



WINE News

NOVEMBER at K&L ushers in the (al)lure of Burgundy, especially the 2009s. Incredible values and collectible wines from this fantastic vintage are arriving daily. Plus, we've got turkey-friendly wines for your Thanksgiving feast...

2009 BURGUNDY

When talking about Burgundy, one has to include the entire area in eastern France, from Chablis in the north to Beaujolais in the south. This storied area has been a wine-growing region since Roman times, and famous since the 11th century when the Cistercian Monks first pioneered vineyards in the Côte d'Or and in Beaujolais. The region is home to more than 150 different AOCs (Appellations d'Origine Contrôlée), more than one-third of the 400 in all of France! Big as that number is, it does not count the 562 different Premier Cru vineyards.

The 2009 vintage is one of charm and seduction throughout the region. As Allen Meadows writes on Burghound.com: "The 2009s are much more forward and accessible wines than the 2005s were at the same time, in fact I would go so far as to say that they are more accessible today even with their four years of youthful remove relative to the 2005s."

Although the multitude of appellations and the multiplicity of producers can make the region seem complicated, in another way it is simple. Whites are Chardonnay based, unless labeled otherwise, and reds are Pinot Noir in Burgundy and Gamay in Beaujolais. But the best way to make sense of the complexity that is both the excitement and the confusion of Burgundy is to talk to us here at K&L. We travel to the region several times each year, we taste the wines and we know most of the producers. Then, taste some Burgundies; we'll be pouring some of our favorites at all three stores on Saturday, November 5th!

I have said it before: The quality in Burgundy has never been as uniformly high as it is today, from top to bottom. Increased understanding of canopy management, hand harvesting, selection in the vineyards at harvest, use of the lighted sorting table and temperature controlled fermentation all lead to better and better wines. The result is a greatly improved average quality of Burgundy and decreased variability. So in an amazing vintage such as 2009, you can focus on more than the storied Grand Crus and Premier Crus. The old adage about a rising tide lifting all boats is certainly true.

In these uncertain times, many people tend to stick to what they know. But in Burgundy, often the unknown is home to the values. Many people

Burgundy vines. Photo courtesy of Megan Mallen



think that Burgundy is expensive, and the storied names can be, although they have not escalated in price nearly as fast as the Bordeaux wines. It is important to note that in addition to the storied names, there are many small producers, often in less-known villages, making terrific estate-grown, hand-harvested wines at very affordable prices. And that is why K&L goes to Burgundy and does the work on the ground. In fact, we have an extraordinary number of producers with whom we work directly. This issue, and our stores, are chock full of some of these extraordinary finds and values. Check out Kirk Walker on page 27, Jim Barr on page 24, Keith Mabry on page 11, Jeremy Bohrer on page 10 or my column on page 28 for more information on some of these producers. Also, take a look at our interview with a new Chablis producer on page 20 and our winery to watch on page 9.

As I write this, we have 50 red Burgundies under \$30, and almost as many whites. And there are more arriving every day. Besides the wines we have written up we'll see another container arrive on November 2nd and one behind that mid-month! Just to name a few, try the **2009 Château de la Charrière Bourgogne Rouge*** (\$15.99), the **2009 Olivier Leflaive Bourgogne Blanc "Les Sétilles"** (\$15.99), the **2009 Domaine Anne & Arnaud Goisot Bourgogne Côtes d'Auxerre Pinot Noir*** or **Rosé of Pinot Noir*** (both \$12.99), the **2009 Maison Champy Viré-Clessé*** (\$15.99) or a fabulous Cru Beaujolais such as the **2009 Château de Saint-Lager Brouilly*** (\$14.99), for example, and see what terrific values my time in France searching for the best Burgundies for your weeknight drinking has produced!

Keith Wollenberg

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Cruising with Clyde in 2012



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

Every year, the luxurious Crystal Cruise line's Serenity hosts a "Food and Wine Cruise" through Bordeaux and beyond. Join me aboard this year. We'll take some one-of-a-kind off-board

excursions and enjoy on-board wine tastings and more. We'll be departing May 24, 2012 from Dover, England, stopping in Bordeaux, Lisbon, Monte Carlo, Florence and other ports, ending in Rome on June 5, 2012. Please contact Kerri Conlon for more details at Kerri@KLWines.com or 650.556.2714.

A couple of wines I have to mention this month include the just-arrived **2000 Labegorce, Margaux (\$39.99)**, also available in half and magnum bottles. This wine came direct from the property and is an exceptional buy from the great 2000 vintage—full-flavored, old school Bordeaux at its best. From our Southern Hemisphere friends, we've received the **2008 Glen Carlu "Grand Classique" Bordeaux Blend (\$14.99)** from South Africa. It tastes so much like Bordeaux that I had to do a double take. The palate is medium bodied with harmonious blackberry flavors. From our Kiwi friends I really loved the **2010 Huia**

Marlborough Sauvignon Blanc (\$14.99) with its refreshing mango and lime flavors. Lovely wine. On a recent visit to Iron Horse Vineyards in Sebastopol I tasted an exciting bubbly—the **2007 Iron Horse "Wedding Cuvée" (\$24.99)**—which is for the first time a rosé. Mostly Pinot Noir, this bubbly is elegant, vibrant and creamy. A great value. For my monthly Champagne pick I must go with the absolutely delicious **NV Billicart-Salmon "Extra Brut" (\$49.99)**. At K&L we love the trend toward zero dosage Champagnes, and this one is stunning. Super clean and still rich. Try this or the even more refined **2004 Billicart-Salmon "Extra Brut" (\$69.99)** with Thanksgiving dinner.

New-arrival Bordeaux that you must try this holiday season include the **1998 Lalonde-Borie, St-Julien (\$29.99)** and the always good value **2007 Poujeaux, Moulis (\$24.99)**, which drinks perfectly now and will last 10 years. Last but not least, try the **2004 Clos de la Madeleine, St-Emilion (\$29.99)**. It's so easy to drink.

Finally, do not miss the UGC tasting of 2009 Bordeaux on January 21 or the Fête du Bordeaux with Lynch-Bages, Léoville-Barton, and Montrose on January 15. Check KLWines.com for more information.

Clyde Beffa Jr.

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

3005 El Camino Real
Redwood City, CA 94061
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. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list or our email list.

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

Sale Dates End November 30, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

Will call/holding policy We will gladly keep your wines at any of our locations up to 90 days. If you need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility (more on page 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
JS	James Suckling
ST:	Stephen Tanzer
CG:	Connoisseurs' Guide
WA	Robert Parker's Wine Advocate

SATURDAY TASTINGS

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

November 5: Premium Burgundy Tastings.



November 12: The Southern Rhône!

November 19: Premium Bordeaux. Tickets sold in advance. \$50. A special guest, négociant Eric Fourault, will join Ralph in our Redwood City tasting room.

November 26: Dessert Wines: A great opportunity to indulge your sweet tooth.

COMING UP:

Friday, November 4: Vibrant Rioja Tasting & Seminar at K&L San Francisco from 5-6:30 p.m. The last tasting in our three-part series with Vibrant Rioja. The night's theme will be "Gracias por el Rioja: Thanksgiving Riojas." \$8.

Thursday, November 17: Vibrant Rioja Tasting & Seminar at K&L Redwood City from 5-6:30 p.m. The last tasting in our three-part series with Vibrant Rioja. \$8.

Friday, November 19: The négociant wines of Eric Fourault at K&L San Francisco from 5-6:30 p.m.

Sunday, November 20: Hollywood Tasting series at Campanile featuring sparkling wines from 4-6 p.m. \$25.

Sunday, January 15, 2012: K&L hosts our annual Fête du Bordeaux at One Market Restaurant in San Francisco. We'll feature the 2009 vintage of Langoa- and Léoville-Barton, Montrose, Lynch-Bages, Ormes de Pez and Tronquoy-Lalande, as well as older vintages during a four-course meal. Guests include Anthony Barton from Léoville-Barton, Jean-Charles Cazes from Lynch-Bages and Nicolas Glumineau from Montrose. \$225. Limited seating.

Saturday, January 21, 2012: UGC tasting of 2009 Bordeaux at Bently Reserve in San Francisco featuring 80-plus properties. \$85.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.

November 3: Côtes du Rhône;

November 10: Wines of Chile and Argentina;

November 17: DuMol Vineyards;

November 24: Closed for Thanksgiving

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

November 4: Côtes du Rhône; November 11: Ridge Vineyards;

November 18: Flowers; November 25: Closed for Thanksgiving

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

November 3: Côtes du Rhône; November 10: Aussie Wines;

November 17: Bordeaux with Eric Fourault;

November 24: Closed for Thanksgiving

Sommelier Secrets REASONS TO CELEBRATE

November. The month of Thanksgiving and Black Friday, of All Saints Day, All Souls Day and Dia de los Muertos. Of Veterans Day. At K&L, November is also Burgundy month, when our shelves are stacked high with recent arrivals from France. Nevertheless, despite all this activity and potential, most food and wine discussions in November revolve around turkey. It gets old. So, if you're tired of talking turkey (like me) or simply appreciate any excuse to drink Burgundy (also like me), here are some of my favorite lesser-known November holidays to celebrate this month, with Burgundies to match.

November 8th: Dunce Day Although the conical dunce cap is today symbolic of stupidity, Dunce Day is meant to celebrate learning, in the name of the influential and controversial Franciscan theologian Johannes Duns Scotus, who believed that the cone-shaped hats increased learning potential. While that cap may not have aided Duns' cause much, the Stelvin closure (screwcap) continues to win serious believers the world over. Even in traditional winemaking locales such as Burgundy, producers are finding that this style of closure seals in and preserves freshness most effectively for wines meant to be enjoyed young, like the **2010 Domaine des Nembrets Denis Barraud Mâcon "Source de Plaisirs"*** (\$12.99). With its citrusy and Golden Delicious apple-scented nose, creamy mouthfeel, mineral layers and acidity, you would be a dunce to ignore this one.

November 17th: Take a Hike Day It is easy to forget what Pinot Noir actually smells and tastes like, given that so many Pinots these days are bombarded by new wood. Well, those wines can take a hike while we get back to the roots of Pinot Noir, celebrating pure varietal expressions like the **2009 Domaine Anne & Arnaud Goisot Bourgogne Côtes**

d'Auxerre Pinot Noir* (\$12.99) on what might be one of the last hikeable days of the year (at least in Northern California). Grab a bottle of this clean, fragrant, unoaked Pinot Noir from the northerly region of the Côtes d'Auxerre, pack a hearty picnic lunch and head to the woods. Hike not an option? Don't worry: You can still observe this holiday in the comfort of your dining room.

November 23rd: National Cashew Day The only requirement on National Cashew Day is to eat cashews. And don't we love how a handful of these fatty nuts can be the most profound complement to a glass of Corton-Charlemagne! The buttery flavors and creamy texture of the roasted and salted cashew enhance the taste sensation of this powerful, layered expression of Chardonnay. Splurge on the **2009 Domaine Dubreuil-Fontaine Corton-Charlemagne Grand Cru*** (\$89.95), which is surprisingly approachable, or give the **2009 Domaine Dubreuil-Fontaine Pernand-Vergelesses 1er Cru Blanc "Clos Berthet"*** (\$36.99) a try. Sourced from the only Premier Cru monopole for white wine in the area, the "Clos Berthet" will floor you with its power and density at half the price of the Corton.

November 28th: Make Your Own Head Day It's not as weird as you think. Initiated by teachers to inspire creativity and imagination in school children, who on this day are asked to draw a new head for themselves. Why not give your wine collection a facelift and design your own customized wine club through the **K&L Personal Sommelier Service**. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started!

Chiara Shannon

BORDEAUX *Values Keep Coming!*

For the third year in a row our Sopexa Bordeaux Value luncheon at the lovely Chantilly restaurant was sold out to the walls. This event highlights the wines of great value that Bordeaux consistently offers to the world market. Bordeaux has recently received, and deeply deserves, a lot of criticism for its outrageous pricing of its top/famous wines. This makes it easy to forget that there are somewhere between 8,500 and 10,000 other estates in Bordeaux that flat out offer great value. We started the event with an hour tasting upstairs of 12 wines at three different tables with our Bordeaux team pouring.

Jeff Garneau manned table one, which featured four petite châteaux that just arrived from the fantastic 2009 vintage. All of the '09s showed pure forward fruit and tasted great. The first two were primarily Merlot. The **2009 Du Grand Pierre, Premières Côtes de Blaye (\$9.99)** was round and soft and very easy to drink with no hard edges, while the **2009 Bousquet "Vielles Vignes" (\$14.99)** had a darker, tighter core of fruit and a touch of backbone. I was a bit shocked by how great the **2009 Lamothe-Vincent, Bordeaux (\$14.99)** tasted. Clyde's notes were dead on: "This 2009 is brimming with black fruits flavors (black berry, black cherry), red fruits (cassis, crushed strawberry) and licorice. Spicy and toasty. Full-bodied, mouth-filling texture, with ripe and toasty tannins on the long finish." It won a gold medal at the 2010 Concours Général de Paris. The 50/50 blend of Cabernet and Merlot from **2009 Moulin de la Roque, Bordeaux (\$15.99)** was also a quite a hit with the crowd with its dark fruit and firmer structure. Lots of wine for the money!

Yours truly was at table two, which featured the classically styled 2008s. Two of the wines showed the firm classic style, and the other two showed an abundance of opulent New World fruit. The **2008 Beaumont, Haut-Médoc (\$15.99)**, a wine Clyde and I first bought in 1990, has never wavered. Offering elegant and firm blue fruit and brisk acidity, this is an amazingly consistent wine made by the winemaking team from Beychevelle. The **2008 Lilian-Ladouys, St-Estèphe (\$19.99)** is historic (established in 1654) and not far from the great Cos d'Estournel. Since 1980 the estate has been up and down quality-wise. Today the wine's quality is soaring like a rocket ship. The 2008 is full of bright fruit with good deep flavors and great freshness. You can find the wine being sold everywhere in Bordeaux, and that means only one thing: Everyone in the trade loves the wine for the price! The big, sweet fruit bombs—as we call them—were very well liked, since they drink beautifully right now. The **2008 Joanin Bécot, Côtes de Castillon (\$21.99)** is owned and made by the talented winemaking team at Beau-Séjour Bécot from St-Emilion. From its first release it has been loaded with lively and juicy ripe red fruits and flashy new oak. The **2008 Plaisance "Cuvée Alix" Bordeaux Supérieur* (\$14.99)**, 70% Merlot, is a wine we've been tasting and buying since the mid-1990s. It was always good but a little rustic. This has all changed with some large capital investment and love, and it is now a part of the large stable of wines owned by Bernard Magrez of Pape Clément. With Bernard's son Philippe running the estate, and Michel Rolland consulting, the wine now has layers of soft black-red fruits, with nuances of earth and oak and is ready now!

K&L owner Clyde Beffa, "King of the Médoc," poured at table three. The **2000 Coufran, Haut-Médoc (\$27.99)** and **2000 Verdignan, Haut-Médoc (\$24.99)** were both still young but drinking well with decanting. Clyde also poured the 2001s from **La Tour de By, St-Estèphe (\$19.99)** (Cabernet) and the also elegant and fruity Merlot-based wine from the outstanding **La Dauphine, Fronsac (\$24.99)**. Clyde and I have always loved the 2001 vintage; it is very underrated, and the wines have been drinking well for years now.

Chantilly certainly performed beautifully. We started with an invigorating glass of the **2009 Clos Floridene Blanc, Graves* (\$24.99)**. I'm not going out on a limb by saying this is the best white wine for the money in all of Bordeaux. The first course of mushroom ravioli was served with the **2007 St. Georges, St-Emilion (\$19.99)**. This is old school Bordeaux (Merlot), and it was perfectly paired. We also poured a new wine from Calon-Ségur, La Chapelle de Calon, and just after the passing of the owner Madame Gasqueton. A nice lady and a firm leader, she also wore some very big shoes if you got out of line! The **2008 La Chapelle de Calon, St-Estèphe (\$19.99)** was bright, lively and fresh, like Calon itself! The second course, the petite filet with green beans and potatoes, was paired with the **2008 Cantemerle, Haut-Médoc (\$28.99)** and the **2005 Carbonnieux, Pessac-Léognan (\$34.99)**—good wines, but both are tight and mineral driven, and both need 10-plus years in the cellar. The amazing quality of **2004 Poujeaux, Moulis (\$29.99)** and **2007 Poujeaux, Moulis (\$24.99)** rounded out the lunch. No question, these are two of Bordeaux's greatest values. A great time was had by all!

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

Ralph Sands



"Clyde and I have always loved the 2001 vintage; it is very underrated, and the wines have been drinking well for years now."



Left: Peering at the esteemed Château Lanessian through the vineyards. Right: Lanessian's director and winemaker, Paz Espejo.

Getting to Know: Paz Espejo of Lanessian, Haut-Médoc

Name: Paz Espejo

Winery: Château Lanessian

Number of years in business: 2 years at Lanessian [but many years in the business].

How would you describe your winemaking philosophy?

All that makes me be loyal to the idea, wherever I have the opportunity to make wines, that "Wine is Nature, Culture and Pleasure."

What wines or winemakers helped influence your philosophy?

Paolo de Marchi, worldwide famous Italian producer in Tuscany (Isole e Olena), who is passionate, humble and a perfectionist.

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

I am very lucky, as I am really involved from A to Z in the grape-growing, the winemaking process, the marketing side and the commercial development (maybe the most difficult...). Regarding the second part of the question, I still have many things to learn about what is made every year in other places and how things are made, but I'd say that I am regularly amazed by the quality of some beautiful and consistent Grands Crus. One of my favourites is Château Poujeaux. I am never disappointed!

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

Having worked for 13 years for some important Bordeaux négociants, I have often had the opportunity to travel around the world, to be confronted with many different markets and consumer tastes. This has definitely changed the way I make wine today: trying to reach a balance

between terroir and authenticity and consumer satisfaction.

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

Red grilled meats and lamb.

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

The first step was to reach a higher ripeness level in order to make more expressive and concentrated wines, regarding the complexity of the fruit and the texture of the tannins. [The] 2009 and 2010 [vintages] gave us this possibility. For the coming vintages, we will use all the adapted techniques in the vineyard and in the cellar that will bring depth and minerality.

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

Since I am working in the Médoc region, I often miss good whites... I love Chenin and Sauvignon from the Loire Valley! Regarding the reds, I often try to find good Malbec, Syrah (especially if the wine comes from the Rhône Valley) or beautiful Spanish Tempranillo.

