



WINE News



HOT OREGON PINOT FROM COOL VINTAGES

Nothing against my California brethren, but I'm really excited about the wines coming out of the great state of Oregon right now. I try to spend a considerable amount of time up there doing work—eating, drinking, tasting, hanging out discussing the finer points of beer with winemakers, oh, and talking about wine as well. Some of you may have been keeping up with my articles on K&L's blog about the trip that Mike Jordan and I took up there back in July, but if you haven't been, here's the scoop.

We love the 2010 and the just-now-being-released 2011 wines from the Willamette Valley. Both vintages were forged by cooler temperatures and some rain; however, I think these are two of the most exciting vintages I've seen in awhile. You may be scratching your head right now saying, "Cooler, rainy? Exciting?" Yes, I think vineyards and winemakers in Oregon are wonderfully equipped to handle these kinds of vintages, much more than super hot years like 2003 or 2009. Many Oregon winemakers have some sneakily left-handed compliments about wines from these warm years, but talk to them about their wines from '10 or '11 and you really see their faces light up. I think part of it is that the challenges lead to added attention and investment, and it is that level of dedication that makes tough years ultimately rewarding.

A perfect example is the **2011 Kalinda "Cuvée Reserve" Willamette Valley Pinot Noir*** (\$24.99), a wine we found at one of the best up-and-coming wineries in the Willamette Valley. We've carried their wines before and were very excited to see what they were all about. We were certainly impressed, to say the least, with their attention to detail and quality. They pulled out two separate blends for us to potentially bottle under one of our house labels. Surprisingly, Mike and I actually agreed on which we liked best: a blend of Yamhill-Carlton and Ribbon Ridge AVA fruit consisting of five clones that was aged in 25% new French oak. We think this youthful bottle is sure to please with its high-toned lilac, raspberry puree, pomegranate and rhubarb aromatics that lead into the mid-weight, fruit-centered palate. Lanky and drawn out, this is packed with lush, ripe, red-fruited richness to the tune of cherry pie, dragon fruit and passion fruit, with a lovely, slightly bitter, floral aspect and crushed stone. If this doesn't convince you of what 2011 is all about, I can't tell you what will.

Bryan Brick

NOVEMBER is upon us, and we've cooked up lots of recommendations to help you get ready for Turkey Day. If you're feeling really ambitious, get a jump start on your December holiday shopping—we've got great values and special selections for the wine lover on your shopping list in this issue.

CALIFORNIA PINOT TO GOBBLE UP

November is here, and the year is almost gone. (A bit too quick for my tastes.) Typically November is Pinot Noir season, so let's go with the turkey and Pinot pairing theme and pick out of few good ones.

2010 JackHammer Central Coast Pinot Noir (\$10.99) A great value for those looking for a user-friendly, fruity and drinkable wine. There is enough fruit here to drink this as a cocktail, and it will pair well with turkey. Priced perfectly for serving a large crowd.

2010 Melville "Estate" Sta. Rita Hills Pinot Noir (\$25.99) The fruit, 40% of which was fermented whole-cluster, comes from Melville's Sta. Rita Hills estate. The other 60% was gently de-stemmed. The whole clusters add a level of complexity and depth to the wine, for sure, while limiting them to 40% of the blend allows extra dimension without overdoing the tannins or green flavors. I am a fan!

2010 Belle Glos "Taylor Lane Vineyard" Sonoma Coast Pinot Noir (\$39.99) Taylor Lane is usually my favorite wine in the Belle Glos stable. At less than six miles from the Pacific Ocean, the vineyard is subject to cool temperatures, fog and wind, allowing the growing season to be long and steady. The wine shows depth, complexity and balance, with hints of spice and black cherry cola.

2010 Tantara "Old Vine-Bien Nacido Vineyard" Santa Maria Valley Pinot Noir (\$51.99) One of my favorite Pinots of the year was definitely the Old Vine-Bien Nacido from Tantara. The vines were planted in 1973, my birth year. Although it is never a good sign when vines that were planted in your birth year are now referred to as "Old Vines," I try to remember this is California. What won me over was the texture and purity of fruit. Delicious!

Clyde "Trey" Beffa III

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News From Around the Wine World



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

News from Bordeaux: As of September 22nd, it does not look like 2012 will produce a great vintage in Bordeaux, at least not of the same quality as 2009 or 2010. But miracles always happen in Bordeaux!

Weather conditions in June and July were not conducive to a good, even flowering, and a lot of cold, wet weather had the vineyard people working overtime spraying and combatting mildew. (Not a great year for Bordeaux's organic and biodynamic producers.) August was warm and dry and September hot and dry. The vines are stressed without any water, the bunches small and grape maturity irregular. So the 2012 crop will certainly be small. But like I said, miracles often happen near harvest in Bordeaux, so do not write off the wines just yet. Harvest started almost a month late. It appears most of France has faced similar problems with the weather in 2012; we will see.

News from California: It's been a great weather vintage, for sure—much needed after the cool 2010 and 2011 vintages.

Events: We have a few exciting tastings and dinners on tap. First, this month Hubert de Boüard from Château Angelus will be with us

on Thursday, November 15th in L.A. and Friday, November 16th in S.F.; he will showcase his great wines and his new property, Château Bellevue. Angelus and Pavie were just elevated to First Grand Cru Classe A, an exclusive group that includes Châteaux Ausone and Cheval Blanc.

In January we have our annual Fête du Bordeaux dinner at One Market in San Francisco. We will showcase the great 2010 vintage and older wines including 2000 Montrose, 2003 Lynch-Bages, 2005 Langoa-Barton, 1999 Léoville-Barton, 1995 Lynch-Bages and 1995 Montrose. Also in January is the massive UGC Tasting featuring 2010 Bordeaux at the famous Palace Hotel. The hottest wine ticket in the Bay Area!

New In-Stock Wines: We have so many great buys these days, I'll just mention a few. Many of the top 2009 Bordeaux are finally in stock, including the great values **Poujeaux (\$39.99)** and **Cantemerle (\$44.99)**—absolute musts if you haven't bought them already. One of my favorites, the **St. Pierre (\$139.99)** from St-Julien is in, but quantities are limited. And you must buy the perfect **2009 Domaine de Chevalier Rouge (\$84.99)**.

