*** **\$10.99**

In the heart of the Mâconnais lies the village of Chardonnay, birthplace of the Chardonnay grape. From this village we bring you a crisp, unoaked Chardonnay with a creamy texture and a refreshing finish. This delightful white pairs well with chicken fish or lighter vegetable stir-fries.

**2007 Domaine Sylvain Langoureau Meursault Blagny 1er Cru "La Piece Sous le Bois"\*** **\$44.95**

This comes from a plot high on the hill, just below the woods, above Meursault Perrieres, near the border with Puligny-Montrachet. It is bright, has lots of minerality and lovely white flowers on the nose. Fine, elegant and long on the palate, this is a lovely Premier Cru for the price of a village wine!

**2008 Domaine des Nembrets Denis Barraud St-Veran\*** **\$14.99**

Denis Barraud's St-Veran is rich and focused with good length. Although very appealing and open, this is also pure and shows a lovely finish. Wow!

**2006 Domaine Louis Moreau Chablis Grand Cru "Les Clos"\*** **\$44.99**

Shows a bit of vanilla from the oak, but the minerality and focus propel it forward. When tasted in June of 2008, it was still very closed and youthful, needing more time in bottle to integrate, so we delayed importing it until 2009. This represents a terrific value in Grand Cru Chablis, thanks to our direct relationship with the domaine.

**RHÔNE/FRENCH REGIONAL**

**2007 Clermont-Tonnerre CdR-Villages "Très Vieilles Vignes"\*** **\$11.99**

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next 4-5 years. This cuvée comes from old vines that, according to the importer, are at least 60 to 70 years old.

**2007 Château de Montfaucon Côtes du Rhône\*** **\$10.99**

Montfaucon's 2007 Côtes du Rhône is classic Montfaucon. The focus is to express, with finesse and elegance, the intense fruit characteristics that Côtes du Rhône terroir can offer. The wine is a blend of typical Rhône grape varieties, which includes Grenache, Syrah, Cinsault and Carignan.

**2007 Domaine Hauts Chassis Crozes-Hermitage "Esquisses"\*** **\$19.99**

This vibrant Syrah is full and supple with silky tannins that make a delicious wine to consume with a variety of dishes like barbecue chicken or grilled ahi tuna. 13% abv. 90 points *Wine Spectator*: "Racy and pure, with a bright mineral streak holding the juicy plum and black cherry fruit together, backed by modest toast. Very fresh."



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.

**2008 Dom. de l'Attilon Vin de Pays de Mediterranée Merlot\*** \$9.99

This organically-grown Merlot is chock full of blackberry fruits, plum and floral notes. Smooth and juicy, with supple, fine tannins and no oak whatsoever mean this is built for pure unadulterated drinking pleasure. Enjoy with about anything: pizza, meatloaf or even spaghetti.

**2006 Château Viranel Saint-Chinian Rouge "Tradition"\*** \$12.99

This juicy and very food-friendly red offers up beaucoup du flavor with berries, spice, garrigue and minerals amid a soft though persistent finish. 80% of the cuvée is aged in traditional tanks, with the remaining 20% aged in oak barrels.

**2007 Château Paradis "Terre des Ange"**

**Coteaux d'Aix en Provence\*** \$24.99

92-95 points Robert Parker: "This wine possesses amazing concentration, full-bodied richness, and a wallop of toasty, smoky wood."

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

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

**Antech Cremant de Limoux Rosé "Emotion"\*** \$14.99

The Emotion exhibits a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler that is destined to become a favorite.

**Jean-Louis Denois Brut Rosé Pinot Noir\*** \$14.99

A rosé sparkling wine for less than \$15? Yes, it's true! This 100% Pinot Noir Brut Rosé comes from Limoux, located in southwestern corner of France, not far from the medieval city of Carcassonne.

**SPAIN/ARGENTINA**

**2005 Conde de San Cristobal Ribera del Duero\*** \$14.99

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

**2006 Pazo de Senorans Albariño \*** \$19.99

92 points *W&S*: "Scents of apple blossoms show off the freshness of the fruit in this wine, a beauty layered in apple, Asian pear, honey and lime. It feels round and full, balanced with mouthwatering acidity..."

**2004 Monteviejo "Festivo" Malbec Mendoza\*** \$11.99

91 points RP: "...a 100% Malbec aged for 6 months in new French oak. The 2004 Festivo is dark crimson-colored with a fragrant nose of mineral, spice box, blueberry, and black cherry. Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit, light tannin, and a sense of elegance. It can be enjoyed now and over the next 5 years."

**NEW ZEALAND**

**2008 Kalinda Pinot Gris Marlborough\*** \$11.99

**2008 Kirkham Peak Sauvignon Blanc Marlborough\*** \$11.99

Finally these two excellent wines have arrived. The Pinot Gris is quite rich on the palate while still crisp and dry on the finish. The Sauvignon Blanc is

limy, snappy, grapefruit-y and totally delicious.

**ITALY**

**2004 La Fortuna Brunello de Montalcino\*** \$39.99

92 points RP: "...especially beautiful in this vintage. The wine is remarkable for its density, richness and concentration, all of which have been achieved while maintaining clarity and freshness. The French oak is beautifully integrated in this sumptuous, generous Brunello. Suggestions of flowers and spices add notes of brightness on the finish."

**2008 Blason Pinot Grigio\*** \$8.99

Bright, focused and not at all wispy, this ripe white offers melon notes along with Granny Smith apple. If you love fish and seafood this should be in your repertoire for certain as its mineral and citrus characters offer a great foil for things from the sea, especially calamari and shrimp.

**2007 Poggiarellino Rosso di Montalcino\*** \$14.99

Deftly interwoven aromas and flavors fleshed out by an unctuous body and backed up with a core of mineral, stone, earth and truffle in the finish.

**2007 Baricci Rosso di Montalcino\*** \$19.99

A user-friendly Rosso that is robust and hearty with spicy fruit balanced by acidity and soft tannins. Buy this in quantity, it will go fast.

**2008 Tenuta di Sesta Camponovo\*** \$9.99

This is a blend of Sangiovese, Colorino and Canaiolo with nice sweet fruit, a little dustiness, a lovely tobacco note and really nice, long finish.

**2007 Tenuta di Sesta Rosso di Montalcino\*** \$16.99

This wine unites the imposing structure of Brunello with the freshness and vivacity of a young wine; classic ripe strawberry, cherry and cranberry, a hint of leather and spice on the finish. This should be drunk young.

**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 she/he is at least 21 years old.

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

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

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

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

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



## 1959-2004 In Stock

There are some fabulous buys here—check them out!

### VALUE WINES UNDER \$30

<b>1996 Lanessan, Médoc</b>	<b>\$24.99</b>
Back in again and a perfect example of old school, mature Bordeaux.	
<b>1997 Lanessan, Médoc</b>	<b>\$19.99</b>
Soft, supple, elegant. Drink now.	
<b>1999 Coufran, Haut-Médoc</b>	<b>\$12.99</b>
<b>2001 Verdignan, Médoc*</b>	<b>\$14.99</b>
Delicious wine—what a bargain!	
<b>2003 Clarendelle, Vin de Bordeaux</b>	<b>\$14.99</b>
From the folks at Haut-Brion—quite nice.	
<b>2003 d'Aiguilhe, Castillon</b>	<b>\$29.99</b>
<b>2004 Cantelys Rouge, Pessac*</b>	<b>\$19.99</b>
Outstanding value wine; classic style.	
<b>2004 Clarke-Rothschild, Lustrac*</b>	<b>\$19.99</b>
One of the best values in the store! Elegant.	
<b>2004 Fugue de Nenin, Pomerol</b>	<b>\$19.99</b>
<b>2004 Lalande-Borie, St-Julien</b>	<b>\$21.99</b>
91 points from Clyde. Delicious wine. Classic.	
<b>2004 les Allées de Cantemerle</b>	<b>\$16.99</b>
<b>2004 Verdignan, Haut-Médoc</b>	<b>\$12.99</b>
Fabulous bargain. Super classic and delicious.	

### CLASSIC WINES

<b>1959 Pichon-Lalande, Pauillac (1.5L)</b>	<i>Inquire</i>
<b>1961 Pichon-Lalande, Pauillac (1.5L)</b>	<i>Inquire</i>
<b>1970 Pichon-Lalande, Pauillac</b>	<b>\$249.99</b>
Fabulous wine direct from May Eliane Lencquesaing's private cellar. Very limited supply.	
<b>1975 Pichon-Lalande, Pauillac</b>	<b>\$149.99</b>
This wine is outstanding—rich and spicy!	
<b>1982 La Lagune, Médoc</b>	<b>\$199.00</b>
<b>1987 Pichon-Baron, Pauillac (1.5L)</b>	<b>\$149.00</b>
The first year in the transformation of Pichon-Baron from so-so to great property. Clyde picks this as superb value and scores it 91 points!	
<b>1989 Verdignan, Médoc (1.5L)</b>	<b>\$99.99</b>
<b>1990 Pichon-Lalande, Pauillac</b>	<b>\$179.00</b>
<b>1990 Verdignan, Médoc (1.5L)</b>	<b>\$99.99</b>
<b>1991 Latour, Pauillac</b>	<b>\$349.00</b>
<b>1991 Pichon-Lalande, Pauillac</b>	<b>\$199.00</b>
96 points from Clyde. A fabulous wine; better than their 1990. No frost problems here. Direct from May Eliane Lencquesaing's private cellar.	
<b>1993 Pichon-Lalande, Pauillac (1.5L)</b>	<b>\$199.00</b>
<b>1994 Pichon-Lalande, Pauillac</b>	<b>\$199.00</b>

Also direct from former owner's private cellar.