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

Regarding reds from Bordeaux, I have more wines coming from the Left Bank than the Right one. I really like Jerez, all kinds, but especially Oloroso and Amontillado, and I always try to buy some in my country to fill my cellar. I am a big fan of Syrah from the Northern Rhône Valley (St-Joseph, Cornas) and Champagne!

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

- Wine education
- Preserve vine landscapes and wine producing areas from urban sprawl, ecological degradation and climate change.

“Here the wood enhances without dominating, lending a soft, spicy sandalwood accent to the nose.”

Wine 101: Burgundy on the Cheap

There's a lot of preparing that goes into having a baby—finding a pediatrician, setting up the nursery, planning for maternity leave and, of course, making sure the wine cellar is well stocked for when you can actually drink again. (My husband filled *our* everyday wine fridge almost entirely with beer while I've been pregnant—good beer, mind you, but only a few bottles of Tuesday-night-dinner wine remain.) Now that all there is left to do is wait for baby, I'm thinking about snagging some of the great values we have in stock right now, including a number of Burgundies. Yes, I said Burgundies.

The **2009 Anne & Arnaud Goisot Chablis*** (\$13.99) is so frickin' awesome I almost forgot to spit it out. It has apples and minerals on the nose and a salty edge in the mouth. It's quite racy, and frankly just thinking about it makes me saucer-eyed imagining the enormous plate of oysters I'm going to eat with it.

I'd never heard of Viré-Clessé, the small village in the Mâcon where the **2009 Maison Champy Viré-Clessé*** (\$15.99) comes from, but now that it's on my radar I won't forget it. Fermented with wild yeasts, there's a subtle leesy quality to this wine, which has seductive lemon curd aromas and flavors, a slightly creamy mid-palate and plenty of acidity and minerality too.

Château de la Charrière, which is part of Domaine Yves Girardin, makes a lot of lovely wines, but the **2009 Château de la Charrière Savigny-lès-Beaune Blanc “Vermots Dessus”*** (\$23.99) left me wondering whether or not Keith promised these folks *his* first born to get such an incredible price. It also proved to me that I'm not actually against oaked Chardonnay, I'm just not a fan of un-integrated oak character. Here the wood enhances without dominating, lending a soft, spicy sandalwood accent to the nose. On the palate the wine is rich, citrusy and complex, with filigreed butter-scotch and mineral components that are stunning and mouthwatering at the same time.

Of course, being fall and all, a girl cannot survive on white wines alone. Fortunately, the **2009 Domaine Anne & Arnaud Goisot**

Bourgogne Côtes d'Auxerre Pinot Noir* (\$12.99) is in my budget. I loved this wine in 2008, and it delivers again in 2009. In fact, I'm not sure there's another Pinot from anywhere else in the world as good as this one for the

price. Its blueberry, cranberry and strawberry fruit aromas and flavors are pure and exacting, and there's great tension and texture.

Leah Greenstein

A VISIT TO NAPA PROVES ILLUMINATING



Our Napa trip at the end of September gave us a chance to taste some older California wines at a few properties. There are not many wineries in Napa that have older vintages available. We had the opportunity to spend an evening at Cain Vineyards and Winery. I have always thought that the wines from Cain are meant to be aged. They never really show their full potential when they are young. We tasted the vintages 1993, 1994, 1997, 1998, 2006 and 2007. I must say, my favorite was the 1997. I have not loved many 1997s lately, especially wines from the valley floor. Cain, being on the top of Spring Mountain, is a different ball game. This wine was deep with a rich, layered texture, and the fruit was bright and alive. My second favorite was the 1993. It was the perfect time to drink this wine. It was restrained, balanced and fresh, with hints of spice and minerals. The 2007 was very young and very intense. With patience this wine may end up like the 1997.

At Corison we were also able to taste older vintages. First, we were poured the **2001 Corison Napa Valley Cabernet Sauvignon (\$79.99)**, followed by the **2004 (\$74.99), 2005 (\$74.99)**, 2006 and 2008 wines. The 2001 was by far my favorite. It showed hints of spearmint, spice, velvety sweet fruit and was at its peak. One of my favorites of the trip! The 2004 and 2005 Cabs were showing very well, too. The 2004 is actually to drink now. It was sweet and fleshy in the mouth with hints of ripe fruit tannins. The 2005 showed a bit more structure and a bit more of an herbal note, which I liked. Give it a couple more years, and it will be delicious.

Lastly, we visited Château Montelena, where we also enjoyed a few older wines, including the **2004 Château Montelena “Estate” Napa Valley Cabernet Sauvignon (\$129.00)** as well as the 2005 and 2007 “Estate” Cabernets. Next to the 2001 Corison, the 2004 Montelena “Estate” was my pick for wine of the trip. A killer wine, it has a long life ahead of it. Nonetheless, it was amazing to me how well it showed at this stage. If I had the wine in my cellar I would be in no rush to drink it, but I would be tempted!

Clyde “Trey” Boffa III



THE PERFECT GIFT

I just returned from a fantastic tasting of the whole range of Billecart-Salmon's Champagnes, and I was impressed. They are small for a big house and recently have been increasing the percentage of barrel aging across their range, with very good results. The star of the show was the **2000 Billecart-Salmon "Cuvée Nicolas-François" Champagne (\$99.00)**, which they (and now we!) call the NFB. The wine is a blend of 60% Pinot Noir and 40% Chardonnay from Grand Cru Vineyards, 20% vinified in oak and aged on its lees with a natural cork rather than a crown cap. This last step—rare now in Champagne—allows the wine to take on more of the positive elements of age, such as integration of flavors, roundness and openness, while preserving more freshness and vitality over time.

The NFB has all of those characteristics and much more. It is a complex, rich Champagne with brioche presence and mineral drive. In my notes when I first tasted this, I could not help myself and wrote "CHAMPAGNE" in all caps at the end of my description, since this wine captures the balance that so many of us look for from this region. With the holidays approaching, many of us are planning gifts for friends and business associates. Often an occasion

calls for a bottle of Champagne from a producer known for high quality, but the most obvious choices just seem a little too obvious. This fantastic Champagne has much more quality to offer than those usual suspects and is priced more fairly as well. Like all great gift bottles, it drinks well now but should hold for decades to come should the recipient choose to cellar it. I hope that your friends and coworkers enjoy it as much as I have. I also hope that you remember to offer one to yourself. A toast to you!

Gary Westby

PERFECT BUBBLES FOR THE FALL

Here it is November already! A great month for the foods of autumn and for the preparations (i.e. hysteria) of December. Over the past several months, I focused on Blanc de Blancs Champagne (summer) and our Champagne Club (September) as well as Pinot Meunier-based Champagne (October). Now it is the time for Pinot Noir to shine! The golden apple, cherry and hazelnut flavors that generally come in Pinot Noir-based Champagnes are just perfect with the roasted meats, potato and vegetables dishes that we serve this time of year. I don't just mean Thanksgiving, either. Luckily, we have scads of bubbles that are (mostly) made of Pinot Noir.

My favorite "entry level" of these is the **Michel Arnould "Brut Reserve"* (\$32.99)**, a blend of 75% Pinot Noir and 25% Chardonnay composed completely of Grand Cru fruit. It has that distinct hazelnut quality of Verzenay fruit, which helps to accentuate the toasty nuances of this wine, all done in a very subtle way that never overwhelms or tastes overproduced. This would be perfect with a pork tenderloin with bacon over Swiss chard and sweet potato puree, like the dish I enjoyed at Chapeau! recently.

Higher up on the "value" scale is the **Fluteau "Cuvée Reserve" Brut* (\$39.99)**. This bubbly is a whopping 85% Pinot Noir and 15% Chardonnay, with a full, lush creaminess and an excellent bead as well as a peachy nose with raspberries and honey, golden fruits on the palate and citrus on the mid-palate from the Chardonnay. For those of you who are real Pinot Noir fanatics, there is the **Fleury "Carte Rouge" Brut* (\$39.99)**. This one is all Pinot Noir with classic cherry scents and smooth, rich fruit. Champagne Fleury is closer to Chablis than it is to Reims, and this results in a very Burgundian style. Black cherries abound on the palate with a dry character that is partly due to the low dosage used in the production of this wine. A very long and (somewhat) tart finish balances the fruit and initial richness. It's even biodynamic!

Lastly, as they used to say on *Monty Python*, "now for something completely different." This would be very true for the **Ariston Aspasié "Cepages d'Antan"* (\$99.00)**, a blend of 40% Meslier, 40% Arbanne and 20% Pinot Blanc. All of these are the "ancient" varieties used prior to Pinot Noir, Chardonnay and Pinot Meunier. You'll love the toast and cream on the nose and palate with white stone fruits and pine nuts from the esoteric varieties. The greatest surprise is the finish, which is chalky and extremely clean with ample minerality. In short, there is something for everyone! It will pair well with everything from shellfish to paté. Very, very impressive and worth every penny (and more!). Happy Thanksgiving!

Scott Beckerley

"This fantastic Champagne has much more quality to offer than those usual suspects and is priced more fairly as well."

"Champagne Fleury is closer to Chablis than it is to Reims, and this results in a very Burgundian style."

BRICK'S BEER PICKS: *Bring Beer*

The title of my article this month is pretty self-explanatory: **Bring beer. Going to a party? Bring beer.** Can't figure out what you're going to take to your in-laws for Thanksgiving? Bring beer. It is a mantra that one can live by to make everyone around them a little bit happier. I know for an absolute fact that it always works for me, especially when I bring good beer. (Yes, sometimes I go for quantity over quality, just like most Americans.)

This year I can think of no better beers to put on the table at Thanksgiving than the beers from Anchorage Brewing Company. This new brewery in—yep, you guessed it—Anchorage, Alaska, is a one-man show projecting to make a little more than 5,000 cases of beer annually, all fermented using the *brettanomyces* yeast strain. Wild beer fans rejoice!

Perfect for turkey and the trimmings is the **Anchorage Brewing Company "Love Buzz" Saison, Alaska (750ml \$13.99)**. This Saison is doctored with rose hips, peppercorns and orange peel and fermented with the perfect amount of brett. Wildly aromatic with the aforementioned spices shining through, this

really fires up the senses. At once broad and almost coating on the palate, yet not displaying an ounce of excess weight, this boasts flavors of golden apple, passion fruit, sweetened oats and a persistent floral note at a rapid pace. Add in a slight touch of citrus sourness from the wild yeast, and this is one amazingly complex beer.

Not to be out done is the **Anchorage Brewing Company "Bitter Monk" Belgian IPA, Alaska (750ml \$14.99)**, which is equally suited to any meal or occasion in which to drink a super high-quality beer. This Belgian IPA is triple fermented and has powerful aromas of pine, grapefruit, sourdough and pear. This is a bold beer owing more to its Belgian roots than its IPA leanings. Sure the hops come through, but the yeastiness and rich, luxurious texture is what really makes this beer sing. If this makes you think of a slightly funkier version of De Ranke's XX Bitter, you've pretty much nailed it.

I hope all of you have a fantastic Thanksgiving with your most loved friends and family along with nothing but good company, better food and the best beer you can find.

Bryan Brick



Rhône Valley

SOUTHERN FRANCE *Come Explore the Languedoc*

From seaside vineyards, to secret valleys, rugged foothills and gentle mountains, the majestic Languedoc region in southern France offers a unique wine experience for just about everyone.

Do you enjoy wines that are crisp and vibrant? Or perhaps juicy and fruit driven? You say that you prefer rich and hearty wines? And we haven't even gotten to delicious sweet wines or bubbles! Well, not to worry, the Languedoc can accommodate all of these requests and then some. Below are three delicious wines that showcase the spirit of wines from this region so rich in vinous history. *Allons-y*, it's time for an adventure through the Languedoc!

2010 Château Petit Roubié Picpoul de Pinet (\$12.99) Vibrant and always super fresh, Picpoul de Pinet is fondly considered the "Muscadet of the South." Grown just meters from the oyster beds of the Bassin de Thau, this bitey white wine marries perfectly with much of the local seafood. Picpoul (also known as Folle Blanche or Gros Plant) means "lip stinger," which refers to the high acidity of its must. This year's 2010 release is true to form, exhibiting crisp and snappy green apple flavors, along with subtle floral and mineral notes on the nose. Bracing acidity backs up a wine with surprising class for this everyday price point. Château Petit Roubié's rendition is produced with 100% certified organically grown grapes to boot! 12.2% ABV.

2010 Château Viranel "Tradition" Saint Chinian Rosé* (\$12.99) Traveling away from the bustling coastline and up against the mountainous Languedoc Parc Regional is the appellation of Saint Chinian. It is here you'll discover Château Viranel, a small family-run domaine that produces a modest range of wines all featuring the

traditional varietals of the appellation. In particular, Château Viranel's rosé is a standout, as it works beautifully served as an apéritif or throughout just about any Mediterranean-inspired meal. A pretty rose petal hue is complemented by a nose of summer fruits (blackberry, raspberry, black currant) and a fresh and fruity attack. Fresh, smooth and very elegant, this gastronomic rosé composed of 40% Syrah, 40% Grenache Noir and 20% Cinsault, can be enjoyed with a range of dishes including summer barbecues, salads, paella or ratatouille. 13% ABV.

2009 Les Clos Perdus "Prioundo" Corbières* (\$16.99) Throughout the garrigue-laden hills dotting the Languedoc appellation of Corbières lie numerous small vineyards that have been disregarded by larger producers because of their isolation and inability to be machine worked. However with passion, talent and lots of hard work, fantastic wines can be made from these largely forgotten sites. Enter Paul Old and Hugo Stewart, two friends who established their modest winery aptly named Les Clos Perdus (the lost vineyards). Organic farming in the vineyards, hand harvesting, fermentation in smaller lots via indigenous yeasts and the utilization of a traditional basket press are utilized at Les Clos Perdus. One delicious and characterful result from Les Clos Perdus is the Prioundo. The 2009 vintage is composed of 70% Grenache and 30% Cinsault from select vineyards in the Corbières hills near the village of Villesèque. The wine's bouquet is both floral in character, (faded roses) but also evokes a fresh fruit bowl of strawberries. This new release is an excellent choice to enjoy with grilled lamb shoulder with pesto or roasted pork loin with sage. The 2009 Prioundo also garnered 91 points from Robert Parker's *Wine Advocate*. 14.5% ABV.

Mulan Chan-Randel

“This is a wine that was built from for the dinner table first and foremost beginning with is savory nose of lavender, anise seed, beef *au jus* and a touch of wild berry.”

Brick’s Backyard Picks: Smoke that Bird

For the last few Thanksgivings I’ve been in charge of the turkey, which if you know me at all is no great surprise. I love disregarding convention and cooking the bird on the grill or smoker, the latter of which is my tool of choice in all things turkey. This is a slow and tedious process but one that can pay pleasant dividends if done correctly. My secrets: brine for a couple of days, make a butter-based herb paste to rub under the skin of the bird, use a lighter wood for your smoke like cherry or apple and, of course, before the breast dries out, cover it in the best bacon you can buy!

So what to drink with this most succulent of birds? For starters the **2010 Urbanite Cellars “Caliberico” Lodi White Blend (\$14.99)** will keep you refreshed during the smoking process and is equally as good with the myriad of pre-meal treats. A blend of 47% Verdelho, 35% Albariño and 18% Torrontés, this is a fairly unusual white that has a very familiar set of tropical, fresh flavors. Tangy and packed with pineapple, lemon custard, white pepper and touches of mango, this packs serious complexity given the miniscule price tag and the uncommonly low alcohol of 12.6%.

For the main course I recommend the **2007 Santa Cruz Mountains Vineyards “Bailey’s Branciforte Ridge Vineyard” Santa Cruz Mountains Pinot Noir (\$29.99)**. Honestly, I can’t think of a better wine to sit down with this year come dinnertime on this special holiday. This is a wine that was built for the dinner table first and foremost, beginning with is savory nose of lavender, anise seed, beef *au jus* and a touch of wild berry. Add a bright, sunny disposition with plenty of lip-smacking acid, a building core of black fruits and a deep-set herbal streak to highlight the fattiness of just about everything on the table, and this is bound to be a hit.

Now that this Thanksgiving is taken care of, let me give you a hot tip for next Thanksgiving: Buy a bottle or two of the **2009 Hirsch “San Andreas Fault” Sonoma Coast Pinot Noir (\$59.99)**. While this was just released and is a touch edgy now (nothing a good four to five hours of decanting wouldn’t take care of), this is going to be fantastic with some bottle age.

The aromatics—wild berry, wet clay, dried sage, pomegranate and violet—are a perfect example of how wildly complex this wine will become. Dense and hiding currently, this will slowly unravel with time to show long, intense flavors of Asian plum, sandy earth, *sous bois* and boysenberry wrapped in firm, lengthy tannins.

And finally, one piece of bookkeeping for the month: Mike Jordan and I are starting a small mailing list featuring interesting, small-production wines. We will be focusing on the wines that are destined to become the “next big thing,” wines that don’t have points, or are just the underdogs. If you are interested, please send an email to BryanBrick@KLWines.com.

Bryan Brick

WINERY TO WATCH: DUBREUIL-FONTAINE

Too often the women in family-owned, multi-generational châteaux and domaines—in the Old World and New—are relegated to the front office, handling marketing or distribution. Few ever seem to find their way into the vineyards or onto the cellar floor. I’m not sure if this is because of lack of interest or some inherent chauvinism, but it’s distressing enough that when I learned that one of our new Direct Imports, **Domaine Dubreuil-Fontaine** in Pernand-Vergelesses, was under the stewardship of a woman named Christine Gruere-Dubreuil, I took notice. Christine is the fifth generation of her family to run the 20-hectare domaine, and after more than 15 years working with and gradually taking over from her father Bernard, she is now firmly in charge of the domaine’s vineyards across the Côte de Beaune in Pernand-Vergelesses, Aloxe-Corton, Savigny-lès-Beaune, Pommard and Volnay. She makes about 20 wines, from the Village level to Grand Cru, that are noted vintage after vintage for their elegance and finesse. They’re also great values, especially through our Direct Import program.