Have a great holiday season. I'll be recouping from rotator cuff surgery.

Clyde Beffa Jr.

K&L LOCATIONS, HOURS AND INFORMATION

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

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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, 2012. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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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 3: Domestic Pinot Noir. Varietal of the month!

November 10: Grand Burgundy Tasting. \$50. Our buyer, Keith Wollenberg, will pick the crème de la crème from Burgundy. Limited availability. Tickets must be purchased in advance; available online only.

November 17: Grand Bordeaux Tasting. \$50. Our Bordeaux team will pick the very best from Bordeaux, featuring wines from the 2009 vintage as well as some older selections. Limited availability. Tickets must be purchased in advance; available online only.

November 24: Wines of the Loire Valley. Buyer Eric Story will feature his favorite red and white wines from the Loire Valley. These wines are perfect for the holidays, so don't miss out!

SPECIAL EVENTS:

Thursday, November 15 at Hatfield's in Los Angeles and Friday, November 16 at One Market in San Francisco: One of our favorite producers, Hubert de Boüard of Château Angelus, will be joining us in both Hollywood and San Francisco for private wine dinners at the above locations. Enjoy a Champagne reception starting at 6:30 p.m. followed by dinner at 7 p.m. Over a delicious three-course meal we will sample the 2006 and 2009 Fleur de Boüard, the 2008 and 2009 Bellevue, the 2005 and 2007 Angelus and magnums of 1967 Angelus, direct from the property. We will only be selling 40 tickets to each dinner, so this is a great way to get up close and personal with Hubert. \$150 per person.

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 1: Vibrant Rioja, Part III;
November 8: Wines of Argentina; November 15: Wines of Israel;
November 22: Closed for Thanksgiving;
November 29: Bordeaux with Négociant Eric Fourault

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

November 2: Vibrant Rioja, Part III;
November 9: Sake with Melissa Smith;
November 16: Harken Spirits;
November 23: Closed for Thanksgiving Recovery;
November 30: Bordeaux with Négociant Eric Fourault

In Hollywood, Thursdays from 5:30-7:00 p.m.

November 1: Va Piano Vineyards; November 8: Red Car Wines;
November 15: Wines of Rudi Wiest;
November 22: Closed for Thanksgiving; November 29: Frog's Leap

Sommelier Notes TALK TURKEY AND DRINK AMERICAN

Can you believe it's November? I sure can't. The air is crisp, the days short, Jack-O-Lanterns are out, turkey is in, and the time is now to start thinking about wines to serve at Thanksgiving.

The traditional Thanksgiving meal can be tricky when it comes to choosing wine. You have rich, sweet foods piled atop creamy, savory foods atop turkey, a compilation perfectly designed to turn almost any wine a-fowl. The tannins in Cab make turkey taste dry and flavorless. Delicate, dry white wines can fall flat as well; their more subtle flavors overwhelmed by the rich and heavy foods on the rest of the plate. When matched up against a Thanksgiving plate piled high, it has been my experience that few wines fare better than good, old-fashioned California Chardonnay and Pinot Noir. In the hands of careful growers and winemakers, the extra boost of ripeness, flavor intensity and body of these varietals works to balance the richness of the traditional Thanksgiving meal while refreshing the palate between bites.

Ultimately, Thanksgiving is not about pairing perfection, but about celebrating the blessings of food, family, friends and the comforts of life. This year I aim to make a special point of supporting my fellow countrymen by serving all American-grown and produced wines. Here's what I'm thinking for my table this Thanksgiving:

2011 Angeline Pinot Noir (\$9.99) For Pinot lovers on a shoestring, this tasty little bottle offers much to be thankful for. Made from grapes grown in prime areas of Santa Barbara, Sonoma and Mendocino counties, this Pinot incorporates the best of all three growing regions for a fruit-forward style with ripe strawberry and plum flavors, bright acidity and a suave texture. It has abundant fruit accented by hints of warm earth, toasty vanilla, and pie spice on the finish from wood aging. This is not trying to be anything other than lip-smackingly delicious and affordable California Pinot, tailor-made for the Thanksgiving meal.

2010 Rusack "Reserve" Santa Maria Valley Chardonnay (\$26.99) An example of "big" California Chardonnay done well. Unabashedly Californian, but in all the right places. It's got the ripe pineapple and tropical fruit aromas and flavors that Cali Chard lovers adore, intensified by a rich, buttery texture, creamy mid-palate and spicy complexity from French oak aging. Yet these characteristics are meted by strong acidity and layers of depth, lending a profound sense of balance to the wine. Sourced primarily from the Sierra Madre Vineyard in Santa Maria, with 11% Bien Nacido fruit added for good measure, this Chard steps up where others fall short. With the substance to take on creamy mashed potatoes, the savory complexity to draw out the more nuanced flavors of gravy and stuffing and the acidity to refresh between bites, it is guaranteed to please many palates at your Thanksgiving table.

2008 Fort Ross "Fort Ross Vineyard" Sonoma Coast Pinot Noir (\$29.99) In this extreme, exposed area of the Sonoma Coast, ripeness can be a challenge. Luckily Fort Ross knows what they are doing, harvesting some perfectly ripe, fragrant fruit from their estate vineyard in 2008, which they skillfully crafted into this delicious and accessible Pinot. Plush and velvety, this is simply bursting with the kinds of complex berry, rhubarb, savory herb and pie spice aromas and flavors that are synonymous with Thanksgiving. A supple body is framed by fine tannins and a hint of earthy spice on the finish, drawn out by lithe acids. A no-brainer for turkey and trimmings.

Design Your Own Wine Club Whether you are interested in discovering new wines from California, Oregon and/or Washington, or are simply an open-minded drinker eager to learn while trying a variety of wines from all over the world, you can design your own customized wine club through the **K&L Personal Sommelier Service**. Gift options available. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started!

Chiara Shannon

AFFORDABLE BORDEAUX *Believe It!*

Once again, the K&L and Sopexa Affordable Bordeaux Lunch was a huge success! It showcased Gus Talasaz's lovely Chantilly restaurant, the fine food of Chef Bernabe Oropeza and the great value wines of Bordeaux. Though K&L owner Clyde Beffa handed out menus with a wine price list on the back as people arrived, many people came up to me to ask how much they cost; they were pretty shocked at the quality to be had for such modest prices.