<b>1995 Pichon-Lalande, Pauillac</b>	<b>\$229.99</b>
<b>1995 Pichon-Baron, Pauillac</b>	<b>\$119.99</b>
91 points Robert Parker.	
<b>1996 Angélu, St-Emilion (1.5L)</b>	<b>\$399.00</b>
<b>1996 Clos du Marquis, St-Julien</b>	<b>\$79.99</b>
91 points <i>Wine Spectator</i> .	
<b>1996 d'Armailhac (3L)</b>	<b>\$299.00</b>
<b>1996 Lafite-Rothschild (1.5L)</b>	<b>\$1,499.00</b>
<b>1996 Pichon-Lalande, Pauillac</b>	<b>\$219.99</b>
<b>1997 Berliquet, St-Emilion</b>	<b>\$34.99</b>
<b>1997 Langoa-Barton, St-Julien</b>	<b>\$39.99</b>
Our last shipment has arrived. 92 points from Clyde for taste; 100 points for value!	
<b>1997 Labegorce, Margaux (1.5L)</b>	<b>\$69.99</b>
<b>1997 Labegorce, Margaux (3L)</b>	<b>\$189.00</b>
Sweet and lovely right now—old school style.	
<b>1997 Malartic-Lagravière, Pessac</b>	<b>\$34.99</b>
Fantastic for right now—lots of mineral flavors!	
<b>1998 Latour, Pauillac</b>	<b>\$299.00</b>
<b>1998 Malescot-St Exupéry</b>	<i>Inquire</i>
<b>1999 Cos d'Estournel, St-Estèphe</b>	<b>\$99.00</b>
Super delicious value!	
<b>1999 Labegorce, Margaux</b>	<b>\$36.99</b>
<b>1999 Labegorce, Margaux (1.5L)</b>	<b>\$74.99</b>
Elegant. Old school Bordeaux. This classic Margaux is sweet and forward with no hard edges. Tasted out of magnum in early June.	
<b>1999 Latour, Pauillac</b>	<b>\$299.00</b>
<b>1999 Pavie-Macquin, St-Emilion</b>	<b>\$79.99</b>
91-92 points <i>ST</i> : "Vibrant aromas of crushed boysenberry, blueberry and mineral scents. Thick, fresh, youthful and sweet; a real fruit bomb on the nose and palate."	
<b>2000 Ausone, St-Emilion</b>	<b>\$799.00</b>
<b>2000 Calon-Ségur, St-Estèphe</b>	<b>\$99.99</b>
94 points Robert Parker: "A dense, traditionally crafted wine for those with patience."	
<b>2000 Haut-Brion, Pessac</b>	<b>\$599.00</b>
<b>2001 du Tertre, Margaux</b>	<b>\$49.99</b>
90 points RP: "Broad and sexy, with supple tannin...toast, black currant liqueur, violets, and licorice in a seductive, opulent, medium to full-bodied, accessible style..."	
<b>2001 Larrivet-Haut-Brion—Clyde pick</b>	<b>\$39.99</b>
90 points Robert Parker: "A sleeper of the vintage, this impeccably run estate has fashioned a supple textured, complex 2001."	
<b>2001 Pichon-Lalande, Pauillac</b>	<b>\$99.99</b>
<b>2002 Lafite-Rothschild, Pauillac</b>	<b>\$499.00</b>

<b>2003 Haut-Bailly, Pessac</b>	<b>\$49.99</b>
<b>2003 Lafite-Rothschild, Pauillac</b>	<b>\$799.00</b>
<b>2003 La Lagune, Ludon</b>	<b>\$34.99</b>
90 points RP. 95 points Ralph and Clyde.	
<b>2003 Lagrange, St-Julien</b>	<b>\$39.99</b>
<b>2003 Latour, Pauillac</b>	<b>\$999.00</b>
<b>2003 Lynch-Bages, Pauillac</b>	<b>\$89.99</b>
<b>2004 Reserve de Comtesse, Pauillac</b>	<b>\$33.99</b>

### SAUTERNES

<b>1989 Guiraud, Sauternes</b>	<b>\$69.99</b>
Mature and ready to enjoy. Superb bargain.	
<b>2005 Climens (375ml)</b>	<b>\$54.99</b>
<b>2005 Doisy-Védrières</b>	<b>\$34.99</b>
<b>2005 d'Yquem-95-100 points WS</b>	<b>\$599.00</b>
<b>2005 Guiraud</b>	<b>\$64.99</b>
#4 in the <i>Spectator's</i> Top 100 of 2008.	
<b>2005 Haut-Charmes</b>	<b>\$24.99</b>
Young vines from the most famous Sauternes chateau. 95 points Clyde.	
<b>2005 Lafaurie-Peyraguey</b>	<b>\$44.99</b>
93 points <i>Wine Enthusiast</i> : "Classic Sauternes."	
<b>2005 la Tour Blanche</b>	<b>\$49.99</b>
93 points Robert Parker.	
<b>2005 Rieussec (375ml)</b>	<i>Inquire</i>
<b>2006 Suduiraut (375ml)</b>	<b>\$34.99</b>
<b>2006 Rieussec</b>	<b>\$69.99</b>
These 2006s are highly scored.	

### WHITE BORDEAUX/ROSÉ

<b>2006 Ducla Experience XIV*</b>	<b>\$14.99</b>
Rich, round, with a great finish.	
<b>2006 L'Avocat Blanc*</b>	<b>\$16.99</b>
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
<b>2007 Lynch-Bages Blanc*—Just in!</b>	<b>\$44.99</b>
One of their best ever. Great balance. I love the 2007 whites.	
<b>2007 Grand Village Blanc</b>	<b>\$17.99</b>
<b>2007 Cantelys Blanc, Pessac*</b>	<b>\$19.99</b>
Toasty aromas and quite rich on the palate.	
<b>2008 St-Jean des Graves Blanc*</b>	<i>Inquire</i>
Just in. Fantastic quality.	
<b>2008 La Gatte Blanc, Bordeaux*</b>	<b>\$10.99</b>
Superb balance and quite rich. 70% Sauvignon Gris, 30% Sauvignon Blanc.	
<b>2008 La Gatte Rosé*</b>	<b>\$9.99</b>
Makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish.	



We still have a few 2005 Bordeaux in stock—this is the vintage everyone wants—but they're slipping away. Fortunately, the excellent 2006s are steadily arriving and the prices are better than ever. This is just a partial list of our inventory. Visit [KLWines.com](http://KLWines.com) for more Bordeaux.

### 2005 & 2006 BORDEAUX IN STOCK

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

#### 2005 VALUES UNDER \$30

<b>Arnauton, Fronsac*</b>	\$14.99
Spicy, lively value!	
<b>Bad Boy Bordeaux from Thunevin*</b>	\$19.99
Collector's label banned in the USA. And the wine's good too.	
<b>Bailly de Camensac, Médoc*</b>	\$19.99
Second wine of Camensac. Sweet and elegant!	
<b>Benjamin de Sansonnet, St-Emilion*</b>	\$26.99
<b>Bois Malot, Bordeaux Sup*</b>	\$10.99
<b>Bourbon La Chapelle, Médoc*</b>	\$12.99
<b>Camensac, Médoc-91-93 points WE</b>	\$24.99
<b>Carignan Prima, Premières Côtes</b>	\$19.99
90 points Robert Parker. A lovely wine. Value!	
<b>Chantegrive, Graves-Lovely, elegant</b>	\$19.99
<b>Clarendelle-From Haut-Brion people</b>	\$14.99
<b>Clos Kalinda, St-Emilion*</b>	\$26.99
A spicy, lively, full-flavored Right Bank!	
<b>Coufran, Médoc</b>	\$16.99
<b>d'Arche, Haut-Médoc*</b>	\$24.99
<b>de Pressac, St-Emilion-92 points WS</b>	\$29.99
<b>Dom. de Montalon, Bordeaux Sup*</b>	\$14.99
<b>La Gatte Cuvée Tradition, Bordeaux*</b>	\$12.99
<b>Ducluzeau, Lustrac*</b>	\$19.99
<b>de l'Estang "Clos Kalinda Cuvée"*</b>	\$16.99
Spicy, racy, vibrant.	
<b>Delord, Côtes de Bordeaux</b>	\$8.99
<b>Gigault "Cuvée Viva" Blaye</b>	\$19.99
<b>La Couronne, Montagne St-Emilion*</b>	\$17.99
Extremely rich and quite delicious. Exceptional Right Bank value. 91 points from Clyde.	
<b>La Fleur Bibian, Lustrac</b>	\$13.99
<b>La Grave à Pomerol, Pomerol</b>	\$29.99
<b>La Louvière, Pessac-90 points</b>	\$29.99
<b>Lanessan, Médoc</b>	\$24.99
<b>Laubarit "VV" Bordeaux*-Biodynamic</b>	\$11.99
<b>L'Avocat, Bordeaux*</b>	\$17.99
<b>Les Allées de Cantemerle (375ml)</b>	\$9.99
<b>Le Castelet, Pomerol*</b>	\$29.99
<b>Marquis de Calon, St-Estèphe</b>	\$29.99
<b>Marjosse Rouge</b>	\$14.99
<b>Malmaison, Moulis-91 points WS</b>	\$24.99
<b>Plain Point, Fronsac*</b>	\$19.99
<b>St-Jacques de Siran, Bord Sup*</b>	\$14.99

<b>St-Hilaire, Médoc*-Back for third time</b>	\$16.99
<b>Trebiac, Graves*</b>	\$14.99
<b>Valentons Canteloup, Bord Sup*</b>	\$10.99
<b>Villegeorge, Haut-Médoc*</b>	\$22.99
<b>Vieux Château Palon, Montagne*</b>	\$19.99

#### 2006 VALUES UNDER \$30

<b>Bernadotte, Haut-Médoc</b>	\$14.99
<b>Biro, Bordeaux-K&amp;L Favorite</b>	\$12.99
<b>Bourgneuf, Pomerol-Great value</b>	\$29.99
<b>Cantemerle, Haut-Médoc</b>	\$29.99
<b>Corbin, St-Emilion-Superb!</b>	\$24.99
<b>d'Aiguilhe, Côte de Castillon</b>	\$24.99
<b>de Sales, Pomerol-Lush value!</b>	\$23.99
<b>Fonreaud, Lustrac-Old school ager</b>	\$9.99
<b>Joanin Becot, Côtes de Castillon</b>	\$23.99
<b>Larmande, St-Emilion</b>	\$29.99
<b>La Grave à Pomerol, Pomerol</b>	\$29.99
<b>Le Fer, St-Emilion-A fabulous value!</b>	\$24.99
Next to Angélus property. Superb!	
<b>Les Tours de Peyrat "VV" Blaye*</b>	\$14.99
<b>Lugagnac, Bordeaux Superiore*</b>	\$12.99
These two are as good as their 2005s!	
<b>Lucia, St-Emilion</b>	\$29.99
Lucia in the sky with diamonds!	
<b>Malartic-Lagravière, Pessac</b>	\$29.99
<b>Malmaison, Moulis-90 points WS</b>	\$19.99
<b>Pagodes de Cos, St-Estèphe</b>	\$29.99
<b>Picard, St-Estèphe-A gutsy value!</b>	\$16.99
<b>Puygueraud, Côtes de Castillon</b>	\$16.99
As good as their fabulous 2005.	
<b>Rouget, Pomerol-90 points RP</b>	\$29.99
<b>Seigneurs d'Aiguilhe, Castillon</b>	\$14.99