We carry about half of the current **Dubreuil-Fontaine** range, red and white, starting with the **2009 Bourgogne Chardonnay* (\$14.99)**, with its pretty floral, citrus-inflected nose and subtle minerality. But where the domaine really seems to shine is at the mid-range. I am head-over-heels for the **2009 Domaine Dubreuil-Fontaine Pernand-Vergelesses 1er Cru Blanc “Clos Berthet”* (\$36.99)**—a *Tastevin* award-winner and a wine that Burgundy buyer Keith Wollenberg described as a “baby Corton.” I’m usually wary of descriptions that refer to a wine as “baby” anything, but Keith was spot on here. The bouquet had a toasty, spicy rye and butter-scotch character that was fabulously seductive, and the palate delivered Honeycrisp apple, pineapple, white grapefruit and buttery caramel flavors. Textured, balanced and classy, I still can’t believe this wine is less than \$40 a bottle. The winery’s actual Corton, the **2009 Domaine Dubreuil-Fontaine Corton-Charlemagne Grand Cru* (\$89.99)** had the same spicy rye character on the nose, but was a little leesier, with rich Adriatic fig and white pepper notes and a long, long finish. Of the reds we tasted, the real stand-outs, for me, were the **2009 Domaine Dubreuil-Fontaine Pommard* (\$38.99)**, which had much more acidity than I’d expected for the vintage, with earthy, truffle-like aromas and flavors, hints of black tea, Chinese Five Spice and taut cherry that will unwind with time in the bottle or some decanting. The **2009 Domaine Dubreuil-Fontaine Corton Grand Cru “Bressandes”* (\$67.99)** needs a lot more time in bottle to really show its stuff, but it did flash a little Parmesan rind, black cherry and spice by way of a preview.

For our full selection of Dubreuil-Fontaine wines, visit KLWines.com. Don’t miss these small production beauties as they are sure to sell quickly. You’ll not only get supremely good Burgundy for your dollar, but you’ll support a wonderful female winemaker as well. *À Santé!*

Leah Greenstein

“We have a new producer in Charrière, and on the flip side we’ve just received a shipment of wines from the oldest, still operating, négociant in Burgundy: Maison Champy.”

“The first vintage of Chardonnay was bottled in 1952, and they have been producing some of the finest Chardonnay ever since.”

Special Direct Import **NEW BURGUNDY**

This time of year is bittersweet for me. On the bitter side, it's the end of the summer (if you can really say that here in Los Angeles). Things start to cool off, and the beach “season” comes to an end. On the sweet side, my favorite fall TV shows are back, football has started (go Ravens!), and we usually get our Direct Imports from Burgundy. We've gotten some goodies as of late!

This year we have a new Direct Import producer, Château de la Charrière, which is owned by Yves Giardin, the older brother of well-known négociant Vincent Giardin. In 1981, their family estate was divided between the four children. Vincent went off to do his négociant thing, while Yves decided to focus only on his domaine fruit, with no purchasing of grapes and no négociant activity. The domaine is located at the southernmost tip of the Côte d'Or just east of a town called Sampigny-lès-Maranges. OK, technically it's just outside of the boundary of the Côte d'Or and in an area called Saône-et-Loire, but that seems like splitting hairs doesn't it? The **2009 Château de la Charrière Bourgogne Rouge* (\$15.99)** is light ruby red in the glass. It shows varietal aromas of wild cherries, raspberries and hints of earth and *terroir*. In the mouth it is medium bodied with balanced, fresh acidity and light tannins. For my money this is everyday drinking Burgundy at its best!

We have a new producer in Charrière, and on the flip side we've just received a shipment of wines from the oldest, still-operating, négociant in Burgundy: Maison Champy. Founded in 1720 by Edme Champy, the Maison Champy was the first ever “Wine House” established in Burgundy. Some of the cellars owned by the company in Beaune date from the 15th century. Now, like any business, Champy has gone through some ups and downs over those 300ish years. They were bought by Louis Jadot in 1989 when the last member of the Champy family still running the company died. And, for the five years between 1990 and 1995 Champy remained 100% négociant. In 1995 they bought some vineyards in Savigny, and that was the beginning of the “rebirth,” if you will, of greatness! We have lots of wonderful Champy wines in stock at the moment. One of my favorites is the **2009 Maison Champy Viré-Clessé* (\$15.99)**. Viré-Clessé is an appellation in the Mâconnais about 15km north of the town of Mâcon. The '09 Viré-Clessé is damn good Chardonnay! It's vibrant with wonderful peach, melon and lemon flavors plus minerality. The acid level is perfect, and the rich, toasty component comes not from oak or lees stirring but from the vineyard itself.

Jeremy Bohrer

BOUTIQUE CORNER

“When speeding past a law enforcement officer it is necessary to accelerate. When he pulls out behind you and turns on his lights, it is necessary to turn on your blinker. This will confuse him, however it is to let him know you are looking for an appropriate place to pull over and talk.”

—from Fear and Loathing in Las Vegas, by Hunter S. Thompson

Once a year the domestic buying team heads up to the Napa Valley for a little bonding session and several days of tasting and eating. On our most recent trip we visited about 15 wineries in three days, including Corison, Keenan and Storybook Mountain. The top of my list was Stony Hill Winery. I have been a huge fan of this winery since 1999. I've had the pleasure of drinking many a bottle, but this was my first trip to the property, which was purchased by Eleanor and Fred McCrea in 1943 (and is still owned by the McCrea family under the direction of Fred's son, Peter). The first vintage of Chardonnay was bottled in 1952, and they have been producing some of the finest Chardonnay ever since. Stony Hill is also producing some of the best domestic Riesling and Gewürztraminer. Recently, they have begun making some outstanding red wines, too. The table red and Syrah are fantastic examples of Spring Mountain fruit and are priced very well. If you get a chance when you're up in the Napa Valley, make an appointment to go to the winery. We have a small selection of their wines at the stores, very limited but well worth the hunt.

2007 Stony Hill “Estate” Napa Valley Chardonnay (\$41.99) This is a classic Stony Hill wine with layers of flavor, including green apple, peach and melon. With its great acidity, texture and minerality, the wine can drink tonight or hold for several years. If you haven't tried this wine you haven't tasted one of the top three Chardonnays produced in the US.

2010 Stony Hill Napa Valley Gewürztraminer (\$22.99) A lean, clean and dry wine inspired by our friends in Alsace, this 2010 offers Asian spice, beautiful floral characteristics and amazingly beautiful balance. It comes from dry-farmed vines that are 14- to 63-years-old with six months of aging in neutral barrels. I have never been a huge Gewürztraminer fan, but this wine is impressive.

2010 Stony Hill Napa Valley White Riesling (\$25.99) One of the best domestic Rieslings made, this is beautifully balanced with great acidity and just .75% residual sugar. Offering a very floral nose with lovely melon notes on the palate, the fruit is dry farmed from a vineyard that is 16- to 63-years-old. Aged for six months in stainless steel, it would be delicious tonight!

Mike Jordan

TREY'S NOVEMBER PICKS!

At the end of September, our domestic team hit the road and made it up to Napa for a quick three-day trip. The valley was quite warm for our trip and packed with people. The warm spike helped kick start the harvest this year, which was running almost three weeks behind.

One of our first stops was Darioush. This was my first visit, and it is quite a place. The wines are not inexpensive, but we were absolutely blown away by the **2010 Darioush Napa Valley Viognier (\$39.99)** and the **2008 Darioush Napa Valley Cabernet Sauvignon (\$87.99)**. The Viognier showed tremendous richness and acidity, which prevents the wine from coming off as heavy. The Cabernet is full bodied and rich with sweet layers of fruit.

Another highlight of the trip was an early 9 a.m. appointment at Von Strasser. Rudy Von Strasser was kind to us and started us with his **2010 Von Strasser Diamond Mountain Grüner Veltliner (\$34.99)**, which really helped to wake up our palates. A tiny production of 240 cases, this wine is very clean and crisp with hints of white pepper, green apple and pear. We also tasted the delicious **2008 Von Strasser "Estate" Diamond Mountain Cabernet Sauvignon (\$64.99)**. Patience on

this wine! We were lucky enough to find a real gem at the end of the tasting, the **2008 Von Strasser "Rudy" Napa Valley Cabernet Sauvignon (\$19.99)**. Mostly made up of Diamond Mountain fruit, this wine is a steal for the price. It is fruit driven, clean and pure, with little interference from oak.

Another stop on this day was Robert Keenan. The **2009 Keenan Spring Mountain Chardonnay (\$28.99)** was the type of Chardonnay I could drink on a daily basis. It sees no malolactic fermentation and very little new oak. It is rich and layered with bright acidity. The **2007 Keenan Carneros Merlot (\$27.99)** is what people would call a "Cab drinkers' Merlot" because it has structure, balance and length. The **2007 Keenan Spring Mountain Cabernet Sauvignon (\$44.99)** is pure with enough fruit and richness to please California Cab drinkers and enough balance and freshness to please those who typically like an Old World style. We finished with the **2007 Keenan Spring Mountain "Reserve" Cabernet Sauvignon (\$89.99)**, which is big, dense and intensely concentrated. Check out my Old and Rare article on page 6 for our stops at Corison and Cain!

Clyde "Trey" Beffa III



Hollywood Hot Pix

BURGS FOR NON-HOLIDAY MEALS

Whether you like it or not, it's the beginning of the holiday season, so it only seems appropriate to do a little food-and-wine pairing. Since our overall theme is Burgundy this month, why not focus on my favorite wines from the region and some nifty food suggestions to go with them?

We do tend to eat regular food during the holiday season, and anyone who reads this column has probably guessed that I am a fan of the yard bird. One of my favorite new arrivals is from a new producer for K&L. The **2009 Château de la Charrière Savigny-lès-Beaune Blanc "Vermots Dessus" Domaine Yves Girardin* (\$23.99)** may be a mouthful of wine to say. It is also quite a mouthful on the palate! In the little corridor of Savigny-lès-Beaune where this wine comes from they traditionally use a little Pinot Blanc in the blend. There is a wonderfully mineral talc or chalky note that keeps the wine intriguing. Serve this with chicken, but maybe do a little brining with some apple juice. I would pound a couple of chicken breasts flat and pan sear them, do a little reduction in the pan with a splash of sherry and a little more apple juice, finish the pan sauce with butter, add some nice herb-roasted potatoes on the side, and you are good to go!

Party season will soon be in full swing, and my favorite wine to bring is the **2009 Domaine Anne & Arnaud Goisot Bourgogne Côtes d'Auxerre Pinot Noir* (\$12.99)**. This is probably one of the best values in classically styled Pinot Noir from anywhere in the world. The wine hails from a region just outside of Chablis, and Anne and Arnaud Goisot

are making some of the best wines there. This is full of fruit, earth, spice and true varietal character. Holiday parties often have an eclectic mix of foods. This has enough versatility to stand up to almost all of them, and its humble price should impress even the most jaded palates.

Once in a while, I crave a wine that has more heavy-hitting qualities. The **2009 Domaine Dubreil-Fontaine Corton Grand Cru "Bressandes"* (\$67.99)** is one such beast. This is powerful Pinot Noir, and it should be since it is Grand Cru from one of the best plots in the Corton vineyard. This has a much richer and meatier texture with darker fruit and a long-lasting finish. Though it has the stuff to age, with a little decanting this wine will impress now. And it just screams for duck! Try braised duck legs in a wine and cherry sauce. The flavors will match beautifully.

Sucker for Meursault or Puligny-Montrachet but don't want to spend too big? The **2009 Maison Champy Bourgogne Chardonnay "Signature"* (\$18.99)** is just the wine for you. Champy is the oldest négociant in Burgundy with the newest outlook, and most of their fruit sources are now organically farmed. The wine is actually a blend of Puligny, Meursault and Rully fruit. It is rich with some toasty almost New World oaky notes. Don't be afraid if you don't like domestic Chardonnay; this is beautifully balanced. This is a terrific wine to serve with turkey. It doesn't have to be with Thanksgiving as its great with leftovers. Make a turkey hash with leftover bird, a sprinkle of chopped onion and stuffing. A little gravy over the top, and it's even better than the night before.

Keith Mabry

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

ALSACE, LOIRE VALLEY, AUSTRIA & HUNGARY

2008 Charles Baur "Pfersigberg" Gewürztraminer* \$23.99
Well balanced, the wine displays aromas of rose, acacia and exotic fruits. It is best served with poultry, fish dishes and fruity desserts.

Deligeroy Crémant de Loire Brut* \$11.99
A pale yellow wine with tiny bubbles, this Crémant is round and delicate with a fine, nervy, complex nose and the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc from 20- to 30-year-old vines.

2010 Tessier Cheverny Rouge* \$14.99
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.

2010 Domaine Cherrier & Fils Sancerre Blanc* \$16.99
A great vintage for sure in the Loire Valley, especially for Sancerre. This is very aromatic, with lovely citrus notes to entice the nose. The attack in the mouth is full, rich and round. Fresh lime, kiwi and honeydew

2009 Tabordet "Les Champs des Vignes" Pouilly-Fumé* \$17.99
The Tabordet vineyard is planted in the commune of St-Laurent l'Abbaye, which is known for its Kimmeridgian calcareous marl soil. Excellent alone, as an apéritif or with seafood.

2010 Weingut Allram Grüner Veltliner (1L)* \$10.99
Fermented and aged in stainless steel and bottled with a twist-off cap, this is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper.

2007 Hétszölő Tokaji Late Harvest* \$19.99
This blend of 95% Hárslevelű and 5% Furmint has a decidedly fruity bouquet (apricots, figs) with a vibrant, smooth, distinguished style.

CHAMPAGNE

Baron Fuente "Grande Reserve" Brut* \$24.99
The wine has a very light, white gold color for the blend, which is predominantly black grapes. The nose is flowery and exotic with a doughy richness, the palate well balanced, light and finishes very cleanly.

Fleury "Carte Rouge" Brut* \$39.99
One of the driest Champagnes we have, with a wonderful black cherry fruit quality. It is long and refreshing and very well balanced.

BEAUJOLAIS & RED & WHITE BURGUNDY

2009 Château de Saint-Lager Brouilly* \$14.99
This has the bright fruit and spice you expect from Beaujolais, but in a spectacular vintage like 2009, it also has layers of flavor and complexity.

2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Pinot Noir* \$12.99
100% Pinot Noir, and unoaked, this is the epitome of a refreshing red from this northerly region near Chablis. It is charming, bright and open.

2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)* \$15.99
This has a very pretty nose with notes of red cherries and raspberries. On the palate it shows weight and structure but remains open and charming.

2010 Domaine Renaud Mâcon-Charnay* \$12.99
Compared to the Solutré, this is richer and more generous on the palate, with good power and weight. It also has better acidity than the 2009.

2009 Domaine des Nembrets Denis Barraud St-Véran* \$14.99
Denis Barraud uses little new wood in the production of his St-Véran but does barrel ferment it to give it a rich, creamy quality.

2009 Maison Champy Viré-Clessé \$15.99
Another home run from Champy. This one is fermented with wild yeast, with great length and old-vine concentration as well as lovely flavors.

2009 Château de la Charrière Chassagne-Montrachet "Les Champs Morjot" (Yves Girardin)* \$34.99
What a delicious, thoroughly attractive wine, for an equally delicious price! What drew me to this wine instantly were the white flower notes on the nose. On the palate it is fine and elegant in structure.

RHÔNE & FRENCH REGIONAL

2010 Hugues Beaulieu Picpoul de Pinet* \$10.99
Fresh and fine aromas of grapefruit and exotic fruit. Lime flavors, with typical focusing acidity, are hallmarks of Picpoul.

Antech "Brut Nature" Blanquette de Limoux* \$12.99
Antech's Brut Nature is produced with no added dosage, which translates to a super clean and crisp glass of bubbles. It is composed of 90% Mauzac, 5% Chenin Blanc and 5% Chardonnay. All harvesting is done by hand.

2010 Domaine Begude Sauvignon Blanc Vin de Pays d'Oc* \$12.99
More in the style of a Loire Valley Sancerre, with its rapier sharp, mineral-laden nose and fresh citrus fruits on the palate, this is the perfect accompaniment to grilled fish, oysters or just by itself!

2009 Hauts de Lalande Pays de la Cité de Carcassonne* \$17.99
This wine is so good and delicious right now. Soft and elegant. Some toastiness. Not to be missed.

2009 Cave de Rasteau "Dame Victoria" Côtes du Rhône* \$13.99
An award winner at many French wine competitions, the Dame Victoria is an impressive Rhône red raised not far from the fabled vineyards of Châteauneuf-du-Pape. Warmly fruited and full of robust, rustic character, the nose offers minerality and blue fruit notes.

2009 Domaine Cecile Chassagne "VV" Côtes du Rhône* \$14.99
On the nose there's an explosion of rich berry aromas with notes of violets and spice. The palate is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit.

2009 Domaine Cecile Chassagne Gigondas* \$19.99
89-91 points Stephen Tanzer: "(a blend of 80% Grenache and 10% each Mourvèdre and Syrah) Dark ruby. Complex scents of cherry-cola, black-currant and tobacco, with a hint of star anise..."

2008 Domaine de Fontbonau Côtes du Rhône* \$19.99
Frédéric Engerer, the president of Château Latour, and Roussillon vigneron Jérôme Malet worked together to create this benchmark wine from the Rhône Valley. The 2008 is rich, full and delicious.

2008 Château Vaudieu Châteauneuf-du-Pape* \$31.99
93 points WS: "Very fresh and racy, especially for the vintage, with mouthwatering mineral and shiso leaf notes pushed by bright minerality, all of which is then backed by a ripe core of crushed red and black cherry..."

SPAIN & ARGENTINA

2009 Acón "Roble" Ribera del Duero* \$17.99
This big red is 100% Tempranillo and 100% delicious, especially to those who like broad, ripe and oaky reds. Intense and very well balanced, Acón's Roble offers attractive notes of ripe red and black berries accompanied by chocolate, licorice and cocoa.

In addition to our array of Direct Imports, K&L has an impressive selection of 2010 Bordeaux futures available to order now. And the best part? We've found incredible values, so you can drink Bordeaux no matter what your budget is!

2006 Bodegas Sierra Salinas Casa Mira* **\$17.99**

91 points *WA*: "A glass-coating opaque purple color, it displays a reticent nose of toasty oak, blackberry and black currant."

2009 Monteviejo "Festivo" Malbec Mendoza* **\$9.99**

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

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

We selected this for its generous Malbec-y plum and berry fruit, mouth-filling texture and balancing acidity. The richness and freshness of the fruit are what stand out the most in this wonderful wine.

2007 Monteviejo "Bicentenario" Mendoza* **\$16.99**

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

2007 Monteviejo "Petite Fleur" Mendoza* **\$19.99**

According to the *Wine Spectator*: "A fleshy, polished style, with medium-weight blackberry and crushed plum fruit laced with a coffee note. Malbec, Cabernet Sauvignon, Syrah and Merlot. Drink now."