I checked and tasted all the bottles to make sure they were in prime condition starting at 9 a.m. At high noon our K&L Bordeaux team swung into action, conducting a tasting of 12 wines at three different tables before lunch was served. Young Jeff Garneau poured the lush 2009s, featuring three wines from the Right Bank and one from the Left Bank: The **Haut-Musset*** (\$17.99) from Lalande-de-Pomerol showed the flashy, fruit-forward side of Merlot to drink now; the **Plince** (\$44.99) from Pomerol showed Merlot's dark, firm, serious side that needs cellaring time; and the **Corbin** (\$29.99) from St-Emilion showed the warm, rich and elegant side of Merlot. The stunner for me was the **Bois-Martin*** (\$19.99) from Pessac-Léognan. I have tasted many vintages of this wine over the years and it is always a solid performer, but the 2009 blows all the other vintages away with its beautiful red fruit. Firm, bright and fresh!

Yours truly poured the more powerful 2010 vintage. The **Neipperg Selection Rouge** (\$10.99) was soft, easy drinking and perfect for mid-week meals. The next two were from the Côtes de Bordeaux: the **Haut-Riot "Cuvée Juliette"** (\$9.99) showed lovely, sweet, ripe fruit and great freshness. Pretty incredible for \$9.99! The **Sauvegarde** (\$9.99), by contrast, was much different—softer and lighter, with aromas of earth, wild herbs and leather. The **Malmaison** (\$17.99) from Moulis continues to get even more impressive, and the quality is moving closer every vintage to other great Moulis estates such as Poujeaux and Chasse-Spleen. Composed of 80% Merlot and 20% Cabernet Sauvignon, it is a very delicious and serious wine with dark fruit and great freshness, and like the above-mentioned Bois-Martin, it's one of Bordeaux's greatest values.

Clyde poured the older wines, starting with the **2001 Lanessan, Haut-Médoc** (\$19.99). This wine was always a little tough in its youth, with its rustic red fruits (much better these days because of a tougher selection of fruit and better winemaking), but the estate's great terroir always comes through with some aging. We can't keep this wine in stock! The **2001 Malescasse, Haut-Médoc*** (\$19.99) is from Lamarque, not far from Lanessan; I've enjoyed this estate's wines since my first taste in 1990. It continues to have elegant and zesty blue fruits. The **2004 Peyrabon, Haut-Médoc** (\$14.99) was dark and tight at 9 a.m. and needed the air. By noon it was a solid, firm Médoc wine. The **2000 Haut Ferrand, Pomerol*** (\$32.99) is a bit "old school," like Clyde and me, but the expansive aromas and flavors of this 12-year-old Merlot were an interesting contrast many enjoyed.

The highlights from lunch included the **2009 Petit Manou, Médoc** (\$17.99), a dark, serious wine that will age easily for 5-10 years. The same can be said for the **2009 Vrai Canon** (\$27.99); although it is from Fronsac it is a very complex and deeply flavored Merlot that I consider a now or later wine. On the other hand, the **2009 Montlandrie** (\$29.99) from the Côtes de Castillon and the **2009 Cap de Faugeres** (\$19.99) from St-Emilion are just loaded with silky, ripe red and blue fruits that are so tasty they are almost impossible to stay away from. The wine that dominated sales in the store after the lunch was the **2009 Pipeau** (\$31.99) from St-Emilion, which I featured in this column last month. It's Merlot with big shoulders but not a big price tag. The fruit is very dark and concentrated, with hints of tobacco and oak. It will indeed age very well.

Finally, a tiny négociant wine from Sauternes with a very big story (please see the description on our website), the **Haut-Charmes*** (\$24.99) was once again a smash hit. It is the best deal for a full bottle of Sauternes I've ever tasted. I will be watching the inventory very closely.

It was a spectacular day, and we hope to see you there next year! Speaking of spectacular, a few of the older K&L veterans and I had a "Bucket List" experience golfing on the Monterey Peninsula in September with some of our close friends from Bordeaux. We played Spanish Bay, Spyglass Hill and the jewel of them all, Pebble Beach, where we had an incredible man as our forecaddie: Coach Tommy D, a relative of the famous Joe D. He not only told us exactly where to hit and putt, but knew we were nervous. He pulled us all together and said, "life is a blink, so you have to wink at it," and to relax, "Don't worry about the outcome, enjoy the journey." We did, and we will continue with that always in mind. Thanks Coach!

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

Ralph Sands



“Composed of 80% Merlot and 20% Cabernet Sauvignon, the 2010 Malmaison is a very delicious and serious wine with dark fruit and great freshness, and like the above-mentioned Bois-Martin, it's one of Bordeaux's greatest values.”

STEVE BEARDEN *On Bordeaux*

I'm going to step away from talking about the great 2009 Bordeaux vintage so that I can discuss the avalanche of older vintages that have recently arrived. These wines are direct from Bordeaux and have been impeccably stored prior to landing on our shelves. In addition to being at the height of drinkability, these bottles represent amazing value in today's market.

1999 Fugue de Nenin, Pomerol* (\$34.99) This second wine of Château Nenin is round and soft, with plump red fruit flavors and gentle hints of earth. Low acid and seductive, it shows alluring sandalwood and a touch of leather on the gentle finish. Graceful and very easy to drink.

2000 Terry Gros Cailloux, St-Julien* (\$29.99) Bright aromas of blackberry, rhubarb and clay zoom from this substantial bargain. The fleshy middle holds ripe blackberry, incense and mineral complexity in a somewhat chewy texture with surprisingly little rusticity. This is hearty and deep, with an intriguing touch of chalk on the long finish.

2000 Haut Ferrand, Pomerol* (\$32.99) Plush, silky, soft and ethereal in nature, this wine really sneaks up on you. The palate is caressing, with blueberry fruit, cedar smoke and iron-tinged minerality on the tannin-free finish.