#### 2005 CLASSIC WINES

<b>Calon-Ségur, St-Estèphe</b>	\$99.99
<b>Chasse-Spleen, Moulis-92 points WE</b>	\$34.99
<b>Clos des Jacobins, St-Emilion</b>	\$49.99
<b>d'Armailhac, Pauillac</b>	\$46.99
<b>d'Aiguilhe, Côtes de Castillon</b>	\$37.99
<b>Fleur de Bouard, Lalande Pomerol</b>	\$34.99
<b>Haut-Bages Libéral, Pauillac</b>	\$49.99
<b>Lagrange, St-Julien</b>	\$59.99
<b>Larmande, St-Emilion (1.5L)</b>	\$69.99
<b>Lascombes, Margaux</b>	\$69.99
<b>Léoville-Barton, St-Julien</b>	\$139.99
<b>Léoville-Barton, St-Julien (1.5L)</b>	\$229.99
<b>Monbousquet, St-Emilion</b>	\$69.99
<b>Pedesclaux, Pauillac-Fabulous value!</b>	\$39.99

<b>Pichon-Lalande, Pauillac (1.5L)</b>	\$199.00
<b>Quinault d'Enclos, St-Emilion</b>	\$49.99
<b>Rauzan-Ségla, Margaux</b>	\$129.99
<b>Rauzan-Ségla, Margaux (1.5L)</b>	\$299.99
97 points WS; the #2 wine of the year!	
<b>Rouget, Pomerol</b>	\$39.99
<b>Reserve de Léoville-Barton</b>	\$36.99
<b>Reserve de Comtesse Lalande</b>	Inquire
<b>Reserve de Comtesse Lalande (1.5L)</b>	\$89.99
<b>Smith-Haut-Lafitte, Pessac</b>	\$84.99
<b>Talbot, St-Julien</b>	\$59.99

#### 2006 BORDEAUX CLASSICS

<b>Angélus, St-Emilion</b>	Inquire
<b>Canon-La-Gaffelière, St-Emilion</b>	\$59.99
<b>Clinet, Pomerol</b>	\$49.99
<b>Clos Fourtet, St-Emilion-91 points RP</b>	\$49.99
<b>Cos d'Estournel, St-Estèphe</b>	\$84.99
<b>Cos d'Estournel, St-Estèphe (1.5L)</b>	\$149.00
<b>d'Armailhac, Pauillac</b>	\$39.99
<b>Domaine de Chevalier, Pessac</b>	\$44.99
<b>Duhart Milon, Pauillac</b>	\$38.99
<b>d'Issan, Margaux-Big points</b>	Inquire
<b>Gazin, Pomerol-93 points WS</b>	\$59.99
<b>Giscours, Margaux-91 points WS</b>	\$39.99
<b>Giscours, Margaux (1.5L)</b>	\$69.99
<b>Haut-Bailly, Pessac</b>	\$64.99
<b>Kirwan, Margaux-90 points WS</b>	\$39.99
<b>Kirwan, Margaux (1.5L)</b>	\$79.99
<b>Lagrange, St-Julien-91 points RP</b>	\$34.99
<b>Larcis Ducasse, St-Emilion</b>	\$39.99
<b>Langoa-Barton, St-Julien</b>	\$49.99
<b>Langoa-Barton, St-Julien (1.5L)</b>	\$89.99
<b>Latour, Pauillac</b>	\$449.99
<b>Léoville-Barton, St-Julien-Huge score</b>	\$69.99
<b>Le Gay, Pomerol-93 points RP</b>	\$79.99
<b>Léoville-Poyferré, St-Julien</b>	\$59.99
<b>Nenin, Pomerol-91 points RP</b>	\$49.99
<b>Palmer XIXth Century Historical</b>	\$249.99
<b>Pierre de Lune, St-Emilion</b>	\$39.99
<b>Pichon-Baron, Pauillac</b>	\$99.99
<b>Pichon-Lalande, Pauillac</b>	\$99.99
<b>Pichon-Lalande, Pauillac (3L)</b>	\$399.00
<b>Pontet-Canet (3L)</b>	\$299.00
<b>Smith Haut Lafitte, Pessac</b>	\$44.99
<b>St-Pierre, St-Julien-93 points RP</b>	\$49.99
<b>Talbot, St-Julien</b>	\$39.99
<b>Trotanoy, Pomerol-95 points</b>	\$74.99

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2005 Aia (Miner Family), Napa	\$24.99
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2005 Hall Vineyards, Napa	\$34.99
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2005 Lancaster "Sophia's Hillside"	\$34.99
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2005 Rubicon Estate "Rubicon"	\$119.00
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2007 Dutton "Karmen Isabella"	\$36.99
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2007 Loring "Keefer Ranch"	\$39.99
2007 Lucia "Garys' Vineyard"	\$49.99
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2007 Charles Smith "Boom Boom"	\$14.99





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2006 Tenuta di Biserno Insoglio del Cinghiale-91 points WN	\$19.95
2006 Ferrero Rosso di Montalcino*	\$19.99
2007 Baricci Rosso di Montalcino*	\$19.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
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2004 Poggiarellino Brunello di Montalcino*-91 points WS	\$29.99
2004 Tenuta di Sesta Brunello di Montalcino*-90 points WE	\$34.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2004 Baricci Brunello di Montalcino*	\$39.99
2004 La Fortuna Brunello di Montalcino*-92 points WE	\$39.99
2003 La Fortuna Brunello di Montalcino*-90 points RP	\$39.99
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2004 Rocca di Montegrossi "Geremia"*-93 points RP	\$39.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2004 Poggio il Castellare Brunello-96 points WS	\$44.95
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2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2004 Banfi "Poggio alle Mura" Brunello-94 points WS	\$59.99
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2003 Valdicava "Madonna del Piano" Brunello Riserva 93 points Robert Parker's <i>Wine Advocate</i> .	\$129.99
2004 Argiano Brunello di Montalcino-94 points WS	\$44.99
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2004 Poggio Antico Brunello di Montalcino-91 points WS	\$58.99
2004 Poggio Antico "Altero" Brunello-92 points WS	\$74.99
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2006 Ruggeri Corsini "Armujan" Barbera*	\$22.99

Ripe, extracted and full of warmth, this Barbera offers layers of red and black fruit notes such as currant, plum and raisins with spice and chocolate rounding out the mid palate. The finish is long and rich. Serve with lamb or pasta in a rich meat sauce. Aged in oak for one year.

#### BAROLO/BARBADESCO

2004 Angelo Germano Barolo	\$34.99
2004 Mauro Veglio "Gattera" Barolo	\$42.99
2004 Mauro Veglio "Arborina" Barolo	\$43.99
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It's Back! The best value in Pinot Grigio.	
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2005 Pasetti "Testarossa" Montepulciano d'Abruzzo	\$25.99
2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99



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2006 Dom. Nathalie & Giles Fèvre Chablis 1er "Fourchaume"	\$23.99
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2006 Dom. Louis Moreau Chablis Grand Cru "Les Clos"*	\$44.99
2007 Maison William Fèvre Chablis "Champs Royaux"	\$18.99
2007 Dom. l'Églantière Chablis*	\$17.99
2007 Dom. des Malandes Chablis 1er Cru "Vau de Vey"	\$29.99

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2006 N. Potel Chambolle-Musigny 1er Cru "Aux Echanges"*	\$79.99
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2006 Maison Joseph Drouhin Côte de Nuits-Villages	\$19.99
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. de Montille Clos Vougeot Grand Cru	\$136.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$134.95
2006 Louis Jadot Côte-de-Nuits-Villages "Le Vaucrain"	\$19.99
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"*	\$49.99
2006 Dom. Jean Tardy Nuits-St-Georges 1er "Les Boudots"*	\$69.99
2006 Dom. Fèry Nuits-St-Georges 1er Cru "Les Damodes"*	\$39.99
2006 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"	\$46.99
2006 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"*	\$54.99
2006 Dom. Gabriel Billard Pommard "Les Vaumuriens"	\$34.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.99
2006 Dom. Bachey-Legros Santenay 1er "Clos Rousseau" V.V.	\$28.99
2006 Maison Nicolas Potel Santenay 1er Cru "Les Gravières"	\$27.99
2006 Dom. Chandon de Brialles Savigny 1er Cru "Fourneaux"	\$22.99
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"	\$29.99
2006 Dom. Camus-Bruchon Savigny "Grands Liards"	\$22.99
2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99

2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Dom. Eugenie Vosne-Romanée	\$42.99
2006 Dom. Hudelot Noellat Vosne-Romanée	\$36.99
2006 Dom. Mongeard-Mugneret Vosne-Romanée	\$49.99
2006 Dom. Jean Tardy Vosne-Romanée "Vigneux" *	\$47.99
2006 Dom. Tardy Vosne-Romanée 1er Cru "Les Chaumes" *	\$69.99
2007 Dom. Desertaux-Ferrand Bourgogne Rouge	\$17.99
2007 Maison Moillard Bourgogne Rouge "Tradition"	\$14.99
2007 Maison Joseph Drouhin Côte de Nuits-Villages	\$19.99
2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$79.99
2007 Dom. Anne Gros Chambolle "Combe d'Orveau"	\$61.99
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Chezeaux Gevrey 1er Cru "Lavaux St-Jacques"*	\$39.95
2007 Dom. Anne Gros Richebourg Grand Cru	\$299.95

### WHITE BURGUNDY

NV Dom. Voarick Cremant de Bourgogne Brut	\$9.99
NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
1999 Bonneau du Martray Corton-Charlemagne Grand Cru	\$61.99
2004 Dom. J.A. Ferret Pouilly-Fuissé "Les Vernays"	\$23.99
2005 Emile Chandesais Givry*	\$14.99
2005 Dom. Benoit Ente Puligny-Montrachet	\$51.99
2005 Dom. B. Ente Puligny-Montrachet 1er "Champ Gain"	\$64.99
2006 Dom. Bernard Millot Bourgogne Blanc (Meursault)	\$17.99
2006 Dom. Ramonet Bourgogne Aligoté	\$28.99
2006 Dom. Ramonet Chass-Montrachet 1er Cru "Morgeot"	\$75.99
2006 Dom. Anne Gros Hautes Côtes de Nuits "Marine"	\$29.99
2006 Dom. Pierre Matrot Meursault	\$29.99
2006 Dom. Paul Chapelle Meursault	\$25.99
2006 DEux Montilles Pernand-Verg. 1er Cru "Sous Fretilles"	\$29.99
2006 DEux Montilles St-Aubin 1er Cru "Sur Gamay"	\$29.99
2007 Dom. Roulot Meursault "Vireuils"*	\$59.99
2007 Dom. Roulot Meursault "Les Luchets"*	\$61.99
2007 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers" *	\$19.99
2007 Dom. de Nembrets Pouilly-Fuissé "La Roche"*	\$28.99
2007 Dom. Sylvain Langoureaux St-Aubin 1er Cru Au Bas de Vermarain a l'Est*	\$29.99
2008 Dom. Heritiers du Comte Lafon Mâcon	\$19.99
2008 Dom. de Nembrets Mâcon Source de Plaisir*	\$28.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos Combe Poncét"*	\$24.99

### HALF BOTTLES (375ML)

2003 Domaine Vocoret Chablis 1er Cru "La Forêt"	\$7.49
2007 Domaine Matrot Meursault "Chevalières"	\$21.99
2005 Domaine Olivier Guyot Bourgogne Pinot Noir	\$11.99
2007 E. Sauzet Puligny-Montrachet 1er "Hameau de Blagny"	\$49.95

## GETTING TO KNOW: HARRY PETERSON-NEDRY

Name: Harry Peterson-Nedry

Winery: CHEHALEM

Number of Years in Business:  
29 years (Began first vineyard, Ridgecrest Vineyards, in 1980, first vineyard in Ribbon Ridge appellation)



Photo of Harry Peterson-Nedry by Marvin Collins

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

I started our winery not with barrels and tanks and a building, but with 37 acres of planted vines and almost nine years of maturation before my first commercial vintage, 1990. We source almost ALL our fruit from our own vineyards, the only exception being some Chardonnay from friends that helps us short-term boost production of INOX, our stainless steel fermented Dijon Chardonnay. Vineyard is critical to our operations. We log lots of walked miles in our four estate vineyards, especially during final ripening.