NEW ZEALAND

2009 Kalinda Pinot Gris Marlborough* **\$11.99**

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

2010 Kirkham Peak Sauvignon Blanc Marlborough* **\$12.99**

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

2009 Kalinda Pinot Noir Marlborough* **\$14.99**

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

ITALY

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

Giovanni Blason and his wife Valentina's Pinot Grigio is really sensational, full in the mouth, rich on the palate and extraordinarily drinkable at this price!

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

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

2009 Baccinetti "La Saporioia" Rosso di Montalcino (Catzilla)* **\$16.99**

Lush, richly textured, balanced by spice, complexity and a long finish.

2009 Poggiarellino Rosso di Montalcino* **\$17.99**

Full of complex dark cherry fruit, with nicely evolved notes of tobacco leaf and layers of what the Italians call *sotto bosco*. On the palate the aromas are interwoven and fleshed out by an unctuous body.

2006 Solaria Brunello di Montalcino* **\$34.99**

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

2006 Baricci Brunello di Montalcino* **\$39.99**

At its essence are aromas of red fruit, forest berry, cola, mesquite and cedar wood. This is one of Montosoli's best! What a bargain.

2010 PRE-ARRIVAL BORDEAUX UNDER \$60

2010 Haut-Bergey, Pessac-Léognan **\$34.99**

92-95 points *Wine Spectator*: "Seriously ripe, with dense, succulent plum and black currant fruit paste notes, laced with extra spice, anise and tar. Great drive and cut."

2010 Cantemerle, Haut-Médoc **\$37.99**

93-94 points *JS*: "Layered and rich with lots of blueberry character and ripe velvety tannins. Lovely texture. Best wine from here in years."

2010 Fonplégade, St-Emilion **\$39.99**

92-94 points *RP*. This beautiful property, which sits below Canon on the hill produces only 2,000 cases. A sleeper. Plummy aromas and dense fruit.

2010 Pedesclaux, Pauillac **\$39.99**

90-93 points *Wine Spectator*. This is the best Pedesclaux ever. Rich and round, sweet and lush. Great *terroir* and a great value.

2010 Clos de Marquis, St-Julien **\$59.99**

92-95 points *Wine Spectator*: "A graceful wine, with beautiful violet and raspberry aromas and flavors. Very fresh and pure, with the floral edge lingering through the finish. Long and supple."



Don't Miss Champagne!

2004 Louis Roederer "Cristal" (Gift Box) **\$199.00**

96 points *RP*: "...An explosion of fruit emerges from the 2004 Cristal, making a strong and very positive first impression. This is a wine of incredible finesse, length and balance that promises to develop beautifully over the next several decades." So focused and pure. Awesome!

SHIPPING INFO

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

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

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

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

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

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

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

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

1966-2006 Red Bordeaux In Stock

There are some fabulous buys here—
check them out!

VALUE WINES UNDER \$30

1996 Lanessan, Haut-Médoc	\$19.99
1997 Destieux, St-Emilion	\$24.99
This wine is smoking good; lush and lively.	
1997 Terrey-Gros-Cailloux, St-Julien	\$19.99
May be the best-tasting 1997 for less than \$20!	
1998 Lalande-Borie, St-Julien	\$29.99
1999 Dalem, Fronsac	\$19.99

From the Properties

2000 Coufran, Haut-Médoc	\$27.99
2000 Verdignan, Haut-Médoc	\$24.99
2005 Coufran, Haut-Médoc	\$27.99
2005 Verdignan, Haut-Médoc	\$24.99

2000 Dalem, Fronsac- <i>More power!</i>	\$24.99
2000 Labegorce, Margaux	\$39.99
Great Old School Bordeaux from a great year— Direct from the property. Magnums available.	
2001 La Dauphine, Fronsac	\$24.99
2001 La Tour de By, Médoc	\$19.99
2004 Clos de la Madeleine	\$29.99
2004 Poujeaux, Moulis	\$29.99
2004 Pauillac de Pichon-Lalande	\$29.99
2005 Chantegrive, Graves	\$19.99
2005 Ferrand Lartigue, St-Emilion	\$19.99
2005 L'Avocat Rouge, Graves*	\$14.99
2005 La Garde, Pessac-Léognan	\$19.99
2005 La Dauphine, Fronsac	\$26.99
2005 La Fleur de Boüard	\$24.99
2005 Lamothe-Bergeron	\$19.99
2005 Larteau, Bordeaux Supérieur	\$15.99
2005 Soleil, Puisseguin St-Emilion	\$19.99
2005 Valentons Canteloup	\$11.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 Clos Marsalette, Pessac	\$24.99
Elegant, delicious and mineral-driven.	
2006 D'Aiguilhe, Castillon	\$29.99
2006 Ducluzeau, Lustrac	\$19.99
2006 La Gatte "Cuvée Butte"*	\$14.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Malmaison, Médoc	\$14.99
2006 Puygueraud, Côtes de Francs	\$14.99
2006 St. Georges, St-Emilion	\$19.99

CLASSIC WINES (1966-2006)

1966 Pétrus, Pomerol (1.5L)	<i>Inquire</i>
1966 Pichon-Lalande, Pauillac	\$299.99

From May-Eliane's private cellar. Stunning!

1966 Pichon-Baron (1.5L)	\$299.99
1978 Lafite Rothschild (1.5L)	\$2,199.00
1979 Lafite Rothschild (1.5L)	\$2,499.00
Direct from Lafite and in perfect condition!	

1981 Léoville-Las Cases, St-Julien	\$169.99
1982 Domaine de Chevalier (1.5L)	\$349.99
1982 Palmer, Margaux	\$349.00
1982 Talbot, St-Julien	\$299.00
1983 Domaine de Chevalier	\$179.99
1983 Grand-Puy-Lacoste (1.5L)	\$249.00
1983 Léoville-Las Cases, St-Julien	\$219.99
1985 Soutard, St-Emilion	\$89.99
Rich and lush. Delicious!	

1986 Pape Clément, Pessac	\$179.99
1987 Pichon-Baron (1.5L)	\$229.99
1987 Pichon-Baron (6L)	\$899.99
1988 Léoville-Barton, St-Julien	\$149.99
1988 Mouton Rothschild, Pauillac	\$489.99
1988 Tourelles de Pichon (6L)	\$499.00
1990 Domaine de Chevalier	\$169.99
1991 Léoville-Las Cases (1.5L)	\$269.00
1991 Pichon-Baron (1.5L)	\$169.00
1992 Pétrus, Pomerol	<i>Inquire</i>
1992 Gruaud-Larose, St-Julien (3L)	\$249.99
1993 Léoville-Barton, St-Julien	\$69.99
1994 Corbin Michotte, St-Emilion	\$39.99
Stunning wine. Super satisfying! Try it.	
1994 Gruaud-Larose, St-Julien	\$79.99
1994 Langoa-Barton, St-Julien	\$49.99
1994 Léoville-Barton, St-Julien	\$94.99
1995 Grand Mayne, St-Emilion	\$79.00
1995 Rauzan-Ségla, Margaux	\$119.99
1996 Calon-Ségur, St-Estèphe	\$139.99
1996 Corbin Michotte, St-Emilion	\$44.99
Tons of Cabernet Franc fruit. Full-bodied.	
1996 Tourelles de Pichon (6L)	\$449.00

Siran Direct from the Property

1994 Siran, Margaux (1.5L)	\$89.99
1995 Siran, Margaux (1.5L)	\$129.99
1997 Siran, Margaux (1.5L)	\$59.99
2000 Siran, Margaux (1.5L)	\$139.99
2004 Siran, Margaux (1.5L)	\$79.99
These bottles are in perfect condition.	

1996 Léoville-Barton, St-Julien	\$139.99
1996 Langoa-Barton, St-Julien	\$79.99
1997 Langoa-Barton, St-Julien	\$39.99
1997 Haut-Bailly, Pessac-Léognan	\$59.99
1998 Clos du Marquis, St-Julien	\$69.99
90 points Robert Parker. 92 from Clyde Beffa.	

1998 Langoa-Barton, St-Julien	\$59.99
1999 Domaine de Chevalier (1.5L)	\$139.99
1999 Kirwan, Margaux- <i>Dazzling!</i>	\$69.99
1999 Haut-Bailly, Pessac-Léognan	\$89.99
1999 Langoa-Barton, St-Julien	\$54.99
This wine is lush, ripe and ready.	
1999 Léoville-Poyferré (1.5L)	\$199.99
1999 Léoville-Poyferré, St-Julien	\$89.99
2000 Domaine de Chevalier	\$89.99
2000 Ormes de Pez, St-Estèphe	\$59.99
2000 Labegorce, Margaux	\$39.99
2000 Saint-Pierre, St-Julien	\$69.99
2001 Beauséjour-Duffau	<i>Inquire</i>
Less than a third of the price of their 2010.	

2001 Langoa-Barton, St-Julien	\$49.99
2001 Léoville-Barton, St-Julien	\$119.99
2001 Léoville-Poyferré, St-Julien	\$99.99
2001 Léoville-Poyferré (1.5L)	\$199.99
2001 Malescot-St-Exupéry	\$59.99
2001 Pontet-Canet, Pauillac	\$89.99
2002 Lynch-Bages (1.5L)	\$269.99
2004 Hosanna, Pomerol	\$69.99
2004 Langoa-Barton, St-Julien	\$39.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
Exceedingly sweet and fruity with decanting.	

2004 Malescot-St-Exupéry	\$59.99
2005 Baron de Brane, Margaux	\$34.99
2005 Carbonnieux, Pessac	\$34.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 Enclos, Pomerol- <i>Great value!</i>	\$39.99
2005 Fleur Cardinale, St-Emilion	\$69.99
2005 Larrivet Haut-Brion, Pessac	\$49.99
A smashing success, sweet and round.	

2005 Langoa-Barton, St-Julien	\$89.99
2005 Langoa-Barton (1.5L)	\$189.99
2005 Pichon-Lalande, Pauillac	\$149.99
2005 Reserve de Comtesse	\$49.99
2006 Cantemerle, Haut-Médoc	\$44.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 Cos d'Estournel, St-Estèphe	\$99.99
2006 D'Angludet, Margaux	\$34.99
2006 Haut-Bergey, Pessac	\$34.99
2006 Latour Carnet, Margaux	\$44.99
2006 Léoville-Poyferré, St-Julien	\$59.99
2006 Malescot-St-Exupéry	\$49.99
This one is simply stunning!	
2006 Poumey, Pessac	\$39.99
2006 Reserve de Comtesse	\$42.99
2006 Rauzan-Ségla, Margaux	\$79.99

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

2007 BORDEAUX IN STOCK

Bernadotte, Haut-Médoc-Value!	\$19.99
Caronne Ste-Gemme, Haut-Médoc	\$16.99
Hauts de Poujeaux, Moulis	\$16.99
Latour à Pomerol, Pomerol	\$39.99
La Croix de Beaucaillou, St-Julien	\$39.99
Toasty oak and Asian spice aromas and flavors.	
Langoa-Barton, St-Julien	\$39.99
91 points <i>WS</i> and <i>WE</i> .	
Léoville-Barton, St-Julien	\$59.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."	
Malescot-St-Exupéry, St-Estèphe	\$39.99
90 points <i>Wine Spectator</i> .	
Moulin d'Angludet, Margaux	\$19.99
Petit Manou, Médoc	\$15.99
Pétrus-Gaia, Bordeaux Supérieur	\$14.99
Palmer, Margaux	\$199.99
Poujeaux, Moulis-Delicious!	\$24.99
90 points and an Editors' Choice, <i>WE</i> . From <i>WS</i> : "There's spices, smoked almond and fruit on the nose in this full-bodied red, which offers round, velvety tannins and good fruit."	
St. Georges, St-Georges-St-Emilion	\$19.99
Delicious after decanting. Rich and sweet.	
Tourelles de Pichon, Pauillac	\$34.99
Pichon-Baron's second wine. Super delicious.	

2008 BORDEAUX IN STOCK

Barde-Haut, St-Emilion	\$29.99
92 points <i>WS</i> : "This is a step up. Ripe and polished, with lots of blackberry, plum sauce and melted black licorice notes."	
Beaumont, Haut-Médoc	\$15.99
Beaumont, Haut-Médoc (1.5L)	\$29.99
Bernadotte, Haut-Médoc	\$19.99
Bon Pasteur, St-Emilion	\$69.99
Boutisse, St-Emilion-91 points RP	\$21.99
Branon, Pessac-Léognan	\$49.99
Cantemerle, Haut-Médoc	\$27.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
90-92 points <i>WE</i> . This is as good as their awesome 2006!	
Certan de May, Pomerol	\$89.99
Clos Fourtet, St-Emilion	\$39.99
Clos la Madeleine, St-Emilion	\$29.99
Clarke Rothschild, Listrac	\$19.99
Cos d'Estournel, St-Estèphe	\$149.99
Dame de Montrose, St-Estèphe	\$29.99
D'Issan, Margaux	\$44.99

Domaine de Chevalier Rouge	\$49.99
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant.	
Fleur Cardinale, St-Emilion	\$34.99
Grand Pontet, St-Emilion	\$29.99
Gruaud-Larose, St-Julien	\$54.99
Haut-Bailly, Pessac-Stunning!	\$99.99
Joanin Bécot (1.5L)	\$39.99
Joanin Bécot, Côtes de Castillon	\$21.99
Fresh and vibrant, full of spicy fruit. Delightful.	
Larcis-Ducasse, St-Emilion	\$59.99
La Chapelle de Calon	\$19.99
La Croix St Georges, Pomerol	\$59.99
La Confession, St-Emilion	<i>Inquire</i>
Larrivet Haut-Brion, Pessac	\$34.99
Léoville-Las Cases, St-Julien	<i>Inquire</i>
Léoville-Poyferré, St-Julien	\$79.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Le Thil Comte Clary, Pessac	\$17.99
Le Thil Comte Clary, Pessac (1.5L)	\$36.99
Stunning wine for the price. 91 points <i>WS</i> .	
Lilian Ladouys, St-Estèphe	\$19.99
Lugagnac, Bordeaux Supérieur	\$12.99
Malartic-Lagravière, Pessac	\$36.99
Malartic-Lagravière, Pessac (1.5L)	\$79.99
Malmaison, Médoc-Delicious!	\$14.99
Palmer, Margaux	\$249.99
Pavie Decesse, St-Emilion	\$129.99
Pichon-Baron, Pauillac (1.5L)	\$239.99
Plaisance "Cuvée Alix"*	\$14.99
Plince, Pomerol	\$25.99
Pontet-Canet, Pauillac (1.5L)	\$199.99
Potensac, Médoc	\$22.99
Reignac, Bordeaux Supérieur	\$18.99
Reserve de Comtesse, Pauillac	\$39.99
A seductive, lush style.	
Rollan de By, Médoc	
90 points and <i>Wine Spectator's</i> top ranking '08 Bordeaux on their Top 100 Wines of 2010.	
Trebiac, Graves	<i>Inquire</i>
Seigneurs d'Aigulhe, Castillon	\$14.99
A stunning value from Stephan Von Neipperg.	

2009 BORDEAUX IN STOCK

Bord'Eaux Merlot (3L Box)	<i>Inquire</i>
Bellevue Lugagnac, Bord Supérieur	<i>Inquire</i>
Belian-Giraud, Entre-Deux-Mers	\$9.99
Forward and fresh, with red berries, black currant fruit and a foresty/mineral quality.	
Montjouan, Côtes de Bordeaux	\$9.99
This wine is a great spicy value. Good	

blackberry aromas and spicy flavor.

Du Colombier, Entre-Deux-Mers **\$9.99**
This is not a big bruiser of a Bordeaux, but rather an extremely drinkable strawberry- and cassis-nuanced red with a touch of herbs on the nose and palate. Forward and supremely appealing.

Busquet VV, Lussac St-Emilion **\$14.99**
Delicious fruit-forward wine.

Lamothe Vincent, Bordeaux **\$14.99**
Brimming with black fruit flavors (blackberry, black cherry), red fruits (cassis, crushed strawberry) and licorice. Spicy and toasty.

Lamartine, Côtes de Castillon *Inquire*
Moulin de la Roque, Médoc-Just in **\$15.99**
Another super sweet 2009. Drink or cellar.

Barthez, Haut-Médoc **\$16.99**
Plenty of stuffing for the cellar, but very lush on the palate. The 2009s are superb.

WHITE BORDEAUX

2006 Reignac Blanc, Bordeaux **\$14.99**
91 points Robert Parker "...exhibits surprising texture, honeyed grapefruit and lemon zest notes, with medium body, some sensual smoked herbs and earth, and a long finish."

2007 L'Avocat Blanc* **\$14.99**
2008 Haut Bergey Blanc-Big score **\$39.99**
2008 "Y" d'Yquem **\$139.99**
2009 Chantegrive Blanc, Graves **\$15.99**
2009 Chasse Spleen Blanc **\$24.99**
2009 Clos Floridene Blanc* **\$24.99**
Full-bodied, yet balanced and fresh.

2009 Ducasse Blanc, Pessac* **\$14.99**
2010 La Graside Blanc, Bordeaux* **\$12.99**
Delicious wine. Figgy nose and lime flavors.

2010 Reynon, Bordeaux*-Just in! **\$14.99**
The best we have ever tasted from them.

SAUTERNES IN STOCK

1988 Suduiraut, Sauternes **\$69.99**
1989 Suduiraut "Crème de Tête" **\$419.99**
1997 Guiraud, Sauternes **\$59.99**
93 points *Wine Spectator*.

2005 Haut Bergeron (500ml) **\$24.99**
2005 Guiraud, Sauternes **\$59.99**
97 points and #4 in *Wine Spectator's* Top 100.