2001 Potensac, Médoc (\$29.99) This property, which is run by the proprietors of the super Second Growth Léoville-Las Cases (as is Nenin) always drinks well above its humble appellation. This is clean and bright, with flavors of black cherries, scents of damp soil and a touch of spice. The finish on this refreshing wine is silky and clean.

2001 Malescasse, Haut-Médoc* (\$19.99) A tad richer than the Potensac but not as substantial in the middle, this is lively and supple, with woody aromas and plenty of dark currant and spiced berry fruit that are remarkably fresh tasting. This is not to be missed.

2004 Larrivet Haut-Brion, Pessac-Léognan (\$29.99) I always love the wines from this tiny property located not too far from Haut-Brion, and this is no exception. Complex toast, scorched earth, bacon fat and chimney ash aromas soar from the glass as soon as this is poured. The mid-palate is filled with crunchy, sweet red fruits, licorice and smoky currants in a display of seamless elegance that manages to hide any hint of tannin. Delicious and highly recommended.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

It's hard to believe that we are nearly to the end of the release year for the 2009 Bordeaux vintage. I have tried over the course of the past few months to offer practical, clear-headed words of advice regarding the vintage in the midst of a great deal of hyperbole and hype. I have told you of the ripe, concentrated fruit, of the extraordinarily fine tannins, of the incredible freshness and liveliness of the wines. I have told you of the strength of the Cabernet on the Left Bank and of the ripeness of the Merlot on the Right. At long last, however, I am forced to admit that after tasting these wines out of barrel two years ago, and over the past year out of bottle, I have run out of words to describe this vintage. My recent tasting notes have degenerated into simple expressions of awe and pleasure. I can offer no further guidance, except to say: Don't miss out on this vintage. The wines offer more pure enjoyment than any previous vintage I have tasted. Many are enjoyable now, and most will continue to provide immense gratification over several decades.

2009 Haut-Musset, Lalande-de-Pomerol* (\$17.99) A value priced, Merlot-based blend from one of the Right Bank's satellites. Toasty oak and spice cake on the nose, cinnamon and candied ginger. Ripe red currant, raspberry and plum. Fine tannins. Should provide good near-term drinking.

2009 Bois-Martin, Pessac-Léognan* (\$19.99) One of my top picks under \$20 for the vintage. Lightly spicy with hints of new wood on the nose. Ripe, concentrated, tart, fresh-picked blackberry and sweet cassis. Incredibly rich, silky texture. A touch of Graves minerality. Tannins firm but very fine. Everything that is great about this 2009 vintage can be found in a single bottle of this wine.

2009 Ripeau, St-Emilion (\$29.99) A neighbor of Cheval Blanc. Usually about two-thirds Merlot and the rest mostly Cab Franc with a small amount of Cab Sauv. More tightly wound than most Right Bank wines at this stage, yet still offering generous red fruit and fine tannins. Terrific value.

2009 Corbin, St-Emilion (\$34.99) A very successful vintage for the Château. Wonderfully silky texture, round and rich in style. Loads of sweet red and black fruits, cherry and plum. Fine tannins.

2009 Pince, Pomerol (\$44.99) Very polished. Restrained, almost prim, but with an underlying voluptuousness. Smooth. Red fruits, very ripe and sweet. Cherry pastille. Firm, fleshy tannins.

Jeff Garneau

“These wines are direct from Bordeaux and have been impeccably stored prior to landing on our shelves. In addition to being at the height of drinkability, these bottles represent amazing value in today's market.”

“I can offer no further guidance, except to say: Don't miss out on this vintage. They offer more pure enjoyment than any previous vintage I have tasted.”

“We just received a container of Château Lanessian wines, a property we all love and one of the most underrated properties in Bordeaux.”

Pairings: For Your Thanksgiving Feast

I love this time of year. I love wearing scarves and braising meats, spending hours making soups and intense broths, piling wood in the fireplace and cozy nights in with a good book and a glass of wine. It is also every foodie's favorite time of year. Holidays center on excess of all things coming out of the kitchen and cellar, with little thought to spending the extra calories and cash on those exceptional products. Last year Thanksgiving was Turducken from 4505 Meats and aged German Riesling, more side dishes than guests and an entire side table dedicated to dessert. It was the first year in our new home, surrounded by the family that helped make it happen. This year will be a more somber and intimate affair. Instead of a large celebration, we will likely only be three. My mother-in-law jokingly suggested a large chicken instead of the traditional turkey. Anyone that knows me will know that it would fight everything that I know to not produce something over the top, feeding a small army instead of just those at my table. Try as I might, a weeknight meal for two will feed not just us, but my neighbors, coworkers and two perpetually hungry canines.

So, the thought of feeding only three this year has been heavy on my heart and a challenge to my culinary traditions. A large roast turkey will instead take on the form of a de-boned turkey breast stuffed with aromatic cornbread, dotted with dried cranberries and sage and wrapped in buttery puff pastry. Sliced like a traditional slab of beef Wellington on a mound of garlicky mashed potatoes and a pool of fortified gravy, I will pair this with something exceptional, a bottle recently acquired from a private cellar, such as the **1999, 2000 or 2002 Kistler “Cuvée Catherine” Russian River Valley Pinot Noir (\$299.00/\$225.00/\$199.00)**. Before that we'll probably start with a simple soup, a velvety puree of parsnip with creme fraiche and a generous dollop of caviar paired with a glass of aged California Chardonnay: **2000 or 2002 Peter Michael “Cuvée Indigène” Knight's Valley Chardonnay (\$119.00/\$129.00)** or a contrasting and cleansing glass of **2003 Roederer Estate “L'Ermitage” Anderson Valley Brut (\$39.99)**. Dessert will probably be a series of individual pies—sweet potato pie topped with a brûléed cinnamon marshmallow,

warm oatmeal pie with a quenelle of vanilla bean ice cream, and pumpkin cheesecake with a gingersnap crust. For these I will forego wine, and instead pour a dram of **Leopold Bros.**

American Whiskey (\$39.99) and bask in the warmth of the spirit, our company and our memories.