It's difficult to say we like one child over another. However, the Reserve Pinot Noir and Pinot Gris are almost always exclusively or close to exclusively from Ridgecrest Vineyards—the oldest vineyard, the first in the Ribbon Ridge AVA, the ocean sedimentary soil site and the highest elevation vineyard, meaning it is harvested last. For white wines, in general, there isn't a better site in Oregon than Stoller Vineyards and for Riesling, specifically, our Corral Creek site is superior. Sorry to qualify so much, but Wows come at different times, in different situations.

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

I'm less impressed with size and power in wines these days, preferring elegance and nuance now. That means varieties like Riesling and Pinot Noir excite me more, and aged wines from ageable varieties get my attention, even Cab and Merlot.

**What changes are planned for coming vintages? Any new (top secret) varietals, blends or proprietary wines on the horizon?**

We are just releasing a tiny production Reserve type wine we call STATEMENT, from [the] 2006 vintage and released only in "declared" vintages—with another scheduled for 2008. We've also begun releasing two special whites: SEXT, a sekt-type semi-sparkling 5% RS [Residual Sugar] Riesling (patterned after Moscato d'Asti as a

dessert wine); and Grüner Veltliner, beginning with the 2008 vintage—looks surprisingly authentic at this stage.

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

You've hit on a pet peeve of mine. Drinking one's own wine, except in making or evaluating it, is the height of narcissistic or self-serving behaviour. We should be proud of our own wines, but not to the point we take it with us to restaurants or buy it in shops. Eating out and drinking wine with friends is a perfect opportunity to continually reshape our palates, appreciate new wines and winemakers and regions, to recalibrate the standards by which we measure ourselves.

I DO tend to stay in the varietals I make, mainly because I make already what I prefer, drinking the Old World and newer serious winemakers—i.e.: Burgundies, Rieslings from Germany, Alsace and Austria, White Burgundies, interesting whites like Albariño, Grüner, Sylvaner, etc. And great coffees.

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

- The Economy and the resultant slashing of prices to unsustainable levels. There will be a culling of brands and wines of unpredictable quality on the market—hopefully the inroads into the average American's lifestyle won't be lost.
- Three-tier distribution becoming archaic, due to the creation of only 4-5 mega-distributors, which treat wines as commodities and which fail to serve small wineries.
- General proliferation of brands and confusion resulting for consumers.
- New diseases in established wine regions.
- AND OF COURSE, the changes to established growing regions, their varieties and quality and reputation, due to Global Climate Change.

...Read the full interview on [Blog.KLWines.com](http://Blog.KLWines.com)



## FOR YOUR HOLIDAY TABLE *Riedel 8-Packs*

Fans of Riedel's modern, elegant glassware take note: Riedel has put together 8-packs of their most popular stemware lines just in time for Thanksgiving and the December holidays, and at incredible prices. These are the same top quality glasses you know and love. Perfect for your table or as gifts.

Riedel 8-pack of "O" Cabernet glasses	\$74.95
Riedel 8-pack of Vinum Bordeaux glasses	\$149.85
Riedel 8-pack of Ouverture Magnum glasses	\$59.85

## THEY SPEAK SPANISH IN SPAIN...RIGHT?

Here are a few offerings from the non-Castilian speaking parts of Spain. Whether it's in Gallego or Catalan, these wines say one thing...yummy!

**2006 Pazo de Senorans Albariño Rias Baixas (\$19.99)** From the chilly coastal climes of Galicia, comes the Pazo de Senorans. Fresh and bright with lovely aromas of white peach and lemon blossom, this Albariño is sure to please many a palate. The touch of wood adds weight to the wine and makes it the perfect accompaniment for lobster or monkfish.

**2007 Adega Pena Das Donas "Almalarga" Godello Ribeira Sacra (\$16.99)** Ribeira Sacra is in the inland zones of Galicia. Still influenced by the cool climate, the Ribeira Sacra DO is known for its slate soils and steep vineyards. The Almalarga has a mineral, stony aroma reminiscent of Sancerre. The ripe flavors of melon and fig are complemented by a long, lemony finish. I love this wine with grilled shrimp served simply with olive oil and sea salt.

**2007 Adega Pena Das Donas "Verdes Matas" Ribeira Sacra (\$16.99)** The Verdes Matas is the red wine offering from Pena Das Donas. Made from 100% Mencía, this wine shows fleshy, ripe blueberry and black cherry fruit with long finish. A kiss of wood gives the wine a light vanillin flavor. Enjoy this red with everything from roast turkey to double-thick stuffed pork chops.

**2005 Cellers Capafons Oso "Sirsell" Priorat (\$18.99)** The Sirsell comes from the slate-y, steep hillsides just outside of Barcelona. Made from a blend of Garnacha, Cabernet Sauvignon, Merlot, Mazuelo and Syrah, this wine is plush with blackberry fruit. The exotic spices of anise, Szechuan peppercorn and nutmeg give this Priorat great depth and complexity. Enjoyable now, you could easily keep this in your cellar for another three to five years, at least.

Buen Cata!

Anne Pickett



### Spain

## LO AUTENTICO *Día de Acción de Gracias*

It's hard to believe that we're already working on another Thanksgiving edition of our newsletter. There is a whole lot to be thankful for, not the least of which would include working here for some of the nicest, most sincere folks in the business. I love toiling alongside such a legendary cast of characters—if you shop in Redwood City, you know what I'm talking about, and if you don't, come on in and see for yourself. Joe Zugelder and I are working on a creative project capturing our store's many moments, but perhaps more on that pursuit later...

I've got a confession to make. Even though I hablo español, I fear that I have slowly become a Francophile when it comes to wine. So yes, I will have beaucoup Beaujolais and Burgundy, as well as some Chenin Blanc, at my Thanksgiving table. However, Spain will be well represented with the wines below. Happy Thanksgiving! I'm spending mine with my family, as I hope you are spending yours.

**2008 Botani Moscatel Seco Sierras de Malaga (\$19.99)** In a DO full of sticky, sweet, brown-colored Moscatel, the Botani is a decidedly dry, modern take on this local specialty, grown on slate slopes whose steepness rival that of the Mosel. As you might expect from vineyards this well situated, the wine is brimming with fresh, well-delineated fruit flavors: yellow stone fruit, a hint of jasmine and excellent acidity make this a wonderful wine for the Thanksgiving table. A joint venture between Spanish importer/winemaker perfectionist Jorge Ordoñez and Gerhardt Kracher, the son of the late, legendary Austrian winemaker Alois Kracher.

**2008 Vinos de Terruños "Siete7" Navarra (\$12.99)** Vinos de Terruños sources excellent quality grapes from various Spanish DOs, in this case 80%

Garnacha and 20% Tempranillo grapes from an average of 30-year-old vines grown in the northerly, relatively cooler climate region of Navarra. Do not confuse this with bigger, bolder and riper Garnacha such as Las Rocas and Tres Picos. This wine is a bit more nervy and high acid. It is simply delicious—the pure, bright mineral red fruit is reminiscent of good Cru Beaujolais for a fraction of the price.

**2004 Bodegas Casa Juan Señor de Lesmos Crianza Rioja (\$15.99)** This tiny Rioja Alavesa estate is surely one to watch. All estate fruit, hand harvested and carefully vinified with native yeasts, this is a hand-sewn wine with the purity, texture and elegance to prove it. A rather Burgundian nose of cherries and plums open to reveal a hint of sandalwood that leads to a wonderful palate replete with tanga cherry flavors, which are persistent and presented on an elegantly textured frame. Terrific acidity and a lasting finish. One could not ask for much more in a classically-styled Rioja Crianza, and for the price it will surely grace my Thanksgiving table right next to the likes of Descombes, Desvignes, Foillard and whatever terrific red Burgundy deal Keith has going.

**2001 Bodegas Casa Juan Señor de Lesmos Crianza Rioja (\$19.99)** Produced from 85% Tempranillo and 15% Mazuelo (Carignane) grapes that were hand harvested and fermented only with native yeasts. This Reserva beautifully displays the power and intensity of the excellent 2001 *cosecha*. Darker cherry fruit and balsamic notes lead to a palate of quite intense dark cherries, bitter chocolate and mineral. I could definitely see this wine playing well at the table, in particular for those of you who opt for duck or alternatives to the oft-maligned bland bird.

Joe Manekin



## JIMMY C'S VIEW DOWN UNDER

**2006 Colonial Estate “Evangeliste” Chardonnay Adelaide Hills South Australia (\$14.99)** From the cool climate of the Adelaide Hills, Colonial Estate produces a Chardonnay in a more elegant and restrained style. Starting with hand harvesting the grapes are gently whole bunch pressed, cold stabilized and inoculated with yeast from Champagne. The wine does not go through malolactic fermentation, but gets a bit of lees stirring while in barrel. In lieu of adding any tartaric acid, 10% Eden Valley Riesling is blended into the final cuvée. The bouquet has a nutty note that combines with peach, pineapple, flowers and a mineral accent. On the palate, there is lively acidity with a creamy texture and a long, juicy finish. Both Robert Parker’s *Wine Advocate* and *Stephen Tanzer’s IWC* gave this 90 points, and it sells elsewhere for \$25. A great value!

**2005 Rustenberg “John X Merriman” Bordeaux Blend Stellenbosch (\$28.99)** This is one of my favorite wines and producers from South Africa. They consistently make extremely fine wine for a reasonable price that would more than hold its own on the worldwide playing field. The 2005 vintage is considered to be a classic, and this will be going into my cellar along with numerous past vintages. The vines range in age from 7-24 years and are situated on the south-

west decomposed granite slopes of Simonsig Mountain. The blend is made up of 54% Merlot, 33% Cabernet Sauvignon, 6% Petit Verdot, 4% Cabernet Franc and 3% Malbec. The wine shows fine richness and deep fruit, but also has the structure that will reward time in the bottle. The aromatics combine ripe mulberry, dark plum, red currant, tobacco leaf, cedar, sandalwood and a mineral note. These elements all come together with outstanding balance and fine persistence on the palate.