2007 De Fargues (375ml) **\$69.99**
2007 Doisy-Daëne, Sauternes **\$49.99**
2007 Doisy-Daëne (375ml) **\$29.99**
2007 Rieussec, Sauternes **\$89.99**
2007 Suduiraut, Sauternes **\$79.99**

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

CABERNET SAUVIGNON

2005 Laurel Glen, Sonoma	\$49.99
2005 Saddleback, Napa	\$34.99
2005 Schweiger, Spring Mountain	\$29.99
2006 Ch Chevalier, Spring Mtn	\$19.99
2006 Emblem, Rutherford	\$29.99
2006 Thomas Fogarty, Santa Cruz	\$19.99
2007 Amici, Napa	\$34.99
2007 Arrowwood, Sonoma County	\$29.99
2007 Beaulieu "Georges Latour"	\$89.99
2007 Benziger, Sonoma	\$16.99
2007 Beringer "Bancroft Ranch"	\$79.99
2007 Cain "Concept"	\$52.99
2007 Cakebread, Napa	\$69.99
2007 Cameron Hughes "Lot 184"	\$12.99
2007 Chimney Rock, Stags Leap	\$54.99
2007 Corison, Napa	\$64.99
2007 Flora Springs "Trilogy"	\$44.99
2007 Hess Collection, Mt Veeder	\$39.99
2007 Hill Family Estate, Napa	\$41.99
2007 Joseph Phelps, Napa	\$49.99
2007 Ladera, Napa	\$29.99
2007 Long Meadow Ranch, Napa	\$39.99
2007 Louis M. Martini, Napa	\$19.99
2007 Pahlmeyer, Napa	\$99.99
2007 Ramey, Napa	\$37.99
2007 Rudd "Oakville Estate"	\$189.99
2007 Sbragia "Rancho Del Oso"	\$64.99
2007 Sciandri, Napa	\$44.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 Spring Mountain Estate	\$59.99
2007 Stag's Leap Cellars "Fay"	\$65.99
2007 Stonestreet "Monument"	\$39.99
2007 Trefethen, Napa	\$38.99
2007 Watkins Family "Nuns Cliff"	\$24.99
2008 Andersons CV "Eloge"	\$109.99
2008 Buehler, Napa	\$19.99
2008 Carpe Diem, Napa	\$21.99
2008 Ch Ste Michelle, Columbia	\$9.99
2008 Continuum, Oakville	\$149.00
2008 Dominus, Napa	\$169.99
2008 Faust, Napa	\$42.99
2008 Forefront "by Pine Ridge"	\$19.99
2008 Foxglove, Paso Robles	\$13.99
2008 Franciscan, Napa	\$20.00
2008 Frog's Leap, Napa	\$39.99
2008 Girard, Napa	\$24.99
2008 Hall Vineyards, Napa	\$41.99
2008 Hess Select "Tri-County"	\$14.99
2008 Honig, Napa	\$32.99

2008 Joseph Phelps "Insignia"	\$159.99
2008 Kapcsandy "State Lane"	\$149.99
2008 Karl Lawrence, Napa	\$59.99
2008 Kathryn Kennedy "Lateral"	\$32.99
2008 Long Meadow "Ranch House"	\$26.99
2008 Obsidian Ridge, California	\$27.99
2008 Orin Swift "Papillon"	\$54.99
2008 Philip Togni, Spring Mtn	\$84.99
2008 Ramey "Annum"	\$89.99
2008 Robert Craig "Affinity"	\$39.99
2008 Robert Craig, Howell Mtn	\$79.99
2008 Robert Craig, Mt Veeder	\$79.99
2008 Roth, Alexander Valley	\$24.99
2008 Shafer "One Point Five"	\$69.99
2009 Avalon, Napa	\$11.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Foxglove, Paso Robles	\$11.99
2009 Grayson "Lot 10"	\$8.99
2009 J Lohr "Seven Oaks"	\$12.99
2009 Joseph Carr, Napa	\$17.99
2009 Round Pond, Napa	\$29.99
2009 Rutherford Ranch, Napa	\$14.99
2009 Tor Kenward, Napa	\$74.99
2009 Twenty Bench, Napa	\$16.99
2010 Paripaso Paso Robles	\$11.99
Cain "NV7"	\$29.99

In-Stock Lewis Cellars

2009 Lewis Cellars "Barcaglia Lane"	
Chardonnay	\$57.99
2008 Lewis Cellars, Napa	
Cabernet Sauvignon	\$76.99
2009 Lewis Cellars "Alec's Blend"	\$59.99
These are some of the best Lewis wines ever.	

MERLOT

2005 Beringer "Bancroft Ranch"	\$29.99
2006 Paradigm, Oakville	\$39.99
2007 Burgess, Napa	\$17.99
2007 Cakebread, Napa	\$54.99
2007 Ch Ste Michelle, Columbia	\$10.99
2007 Cloverdale Ranch, Alexander	\$19.99
2007 Donati Family "Paicines"	\$14.99
2007 Provenance, Napa	\$24.99
2007 Rombauer, Napa	\$27.99
2007 Twomey (Silver Oak), Napa	\$44.99
2007 Whitehall Lane, Napa	\$24.99
2008 Sean Minor "Four Bears"	\$13.99
2008 Shafer, Napa	\$43.99
2009 Leonetti, Walla Walla	\$94.99

PINOT NOIR

2006 Fort Ross "Sea Slopes"	\$19.99
2007 Alysian "Russian River"	\$39.99
2007 Alysian "Starr Ridge"	\$34.99
2007 Amici, Mendocino	\$28.99
2007 BearBoat, Russian River	\$17.99
2007 Dom Serene "Evenstad"	\$49.99
2007 Gloria Ferrer, Carneros	\$15.99
2007 Pahlmeyer "Jayson"	\$47.99
2008 Bethel Heights "Estate"	\$24.99
2008 Cambria "Julia's Vineyard"	\$18.99
2008 Claiborne & Churchill, Edna	\$21.99
2008 Lafond, Sta Rita Hills	\$23.99
2008 Napa Cellars, Napa	\$14.99
2008 Russian River Reds, RR	\$17.99
2008 Vine Hill Winery "Scintilla"	\$14.99
2009 Acacia, Carneros	\$19.99
2009 Alta Maria, Santa Maria	\$23.99
2009 Argyle, Willamette Valley	\$19.99
2009 Au Bon Climat, Sta Barbara	\$19.99
2009 Banshee, Sonoma	\$19.99
2009 Benton Lane, Oregon	\$19.99
2009 Bergström "de Lancellotti"	\$59.99
2009 Bogle, California	\$9.99
2009 Brewer-Clifton, Sta Rita Hills	\$34.99
2009 Brooks, Willamette Valley	\$21.99
2009 Expression 44, Eola-Amity	\$27.99
2009 Flowers, Sonoma Coast	\$44.99
2009 Hamacher "H Wines"	\$19.99
2009 Ken Wright, Willamette Vly	\$27.99
2009 Littorai, Sonoma Coast	\$39.99
2009 McKinlay, Willamette Vly	\$16.99
2009 Orogeny, Green Valley	\$29.99
2009 Paraiso, SLH	\$19.99
2009 Patz & Hall, Sonoma Coast	\$33.99
2009 Penner-Ash, Willamette Vly	\$39.99
2009 Pennywise, California	\$9.99
2009 Peter Paul, Russian River	\$29.99
2009 Pisoni, Santa Lucia Highlands	\$64.99
2009 Poppy, Monterey	\$11.99
2009 Rickshaw, Sonoma	\$14.99
2009 Sequana, SLH	\$29.99
2009 Talbott "Logan"	\$21.99
2009 Tangley Oaks, Sonoma Coast	\$14.99
2009 Twomey "Bien Nacido"	\$49.99
2009 Walter Hansel "Estate"	\$35.99
2009 Waxwing, Sonoma Coast	\$24.99
2009 ZD, Carneros	\$34.99
2010 Luli, Santa Lucia Highlands	\$18.99

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

SYRAH & PETITE SIRAH

2006 Ojai "Melville Vineyard"	\$34.99
2007 Barrel 27 "Right Hand Man"	\$16.99
2007 Maranet, Russian River	\$29.99
2007 Quady North "Steelhead"	\$21.99
2007 Unti Vineyards, Dry Creek	\$22.99
2007 Zaca Mesa, Santa Ynez	\$19.99
2008 Stolpman "Originals"	\$29.99
2009 Bogle Petite Sirah	\$9.99
2009 Lewis Cellars, Napa	\$65.99
2009 Lucia "Susan's Hill"	\$39.99
2009 McManis Petite Sirah	\$9.99
2009 Qupé, Central Coast	\$14.99

ZINFANDEL

2006 Rosenblum "Planchon"	\$12.99
2007 Dry Creek "Beeson Ranch"	\$29.99
2007 Ridge Vineyards "York Creek"	\$24.99
2007 Rosenblum "Carla's"	\$16.99
2008 JC Cellars "The Imposter"	\$29.99
2008 Peterson, Dry Creek	\$17.99
2008 Robert Craig, Howell Mtn	\$39.99
2008 Seghesio "Old Vines"	\$29.99
2008 Storybook "Mayacamas"	\$29.99
2008 Unti Vineyards, Dry Creek	\$24.99
2009 Alexander Valley "Sin Zin"	\$14.99
2009 Buehler, Napa	\$16.99
2009 Cline "Ancient Vines"	\$14.99
2009 Dashe, Dry Creek	\$22.99
2009 Decoy, Sonoma	\$19.99
2009 DeLoach, Russian River	\$14.99
2009 Edmeades, Mendocino	\$14.99
2009 Orin Swift "Saldo"	\$27.99
2009 Ridge Vineyards "Geyserville"	\$29.99
2009 Ridge Vineyards "Lytton"	\$31.99
2009 Robert Biale "RW Moore"	\$47.99
2009 Rombauer, California	\$24.99
2009 Seghesio "Home Ranch"	\$31.99
2009 Seghesio, Sonoma	\$19.99
2009 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2008 Clayhouse "Adobe Red"	\$11.99
2008 Jaffurs Grenache	\$29.99
2008 Prospect 772 "The Brat"	\$29.99
2008 Stolpman Grenache	\$29.99
2009 Banshee "Mordecai"	\$19.99
2009 Broc Cellars, Central Coast	\$17.99
2009 Folie à Deux "Menage à Trois"	\$8.99

2009 Orin Swift "The Prisoner"	\$34.99
2009 Owen Roe "Abbot's Table"	\$21.99
2009 Tablas Creek "Côtes de Tablas"	\$29.99
2009 Turnbull "Old Bull"	\$18.99
2009 Unti Vineyards "Petit Frere"	\$18.99
Marietta "Old Vine Lot #55"	\$10.99
Sean Thackrey "Pleiades XXI"	\$23.99

CHARDONNAY

2007 Flora Springs, Napa	\$16.99
2008 Carmel Road, Arroyo Seco	\$29.99
2008 Cuvaision, Carneros	\$16.99
2008 Dehlinger, Russian River	\$34.99
2008 Flowers, Sonoma Coast	\$39.99
2008 Iron Horse "UnOaked"	\$19.99
2008 La Crema, Russian River	\$26.99
2008 MacRostie, Sonoma Coast	\$19.99
2008 Martinelli "Martinelli Road"	\$49.99
2008 Sanford, Santa Barbara	\$17.99
2008 Santa Barbara "Reserve"	\$19.99
2009 Acacia, Carneros	\$15.99
2009 Alta Maria, Sta Maria	\$22.99
2009 Au Bon Climat, Sta Barbara	\$16.99
2009 Ch Montelena, Napa	\$44.99
2009 Ch St Jean, Sonoma	\$11.99
2009 Ch Ste Michelle, Columbia	\$8.99
2009 Cuvaision, Carneros	\$16.99
2009 Decoy, Sonoma	\$18.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Ferrari-Carano, Sonoma	\$21.99
2009 Four Vines "Naked"	\$10.99
2009 Foxglove, Central Coast	\$11.99
2009 Frog's Leap, Napa	\$21.99
2009 Hahn "Estate" Santa Lucia	\$19.99
2009 Hess Collection, Napa	\$17.99
2009 J Lohr "Riverstone"	\$12.99
2009 Keenan, Spring Mountain	\$28.99
2009 Miner Family, Napa	\$26.99
2009 MSH Cellars, Rutherford	\$9.99
2009 Napa Cellars, Napa	\$14.99
2009 Olema, Sonoma	\$15.99
2009 Pahlmeyer "Jayson"	\$39.99
2009 Pahlmeyer, Napa	\$69.99
2009 Patz & Hall, Sonoma Coast	\$27.99
2009 Ridge Vineyards, Santa Cruz	\$34.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Shafer "Red Shoulder Ranch"	\$44.99
2009 Spellbound, California	\$12.99
2009 Stags' Leap Winery, Napa	\$23.99
2009 Talbott "Kali Hart"	\$13.99
2009 Talbott "Sleepy Hollow"	\$29.99

2009 Talley "Rosemary's"	\$45.99
2009 Varner "Amphitheater Block"	\$43.99
2009 Varner "Bee Block"	\$43.99
2009 Varner "Home Block"	\$43.99
2010 Broadside "Wild Ferment"	\$16.99
2010 Cakebread, Napa	\$34.99
2010 Kalinda, Carneros	\$19.99
2010 Luli, Santa Lucia Highlands	\$18.99
2010 McManis, California	\$8.99
2010 NoCo, North Coast	\$14.99
2010 Rombauer, Carneros	\$29.99

SAUVIGNON BLANC

2009 Barber Cellars "Lazarie"	\$14.99
2009 Farella-Park "La Luce"	\$14.99
2009 Long Meadow, Rutherford	\$15.99
2009 Pomelo, California	\$8.99
2009 Rarecat "Lionheart"	\$29.99
2009 Voss, Rutherford	\$15.99
2010 Amici, Napa	\$16.99
2010 Benziger, Sonoma	\$12.99
2010 Brander, Santa Ynez Valley	\$12.99
2010 Cakebread, Napa	\$24.99
2010 Decoy, Napa	\$17.99
2010 Duckhorn, Napa	\$26.99
2010 Groth, Napa	\$15.99
2010 Hall, Napa	\$19.99
2010 Honig, Napa	\$13.99
2010 Joel Gott, California	\$8.99
2010 Kalinda, Sonoma	\$12.99
2010 Ladera, Howell Mountain	\$22.99
2010 Matanzas Creek, Sonoma	\$16.99
2010 Provenance, Rutherford	\$17.99

MISC WHITES

2008 Uvaggio Giacomo Vermentino	\$10.99
2009 Quady North	
"Mae's-Ox Block" Viognier	\$18.49
2009 Saddleback Viognier	\$17.99
2009 Trefethen "Estate" Riesling	\$16.99
2010 Alban Central Coast Viognier	\$24.99
2010 Blue Plate Chenin Blanc	\$10.99
2010 Ch Ste Michelle-Dr. Loosen "Eroica"	\$16.99
2010 Clesi "San Bernabe"	
Malvasia Bianca	\$17.99
Evesham Wood "Blanc Puits Sec"	\$14.99
2010 King Estate Pinot Gris	\$14.99
2010 Tablas Creek	
"Côtes de Blanc"	\$24.99

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

MISC TUSCANY

2010 Sesta di Sopra Sangiovese IGT*	\$15.99
2009 Ferrero Rosso di Montalcino*	\$15.99
2007 Monsanto Chianti Classico Riserva	\$16.99
2009 Tenuta di Sesta Rosso di Montalcino*	\$16.99
2009 Poggiarellino Rosso di Montalcino*	\$17.99
2007 Tenuta Vitanza Rosso di Montalcino	\$17.99
2007 Nipozzano Chianti Rufina Riserva-91 points & Top 100 WS	\$18.99
2010 Rocca di Montegrossi Rosato*	\$18.99
2009 La Fortuna Rosso di Montalcino*	\$19.99
2009 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2007 Colognole Chianti Rufina	\$19.99
2008 Felsina Chianti Classico	\$19.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2006 Rocca di Montegrossi "Geremia"*-95+ points RP	\$37.99
2006 Rocca di Montegrossi San Marcellino Chianti* 93 points Robert Parker.	\$39.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino Riserva	\$74.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

2006 BRUNELLO IN STOCK

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Antonio Sasa "Martina" Brunello di Montalcino*-94 pts JS	\$29.99
2006 Tenuta Vitanza Tradizione Brunello Montalcino-93 pts WS	\$31.99
2006 Tenuta di Sesta Brunello di Montalcino*-93 points RP	\$34.99
2006 Baccinetti "La Saporioia" Brunello di Montalcino*-92 pts JS	\$34.99
2006 Mocali Brunello di Montalcino-93 points WE & WS	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2006 Baricci Brunello di Montalcino*	\$39.99
2006 Piancornello Brunello di Montalcino-93 points RP	\$37.99
2006 La Fortuna Brunello di Montalcino*-94 points WS	\$39.99
2006 Podere la Vigna Brunello di Montalcino-90 points JS	\$39.99
2006 Poggio San Polo Brunello di Montalcino-94 points WE	\$39.99
2006 Mocali "Raunate" Brunello di Montalcino-93 points RP	\$39.99
2006 Tenuta Vitanza Brunello di Montalcino	\$41.99
2006 San Filippo Brunello di Montalcino-93 points JS	\$42.95
2006 Collemattoni Brunello di Montalcino-93 points JS	\$43.95
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Talenti Brunello di Montalcino*-95 points JS	\$44.99
2006 La Gerla Brunello di Montalcino-94 points RP & WE	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2006 Argiano Brunello di Montalcino-92 points WE	\$46.99
2006 Podere Brizio Brunello di Montalcino-95 points WE	\$47.99
2006 Castelgiocondo Brunello di Montalcino-95 points JS	\$53.95
2006 San Filippo "Le Lucère" Brunello di Montalcino-95 points JS	\$53.99

2006 Fuligni Brunello di Montalcino-95 points JS	\$59.99
2006 Sesta di Sopra Brunello di Montalcino*-95 points RP & WE	\$59.99
2006 Altesino "Montosoli" Brunello di Montalcino-96 points JS	\$77.99

MISC PIEDMONT

2010 Terre da Vino Gavi di Gavi Masseria Carmelitani	\$10.99
2008 Villa Giada "Suri Rosso" Barbera d'Asti	\$11.99
2010 Ruggeri Corsini Nebbiolo Rosato*	\$12.99
2009 Ruggeri Corsini Barbera d'Alba*	\$14.99
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99
2007 Angelo Germano Nebbiolo d'Alba	\$19.99
2007 Angelo Germano Barolo	\$29.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2010 Marcato "Scaligeri" Soave	\$9.99
Stuning value for a superb Soave that has excellent richness and balance!	
2010 Blason Pinot Grigio* (1L)-New size=25% more wine!	\$10.99
2010 Blason Isonzo Bianco* (3L Bag-in-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the stunning 2010 vintage.	
2010 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$16.99
2006 Belisario San Leopardo Rosso	\$24.99
2008 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$28.99
This has got it all: the hills of Italy's Marche region, the Mediterranean sun, white flowers, a hint of vanilla and a persuasive, savory character on the palate, with absolute harmony between acidity and fruit.	
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99
2006 Venturini Amarone Classico	\$58.99

ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

2009 Roccafiore Rosso Melograno	\$9.99
2008 Bisceglia Aglianico del Vulture Terra di Vulcano	\$11.99
90 points Robert Parker's <i>Wine Advocate</i> .	
Antano Milziade Umbria Rosso IGT	\$14.99
This non-vintage is just stunning with its balance, richness, complexity and drinkability, all at an unbelievable price!	
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Mancini Vermentino di Gallura	\$14.99
2009 Cantine di Marzo Iripinia Aglianico	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
2010 Antichi Vinai Petra Lava Etna Rosato	\$19.99
2008 Antonelli "Contrario" Sagrantino	\$19.99
2010 Casa d'Ambra d'Ishcia Frassitelli	\$23.99
One of the highlight wines from Vinitaly this year, made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus but with a very rich body. Absolutely stunning! For fans of minerally wines.	
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99

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

CHABLIS

2009 Dom. A&A Goisot Bourgogne Aligoté*	\$11.99
2009 Dom. A&A Goisot Saint-Bris (Sauvignon)*	\$10.99
2009 Dom. A&A Goisot Bourg. Côte d'Auxerre Chardonnay*	\$10.99
2009 Dom. A&A Goisot Chablis*	\$13.99
2009 Dom. Drouhin-Vaudon Chablis 1er Cru "Sechers"	\$39.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2007 Dom. Eugenie Vosne-Romanée*	\$39.99
2008 Maison Jacques Bavard Monthele Rouge*	\$23.99
2008 Dom. Joseph Voillot Bourgogne Rouge "VV" (Volnay)	\$21.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$41.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucraains"*	\$49.95
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Maison Champy Chambolle-Musigny*	\$39.99
2008 Dom. Michel Gros Chambolle-Musigny	\$49.99
2008 Dom. Hubert Lignier Chambolle-Musigny 1er "Gruenchers"	\$89.99
2008 Dom. Michel Gros Vosne-Romanée	\$49.99
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Les Brulées"	\$89.95
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos de Fontenys"	\$79.95
2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)*	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"	\$46.99
2009 Dom. Paul Pillot Bourgogne Pinot Noir	\$18.99
2009 Maison Champy Volnay*	\$39.95
2009 Dom. Henri Delagrangé Volnay	\$44.99
2009 Dom. Christophe Buisson Bourgogne Rouge	\$21.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Maison Champy Beaune "Vieilles Vignes"*	\$24.99
2009 Maison Champy Beaune 1er Cru "Champs-Pimont"*	\$41.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Serpentières"	\$31.99
2009 Dom. Dubreuil-Fontaine Sav-lès-Beaune 1er "Vergelesses"*	\$34.99
2009 Maison Champy Savigny-lès-Beaune "Bas Liards"*	\$24.99
2009 Château de la Charrière Hautes Côtes de Beaune*	\$16.99
2009 Dom. H. Delagrangé Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Joseph Drouhin Chorey-lès-Beaune	\$23.99
2009 Dom. Dubreuil-Fontaine Bourgogne Rouge "Notre Dame"*	\$16.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Domaine Laleure-Piot Côte de Nuits-Villages "Bellevues"	\$23.99
2009 Dom. Chicotot Bourgogne Rouge*	\$19.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.99
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$69.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucraains"	\$69.95

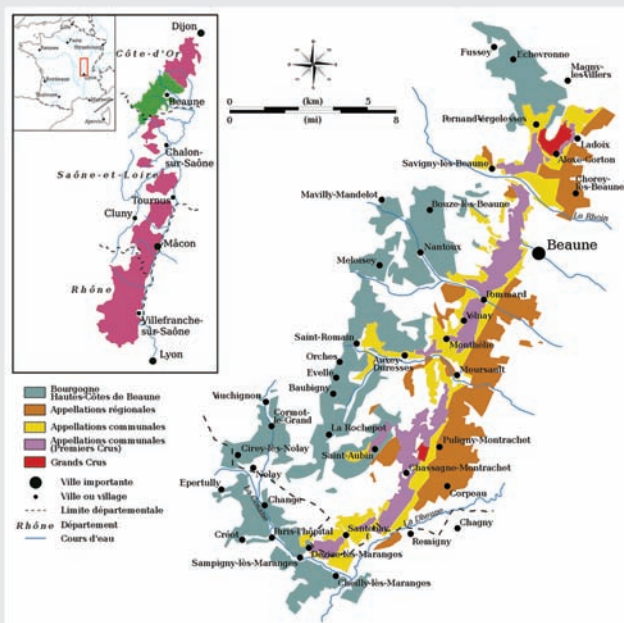
2009 Maison Champy Chambolle-Musigny	\$49.99
2009 Dom. S. Magnien Bourg. Passetout. "Cuvée Densité"*	\$14.99
2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Rosé*	\$12.99
2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Pinot Noir*	\$12.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Christophe Buisson St-Romain Blanc "Sous le Château"	\$29.95
2008 Dom. Maroslavac-Leger Puligny-Mont. 1er "Champ-Gain"*	\$49.99
2008 Dom. Maroslavac-Leger Puligny-Mont. 1er "Combettes"*	\$64.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Maison Champy Mâcon-Villages*	\$12.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"*	\$12.99
2009 Dom. Nembrets Denis Barraud St-Véran*	\$14.99
2009 Maison Champy Viré-Clessé*	\$15.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"*	\$23.99
2009 Dom. Renaud Pouilly-Fuissé "Vieilles Vignes"*	\$19.99
2009 Joseph Drouhin Rully	\$18.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Bourgogne Chardonnay*	\$21.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Caillerets"*	\$69.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Roulot Bourgogne Blanc	\$29.95
2009 Champy St-Aubin 1er Cru "Dents De Chien"	\$34.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffieres"	\$79.99
2009 Etienne Sauzet Bourgogne Blanc	\$29.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Etienne Sauzet Bâtard-Montrachet Grand Cru	\$269.95
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2009 Dom. Dubreuil-Fontaine Pern-Verg. 1er "Clos Berthet"*	\$36.99
2009 Domaine Laleure-Piot Pernand-Vergelesses 1er Cru*	\$29.99
2009 Domaine Delarche Pernand-Vergelesses*	\$27.99
2009 Domaine Delarche Corton-Charlemagne Grand Cru*	\$76.99
2010 Dom. Renaud Mâcon-Charnay or Mâcon-Solutré*	\$12.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source Plaisirs"*	\$12.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Beaujolais "Chénas"	\$18.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99



Left: The Côtes de Beaune by DalGobboM. Right: Jean-Claude writes that he has no digital photos, since he does not own the necessary apparatus! He sent along the image on the right, of the church behind his cellar, sent to him by a client!

Getting to Know: Jean-Claude Bessin

Name: Jean-Claude Bessin

Winery: Domaine Jean-Claude Bessin

Number of years in business: 22 years.

How would you describe your winemaking philosophy?

I subscribe to “the art of the vines,” that is, to be guided by nature and also something I call “the art of winemaking,” which is all about simplicity.

What wines or winemakers helped influence your philosophy?

No one particular wine or winemaker. We apply all the traditional methods, which we adapt and change according to our sensibilities, staying in tune with nature.

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

I am 100% involved in grape growing, as wine is made in the vineyard. Each of my vineyard sites reveals its secrets over the years as I work with it in successive vintages.

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

How do you think that's influenced your wines?

The purity of our wines has always been a priority. When I was younger, I liked wines that were perfumed, with richness and roundness, but today I prefer elegance, finesse and personality in wine. I leave it to you to taste my wines and tell me how this change has influenced my winemaking!

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

Sashimi of scallops, sea bass and other seafoods.

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

We intend no grand changes, just to continue to work with, and listen to, each vineyard site.

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

All the good wines!

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

Burgundies, of course, but also the wines of the Loire Valley, Rhône Valley and other regions of France.

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

I will not venture an opinion on this subject. I consider myself a craftsman and feel that the greatest challenge facing small growers (such as I am) is to remain artisanal.

*We are very excited to be carrying the wines of Jean-Claude Bessin at K&L. Read more about this dedicated vigneron in Keith Wollenberg's article on page 28. In addition to the wine Keith mentions, we'll be getting in a number of Premier Cru Chablis from him at remarkable prices, as well as the **2009 Domaine Jean-Claude Bessin Chablis Grand Cru "Valmur"** for less than \$50 a bottle! Visit KLWines.com to see our complete selection.*

Rioja NEW DIRECT IMPORTS

There is nothing like knocking on cellar doors (OK, knocking on cellar doors preceded by some email communication), tasting and chatting with a producer and finding yourself smitten with the wines. Then later walking the vineyards, chatting some more and forming the basis of a working relationship with a simple handshake. It feels great to be able to work with and support other family businesses and then to be able to offer their wines at very fair prices by importing them directly. As a result, some of our most popular wines are Direct Imports. I'm excited to be able to add a few great Rioja producers to that growing list: Bodegas Puelles (look elsewhere in the newsletter for more on these) and Miguel Merino.

From the beautiful Rioja Alta town of Briones, Miguel Merino describes his wines as "updated classics." The classic component would include very well-situated, mature vines planted in calcareous clay in a cool part of the region. These roughly eight hectares of vines are cultivated organically, still plowed by horse, and owned both by Miguel and a close friend of his. "Updated" likely refers to Miguel's penchant for used barrels (meaning two- to four-years-old, not two- to four-decades-old), coopered from a blend of French and American oak.

2008 Merino "Viñas Jovenes" Rioja Alta* (\$19.99) Sourced from comparably younger vines, this is still a characterful wine produced from 15-year-old Tempranillo vines. A beautiful, translucent ruby color, there are deep, dark cherry aromas leading to a very concentrated, pure, intense, cherry-fruited palate. This is great turkey wine! Decant an hour for maximum enjoyment.

2009 Miguel Merino Mazuelo de Quinta Cruz Rioja Alta* (\$24.99) This is a truly unique wine, a single-vineyard Carignane (Mazuelo in Spanish) from a cool, Atlantic-influenced climate. Bright, nervy and red fruited, this is quite an original single-vineyard wine, and if you want to see what Mazuelo can do on its own, you definitely should check it out.

2005 Miguel Merino Reserva Rioja Alta* (\$29.99) Produced from primarily Tempranillo vines planted in the 1960s, this has a garnet yet translucent color, deep, savory, meaty dark fruit, black cherry aromas and a very juicy palate of blackberry and cherry. Rich and yet perfectly balanced. Drink now and for another decade plus.

2004 Miguel Merino Gran Reserva Rioja Alta* (\$39.99) This Gran Reserva is from some of their oldest Tempranillo and Graciano vines, planted in 1940. It is elegant, generous and a precociously delicious treat for now, or over the next 15 years.

Joe Manekin

A Red and a White to Make Winter Bright

As we enter into what passes for winter here in California, I get excited for hearty foods, excuses to gather with family and friends, and the wines that draw all of these things together. After an Indian Summer filled with the last fresh fruits and salads of the season, it is time for braises, one-pot meals, squash and stick-to-your-ribs foods. The wines below make both the food and the occasion better. They also make nice accompaniments to that rather large aviary centerpiece of many a late-November table.

2009 Bodegas Puelles Blanco Rioja* (\$11.99) After much anticipation, the Direct Imports that our esteemed Spanish buyer Joe Manekin unearthed on his trip to Spain this last spring are starting to arrive. This Rioja Blanco is a blend of Viura, Garnacha Blanca, Malvasia and Chenin Blanc all working together harmoniously to culminate in one of the better white Riojas I have had this year. Brilliant notes of citrus and core fruit, apples and pears, stroll gracefully over the palate alongside elegant minerality. What really set this wine apart for me was the sumptuous mouthfeel and texture that I believe comes from the Chenin Blanc in the blend. Soft and supple, this wine alongside butternut squash ravioli, or any type of baked-squash dish, and the aforementioned turkey, would show beautifully.

2005 La Rioja Alta "Viña Alberdi" Reserva Rioja (\$19.99) Another offering from a favorite Rioja producer, this Viña Alberdi from Rioja Alta went ahead and got itself 90 points from Tanzer and backs that score up in a delightful way. The nose leaps from the glass with dark cherry, notes of spice and just a hint of cola. The palate carries through with the same cherry note, rich and deep, wrapped in silky tannins and held up by just the right amount of acidity. The oak and fruit are perfectly integrated, and there is a lovely vanilla spice note to it that really makes this a very complex and satisfying wine for the price. Rioja is one of my go-to wines for many sorts of dishes, lamb and pork to be sure, but this wine is balanced enough to go quite well on a Thanksgiving table.

Kyle Kurani

"These roughly eight hectares of vines are cultivated organically, still plowed by horse, and owned both by Miguel and a close friend."

"The oak and fruit are perfectly integrated, and there is a lovely vanilla spice note to it that really makes this a very complex and satisfying wine for the price."

“These wines are the creation of Chris and Andrea Mullineux, and I feel as though I’ve been there right along with them since the ‘birthing’ process.”

“Seresin has added his transcendent vision to *Midnight Express*, *Angela’s Ashes* and most recently, *Harry Potter and the Prisoner of Azkaban*.”

JIMMY C’S VIEW DOWN UNDER

2008 Taltarni Brut “Taché” Sparkling Rosé Victoria (\$16.99) We’ve sold a ton of this great sparkler in the past, and its back now in a vintage-dated format with an updated label, and it’s better than ever! The wine is made from a blend of 58% Chardonnay, 37% Pinot Noir and 5% Pinot Meunier from primarily Victoria with a bit from South Australia and Tasmania. Taché is the French word for stained. At the time of disgorging a little red wine is used to “stain” the otherwise white wine, adding flavor along with a salmon color. The bouquet is lifted with fresh strawberries and cream, red currant, floral notes and yeast characters. With a fine bead, the wine is crisp and refreshing on the palate with a creamy texture and a long persistent finish.

The newly arrived Kloof Street wines are the creation of Chris and Andrea Mullineux, and I feel as though I’ve been there right along with them since the “birthing” process. Andrea grew up in the San Francisco Bay Area and studied oenology at UC Davis. She met Chris, oddly enough, in Champagne and ended up going to South Africa, given her interest in winemaking and in Chris! I first met the lovely couple when they came back to California to see Andrea’s folks. Luckily for all of us, they happened to visit K&L! So, I’ve known these two since before they got married and before their wines ever got to the States. Now, with two children under their belts, the Mullineux family has finally sent their wines here. They add no yeast, acids, tannin, enzymes or fining/filtering agents.

The **2011 Kloof Street (Mullineux Family Wines) Chenin Blanc Swartland (\$18.99)** is bright and fresh with minerals, apricot pit and nectarine notes. The palate shows fine texture with good acidity and length. The **2009 Kloof Street (Mullineux Family Wines) Red Rhône Blend Swartland (\$18.99)** offers boysenberry, smoked meats, spice and leather with supple tannins and a fine finish. The **2010 Mullineux Family Wines White Blend Swartland (\$26.99)** is 80% 30- to 60-year-old Chenin, 10% 40-year-old Clairette and 10% Viognier and matures for 11 months in older French oak. The wine is rich with stone fruit, honey and a hint of cinnamon. On the palate there is good acidity that balances the richness with a creamy texture. The **2009 Mullineux Family Wines Syrah Swartland (\$29.99)** is smoking! There is a lovely purity with aromatics of black raspberry, boysenberry, licorice, pepper, smoke and crushed stone. There is fine structure and pinpoint balance with good energy and a complex, long finish.

Jimmy C

THE GRAPE IN THE PICTURE

Making good wine is hard enough—an often under-budgeted, stress-filled, insanely driven pursuit in which you’re given the impossible roles of producer, director, script doctor (adapting nature’s capricious screenplay) and final-cut editor in a vast annual production involving a cast of literally millions of willing grapes, er, “extras” anxiously awaiting their big close-up after arrival at the sorting table, followed by destemming and a give-it-their-all death scene during crush and fermentation. Serious drama, right? Now if you’re Michael Seresin, owner of the Seresin Estate in Marlborough, New Zealand, life holds even greater challenges than bringing fine wine to bottle. As an internationally renowned and much sought-after cinematographer, Seresin has added his transcendent vision to *Midnight Express*, *Angela’s Ashes* and, most recently, *Harry Potter and the Prisoner of Azkaban*, where he spent 18 damp months on gloomy location in the Scottish Highlands with CGI werewolves and flesh and blood wizards. Such withering production schedules would wear out the souls of most mortals, but fortunately he could, after a long shoot, return to his organic and biodynamic vineyards overlooking Marlborough Sound and be greeted by a glass of one of his sophisticated Sauvignon Blancs, classy Chardonnays or elegantly distinctive Pinots.

The **2010 Seresin Marlborough Sauvignon Blanc (\$22.99)** was sourced entirely from estate vineyards, made by whole-bunch pressing and vinified via separate fermentation from multiple parcels of hand-picked Sauvignon Blanc (95%) and Sémillon (5%). Seeking a richer, more complex array of aromas and flavors, the winemaker chose to age both the Sémillon and a portion of the Sauvignon Blanc in older French *barriques*. Brilliantly focused, pristine citrus, pineapple and nectarine fruit etched with a fine bead of acidity and crispness give this wine a mouthwatering edge and textural finish that will simply not diminish your desire for another glass. The artist’s handprint also graces the **2008 Seresin “Leah” Marlborough Pinot Noir (\$29.99)**, another natural jewel from the Seresin wand, with hand-sorted fruit arriving from the three estate vineyards. Roughly one year in French *barriques* (25% new), allowed for natural malolactic fermentation before the wine was bottled unfinned and unfiltered. In the glass this finely scented, multi-layered Pinot Noir provokes serious contemplation, enrobing the palate in succulent red fruit flavors of cherry, currant and raspberry with evanescent smoke, delicate spice and floral notes of violet and lavender. Lovely wine and definitely one for the holiday table, or if desired, it can be laid down several years for future festivities. Stellar stuff from a true sorcerer of the vine.

John Majeski

An Historic Estate **SCHONBORN**

We just received a group of wines from the historic Schloss Schonborn estate, which arrived direct from their cellar. And when I say direct I mean I was there a few months back tasting and plotting while making my decisions right there on the spot, 20 feet underground. Being able to select wines straight from the source and knowing that the wine has never even seen the light of day or a temperature variation since being put down to rest is—to put it simply—HUGE! I do have to admit that I did do a little cherry picking and went for the top sites within the respective villages but, hey, why not? Not only are these wines as fresh and vibrant as can be, they are also at prices that can't be beat. If you are unfamiliar with Schloss Schonborn, they have been a fixture in the Rheingau since 1349. Yes, I said 1349. Ninety percent of their holdings are planted to Riesling with the other 10% split between Pinot Noir (Spätburgunder) and Pinot Blanc. Schloss Schonborn has long been setting standards for wine culture in and around Germany, and also the world, and continues to keep setting the bar for others. Go to KLWines.com for the full lineup.