Melissa Lavrinc Smith

THE OLD AND RARE CORNER

This month we are featuring Pinot Noir/Burgundy wines. Unfortunately, we have almost no old and rare Domestic Pinot Noir to sell and very little aged red Burgundy. Seems the little we get from cellars or direct buys sells out quickly. Below are a couple of red Burgundies that qualify and one five-year-old white Burgundy I love.

2001 Domaine de la Vougeraie Vougeot Rouge “Clos du Prieure” (\$59.99) “This monopole is about 4.5 acres in size and is a part of Le Village. The fruit is organically and biodynamically grown by manager Pascal Marchand. This is a pretty wine, in spite of its rather masculine structure, that is now drinking nicely,” says K&L Burgundy buyer Keith Wollenberg.

2002 Domaine Moillard Vosne-Romanée 1er Cru “Malconsorts” (\$74.99) “I had several bottles of this recently, and the tannins are just beginning to relax. The nose is just starting to develop secondary characteristics and lots of charm. It still is in need of decanting to open up, but is drinking very well, or will age for a decade or two longer with ease,” says Wollenberg.

2006 Domaine Long-Depaquit Chablis Grand Cru “Les Clos” (\$49.99) The 2006 Chablis Les Clos is full of tropical fruits and citrus. It's faintly musky, very ripe, yet also sleek, refined, chalky and penetratingly bright. I love this very mineral wine. It's a great value too!

What we lack in old and rare Burgundy/Pinot Noir we more than make up for in Bordeaux. Whether you want First Growths or great-drinking value wines, we have something for everyone. We just received a container of Château Lanessian wines, a property we all love and one of the most underrated properties in Bordeaux. Some of our favorites are below.

1996 Lanessian, Haut-Médoc (\$19.99) According to Robert Parker: “A sleeper of the vintage, Lanessian's 1996 boasts an impressively saturated dark ruby/purple color and knock-out aromatics of melted chocolate, asphalt and cassis. Deep, rich and medium-bodied, with excellent concentration and purity, this impressively-endowed, flavorful, well-structured wine should be at its finest between 2004-2016.”

1997 Lanessian, Haut-Médoc (\$17.99) According to RP: “An excellent wine for the vintage, the evolved, complex aromatics exhibit cedar, dried herbs, tobacco and copious quantities of red and black fruits. Medium-bodied and supple-textured, it is ideal for drinking now and over the next 10-12 years.” The wine is super delicious. Just perfect right now.

1998 Lanessian, Haut-Médoc (\$19.99) A classically-styled Bordeaux with plenty of complex, earthy flavors and cassis fruit. Needs one hour decanting, and then it blossoms. No new wave flashiness here, just solid, good Cabernet flavors. This is the style that made Bordeaux famous!

2001 Lanessian, Haut-Médoc (\$19.99) Drinking perfectly right now. So delicious and mineral-driven. Sweet core of fruit. Buy cases. Not convinced? Robert Parker says: “Lanessian's 2001 is a consistent overachiever in Haut-Médoc. This wine nearly rivals the outstanding 2000...”

Clyde Beffa Jr.

Laurent-Perrier's Best of the Best

For many long-time Champagne fans the **Laurent-Perrier "Grand Siècle" Champagne (\$109.00)** needs no introduction. I have had the opportunity to drain quite a few bottles of this with many of you at tastings and at events in the past. The Grand Siècle has long been my favorite tête de cuvée, but for many years now it has been out of reach. Since 2008, just a trickle has made it to the USA, and it was a fantastically expensive trickle. We finally managed to secure some at a very fair price, and I can't say enough about what a great wine this is. Most big houses talk a big game about the "blender's art," but Laurent-Perrier delivers on the promise, blending not just grape varietals and vineyard sites, but also across time. This Champagne is the embodiment of synergistic blending and a monk's patience. Nearly every Grand Cru in Champagne is represented; the wine is from three different vintages and aged more than 10 years on the lees. We are now offering a batch that is 60% 1996, 20% 1997 and 20% 1999. That means that the Grand Siècle is an astounding 80% reserve wines, something unique in the world of Champagne.

I have visited the Laurent-Perrier estate in Tours-sur-Marne, in the heart of the Grand Valley of the Marne, smack dab in the middle of Champagne, on more occasions than any other big house. They were the first of the Grand Marques to adopt stainless steel in the early 1960s, but it is their concrete tanks for reserve wines that make them a destination. They hold vintages for the Grand Siècle for a very long time in these cold, inert tanks, allowing them to create a solera-like tête de cuvée. I find this wine to have a natural opulence that is not flavored by wood and a refreshing virility that does not come off as citrusy or overly chalky. It also has a very special stream of fine bubbles—there is nothing like older Grand Cru wine to tighten up the bead. This wine is one of my top recommendations for gifts as well as for your own enjoyment; it has the caché of Laurent-Perrier but the mystery of a small production tête de cuvée. If you are looking for effortless class and depth you will never tire of, look no further than the Grand Siècle. A toast to you!

Gary Westby

BUBBLIES TO GIVE THANKS FOR!

Wow! It's November already. Where did the time go this year? We are now edging closer to the holidays and Champagne season, although for me Champagne season is all year long! The great thing about Thanksgiving fare is that most of the foods consumed open themselves up to all different styles of Champagne. For starters, I find it best to begin with a nice, clean blanc de blancs. Something crisp and light- to medium-bodied to serve with your appetizers...they pair with everything from potato chips to mini-quiche to bacon-wrapped melon. My favorite for this, for both taste and affordability, is the **NV Franck "Bonville Brut" Selection Blanc de Blancs* (\$32.99)**. With its clean clay nose, minerality and citrus scents, this refreshing Chardonnay bubbly will keep your palate alive until dinner.

For turkey or ham in all their incarnations, I prefer to bump up to a Champagne that is Pinot-based. Well, in this category there are riches galore! Affordable ones, too! One of my favorite producers of Pinot-based Champagne, from the lovely town of Verzenay, is **Michel Arnould**. The rich, nutty Champagnes of this producer are all made from Grand Cru fruit and have a masculine, toasty character that works well with "neutral" meats like turkey or salty meats like pork. The **Michel Arnould "Brut Reserve"* (\$32.99)** is an excellent entry level offering with toasted hazelnut and cherry fruit notes. Full, with a very refined bead. We also get **magnums (1.5L \$64.99)** periodically, so if you see any, snap them up! It will also be cellar worthy for four years or so. The next step up is the **Michel Arnould "Grand Cuvée"* (\$34.99)**, which is also very rich, but has a low nine gram dosage that results in a cleaner finish with more zip. This one is exclusively from the 2002 vintage and has about one-third Chardonnay in it, a bit more than the Brut Reserve.