**2008 R Wines “Permutations” Pinot Noir Victoria (\$13.99)** Looking for a value-priced Pinot to go with your Thanksgiving bird? This is it! Made by the winemaking team of Chris Ringland and William Downie, they source the fruit from the premier Pinot regions of Yarra Valley and the Mornington Peninsula. The vines range from 5-30 years of age and are cropped at two- to three-tons-per acre with the wine spending seven months in 14% new French hogsheads. The nose is perfumed with bright, crunchy red fruit notes of raspberry, cherry, plum and cranberry with a dash of spice. On the palate, the wine is elegant and juicy with good balance and fine length. 90 points from *Stephen Tanzer’s IWC*. What a deal.

Cheers,  
Jimmy C

## TASMANIAN REVELS

Maybe it’s not the pristine grapes after all, nor the precious terroir down under, but the frogs. I seem to find myself bellowing and expounding expansively about Australian wine that either shows a frantic frog depicted on a label (Leeuwin “Art Series” Riesling), or is suggestive of a froglet in diapers (Gemtree “Tadpole”) or contains “frog” right on the name, as in this month’s superb wine selections. “Ribbeting” wines all, and even though this is the traditional time for turkey talk, I think I’ll stick to what I know best—terrible puns and great wine!

Tasmania, originally named Van Diemen’s Land, played a colorful and critical role in the early development of Australian wine, with the very first cuttings brought to the mainland from the vineyards of Hobart and Launceston in the 1830s. During the frenzy of the Victoria Gold Rush, vines virtually disappeared on the island, replaced by lush apple orchards until the late 1950s when a handful of wineries emerged to revitalize the long-dormant industry. Situated along latitudes similar to the great winegrowing centers of Northern Europe—think Bordeaux, Chianti and Rioja, Tasmania is a unique cool-climate laboratory blessed with complex microclimates, mountainous topography and rich soil variances. Already acknowledged for its tremendous success with sparkling wines like Taltarni and Clover Hill, the island has recently become a “hotbed” for extraordinary Pinot Noir and intensely-fragrant Riesling.

The **2006 Frogmore Creek Pinot Noir (\$19.99)**, crafted from premium organic fruit yielding only about two tons per acre, is delicately pure and precise, with strawberry, sweet spice and bright cherry flavors underpinned by an invigorating backbone of acidity and smooth tannins. More subtle in character and style, it is really about focus and finesse rather than flash, and will beautifully embellish a meal of grilled ahi tuna or wild mushroom risotto...and, of course, your traditional Thanksgiving turkey dinner!

When I first poured and swirled the **2006 Frogmore Creek “FGR” Riesling (\$16.99)** it almost leapt amphibiously from my glass, the aromas were so gorgeously expressive and powerful that a blind nose would have placed its origin half a world away in the slate serpentine heartland of the Mosel-Saar-Ruwer. But I didn’t care where it was from, one taste and I was lost in its spellbinding, otherworldly infusion of beeswax, wildflowers, orange blossom, lanolin and fleshy stone fruit. This dazzling Riesling continued to explode in nanosecond bursts of flavor throughout its pure and cleansing finish. The beauty lay in the structural beam of natural acidity that held the “FGR,” or 40 grams of residual sugar, in perfect blessed harmony. Sublime thyself, and have a great holiday!

John Majeski

## SOME MORE PLEASE

**Ahh, Thanksgiving! Not sure about you, but this is the biggest meal of the year for me.**

And, it is also one of the most confused, since there are just so many different types of food on the table at one time. With that said, I usually choose wines that complement a variety of foods and diverse palates. I promise you that the following wines will accompany everything from the most intricate to the most simple of dishes...

**2006 Domaine de la Noblaie Chinon “Les Chiens-Chiens” (\$15.99)** Les Chiens-Chiens (literally Dogs-Dogs) is produced from a single vineyard of Cab Franc and aged for 12 months in three-year-old barrels. From limestone and flint terroir, it expresses earthiness, deep black fruits and spices. This Chinon is a case study in the balance between power and elegance, spice and softness, fat and acidity. Sweet black cherries radiate from the glass along with rhubarb and dusty crushed rock. Silky, medium-fine tannins lead you into a bright, zippy finish with vibrant length. A little tight upon opening, this could use a good 45 minutes of decanting or three to five years of bottle age to unleash its true potential. This would be fantastic with a roasted pork shoulder or grilled lamb.

**2007 Frédéric Mabileau Bourgueil “Racines” (\$19.99)** Racine is a single-vineyard site made up of clay and limestone within the Bourgueil appellation. This wine is 100% organically cultivated Cabernet Franc that was harvested from vines that were planted by Frédéric Mabileau’s grandfather, with an average age of 60 years. This wine sees eight months in French oak barrels and is a bigger, more intense style than his Rouilleres, having more depth and a mix of black fruit and red berries.

**2008 Mönchhof Estate Riesling (\$14.99)** With just a kiss of sweetness, this estate Riesling is predominantly picked from the steep, red slate vineyard in the village of Urzig called the Wurzgarten (spice garden). It has been one of our favorite Qbas here for many, many years—most likely due to the vibrant structure and spiced red fruits that are abundantly jumping from the glass.

**2008 Josef Leitz Rudesheimer Riesling “Eins Zwei Dry” Trocken (\$14.99)** This bottling comes from the Rosenberg vineyard in neighboring Geisenheim, long famed for its rose-scented Rieslings. In recent years, this site just hasn’t had a great grower working it. Johannes has leased a winery just below the vineyard to give him more space to work, and with the winery came old vines on the steepest section of this vineyard. In years to come we may once again hail the Rosenberg for the great site it is! A wonderfully dry but not mouth-searing style of Riesling for those who love the delicate attributes of the noble varietal but aren’t keen on any residual sugar.

*Eric Story*

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## LOW IN ALCOHOL *High on Flavor*

**I adore wines that dance lightly across the palate leaving a long, vivid impression.** Never short on flavor but with an inimical translucence, for these naturally lower alcohol wines we turn to cool wine-growing regions like Germany’s Mosel and France’s Loire Valley. In these slow-ripening corners of the earth, winegrowers over the centuries have discovered the sites where the grapes can soak up every last golden drop of sunshine.

**Domaine de la Taille Aux Loups Montlouis Pétillant “Triple Zero” (\$19.99)** Vigneron Jacky Blot makes an extraordinary sparkling wine from ripe, hand-harvested Chenin grapes from chalky Tuffeaux soil. He adds zero dosage (sugar) and the domaine uses very little sulfur. The ripe golden apple flavor of the wine reflects the fact that it is not put through malolactic. Clean and rich in flavor, the wine is bottled as fermentation is just finishing, preserving the tiny bubbles and leesy goodness inside. 12% abv.

If you have ever worried you are being tempted by a pretty bottle—and the Zeppelin’s Art Deco label is a beauty—you needn’t think twice about the quality of the **2007 Max Ferdinand Richter “Zeppelin” Riesling Qba (\$13.99)**, from vines grown on the slate-y Mulheimer Sonnenlay hillside vineyard. A racy yet elegant wine, it shows superb balance between its slight sweetness (think crisp nectarine) and zingy lime and tangerine acidity. 9.5% abv.

There will always be a place for a lithe, modestly-bodied red to complete the holiday table. Bernard Baudry makes some seriously sexy wine and his **2007 Chinon “Les Grezeaux” (\$21.99)** hits the spot. Aromas of succulent plum flesh, cherries and of gravelly riverbanks seduce the palate full crushed roses and wild blackberries. This cuvée from 60-year-old vines will age beautifully but is very hard to resist today. 13% abv.

*Susan Thornett*

“I usually choose wines that complement a variety of foods and diverse palates.”

“For these naturally lower alcohol wines we turn to cool wine-growing regions like Germany’s Mosel and France’s Loire Valley.”



## STUDY FINDS THAT PORT REDUCES HEALTH RISKS

**Well, it might be true. Do some experimenting as the winter, such as it is, sets in.**

Americans have been accused of not drinking enough Port. It has been said that we buy it and cellar it (two-thirds of the battle), but can't seem to get around to opening it. Are you going to stand for these accusations?

God help us, the next thing you know: every citizen will have medical coverage!

Would I consider anything else but Port to fend off Old Man Winter? NIMROD! (Not In My Really Old Decanter.)

A fine vintage Port, to me, is a symbol of relaxation, of the embrace of a warm room, with the chill of the fall and winter world in relief. It's time to come back to Port, say I.

The roster below represents a smattering of our most recent purchases. You will find many to choose from, including the **1970, 1977 and 1992 Taylor (\$199.00, \$199.00 and \$239.99 respectively)**. I love the great wines from '63, '66 and '77, many of which were in this buy. And for those who like a Port that is sweeter and plumper in style, please consider the '83 and '85 vintages, like **1983 Graham (\$99.99)** and the **1985 Fonseca (\$119.99)**, which have also just arrived.

**The House of Fonseca:** The venerable Fonseca brand has delivered some of the greatest Port

wine in history. Along with Taylor and Graham's (with Dow and Warre arguably in the mix), Fonseca is a pillar of the fine reputation Port has enjoyed over the centuries (yes, centuries) as the industry evolved. Fonseca and Taylor are under the same ownership umbrella, but they are kept separate and have intentional stylistic variations. My impression of the FONSECAS are that they're a more feminine style—that is, quite expansive, full and rich. Fonseca Ports seem to be more enjoyable in their youth (a welcome feature for a wine requiring much patience), but certainly do not lack the ability to mature and gain nuance for many decades.

The **1994 Fonseca (\$169.99)** is universally acclaimed as a great wine—one of the finest ever produced.

Here are two time-honored recipes for Port. Try them, you will be better for it.

Start with one bottle 1994 Fonseca Port, served from an old decanter. Add one "cold day," one "good book" and one generous helping of "time." Fireplace (optional) and sleeping dog (optional, but recommended). Pour wine. Pet dog. Light fire. Open book. Repeat, stoking fire periodically.

*Or:* One bottle 1985 Fonseca Port, one wedge Stilton, one dish roasted nuts, one dish dried fruits and one friend. Pour, taste, eat, discuss. Repeat as needed.