2004 Schloss Schönborn Erbacher Marcobrunn Riesling Kabinett* (\$18.99) Without question one of the more famous sites and one that produces richer styles of Riesling due to its high concentration of marl. The Kabinett has a lovely delicate character with a nice clean snap on the finish.

2004 Schloss Schönborn Erbacher Marcobrunn Riesling Spätlese* (\$26.99) A step up in richness. This shows good body and weight without being frumpy. Driven and sleek.

2001 Schloss Schönborn Rudesheimer Berg Rottland Erstes Gewächs* (\$35.99) Located just up and behind the village with vines planted in slate and quartzite, renowned for its big powerful style of dry wines.

2003 Schloss Schönborn Hattenheimer Pfaffenberg Riesling Erstes Gewächs* (\$37.99) A monopole site of Schonborn consisting of loess and sand producing wines that are highly perfumed and have good richness through the middle.

2009 Schloss Schonborn Assmanshauser Höllenberg Spätburgunder* (\$47.99) Just around the bend from Rudesheim, from a site planted to 90% Pinot Noir. This robust, spicy red offers cherry and plum fruit and an addictively juicy finish that would pair very nicely with veal dishes, especially wienerschnitzel, and even heartier roasts. One of my personal favorites!

Eric Story

MY LIST *Classics Are Always In*

You know how it goes when you've spent the summer exploring esoteric wines, or you've been hanging out in hipster wine bars falling for wines you've never heard of, wines that call to your adventurous side and challenge your palate with new flavors. Then all of a sudden, it is time to bring a bottle (or three!) to a holiday gathering, and that often calls for the classics such as Sauvignon Blanc and Pinot Noir. Here are some of our favorites:

2009 Patient Cottat "Le Grand Caillou" Sauvignon Blanc (\$10.99) Not strictly speaking a Sancerre, this cheeky Sauvignon Blanc comes from parcels of grapes grown on flinty soils that don't quite make the age limits for the family's "Vieilles Vignes" Sancerre and Pouilly-Fumé. This bottle seriously over-delivers with its piney citrus, smoke and minerality. It's a really zippy wine with a great juicy core of fruit.

2010 Franck Millet Sancerre Blanc* (\$16.99) Excellent value as always from this fantastic family estate in Bué. This new 2010 has a wonderful freshness and lightness to it, with some fragrant floral and white pepper, pear and honeydew flesh, and is understated and elegant. This would be a fabulous accompaniment to delicate seafood dishes or mild, creamy cheeses.

2010 Gerard Boulay Sancerre Chavignol* (\$21.99) I love this white Sancerre, which has a good degree of richness and heft. Golden apples, honey and quince resonate on the palate, and there is a firm streak of minerality showing through from the famous Chavignol chalky soils. One of the creamier Sancerres available. It's well appointed to pair well with all kinds of white meats and vegetable dishes.

2009 Gerard Boulay Sancerre Chavignol Rouge* (\$22.99) This fragrant Pinot Noir has nicely melded spice from both fruit and barrel. Lots of aromatic red Pinot fruit on the nose. The wine impresses with its richness on the palate, being plump and generously round. The wine is great with darker meats, duck, goose or even prime rib.

Susan Thornett

"Schloss Schonborn has long been setting standards for wine culture in and around Germany, and also the world, and continues to keep setting the bar."

"This bottle seriously over delivers, with its piney citrus, smoke and minerality. It's a really zippy wine with a great juicy core of fruit."

K&L ONLINE AUCTIONS *Inside Auctions*

Like it or not, scores matter. They play a major role in the business side of the wine industry when you're talking about the ease of selling inventory and the appreciation of a wine over time. Many wine collectors, including the majority of our staff, don't let scores cloud their ability to judge if a wine has merit or just plain tastes good. That being said, there's no denying that when Robert Parker scores something 95+ points, that wine will be hard to keep in stock, and prices will inevitably take a leap as demand increases.

I see this phenomenon in action on a daily basis with our wine auctions. Bottles that have scored highly with the big-name critics have a competitive advantage over the rest. In addition, the wines (admittedly this is a blatant generalization) will also have benefitted in the marketplace by appreciating in value at a rate faster than their counterparts, which either weren't scored at all or didn't fare well in the press.

I bring this up because this November newsletter coincides with the latest *Wine Spectator* Top 100 releases of 2011. Looking at last year's number one pick, the 2007 Saxum "James Berry Vineyard," which was released at \$67, you have a clear and obvious example of how a rating can skyrocket price and demand. We've successfully sold this wine all year. Most

recently it went for \$420 a bottle at auction. Those who procured these direct from the winery or prior to the release of the Top 100, saw large and immediate returns on their investment. In this economy, few things appreciate at such a rate. Going back five years to the 2005 results, the #1 wine was the 2002 Joseph Phelps "Insignia," released at \$150 a bottle. K&L has successfully sold this wine in our auctions as well, including an original wood case of six bottles for \$1,400 (approximately \$240 a bottle). Again, when looking at what happened in the economy a few year's back and recognizing that all California wine took a pretty significant hit, that's a large jump for a relatively young wine.

I'm not suggesting our customers only buy wine based on scores and ratings, especially if buying to drink (which is the case for most of us). But for collectors who are considering selling a portion of their cellar, look first at the wines you purchased that have been highly touted and recognized on a global level, as those will likely catch the most attention. As always, we appreciate the amazing wines that have been consigned with us over this inaugural year of K&L Auctions, and we're looking forward to a bright future ahead.

Molly Zucker

Jim's Gems

JIM'S NOVEMBER GEMS

As I write this (September 24th), the harvest has barely started on the North Coast and Central Coast, with grapes being picked primarily for sparkling wine (which are harvested at a much lower Brix level) along with some of the earlier ripening grape varieties such as Pinot Noir and Chardonnay, which are harvested this time of year in the much warmer climate areas (Fairfax, Lodi and Fairfield). We may see some of our first grapes from Alexander Valley this next weekend (Syrah,) and then the following weekend (Cabernet Franc), which is encouraging. The rain has pretty much held off, although we have had some systems move through without dropping much precipitation, which is a good thing for us. Thanks to another cool growing season, the sort we've had for the third year running, we've had a lot of hang-time. We'll let you know what transpires next month.

2009 Maison Champy Macon-Villages* (\$12.99) This is what we like to call a crossover wine. Crossovers have a degree of richness and creaminess associated with our beloved domestic big boys, but they have structure, backbone and aren't overly alcoholic. This is the case with this Gem of a production from Maison Champy. Opulent aromas of white peach, ripe apple and cream, the flavors carry over to a wine with impeccable structure, underscored by wet stone minerality. The Bean loves this wine and has deemed it one of our house Gems for the coming months. Enjoy! 13% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Kalinda Carneros Chardonnay* (\$19.99) We cannot tell you who this rich, creamy Chardonnay comes from for legal reasons, but accept the fact that it comes from the best-selling Napa Valley Chardonnay producer—ever. Rich, lush, creamy and loaded with tropical fruit, this lush, full-bodied Chardonnay is a wine to rival such great wines as Rombauer. This will be our house white Gem for the month as long as it is around, according to Eby. 14.5% ABV. (🍷🍷🍷🍷🍷🍷)

2007 Bodegas Puelles Crianza Rioja* (\$15.99) This has to be one of the finest Riojas I have ever tasted, and our Spanish wine buyer, Joe Manekin not only agrees but went bonkers over this wine just as I did. This is a classic Rioja, deeply flavored, rich, broad and incredibly complex with

pronounced aromas of anise and cassia. The mouth explodes with rich fruit, balanced flavors and a long, lush finish. Anderson has deemed this Gem one of our house reds for the month, which was an easy decision. 13.8% ABV. (🍷🍷🍷🍷🍷)

2009 Domaine Dubreuil-Fontaine Bourgogne Rouge "La Chapelle Notre Dame"* (\$16.99) I may pay for my decisions regarding the vintages of Burgundy, but I have not seriously added to my collection since the 1999 vintage. I just didn't think that the subsequent vintages had the stuffing that the 1990s had. But the 2000s are absolutely astounding, with incredibly rich, concentrated fruit and amazing structure, such as this de-classified production from Dubreuil-Fontaine. This is rich Pinot with dried rose petals and meaty notes. Anderson has stated that this Gem will be our house red for the month! 12.5% ABV (🍷🍷🍷🍷🍷)

The following are two wines I totally love. One comes from a vintage that I honestly believe was very underrated and the other from a vineyard I planted in the Anderson Valley:

2001 La Tour de By, Médoc (\$19.99) This vintage has produced some absolutely lovely wines that are drinking well now. The 2001 is a perfect example of this assertion. With its opulent aromas of cassia and cedar, this classic, mature Bordeaux is complex, focused and long. 13% ABV (🍷🍷🍷🍷🍷)

2009 Husch "Nash Mill Vineyard" Anderson Valley Pinot Noir (\$39.99) I normally do not write up wines at this price, but this is the vineyard I planted in 2003. And, obviously, from an unbiased viewpoint, this is an absolutely wonderful Pinot loaded with tons of spicy, meaty fruit, with hints of slate-like minerality (must be from the 100 tons of crushed limestone I added into that five-acre hillside). This Gem combines New World production qualities with Burgundian *terroir* notes. Due to the fact that the vineyard was frosted into spring, only 18 cases of this Gem were produced, and we have all of them. You need to buy what you can of it, before Anderson does! 14.2% ABV (🍷🍷🍷🍷🍷🍷)

Jim, Anderson, the Beaner, Eby and Rizzo

UNDER THE RADAR *Italian Bargains*

Well it's November, and I'm thinking bubbles. Why? Well, the holidays are fast upon us again. Oh, and also, by the time this comes to print, there will be a little bouncing baby boy in the Miller household (we think; his mom was three weeks late for her debut into the world). Alas, there is reason to celebrate. And while I LOVE Champagne, I write about Italian value wines. So I will attempt here, however briefly, to resurrect what I truly believe is one of the most overlooked, misunderstood and therefore underappreciated wines on the planet: Lambrusco. Simply stated, fine artisan Lambrusco is one of the most delicious, versatile and food-friendly wines found anywhere in the world.

Lambrusco isn't really sparkling, or *spumante*. It's *frizzante*, or fizzy. Actually, the term I like better is *vivace*, lively. It has bubbles nonetheless, and that is one of the keys to its affinity for food, that coupled with an inherent acidity, super-fine tannins, lower alcohol and incredible spicy fruit flavors make it a near perfect pairing with cured meats, hard cheeses, focaccia, pizza, pastas... you name it. Now all

of you who are old enough to have suffered a disco era, Riunite-on-ice-induced hangover, please hear me out.

We have here at K&L one of Lambrusco's greatest artisans. Lini makes Lambrusco in three styles. The **Lini Labrusca Bianca (\$13.99)** is utterly refreshing, with aromas of pear skin and table grapes with flavors that bounce all over the palate. The **Lini Labrusca Rosato (\$13.99)** is actually more spicy than fruity, with tangy acidity. It's hard to say with certainty, but this might be my personal favorite of the three. The **Lini Labrusca Rosso (\$13.99)** is bursting with ripe spicy berry aromas and flavors but finishes with a dry, savory finish. Scrumptious is the best way to describe it. We also carry a Lambrusco from Mr. Oliver McCrumb, who I mentioned last month. The **Barbolini "Lancillotto" Lambrusco (\$12.99)** is a little more fruit driven, without the savory complexity, but still utterly delicious. At these prices, these beauties can grace your table many times a week. I suggest you give that idea a shot.

Chris Miller

GETTING TO KNOW *Nick Carpenter*

What's your position at K&L?

I've been at K&L's Auction Department for the past year. The most interesting part of my job is meeting the customers who sell wine or consign wine with K&L. Certainly, the wines are interesting, but I really love the stories.

What did you do before K&L?

I worked for other wine retailers, and I recently finished a degree at UC Berkeley.

What do you do in your spare time?

I have to admit my favorite pastime is taking tea breaks. You can use them to kill time during the work day. (Don't worry; I know my boss never reads these things.)

What's your favorite movie?

My favorite movie of all time has to be *Life of Brian*. And my favorite scene is when Brian steps on the foot of a hermit causing him to curse and break his vow of silence.

What was your "epiphany wine"?

I can't remember the wine, but it was an old Bordeaux that a group of friends and I opened at my home in San Francisco. The amazing thing is that whenever I see them now, I'm always reminded of that night. That experience helped me to learn how powerful a great bottle of wine can be in creating and maintaining strong friendships.

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

Peppered grilled steak served with asparagus. I'd open a bottle of 1992 Corison Napa Valley Cabernet Sauvignon.

How do you think your palate's changed?

I've developed a greater appreciation for how white wines are so much more versatile than red wines when pairing with food.

What do you like to drink?

These days I like older Napa Cabernet Sauvignons. Some of these wines can knock the socks off the best of Californian wines from today. They also more than hold their own when compared to much more expensive Bordeaux wines. I had the privilege of sampling wines from the 1950s and 1960s, and they were astonishingly good.

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

Go to as many tastings as possible and don't be afraid to ask questions.

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

Edward Gibbon, George Orwell and Vladimir Nobokov. We'd have 1963 Fonseca Port, and I don't think they'd mind having to share it.

"Simply stated, fine artisan Lambrusco is one of most delicious, versatile and food-friendly wines found anywhere in the world."

GETTING TO KNOW: *Nick Carpenter*



"The most interesting part of my job is meeting the customers... Certainly, the wines are interesting, but I really love the stories."



“One of my favorite new white wines is the 2010 Casa d’Ambra Frassitelli, a truly scintillating wine from the isle of Ischia just off the coast from Naples. The vineyards are at 1,800 feet above sea level, actually staring directly down at the sea!”

PENSIERI DA MONTECHIARA

I have just returned from Italy. Yes, I have written that many times in this column, but this was the first time in 30 years where I really didn’t do anything—a real, live vacation! OK, there were a few winery luncheons and dinners with friends but no tasting 100 wines a day, just lazily (and aimlessly) driving through the countryside stopping when I felt like eating or seeing that quaint hill town I’ve driven past many times on the way to some tasting appointment, the one I never before had the time to see. I saw a different Italy, the one that most tourists get to see, and it was really wonderful for me to see the other side through what seemed like someone else’s eyes. I had a great time.

November: Whew, as I write this it is more than 90 degrees and it is hard to imagine the fall scenes of Thanksgiving with a chill in the air and leaves on the ground, as I’m in shorts and barefoot. Yet the memories of my childhood Thanksgivings with the aromas of turkey and the dressing my mother used to make bring me closer to that flavor and feel. So, on to the Thanksgiving wine.

There is nothing like starting off a holiday gathering with some bubbly and having a Prosecco to start is ideal. The **San Venanzio Prosecco Valdobbiadene Brut*** (\$14.99) is the perfect balance of clean, crisp freshness but full enough on the palate to please everyone. This is the latest addition to our Direct Import portfolio, and we love it.

For starter whites my current passion is Verdicchio and mostly Verdicchio di Matelica. The **2010 Collestefano Verdicchio di Matelica** (\$16.99) is vibrant and decisive on the palate while being layered with minerals and delicate white flower aromatics. The best wine they’ve made! The **2010 Belisario “Vignetti del Cerro” Verdicchio di Matelica** (\$21.99) is bolder with a decidedly more focused and complex finish. If your family is weaning itself from Napa-styled Chardonnay, the **2008 Belisario “Cambrugiano” Verdicchio di Matelica Riserva** (\$28.99) sees some time in big oak barrels and has just a hint of vanilla along with great balance and weight. Ideal with turkey! For those living on the edge, one of my favorite new whites is the **2010 Casa d’Ambra Frassitelli** (\$23.99), a scintillating wine from the isle of Ischia just off the coast from Naples. The vineyards are at 1,800 feet above sea level, actually staring directly down at the sea! The volcanic soil and salty marine influence give the Frassitelli a tangy feel. This all stainless steel, tank-fermented wine undergoes lees stirring, enriching the mouthfeel and giving weight and density. A stunning wine!

While I’m on the island thing, one of my favorite wines to recommend with turkey is the **2008 Passopisciaro “Passopisciaro”** (\$29.99). This wine is made from 100% Nerello Mascalese grown on the slopes of Sicily’s Mount Etna. Here the volcanic soil and vineyards that lie between 1,600 and 2,600 feet create an environment unique in the world. And Nerello Mascalese’s unique ability to express this *terroir* is reflected in this wine. Lush in the mouth, with a supple richness not dissimilar to California Pinot Noir, it has a more delicate and complex flavor profile and a mouthfeel—more similar to Nebbiolo or Burgundy than a California red. It’s an outstanding wine that will win many converts to Italian wine!

While I was in Montalcino I re-tasted a wine that I first had fresh off of the boat, the 2004 La Gerla Brunello di Montalcino “Vigna gli Angeli,” one of my favorite wines from the 2004 vintage. Only later did I learn they made a Riserva from the same vineyard! I was so anxious to taste it. And it was very tasty. We tried the Riserva side-by-side with the regular Brunello and suprisingly, I liked the non-Riserva more! Well, I just had the **2004 La Gerla Brunello di Montalcino “Vigna gli Angeli” Riserva** (\$74.99) again, after it had shed its shipping shock and—holy cow—what a wine! So much depth to go along with the richness, and oddly enough I think it would be great with turkey, too!

Thanksgiving is made for dessert, so on to my favorite choices. The **2010 Ca’ del Baio Moscato d’Asti** (\$18.99) has this incredible peachy richness and is extraordinarily well balanced. Plus, with its low alcohol, it’s the perfect choice for big dinners. And from the Marche we have Visciola, an unusual wine with wild Visciola cherries added to it. I’m telling you, other worldly! The **2010 Luigi Giusti Visciola** (\$29.99) is like a cherry pie. Just pour a bit of this over your vanilla ice cream, and you’re in another world! My favorite, however, is the **Terra Cruda Visciola** (\$19.99), not quite as sweet and spicier, more like a Barolo Chinato, and perfect to drink on its own or in a very sexy Manhattan in place of vermouth! Happy Thanksgiving!

Greg St. Clair

NOVEMBRE'S SELEZIONE

San Venanzio Prosecco Valdobbiadene Brut* (\$14.99) On the nose you'll find generous fruit as the wine releases hints of apples, peaches and tropical notes plus wisteria blossoms. Wonderful balance complements the spiciness here, while the palate is rich and velvety with admirable fullness and length. This is a wine of great balance and elegance and an excellent choice for all your holiday occasions. Buy a few bottles as this makes a wonderful hostess gift, and you will want a couple for yourself.