Looking for something to go with red meat or game bird? Well, our friends at **Michel Lorient** have you covered. This producer excels at Pinot Meunier-based Champagne and offers several different versions of it. The basic **Michel Lorient "Cuvée Reserve"* (750ml \$29.99; 1.5L \$65.99)** is made from 100% Pinot Meunier with baked apple fruit, spice and bread dough notes. The surprise here is a faint bit of citrus on the finish. Simply wonderful. A bump up from this is the **2005 Michel Lorient Brut Vintage* (750ml \$44.99; 1.5L \$99.00)**. In this one, you get medium weight, loads of roasted nuts and a clean, long finish.

Have a happy Thanksgiving with a bounty of bubbles!

Scott Beckerley

"This wine is one of my top recommendations for gifts as well as for your own enjoyment; it has the caché of Laurent-Perrier but the mystery of a small production tête de cuvée."

"The great thing about Thanksgiving fare is that most of the foods consumed open themselves up to all different styles of Champagne."



BRICK'S BEER PICKS: Vernacularly Annoyed

Have you ever listened to a beer nerd talk about beer? Really listened? It may be the most obnoxious nerdiness of all nerdiness, or it just may really just rub me the wrong way. I can't really tell anymore. Sure a big part of this is the ever-chugging steamroller of hype that people buy into and swallow hook, line and sinker. "Do you have this?" "Why don't you carry that?" "Why don't you carry Pliny all the time?" UGH! I understand everyone's desire to try every beer, especially ones that everyone and their aunt are talking about, but there are more than enough truly great beers out there that are consistently available. But what makes my skin crawl even more is the way people talk about beer. Maybe it is because my philosophy about beer has always revolved around it being a populist beverage, so when people talk about it in an elitist way it completely turns me off. Enjoy your beer; don't dissect it to the point it can never be put back together again. Honestly, where is the fun in that? And what is drinking beer if it is not fun? So I hope that I won't be doing the beer "scene," K&L and myself a disservice when we finally roll out our first "house" beer sometime this month.

The Kalinda "Wild #1" Belgian Style Ale, California* (Inquire) has been long in the making, and I don't think our patience could have been more rewarded. This beer was made for us at Drake's Brewing Company by Rodger Davis (when he was still in their employ) and is a Belgian Strong Ale hit with some wild yeast. Aged in the actual barrel that the first K&L Single Barrel Bourbon was aged in from Buffalo Trace for approximately 12 months, this is both wildly sour and somehow intensely rich. Funky aromas of dried hay, grapefruit, lemon verbena and wet earth should let you know instantly what you are getting yourself into. Tart and mouthwatering from the get-go, this beer is packed with sour and has plenty of bretty, yeasty flavors developing into a richer undercurrent of dried apricot and lemon curd. Plus there's an interesting vanillin richness from the bourbon barrel. There are only 20 cases of this beer, and then it will be gone. Maybe we just created the exact beast I hate, but I really hope not. Keep beer fun people!

Bryan Brick

French Regional

FRENCH REGIONAL *Montirius Arrives*

This month I am very proud to announce the arrival of wines from Montirius, a fifth generation, family-run domaine located in Vacqueyras. With hard work, passion and graciousness, *la famille Saurel* produce a range of wines that echo the warmth and beauty of the region. For more than 10 years 100% of their vineyards have been cultivated practicing strict biodynamic and organic principles. In the winery, the Saurels refrain from using any oak in their winemaking, preferring instead to showcase the minerality, finesse and refined nuances of their wines. Enjoy a glass of their Côtes du Rhône, Vacqueyras or Gigondas and prepare to experience the essence of the Provençal lifestyle.

2011 Montirius Côtes du Rhône* (\$13.99) Montirius' Côtes du Rhône, which is composed of 65% Grenache and 35% Syrah provides a wonderful introduction to the wines from this family estate. This 2011 release is medium-bodied, fresh and very food-friendly. Try it with a selection of artisanal charcuterie or a grilled vegetable pizzezza. Certified Ecocert and Biodyvin. 14% ABV.

2010 Montirius "Minéral" Vacqueyras Blanc* (\$24.99) This is a crisp, unadulterated blend of Grenache Blanc, Roussanne and Bourboulenc from the Saurel's certified biodynamic vineyards in Vacqueyras. Grenache Blanc provides richness, Roussanne contributes structure and a hefty dose of Bourboulenc adds brightness and zip. And as is *de rigueur* at the domaine, this mineral-laden blanc sees zero oak. Certified Ecocert and Biodyvin. 14% ABV.

2010 Montirius "Garrigues" Vacqueyras* (\$19.99) Located around the Vacqueyras village, the "Garrigues" hails from a plot with an average vine

age of 55 years, and some vines planted as long ago as 1925. The soils here are composed of clay and sandstone interspersed with a bit of chalk. This Grenache-dominant Rhône is exuberant and fresh, with just a hint of roasted garrigue notes to complement deep red berry fruit. Perfect with roast pork or chicken. Certified Ecocert and Biodyvin. 14.5% ABV.

2010 Montirius "Le Clos" Vacqueyras* (\$24.99) Le Clos is a unique parcel in Vacqueyras comprising 8.5 hectares. Surrounded by oaks in a microclimate yielding less rain than surrounding areas, the vineyard is planted on a gently rising slope comprised of garrigue and blue clay. Le Clos is a bit more formidable in scope and texture than the "Garrigues," and for this reason pairs wonderfully with heartier fare like beef stew or leg of lamb. Certified Ecocert and Biodyvin. 14.5% ABV.

2010 Montirius "Terre des Aînés" Gigondas* (\$29.99) Planted in clay and limestone, half of the estate's vines in Gigondas were planted by the family's great grandfather in 1925. The 2010 "Terres des Aînés" is composed of 80% Grenache and 20% Mourvèdre. A distinct anise note lingers on the long finish of this rich red, which combines a hint of lavender and black currant tea, making for a delicious and complex Gigondas. Certified Ecocert and Biodyvin. 14.5% ABV.