Joe Z

## JIM'S THANKSGIVING GEMS

**Did someone say "Gobble, Gobble?"** Yes, we're standing face to face with Thanksgiving and, as usual, those of us who so conveniently avoid attending "family functions" with the rest of the in-laws and out-laws to maintain peace are struck with terror. Thanksgiving can be a real test of inter-family civility and love. And to make matters worse, you have to correctly choose the wine to match dinner (whether it's a traditional turkey or prime rib). That's why we're here! Think of K&L as the retail equivalent of Cozart for handling family-function induced high blood pressure. Any of the wines that I am recommending as well as those from any my fellow wine divas will work—you just need to trust us, please.

One of the most versatile grapes for this holiday meltdown is Grenache, and the essence of what that grape produces can be found in the **2007 Cave de Rasteau "Dame Victoria" Côtes du Rhône-Villages Rasteau\* (\$13.99)**. The '07 Cave de Rasteau is Grenache in its purist form. Medium-deep ruby in color, its opulent bouquet provides tons of juicy red-fruited Grenache aromas with back notes of dried rose petals and white pepper spiciness. Fleshy, rich and full, this gem has superb balance and complexity, is bright and lively, supported by soft, silky tannins, and has a concentrated, long finish. A Great Value and, according to Anderson, our house red for the holidays. 14.5% abv. (🍷🍷🍷🍷🍷🍷)

Our Spanish wine buyer, Joe Manekin, came to me and asked me to taste the **2008 Benaza Mencía Monterrei (\$12.99)** and wanted to know what I thought. My response after the first couple of sips was, "How much is it? Buy all the importer has!" This wine has all the wonderful attributes of a cross between a really good Côtes du Rhône and a bright de-classified, everyday drinking Bourgogne. Medium-deep ruby in color, the nose is bright and flashy with notes of anise, red fruits and blueberries. Medium-

full, with soft, subtle tannins, the liveliness of this Gem will dance across the palate to a long, refreshing finish. An incredible value for near-term consumption and, according to Anderson, our other house red for the holidays. 12.5% abv. (🍷🍷🍷🍷🍷🍷)

We have been importing wines from the Blason family for almost a decade, and each year their wines' quality seems to elevate a few notches. Their **2008 Blason Cabernet Franc\* (\$9.99)** is one of the finest that we have tasted from them. As many of you know, I love Cabernet Franc, the father of Cabernet Sauvignon, to the point that I love making it each year. It is so much more interesting and complex than Merlot. This is a Gem of a Cab Franc with its deep hue, its aromas and flavors gushing with black pepper to anise spiciness with undertones of cranberries and minerality, a bright, fresh mouthfeel and finish, and all for 10 bucks. This will be another one of our house reds for the holidays, according to Anderson. 13% abv. (🍷🍷🍷🍷🍷🍷)

Finally, just another great bargain from the 2005 Bordeaux vintage that drinks now and presents itself well. The **2005 Château Delord Côtes de Bordeaux (\$8.99)** is an amazing value even in today's economic times. Deep ruby in color, the nose is explicit with blackberries and cassis, while in the mouth you will be shocked to find good complexity, soft tannins, excellent structure, and yet wonderful drinkability. Anderson has told me that this will be our last house red until the December newsletter recommendations are available. 13% abv. (🍷🍷🍷🍷🍷🍷)

If you have any questions about these selections, you can email me at [jimbarr@klwines.com](mailto:jimbarr@klwines.com).

Jim, Anderson, Eby, and the The Beaner



## GETTING TO KNOW *Tommy Martinez*

### What do you do at K&L?

I am the General Manager of the Hollywood store. I started working at K&L in 1983.

### What did you do before K&L?

I worked in the financial services industry followed by a short time with a contractor.

### What do you like to do in your spare time?

I am a big sports fan and enjoy watching and attending sporting events. Restoring my '65 Mustang has taken more of my spare money than spare time lately.

### What's your favorite movie?

*Caddyshack* and *Pulp Fiction* are my favorites

### What was your "epiphany wine"—the bottle or glass that got you interested in wine? Is there a current equivalent?

I would have to say that the 1983 Pichon-Lalande was the first wine to really excite me.

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

My perfect meal would start with a glass of Champagne and a spinach salad with roasted walnuts. The next course would be a crab gnocchi served with a Lewis Chardonnay. A blackened Rib Eye and grilled asparagus would be accompanied by an older Pichon-Lalande or Léoville-Barton. A fresh fruit tart would end the night with more Champagne.

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

I have definitely moved away from heavily oaked wines. I find myself looking for more balanced wines with alcohol levels in check.

### What do you like to drink?

I enjoy cocktails as much as a nice glass of wine. And of course I don't always vacation in Mexico, but when I do it is all Tequila and beer.

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

Go to tastings and try as many wines and varietals as you can. Learn what you like but be open to all flavor profiles. Don't over analyze each wine. Keep it simple.

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

If I could I would like to have dinner with my grandfather Albert Martinez, Mickey Mantle and the late Chip Hammack. I know our conversations would include such topics as politics, women, baseball, the Lakers, jazz and money. I think cocktails would be the libation of choice and the meal would be incidental as our conversation would be the highlight.

## GETTING TO KNOW: *Tommy Martinez*



"Go to tastings and try as many wines and varietals as you can. Learn what you like but be open to all flavor profiles."

## UNDER THE RADAR *Price-to-Quality Ratio*

**This is always my favorite column to write because Thanksgiving is my favorite day of the year.** I love the food, the gathering, and most of all, picking out new wines every year that my family will love and that always come at reasonable prices. You might think that this is the day when you should break out the big guns, like old Burgundy or that vintage Champagne that's buried in your closet, but not for me. I have too many family members who just want to enjoy the company and the meal without having to sit around and analyze or obsess about what's in their glass. Who wants to give (or hear) a speech or a lecture about how that 2001 Premier Cru Savigny-lès-Beaune has evolved when there's a large mound of stuffing and mashed potatoes on my plate? Not me! Turkey Day wines should be of quality, but if you plan on eating with your non-vinophile loved ones, I would shoot for simplicity and tastiness.

When pairing wine with turkey I look for examples with soft red fruits, a lush mouthfeel and integrated tannins with spice. While Pinot Noir is usually the go-to choice for fowl, don't be afraid to crack open that nice Cabernet Sauvignon you've been saving, as long as it isn't a giant beast of a wine. The younger, more everyday cabs tend to be juicier and red fruited, and some have just the right amount of new oak to soften and tame the grape, rather than sugarcoating and turning it into dessert. This year I will be pouring about 10 different wines, here's one domestic red that should brighten your palates and wash down your trimmings.

**2007 Murphy-Goode Alexander Valley Cabernet Sauvignon (\$14.99)** This wine is exactly what I meant by "quality, simplicity and tastiness." You've got ripe dark berry fruit, spice and some herbal notes, but nothing too overwhelming. Everything is perfectly balanced, integrated and properly contained. The touch of oak smoothes out the tannins and adds just the right amount of sweet vanilla, which merely hangs out at the back of the flavor party. This wine is perfect for a burger or a steak as well, so don't feel like you have to wait until Thursday evening, but as a heavier red for the big feast, it should wow everyone.

*David Driscoll*

"Turkey Day wines should be of quality, but if you plan on eating with your non-vinophile loved ones, I would shoot for simplicity and tastiness."



“There could be worse places to be stuck than Marisa Cuomo’s vineyards on the Amalfi Coast overlooking the sea!”

## SUL TAPPETO ROSSO

Thanksgiving is upon us and our national day of feasting is a wonderful opportunity to try a passel of old favorites and exciting new wines! I like to start Thanksgiving off with a cocktail wine, and one of the best wines to satisfy those non-adventurous family members is the **2004 Convento Muri Gries Pinot Grigio (\$14.99)**! The ubiquitous Pinot Grigio, in this case, is really a stand out wine. The Alto Adige/Süd Tirol is one of Italy’s premier growing zones for high quality white wines, showing sizzling fruit and dazzling minerality, and while you might be familiar with some less than exciting, mass-produced Pinot Grigio like those from Italy’s ocean of Veneto vineyards, this wine is truly stellar. Bold, rich fruit with good body and a really excellent balance, the 2008 vintage is a fresher, crisper style than the last few Global Warming versions. This is a winner.

A decade ago if you told me that Campania would be one of Italy’s top white wine producing areas I would have chuckled, but that is truly the case now. With a flood of grape varieties you haven’t heard of before, it is sometimes overwhelming to try and figure it all out. My advice is forget the grapes and just drink the wines, they are fabulous. The **2008 Sibilla Falanghina “Campo Flegrei” (\$16.99)** is a marvel, grown on its own roots in sandy soil (no phylloxera problem here), with bracing acidity and minerality, searing focus and length. There could be worse places to be stuck than Marisa Cuomo’s vineyards on the Amalfi Coast overlooking the sea! Besides the stunning landscape, Marisa Cuomo is also one of my favorite producers. The **2007 Marisa Cuomo Ravello Bianco (\$21.99)** is a blend of 60% Falanghina and 40% Biancolella with just the perfect amount of aromatics to give you an inviting greeting, but with decisive structure and good body. This is a really good wine. Her **2006 Marisa Cuomo Furore Bianco Fiorduva (\$49.99)** is just stunning, powerful and rich at once. The wine is like the sun shining on your face—with exceptional minerality and fascinating fruit character...I like this wine. I’ll quiz you later on the grapes: 30% Fenile, 30% Ginestra and 40% Ripoli! White wine isn’t Marisa’s only skill. The **2003 Marisa Cuomo Furore Rosso Riserva (\$46.99)**, a blend of Aglianico and Piediroso, is supple, elegant, understated, balanced, decidedly complex and ready to drink now; a lovely wine. The **2008 Convento Muri Gries Lagrein Kretzer (Rosé) (\$14.99)** is truly a great wine for turkey: pink, dry, supple, rich and redolent of strawberries—a perfect match for dressing and a wonderful interlude!

*“A decade ago if you told me that Campania would be one of Italy’s top white wine producing areas I would have chuckled, but that is truly the case now.”*

Okay, to the reds! If you’re just looking to sit around and drink some big, bold, powerful reds while you’re watching football or entertaining the neighbors who drink California Cab for breakfast, try these! The 94-point *Wine Spectator* **2004 Solaria Brunello di Montalcino (\$44.99)** is New World in style, with some French oak and bold density, but with a little more intrigue and good length. Open it an hour or two ahead of time if you can. The **2005 G.D. Vajra Barolo “Albe” (\$29.99)** is really good. I mean really good. And it is a sign of our economic times that I can offer a Barolo at this price: it is a BUYERS MARKET! Vajra, pronounced Vai-ra, is a classic, old style producer, yet the wine in this vintage has marvelous red fruit that softens the inherent Nebbiolo tannins enough to make it drinkable now, plus it’s got a touch of forest floor for authenticity. Do use a Burgundy glass for this wine. Chianti? Oh yeah the 2006 wines from Fontodi are the best selection I’ve ever had from them. The **2006 Fontodi “Flaccianello” (\$99.99)** was rated 99 points by *Wine Spectator*, and it’s off the charts! The **2006 Fontodi Chianti Classico Riserva “Vigna del Sorbo” (\$62.99)** was given 95 points by Robert Parker’s *Wine Advocate*, and is stunningly good and drinkable as well. However, I will be drinking the **2006 Fontodi Chianti Classico (\$27.99)**, the best regular Chianti I have ever tasted from Fontodi: supple, complex, layers of fruit, earth and just a bit of mystery—an out and out sexy wine. Last but not least, as a party extender (or for when you don’t want to open the best for your neighbors or know-nothing relatives), try the **2007 Maritima Sangiovese “The 4 Old Guys” (\$7.99)**. After a glitch in the supply, the Old Guys are back and better than ever!