2006 Belisario Rosso San Leopardo (\$24.99) I love this Super Tuscan-style blend from the Marche, which is 50% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot, 10% Cigliegiolo aged a year in 50hl Slavonian oak. This rocks! The first sip is full of white pepper and spice. The second sip shows ripe black plum, cherry, soft floral notes, vanilla from well-integrated oak and a finish that glides over the palate with a touch of cocoa. The Cabernet gives this Rosso a real backbone. This is from a great vintage and is not to be missed. Give it an hour or so in the decanter and serve with a hearty winter stew.

2006 Poggiarellino Brunello di Montalcino* (750ml \$29.99; 1.5L \$59.99) I give this wine two-and-half stars out of three. This is classic 2006 Brunello, beautifully layered, expressive and bursting with sweet, ripe strawberries, black cherries, subtle earth and toasted oak notes. Minerals, leather and a hint of bitter chocolate mingle with round and soft tannins finishing with a long aftertaste. A must for the cellar. If you're able, give it some age (up to five years). If not, give it two hours in a decanter. The magnums are very limited and very handy to have around during the holidays.

2006 La Poderina Brunello di Montalcino* (\$39.99) this is Old World Sangiovese with lots of fruit, ripe blueberries, flowers and red raspberries along with earthy Tuscan dust and minerals, and huge acidity and well-balanced tannins. This can keep for several years in the cellar, or open it three to four hours before drinking tonight. It's a must-have 2006 Brunello for yourself, dad, the boss or anyone who will open it while you're around. Salute!

Mike "Guido" Parres

Captain's Log LOVE OF BURGUNDY

2009 Domaine Dubreuil-Fontaine Bourgogne Rouge "La Chapelle Notre Dame"* (\$16.99) It was a huge score for K&L to acquire these wines as a Direct Import. I will let someone else describe the Premier Cru and Grand Cru wines, though I will say a quick "Wow!" about the Corton-Charlemagne. What we have here comes from a *lieu-dit* facing the hill of Corton. Aged half in oak (not new) and half in stainless steel, this is a perfect introduction to red Burgundy. It shows bright red and dark fruits and a touch of earthiness. It is not a delicate wine, nor is it rustic, but there are healthy tannins to support the fruit. Kick some tires, and try this baby out!

2009 Maison Champy Beaune "Vieilles Vignes"* (\$24.99) It's a shame, but by the time you read this, this wine will almost be sold out. So stop reading, go to KLVines.com or call and buy at least one bottle (better two or three). Now, how about I tell you what you just purchased? An old-vine (planted in 1947) biodynamically farmed red Burgundy for \$25. Need more than that? It is from a single vineyard, "Les Prevoles," but is not listed as such. This is aromatic, medium bodied with nice richness along with a good tannic core to give shape to the beautiful '09 fruit. There is just a touch of oak, which is not intrusive and should all but disappear in a year or so.

2010 Domaine Renaud Mâcon "Solutré"* (\$12.99) Always a K&L favorite, and nothing has changed with this vintage. This is a small domaine, with only 12 hectares, with vines growing in the Mâcon, Pouilly-Fuissé and St-Véran. All of Renaud's wines are good and deserving of your attention, but I can only write about one, and this has consistently been my favorite since we first imported them. This wine hails from the higher hillside vineyards under the monolith "Solutré." These vineyards tend to be steeper, have better drainage, experience cooler evenings and, most importantly, tend to have more chalk in the soil. As you would expect, this is a wine with more focus and cut and a pronounced mineral vein. They work predominately with stainless steel and large German *foudres* here in order to maintain purity of fruit and expression of *terroir*. The ripe apple and pear fruits elegantly balance the minerality on the palate and result in remarkable length. This is a terrific Burgundian bargain!

Kirk Walker

"It's a must-have 2006 Brunello for yourself, dad, the boss or anyone who will open it while you're around."

"...This is a perfect introduction to red Burgundy. It shows bright red and dark fruits and a touch of earthiness."

POUR VOTRE PLAISIR

Raise a Glass to White Burgundy

As we roll into the holidays, K&L celebrates Burgundy once again. And we have many things to celebrate, as our bargains and gems from this fabled region continue to arrive. If anything, we have an embarrassment of riches, which Clyde Beffa sometimes calls “too much inventory,” but I prefer to think of as an amazing selection for you to choose from including many spectacular 2009s.

In this column, I will introduce you to two spectacular producers. One thing I find very challenging is finding enough wine from the handful of storied domaines to satisfy demand. When a producer makes only a few barrels of a particular wine, there may not be very many bottles available by the time it gets spread across the world. Therefore, my focus is to uncover up-and-coming, lesser-known producers, those who make wine in a style similar to more famous competitors. But make no mistake about it: These are not copies, or imitators; they are dedicated vigneron, working in the vineyard to make the best wine they can.

Let's start in the north of Burgundy in Chablis. We are delighted to be working with a very talented and dedicated grower, Domaine Jean-Claude Bessin. His wines will arrive here around November 7th, so if you get this and cannot find them, try again. Jean-Claude tells us about his philosophy and ideas in his own words in an interview on page 20. But let me tell you what another source said. Bill Nance publishes a website called the Burgundy-Report.com. He does not cover Chablis, but still wrote up Bessin's wines, saying: “I don't visit Chablis so haven't met Jean-Claude. However, I've tasted a few wines and very much like the Raveneau style that I find and at such a discount to that estate that I decided to make the notes available here.”

“We have many things to celebrate, as our bargains and gems from this fabled region continue to arrive. If anything, we have an embarrassment of riches, which Clyde Beffa sometimes calls ‘too much inventory,’ but I prefer to think of as an amazing selection for you to choose from...”

I was pointed to Jean-Claude by one of my customers, who could not get his wines here on the West Coast. It took me three tries to get an appointment with him, but from the first taste of his first wine there was no doubt that my pilgrimage was worth it. These are absolutely world class Chablis, with the sort of laser-like focus, precision and crystalline quality that I so often look for, and so often do not find. His family has been farming in Chablis since the 1800s, but he only took over the family vineyards in 1989. His first vintage was 1992, and he has put lots of work into the vineyards since. In fact, his vineyard work is most of what he does, working organically, in the style of Raveneau or Dauvissat, harvesting entirely by hand and using cover crops and plowing, not herbicides. We have six different Chablis, each brilliantly revelatory of its place. To see how good these are, all you need to do is try the **2009 Domaine J-C Bessin Chablis “Vieilles Vignes”*** (\$19.99). But I strongly recommend all five Premier Crus and the Grand Cru as well.

Another up-and-coming winery is Domaine Charles Ballot-Millot in Meursault. Young Charles Ballot is at the helm and making terrific wine. He makes both red and white wines, and they are all spectacular. In stock now are the **2009 Domaine Charles Ballot-Millot Bourgogne Aligoté*** (\$15.99), **2009 Domaine Charles Ballot-Millot Bourgogne Chardonnay*** (\$21.99) (all from Meursault), **2009 Domaine Charles Ballot-Millot “Narvaux”*** (\$44.99) and **2009 Domaine Charles Ballot-Millot Meursault “Criots”*** (\$46.99) We also stock all three of the top Premier Crus, the **2009 Domaine Charles Ballot-Millot Meursault 1er Cru “Charmes”*** (\$74.99), **2009 Domaine Charles Ballot-Millot Meursault 1er Cru “Perrières”*** (\$79.95) and **2009 Domaine Charles Ballot-Millot 1er Cru “Genevrières”*** (\$79.95). Finally, for reds we have the **2009 Domaine Charles Ballot-Millot Bourgogne Rouge*** (\$15.99), a delightful and refreshing Pinot, and the **2009 Domaine Charles Ballot-Millot Volnay 1er Cru “Santenots”*** (\$53.99), with bright fruit and astonishing aromatics, along with several reds from Volnay, Pommard and Beaune. Go to KLWines.com for a complete list.

À Santé!

Keith Wollenberg



“Young Charles Ballot is at the helm, and making terrific wine. He makes both red and white wines, and they are spectacular.”

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NOVEMBER FEATURED ITEM:

Spain Wine Map from DeLong (\$24.99) This beautiful 24x36" map of the Iberian Peninsula and its wine regions is the only current, accurate map of Spain and Portugal's wine regions on the market today. It is printed on heavyweight, acid-free, archival paper in rich detail and color. Suitable for framing, it would be the perfect addition to any wine connoisseurs' house.

LA CACHE WINE STORAGE CABINETS



Heat, light, temperature fluctuations and humidity (or lack thereof) are the enemies of wine. So why not protect the bottles that you buy at K&L until you're ready to drink them?



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3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
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Le Cache Wine Cellars

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“Whether your loved one enjoys French Champagne, or big bold reds, classic Italian wines, interesting varietals or stupendous values, we have the perfect club for them.”

K&L Wine Clubs: The Perfect Gift!

Shopping for a loved one is always tough. What should I get them? Will they like it? Did I get the right size? Instead of fretting over all these decisions this holiday season, give them the perfect gift: a subscription to one of K&L's five wine clubs or a Personal Sommelier subscription. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone's taste or budget. Whether your loved one enjoys French Champagne, or big bold reds, classic Italian wines, interesting varietals or stupendous values, we have the perfect club for them. Our experienced buyers and our purchasing power (built over more than 30 years in the business), allow us to negotiate great deals. The clubs are not only a great gift for a friend, colleague or loved one, they also make a great splurge for yourself. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800.247.5987 x2766** or email us at: **TheClubs@KLWines.com**.

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

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

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

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

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

Alex Pross, Wine Club Director

SOME NOVEMBER WINE CLUB PICKS

signature red collection

2005 Laurel Glen Sonoma Cabernet Sauvignon

92 points *Stephen Tanzer's International Wine Cellar*: “Inky ruby color. Strikingly seductive, expressive bouquet offers kirsch, blackcurrant, raspberry and fresh floral scents. Suave and silky, offering deep but energetic red and dark fruit flavors and terrific mineral lift. Maintains its focus through the long, sappy finish. Really lovely wine, with the depth and balance to reward extending cellaring.”

Regular K&L Retail: \$49.99 Wine Club Price: Inquire

best buy wine club

2010 Kalinda Sonoma Sauvignon Blanc*

The wine is crisp and clean on the palate with brisk grapefruit, guava, melon and lemon-lime flavors displaying mouthwatering verve, plus hints of pineapple and kiwi fruit on the long, refreshing finish. While this classic Sauvignon Blanc makes a wonderful before-dinner drink, it is also delightful with a wide range of foods.

Regular K&L Retail: \$12.99 Wine Club Price: \$9.99

premium wine club

2008 Kalinda Sonoma Mountain Cabernet Sauvignon*

Wow! This wine was made by a legendary Sonoma property, and it bowled us over. In fact, K&L co-owner Clyde Beffa was so moved he wrote: “Deep ruby-red. Lively aromas of black currant and cherry. Fresh and sharply focused in the mouth, offering tangy red berry flavors. Very pure, vibrant Cabernet with spices on the finish. 91 points.”

Regular K&L Retail: \$17.99 Wine Club Price: \$14.99

italian club

2007 La Fortuna “Fortunello”**

This comes from a superb vintage that yielded wines full of dense, ripe fruit and a vintage that has made the critics jump out of their chairs! This wine is simply delicious. The vibrant, focused Sangiovese is softened and tamed with a dab of fresh and fruity Merlot. Bursting with aromas of raspberries and cherries, it is chocolaty with nice depth and a lingering finish. Made from 90% Sangiovese and 10% Merlot.

Regular K&L Retail: \$16.99 Wine Club Price: \$13.99

TALES OF THE SPORTING LIFE

Somehow it's already November. This is my favorite time of year because the whole family gets together, and I get to force them to drink whatever I want. Last year I experimented on them like a mad scientist. This year I plan to be no less ruthless. First, we're going to start with a little punch. Philadelphia Fish House? Champagne Punch? Oh no, Thanksgiving is all mine, and I will insist on something a bit more obscure. Here is Admiral Russel's Punch adapted from David Wonderich's exceptional work *Punch*:

1. 2.5 cups Demerara sugar dissolved in 1 cup boiling water and added to a 2-gallon punch bowl.
2. Add 18 oz strained lemon juice and 4 oz strained lime juice. Stir thoroughly.
3. Add 2 bottles **Park Cognac VSOP (750ml \$34.99)**, although **Martell VS (750ml \$29.99)** works if you want to save a few bucks.
4. Add 18 oz Montilla (if you can find it) or Madeira or Oloroso make a great substitute. I don't like to skimp here. Try **Blandy's 5 Year Malmsey (750ml \$19.99)** or go crazy and do **Lustau Almacenistas "Pata de Gallina" Oloroso (750ml \$32.99)**. This provides the backbone of the drink, so use something nice. Stir again.
5. Add 1.5 quarts cold spring water and grate plenty of nutmeg over the top. Ice is optional here, although you may want to try a bit more water as the flavors are highly concentrated. Serve this in tiny little wine glasses if you don't have proper punch glasses.

After this I will drown them in 2009 Beaujolais. Then we'll serve one of the **Rare Wine Company's** exquisite **Madeira** with the cheese/dessert course. I'm going to be bringing out the big guns to finish them off. I will offer the exquisite and unusual **Littlemill "K&L Exclusive" 21 Year Old Faultline Spirits Single Bourbon Barrel Cask Strength Single Malt Whisky (PA 750ml \$114.99; In Stock \$124.99)**. Austere and unusual this single-barrel, cask strength is pale white gold in color. Delicate on the nose, the first whiffs are like smashed apples drizzled over a warm spice cake. The freshness is astounding and prevails throughout. Not more than one drop of water is needed to coax this wonderful little whisky from the glass. Supplies are very limited and presumed collectable.

David Othenin-Girard

K&L Whisky Merchants **LOST DISTILLERY**

The history of Banff distillery is a rocky one. Built in 1824, Banff was first known as the "Mill of Banff" before being renamed Inverboynle by new owner James McKilligan. The original distillery was then ravaged by a fire and completely decimated until a new Banff distillery was rebuilt on the site in 1863 by James Simpson Jr. A second fire gutted the second distillery and a new facility was built for a third time on the old Banff site in 1877. Things went rather smoothly from then on until WWII when the distillery was bombed by aircraft in 1941, sending the whisky reserves flying into the local countryside and intoxicating half of the nearby livestock.

Banff was purchased by Scottish Malt Distillers in 1933, which later became United Distillers, which is now known as Diageo, the mega-corporation that owns more than 30 other Scottish distilleries and several gigantic blend labels like Johnnie Walker. The 1980s found the whisky industry in a glut and U.D. had to make some tough decisions. They closed Islay's legendary Port Ellen distillery in 1982 followed by the old Clynelish distillery, which was then known as Brora, completely dismantling the equipment from both sites and destroying any chance of future resurrection. Reserves of both whiskies have become the Holy Grail for single-malt fanatics with bottle prices in the \$350-plus range. In 1983, they pulled the plug on Banff, stripping the distillery of its stills and demolishing the area completely. All that was left of Banff was in the backstock of barrels. While Banff has yet to move into the coveted status of the two previously mentioned distilleries, the time is coming soon. Older expressions of Banff have been hitting the marketplace over the last few years, with 30-plus-year-old bottles exhibiting remarkable character: grainy flavors with elegant vanilla, soft citrus fruits, and hints of heather from the Scottish Highlands. On our trip to Scotland this past April, David Othenin-Girard and I hoped we would be lucky enough to run across a barrel and snag it for a reasonable price before the world demand drove prices any higher. Luckily, we found one in an Elgin warehouse and now the bottles sit in our retail stores, bearing our name on the label. Our exclusive **1975 Banff "K&L Exclusive" 35 Year Old Duncan Taylor Single Barrel Cask Strength Single Malt (750ml \$225.99)** was bottled for us by Duncan Taylor and is one of the most amazing artifacts we've ever carried. Collectors, enthusiasts, or just appreciative fans of whisky will be spellbound by this whisky, not only because of its captivating flavor but because of its history. This bottle is a museum piece, but it's also quite tasty. We've only got around 100 left in stock. When they're gone, so is a large portion of the remaining quantity of Banff in this world. Enjoy it while you can!

David Driscoll

"Thanksgiving is all mine, and I will insist on something a bit more obscure: Admiral Russel's Punch."

"The distillery was bombed by aircraft in 1941, sending the whisky reserves flying into the local countryside and intoxicating half of the nearby livestock."



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The Last Word **ON BORDEAUX**

If you've long been buying Bordeaux from K&L you are probably familiar with the wines of **Château Coufran**. The wines we just received came directly from Coufran's cellars not from a distributor, and the difference in the quality of the wines is amazing. From the long and perfect cellaring conditions at the château the wines emerge fresher and more vibrant. The best part is that all three vintages are from "great" years over the last decade, and all are under \$30. I also included a couple wines that were a huge hit at my last in-store tasting. Happy Thanksgiving and enjoy these wines!

2008 Plaisance "Cuvée Alix" Bordeaux Supérieur* (\$14.99) We've carried this wine before. It is still showing very well and is still an outstanding value (along with the the most purchased wine of the last tasting). On the nose there is spice with a slight earthy barnyard aromatic that is most likely from *brettanomyces*. The palate shows more earthiness, plus currant, raspberry, tobacco and roasted herbs, which continue on through the long finish. A very nice wine and a terrific value.

2007 Poujeaux, Moulis (\$24.99) I've always been a fan of this château for its value and quality. The 2007 is no different except this is the last vintage before the owner of Clos Fourtet, Philippe Cuvelier, purchased it in 2008. This shows pretty berry fruit, cedar, spice and herbs on the nose and palate. The tannins are soft with a long finish of herbs and spice.

2005 Coufran, Haut-Médoc (\$27.99) This wine needs decanting, but your patience will be rewarded. The nose is driven by a dusty minerality with underlying spice. The ripe red fruit comes through on the palate and carries over to the long finish.

2003 Coufran, Haut-Médoc (\$19.99) This soft, ripe version of Coufran drinks well now. Boasting ripe blackberry, chocolate and spice on the nose and palate, this wine is sweet and rich.

2000 Coufran, Haut-Médoc (\$27.99) This was my favorite of the three vintages. The nose is fragrant, with bright red fruit, spice and coffee. The tannins are still evident with plenty of red fruit on the palate, finishing with mineral and spice.

2010 Reynon Bordeaux Blanc* (\$14.99) This usually needs time to settle, and it did, in fact, show sulphur when it arrived. Now it's bright and fresh with citrus aromas and flavors, a crisp palate and a long, lingering finish. This is a terrific value.

Steve Greer

"We've carried this wine before. It is still showing very well and is still an outstanding value (along with the the most purchased wine of the last tasting.)"