Also Available in limited quantities:

2007 Montirius "Le Clos" Vacqueyras* (1.5L \$59.99) and **2007 Montirius "Terre des Aînés" Gigondas* (1.5L \$59.99).**

Mulan Chan-Randel

“The Dutch Bill Creek Pinot has been on my radar for years... This year’s bottling is exclusively Heintz fruit and is one of the best value Pinots we currently stock.”

Brick’s Backyard Picks: Gobble City

Thanksgiving is my favorite holiday, in practice, of the calendar year. How could it not be, honestly? It plays right into my wheelhouse: an all-day food and booze extravaganza. My tendency towards excess is overlooked by others ever-so-slightly due to their willingness to stuff their own faces with the best bird and sides around, not to mention the persistent consumption of booze that loosens the pant strings a bit and kills, or starts, diets nationwide. Football too, you say? Houston vs. Detroit—shootout city. Washington vs. Dallas—grudge match. New England vs. NY Jets—let the upsmanship begin! So settle in with a big ol’ turkey leg, a bowl of stuffing and a spoon, and get full!

I think a perfect way to start the day, or any day for that matter, is with a killer bottle of sparkling wine, and it just so happens that recently I found a beauty. The **2003 Keller Estate Sonoma Coast Brut (\$26.99)** is not only affordable but it is also completely delicious. I love the age on this sparkler and the mature brioche and marzipan aromas that it shows. The palate is considerably more vibrant and youthful, with lemony custard, cleansing acid and soft, round carbonation. It has been a while since we found some new blood in the Domestic Sparkling category, and I couldn’t be happier with this new kid on the block. (Please add your own Donnie joke here.)

Now the main course. We’ll kick it off with the **2009 Dutch Bill Creek Russian River Valley Pinot Noir (\$24.99)**. This wine has been on my radar for years, mostly due to the fact that it is the sister label to Heintz. If that name sounds familiar it is because the vineyard of the same name has been featured by some of the biggest Pinot Noir labels in the state, including Littorai, Williams-Selyem and Kosta Browne. This year’s bottling is exclusively Heintz fruit and is one of the best value Pinots we currently stock, with its alluring nose of wild strawberry, clove, cinnamon and sour cherry. The high-toned red fruit flavors of pomegranate and bitter cherry, along with a building blood orange aspect, are perfectly suited for the flavors of fall and will cut through the bird as easily as your best carving knife.

But a great meal can never be made on only one wine alone; there must be more. There must be argument and disagreement. So to foil the wine above I give you the **2011 Donkey & Goat “Helluva” Anderson Valley Pinot Noir**

(\$27.99). While this has similar acidity and cut to the Dutch Bill Creek, it also has something totally different, a wild sense of wet, green earth. There is a nature to this wine that is akin to the freshness of walking through a redwood grove. It has denser, darker fruit and more cassis, wild berry and wild mushroom flavors on the palate. This is perfect for savory stuffing and rich squash dishes.

There it is folks, my advice for the big meal. So this Thanksgiving raise a glass to keeping our

bellies full, our conversation jovial and our friends and family close!

Remember: If you’re interested in joining our mailing list focusing on interesting, small production Domestic wines; wines that are destined to become the “next big thing,” wines that don’t have points or are just underdogs, please send me an email at BryanBrick@KLWines.com. Cheers!

Bryan Brick

WINERY TO WATCH: KNEZ WINERY

Do you drink wine from California? It’s okay if you don’t. But if you’ve eschewed the wines of the Golden State because you think they’re all blockbuster fruit bombs with gobs of new oak, we ask you to please hear us out: there are many lesser-known California wineries that make nuanced, balanced, terroir-driven wines, though you may not find their names plastered across the cover of the *Wine Spectator*, and they may not be earning 97-point scores in Parker’s *Wine Advocate*. But they exist, and the wines they are making are delicious.

Knez Winery is a case in point, and that’s why they are this month’s Winery to Watch. Owned by Peter Knez, this Anderson Valley-based producer has winemaker Anthony Filiberti at the helm, making fantastic, cool-climate, non-interventionist Pinot Noir and Chardonnay from organically grown grapes. Knez acquired the sources for his wines—the Cerise and Demuth vineyards on the eastern slopes above Booneville—in 2007 and 2008. The vineyards are on the edge of the world as far as grape-growing goes, ripening late even by late-ripening Anderson Valley standards, and they have long been championed by such acclaimed cool-climate producers as Littorai and Copain. “I became obsessed that the potential of Pinot and Chardonnay in Northern California hadn’t been fulfilled,” Knez told Jon Bonné of the *San Francisco Chronicle*.

Well, we think Knez is fulfilling that potential, and one sip of their **2010 Knez Winery “Demuth Vineyard” Anderson Valley Chardonnay (\$34.99)** and we’re confident you’ll agree. The vineyard was planted by the Demuth family 30 years ago and is dry-farmed. That character really comes through in the wine, which is unbelievably focused. Quince, lemon curd and spice aromas fill the nose, but the wine smells much richer than it is. The palate has weight, but the fruit is lithe and buoyed by incredible lemony acidity. It reminded me of a Puligny.

The **2010 Knez Winery Anderson Valley Pinot Noir (\$29.99)** was one of my favorite wines from a recent tasting that Domestic buyer Bryan Brick titled “I Bring Offerings of Peace.” It had a sanguine character that complemented its earthy, mushroomy bouquet and wild berry fruit. Filigreed, the wine was structured and age-worthy, especially for an appellation wine, but its tannins and acidity were in perfect harmony.

I hope you give these two selections from Knez a chance, and that you’ll talk to your favorite K&L salesperson about other California wineries making wine in the same vein. There’s more peace to be found from the far reaches of California grape-growing, and wonderful winemakers who might just turn you, too, into a convert and give you plenty to be thankful for this Thanksgiving holiday.

Leah Greenstein

“While 2011 was an El Niño year, with a wet spring and cool summer, this wine ended up even better than the 2010 thanks to lower, concentrated yields and the great blending skills of Talley’s winemaker.”