Greg St. Clair

## NOVEMBRE'S SELEZIONI

**2007 La Fortuna "Fortunello"\* (\$14.99)** This wine earned two stars from me. Made of 90% Sangiovese and 10% Merlot and given a few months in oak, the nose is classic ripe cherries and strawberries and a hint of cocoa powder. On the palate of this full-bodied wine, you will find the fruit described above with a touch of minerals and soft tannins that give this a very lush feel and an incredibly long finish. Turn down the heat in your house, this will keep you warm this November!

**2006 Agostino Pavia Barbera d'Asti "La Marescialla" (\$31.99)** This small family estate is located in the heart of the production area of Barbera d'Asti. From more than 50-year-old vineyards covering seven hectares (some estate, some rented) around the farm come three crus of Barbera d'Asti: "Bricco Blina," "Moliss" and "La Marescialla." I have written in the past about the first two Barberas, saving the Marescialla, with richness and complexity that make it truly the best, for last. Ripe cherry, cassis, cinnamon and vanilla are what will hit your palate at first, and on the very long finish you will find blackberries, clove and soft tannins with well-integrated oak.

**2004 Rocca di Montegrossi "Geremia"\* (\$39.99)** Geremia is 60% Merlot and 40% Cabernet Sauvignon (read: Super Tuscan). The wine spends 25 months in French Alliers oak, 29% of which is new, 44% one-year-old and 27% two-year-old. After it is bottled, the wine is held for another 18 months at the winery before release. Dark cherry and cassis spice, minerals, and toasty oak compete with one another on the nose and palate, and the wine has a pleasantly powerful tannic backbone and acidity to put it all into focus. Try this with Sunday night's roast beef and some roasted root vegetables, or just on its own, for the pleasure of drinking it.

**2008 Vallevò Cerasuolo Montepulciano d'Abruzzo Rosé (\$8.99)** Really? Rosé for Thanksgiving? This is not only going to complement the cornucopia of dishes on the table, it is a wine that will keep your palate fresh from Aunt Martha's candied yams to your brother's deep fried turkey. 100% Montepulciano grapes, this wine is like a great Tavel, full of strawberry, cherry spice and a hint violet with great balance and an incredibly long and complex finish that is extraordinary.

Buon Tacchino!

Mike "Guido"Parres

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## NOVEMBER *in Tuscany*

Thanksgiving is my favorite holiday. Family, friends, food and wine, it doesn't get any better than that! The first thing that I think of when it comes to Thanksgiving dinner is the stuffing: my mom's Italian sausage potato stuffing, to be specific. This is the savory, spicy axel on which this meal turns, for me at least! Bright, aromatic, with a touch of earthiness—isn't that what every Thanksgiving dinner wants? Not just the one at my parent's house? So forget about Pinot Noir, *Sideways* is old hat anyway. Sangiovese and Sangiovese blends are what I crave for this meal. Here are a few recent arrivals that are perfect for this holiday or any occasion.

**2005 Santa Martina Toscano Rosso (\$8.95)** Here is an everyday Super Tuscan from the owners of the Cabreo and Nozzole Chianti labels. There is no shortage of know-how here. This is a blend of 40% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot and 20% Syrah. Bright, almost juicy red fruits and dark berries with just a touch of earth on the nose. Clean and pure on the palate, this has just the right amount of acidity to carry the fruit onto a surprisingly long finish, plus just a dusting of earth that trails the fruit on the finish.

**2007 Villa Pillo Toscana Borgoforte (\$11.99)** Villa Pillo is a very old Tuscan farm located in the heart of the Chianti region. The 500-hectare estate was purchased in 1989 by John and Kathe Dyson, who also own Williams-Selyem. They have planted new vineyards and orchards as well as modernized and refurbished the winery. A blend of Merlot, Cabernet Sauvignon and Sangiovese, aged for one year in French barrique. Bigger than the previous vintage, more fruit and more structure, this is a wine for red meat or maybe a deep-fried turkey! Dark berries, black fruits and a savory earthiness on the nose and the palate. This requires 30 minutes to an hour decanting; a serious wine for a reasonable price.

Happy Thanksgiving,

Kirk Walker

"I have written in the past about the first two Barberas, saving the Marescialla, with richness and complexity that make it truly the best, for last."

"So forget about Pinot Noir, *Sideways* is old hat anyway. Sangiovese and Sangiovese blends are what I crave for this meal."

## POUR VOTRE PLAISIR

*Another container arrives with more great values.*

**Our direct import program is one of the many ways we provide you with terrific values.**

Our relationships with growers and producers in Burgundy allow us to cut out the middleman, and to provide some compelling values from dedicated producers at amazing prices. This month we have two containers of Burgundy coming. I am writing about some of the ones due about the 7th of November, so you may have to wait a few days to be able to get your hands on them. But I am so excited about our finds that I could not wait to share them with you.

Many of you have come to look forward to new releases from some of our producers. One of my favorites is Domaine Pascal and Mireille Renaud in the lovely town of Solutré-Pouilly. Located on the shoulder of the Roche de Solutré, the second largest monolith in Europe, this is the heart of Pouilly-Fuissé. The geology is beyond complex, with uplifted limestone soils from an ancient seabed and some volcanic soils as well.

*“This month we have two containers of Burgundy coming. I am writing about some of the ones due about the 7th of November, so you may have to wait a few days to be able to get your hands on them. But I am so excited about our finds that I could not wait to share them with you.”*

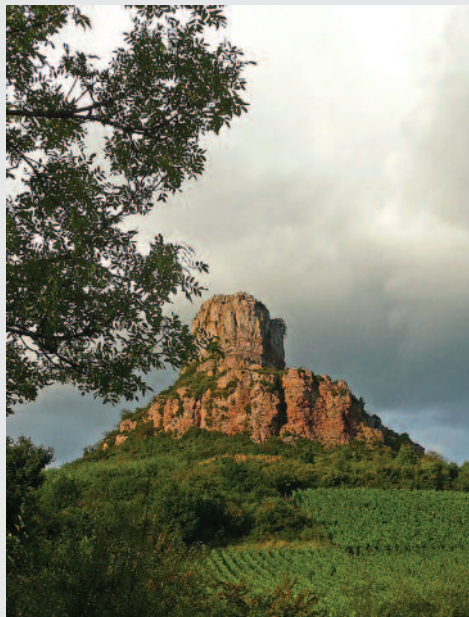
Their traditional methods of farming in the vineyards, with only compost used for fertilizer and no herbicides, is paired with their spotlessly clean and modern *cuve*, with its mix of stainless steel, upright oak ovals and a handful of small barrels. Like the proprietors, the wines are open, charming and personable. Their **2008 Domaine Renaud Mâcon-Charnay\*** (\$12.99) is rich and round, with charming weight and body. In contrast, the **2008 Domaine Renaud Mâcon-Solutré\*** (\$12.99) has pronounced minerality and an absolutely lovely and focused finish, following the rich entry. They also make a lovely **2008 Domaine Renaud St-Veran\*** (\$14.99), which is both richer and bigger than either of the Mâcons, with lovely apple and pear notes. This wine will be even better in a few months, as it is less forward than the smaller wines. Finally, we got a terrific price on their **2008 Domaine Renaud Pouilly-Fuissé\*** (\$19.99). This comes from their best vineyards and has lovely fruit with a thread of minerality running through it, excellent balance, poise and white flower notes on the nose. Try this and you will be hooked.

From Meursault, we have an exciting wine arriving at a terrific price. It comes from Collection Alain Corcia in Savigny-lès-Beaune. Alain and his wife Patricia are lucky enough to have an amazing home, where Honoré de Balzac’s bedroom was recreated for him so he could feel at home when he was in Burgundy! But Alain has a nose for bargains, whether it is furniture once owned by Napoleon’s Marshall or great Meursault at an incredible price. This **2008 Meursault Collection Alain Corcia\*** (\$28.99) comes from an extremely well-respected négociant who we cannot name, of course. (But you may find a useful clue in the initials of the producer on the label.) It is rich, concentrated and ripe, with that characteristic Meursault nuttiness and a long finish. And at this price, a terrific way to enjoy Meursault at prices we have not seen for many years. Don’t miss it!

On a personal note, I mentioned briefly last month that we had to bid Chip Hammack farewell. He is missed, and thinking of his joy for life and his love of wine reminds me each day to enjoy what I have. The passing of friends and colleagues serves to remind us that this life is all we have, not a dress rehearsal. So one needs to pay attention and be thankful each day for friends and loved ones. The sad thing is that it sometimes takes something like this to wake us up. So please join me in raising a glass of Burgundy (or wine of your choice) and saluting Chip, and while you do, think of all those you love and those who love you. Appreciate them while you can.

À Santé!

Keith Wollenberg



Top: Located on the shoulder of the Roche de Solutré, the second largest monolith in Europe, this is the heart of Pouilly-Fuissé. Bottom: There are clues as to the producer of the Corcia wine hidden in the label.

## 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)	\$1,369
Whisperkool 3000 (650 cu ft)	\$1,549
Whisperkool 4200 (1,000 cu ft)	\$1,709
Whisperkool 6000 (1,500 cu ft)	\$2,209
Whisperkool 8000 (2,000 cu ft)	\$2,365

### Whisperkool Split System

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

### Whisperkool Extreme System (For Extreme Climates)

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

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



## November Featured Item:

**Ravi Wine Chiller (\$29.99)**

An instant wine cooler that is chilled in your freezer.

When ready to use place the Ravi into the bottle neck, and pour using your thumb on the air hole to control flow. Slower for colder, faster for less cold. Very fast and very cool, pour up to 2 bottles and up to 2 hours per chill.



## WinePreserva (6-pack \$4.99; 50-pack \$19.99)

The WinePreserva disks prevent oxygen contacting the wine in an open bottle by covering the surface with an inert disk that "floats" on top. The disks are totally inert and will not affect the quality or taste of the wine at all.

## VINOTHEQUE STORAGE CABINETS

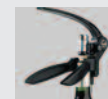


It's extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us don't have the ability or space to build a cost-effective home cellar. We are pleased to offer you the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

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
<b>QT Models</b>			
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
<b>Villa Models</b>			
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
<b>Reservoir Models</b>			
Standard	BOTTLES		K&L
Window	224		\$1,949
	224		\$2,299

### LOW EVERYDAY PRICES!

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



## 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 Shaun 650.364.8544 x2739 or email onsite-lockers@klwines.com

## 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.

## 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.

“K&L’s Wine Clubs offer something for everyone on your holiday list, whether they love Champagne, Italian wines, big bold reds or great values, we have a club to fit their unique personality and tastes.”

# K&L Wine Clubs: Holiday Gift Simplified

I’m not sure about you, but I will always take a bottle of wine as a gift over a pair of socks, a sweater or a tie. K&L’s Wine Clubs offer something for everyone on your holiday list, whether they love Champagne, Italian wines, big bold reds or great values, we have a club to fit their unique personality and tastes. Our experienced buyers coupled with our purchasing power allows us to give you the best possible wines for your money. If you want to stand out this holiday season, give one of the five K&L wine clubs as a gift. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call 800-247-5987 x2766, email us at:

[theclubs@klwines.com](mailto:theclubs@klwines.com)

or, visit our award-winning website:

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

**Best Buy Wine Club:** If you are always searching for the next great wine value then the Best Buy Wine Club is for you. We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality. These wines are ready to drink now and are perfect for by-the-case orders. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

**Premium Wine Club:** The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines. This club offers wines produced from unique grape varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

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

**Champagne Club:** Our Champagne Club will guarantee you’re the life of the party! Our Champagne buyer, Gary Westby, travels to Champagne to source the best possible artisanal

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

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

Alex Pross, Wine Club Director

## NOVEMBER WINE CLUB PICKS

### signature red collection

**2007 Testarossa “Sleepy Hollow” Pinot Noir Santa Lucia Highlands**

Deep, ruby red color. Initial aromas of cloves, cinnamon, cherries and strawberries jump readily out of the glass. Upon aeration, the aromas transition towards black pepper, mint and anise. The complex aroma profile is balanced by intense fruit flavor from the palate, especially ripe cherries and oak spice. While the acidity is ample, the supple tannins and richness of these 30-plus-year-old vines make this Sleepy Hollow a classic wine that will age gracefully until 2018.

Regular K&L Retail \$44.99 Wine Club price: Too low to print

### best buy wine club

**2008 Kirkham Peak Sauvignon Blanc Marlborough**

Some floral aromas set off this wine’s perfumed nose of gooseberries, lime zest, grapefruit, lychee and minerals. This is a crisp clean and mouthwatering white on the palate with a nice, round, mid-palate with zingy acidity, limy flavors and a delicious mineral finish.

Regular K&L Retail \$11.99 Wine Club price \$8.99

### premium wine club

**2007 l’Eglantière Chablis**

The wines from Jean Durup appear under several different labels, but are the same lovely, focused and mineral-driven Chablis. Fantastic Chardonnay in a totally different style than you will find from much of CA and Australia, and at a price that is quite appealing from this part of the world. Allen Meadows writes: “A slightly riper nose that also offers up green fruit but with oyster shell, iodine and a saline note that merges into rich, round and generous flavors that are delicious and forward yet there is firm supporting acidity. This too is lovely for its level and should reward 2 to 3 years of aging.”

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

### italian club

**2008 Alois Lageder Biodynamic Beta-Delta Chardonnay-Pinot Grigio, Trentino-Alto Adige**

According to Robert Parker’s *Wine Advocate*: “The 2008 Chardonnay-Pinot Grigio Beta Delta is a steely, mineral-driven wine with an attractive combination of varietal fruit, expressive aromatics and bright acidity. Ideally it is best enjoyed over the next few years. The Beta Delta is a new wine from Lageder made exclusively from estate-owned vineyards that are Demeter-certified biodynamic. If this wine is any indication, the move towards biodynamic farming seems very promising to say the least. Anticipated maturity: 2009-2011.”

Regular K&L Retail \$21.99 Wine Club Price \$16.99



## NEW ARRIVALS *To Lift Your Spirits*

Normally we feature a profile on one producer for the newsletter, but there are simply too many new arrivals to focus on only one product right now. We are on a quest to have the best, most interesting and hard-to-find spirits in the country, so we've expanded our selection quite a bit lately, and there have been numerous additions over the last few weeks. No more wasting precious space, let's get to it! These are the must-buys for the month of November.

**Clear Creek Cranberry Liqueur (\$26.99)** This is the best fruit liqueur from Steve McCarthy I have tasted, and that's saying a lot. It is simply so amazing that we bought the big bottles rather than the halves. This is not that sweet Ocean Spray cranberry, but rather the tart, pure and juicy flavor of the actual fruit. My fiancée has steadfastly called it, "the best thing she has ever tasted with alcohol in it." Can you imagine it with your turkey? My god!

**La Cava del Mayoral Tequila Blanco (\$36.99)** My new favorite blanco Tequila! Amazingly soft, yet packed with floral notes and spice, with hints of sweet vanilla despite the lack of any barrel aging. The red, iron-rich soil of this family estate-grown agave gives it a juicier and sweeter flavor. It's so freaking great you will cry. Seriously, you will weep.

**Vintage 21 Year Rye Whiskey (\$84.99)** Eighty-five bucks may not sound like a great deal on whiskey, but do me this: Search for 20-plus-year-old ryes under \$100 and let me know how many you find. This whiskey took my breath away with its elegance and soft textures, yet focused rye flavor and spice. I dare say it's the best rye we've ever carried. It's astounding.

*David Driscoll*

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## COCKTAIL CULTURE *Fall Memories*

This year is racing by. The final month of "fall" marks the beginning of the Holiday Season and the year's best excuse to sit down with your people and raise a glass. It has been a relentless year of turmoil and contention, but when we look back on 2009 what will we remember? I've found that my most unforgettable moments are not the disasters or disappointments—although I've got pretty vivid memories of the Northridge earthquake—but those times when you come together with people you love to celebrate life. This is never truer than when a loved one passes. Last month we came together to celebrate the life of a truly great man: Chip Hammack. You didn't have to know Chip to appreciate his greatness. A mere 30 seconds in his presence was enough to want to be his friend. Chip's warmth and humor were contagious. His laugh was a classic. Chip was my friend and mentor, he showed me what it means to love wine and love life. Chip had a lot of love to give and he was easy to love. As he would have wanted, we will celebrate his life and the love he gave. GO LAKERS!

Thanksgiving is one of my favorite times of year. Even with its shaky—even controversial—back story, it allows us to be introspective in a way that many other American holidays do not. But, my favorite part about it is making my family try new things. First you get them with a solid little punch (warm or cold depending on the weather). Soften them up during dinner with something heady, like Châteaufort. Then you spring the digestif on them. What's great about the after-dinner drink is that it need not be large. Last year was Calvados; this year is shaping up to be Rye. A good rye whiskey is the perfect follow-up to the flavors of fall. I recommend **Tuthilltown Hudson's Manhattan Rye (375ml \$49.99)** if you're in the mood for something fierce or the **High West 16 year old Rye Whiskey (\$84.99)** if you want those older rye elements. Either way, feel free to add a one or two drops of water if you're having them neat. Both are non-chill filtered and will open up a lot with a minute addition.

### Rocky Mountain Punch

*From David Wondrich's Imbibe*

5 bottles **Ariston Aspasié Carte Blanche (\$25.99)** or **Antech Cremant de Limoux (\$13.99)**  
 1 quart **Appleton Estate VX (\$19.99)**  
 1 pint **Maraska Maraschino (\$20.99)**  
 6 lemons, sliced  
 Sugar to taste

Combine the Maraschino and Rum with the sliced lemons for at least four hours before assembly. Mix the ingredients in a large punch bowl adding superfine sugar to taste, two ounces at a time. [Add] a large block of ice (this can be frozen in a large bowl the night before) and garnish with sliced lemons, oranges and berries in season.

*David Othenin-Girard*

"We are on a quest to have the best, most interesting and hard-to-find spirits in the country, so we've expanded our selection quite a bit lately..."

"Chip's warmth and humor were contagious. His laugh was a classic...He showed me what it means to love wine and love life."



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## The Last Word ON BORDEAUX

I know this issue is about Thanksgiving and you will be reading this newsletter looking for wine advice, but I have to talk about the last Sunday in September when I watched the Cincinnati Bengals finally beat the Pittsburgh Steelers at home. This entire week I have been reliving that fantastic fourth-quarter of football. That win called for a great wine, but my friend only had young Barolo at home. So for this week's game I am bringing one of my favorite wines from our last staff tasting: the 1997 Berliquet, St-Emilion. This wine, as well as the others I mention here, will also be a great addition to your Thanksgiving feast or your own football celebration.

**1997 Berliquet, St-Emilion\* (\$34.99)** First off, the vineyards of Château Berliquet are in a great location, situated next to Magdelaine and Canon. Second, the 1997 vintage was quite significant here, since that is when the owners hired Patrick Valette of Château Pavie to consult and oversee winemaking. The nose is expressive with spice and earth aromas and dried fruit at the back. The palate is smooth, with integrated acidity and tannins, spice, dried fruit and some mushroom/earthy flavors. The finish is long, dominated by spice. The wine is integrated, ready to drink and only \$34.99. If you want to try a Bordeaux that is drinking at its peak for a great price, this is the wine.

**2006 Ducla Experience XIV Blanc, Bordeaux\* (\$14.99)** The one question I hear at Thanksgiving is, "what white wine will go great with Thanksgiving dinner?" I personally feel that Bordeaux Blancs are the best white wine for Thanksgiving, and this is one of my favorites. The wine is 46% Sauvignon Blanc, 46% Sauvignon Gris and 8% Muscadelle. The Sauvignon Gris gives a richer mouthfeel and the Muscadelle provides beautiful aromatics reminiscent of flowers and honey. On the nose, there are plenty of honey, floral and peach flavors. The mouthfeel is rich and round with lots of peaches and mango, but the acidity keeps it balanced. The heady finish is filled with fruit and is ridiculously long. I am surprised this wine is still in the store.

**2004 Cantelys Rouge, Pessac-Léognan (\$19.99)** Speaking of a wine that should be sold out as soon as it arrives, the Château Cantelys, made by the Smith Haut Lafite is always a great value. This wine is starting to drink well now and is only \$19.99. The nose is still predominately oak with tobacco, cedar and black fruit. The palate is a bit astringent with good acidity, full of black fruit and cedar. It finishes astringent now, but with the fatty, rich foods of Thanksgiving, this wine will be great.

Steve Greer

"The Bengal's win called for a great wine, but my friend only had young Barolo. So for this week's game I am bringing one of my favorite wines from our last staff tasting: the 1997 Berliquet, St-Emilion."