“The Kalinda ‘Cuvée Reserve’ is going to show the beauty of the 2011 vintage from Oregon.”

Changing Seasons **CHANGING WINES**

My head is just starting to gear up for the frenzy of holiday parties and making better use of this year’s Heavenly pass. Now, it’s time to dig into fall favorite red wines and autumn beers. Luckily we have plenty of the perfect varietal for the cooler fall weather: Pinot Noir!

Just in time for turkey season, a new vintage of one of our favorite deals from last year returns, the 2011 **Bishop’s Peak San Luis Obispo County Pinot Noir (\$16.99)**. While 2011 was an El Niño year, with a wet spring and cool summer, this wine ended up even better than the 2010 thanks to lower, concentrated yields and the great blending skills of Talley’s winemaker. Black cherry and strawberry fruit are prevalent on the nose. Ten months in French oak brings clove and white pepper notes to balance the fruit and natural acidity. Well-balanced with a nice finish, this wine is a great complement to turkey.

While your bird is roasting, smoking or broiling, pop open a bottle of **2009 Joseph Swan “Trenton Estate” Russian River Pinot Noir (\$54.99)**. In 1967, Joe Swan bought a farm in the “swamp” of Russian River Valley. In 1988, Rod and Lynn Berglund took over the winemaking and have been producing some of the best Zin, Pinot, Chardonnay and white blends in the area. Though Joseph Swan wines are usually Burgundian in style, this is a richer, distinctly Californian Pinot. Loads of dark cherry and forest floor are well balanced by the exceptional acidity that Joseph Swan wines are known for. By the time the turkey is ready, this wine will be the hit of the night!

My last big vacation this summer was a road trip through Oregon—Bend to Portland. On the way I made sure to stop by Cristom Winery, where I was lucky enough to try nine vintages of the “Marjorie Vineyard” Pinots. The fruit that comes from this vineyard is bright and mineral, with great acidity, and the wines age exceptionally well. Lay down a bottle or two of **2009 Cristom “Marjorie Vineyard” Eola-Amity Hills Pinot Noir (\$59.99)** for a future Thanksgiving and enjoy!

Jim Boyce

BOUTIQUE CORNER

“The magician seemed to promise that something torn to bits might be mended without a seam, that what had vanished might reappear, that a scattered handful of doves or dust might be reunited by a word that a paper rose consumed by fire could be made to bloom from a pile of ash. But everyone knew that it was only an illusion. The true magic of this broken world lay in the ability of things it contained to vanish, to become so thoroughly lost, that they might never have existed in the first place.”

—Michael Chabon, *The Amazing Adventures of Kavalier & Clay*

2011 Kalinda “Cuvée Reserve” Willamette Valley Pinot Noir* (\$24.99) Bryan Brick and I went on an amazing buying trip to Oregon last July and had the chance to taste several wines to put into the Kalinda label. Our friends at one Willamette Valley winery gave us several options and, surprisingly, Bryan and I agreed on which wines to use for the Kalinda blend. Bryan and I rarely agree.

The wine is going to show the beauty of the 2011 vintage from Oregon. It was a fairly large crop with a long hang time. The weather was very cool and many of the wineries picked later than they ever have. Luckily an Indian summer allowed the wineries to achieve ripeness, and most of the wines are very impressive. The Kalinda shows great ripeness and structure, with a core of red fruit, forest floor, spice and just a hint of cola and cedar. The wine is ready to go but will improve over the next couple of years. This is a great wine for the holiday season.

2011 Cazar Sonoma Coast Pinot Noir (\$18.99) Many people thought this wine would never be seen again. It was said that owner Bill Hunter (Chasseur) was giving up on the label. We are very lucky he didn’t. This wine over-performs for the price. Lovely, ripe red fruit and plum nicely balance hints of cola, cinnamon and cedar. The wine is harmonious, with good structure. A truly fantastic wine. I for one hope Bill keeps making the Cazar wines for many vintages to come.

2009 Joseph Swan “Trenton Estate” Russian River Valley Pinot Noir (\$54.99) I’m a big fan of the Joseph Swan Pinots and tend to lean towards the lighter, more feminine “Saralee Vineyard” or the “Cuvée de Trois.” But after trying this wine at One Market (thanks Tonya) I had to bring it in. Trenton Vineyard, the Joseph Swan estate vineyard, is made up of some of the oldest vines in the Russian River. It is reportedly partially planted with cuttings from DRC and another famous Burgundy cutting (Dujac?) that was brought over in a suitcase.

The wine is mindblowing, and apparently I’m not the only one who loves it (see Jim’s article above). Much bigger and richer than other Swan Pinots, it won me over with layer upon layer of red fruits, plum, Asian spice, cinnamon, sage, sassafras, mushroom and cedar, all beautifully woven together.

Mike Jordan

UNCOMMON THANKSGIVING WINES

Everyone usually expects a table full of Pinot Noir for Thanksgiving. It's always a safe choice, but this year why don't you up the ante and give your guests some delightful and unexpected surprises? There are plenty of amazing wines that pair well with turkey and all the fixings that won't break the bank. Here are some of my personal top picks.

A great white wine to start out the afternoon, for cocktailing or with appetizers, is a fun blend of Pinot Blanc, Gewürztraminer, Riesling, Chardonnay and Pinot Gris from Chehalem Winery in Oregon, the **2011 Chemistry "Fig. '11" (\$14.99)**. It seems to be a touch crisper and brighter than vintages past, and it is perfect for drinking with or without food. It has just the slightest touch of sweetness, but is balanced by bright acidity. Oregon's 2011 vintage as a whole is a higher acid vintage, making the white wines particularly great this year.

When it comes to the richness of Thanksgiving I like a balanced, Burgundian style Chardonnay. My very favorite Domestic one done in this style is the **2010 Copain "Tous Ensemble" Anderson Valley Chardonnay (\$19.99)**. I love this wine's integrated use of oak for that touch of creaminess and toast. It has great citrus and stone fruit notes on the palate, with bright acid and a clean finish.

I love an easy drinking red blend for sipping and savoring, and the **2011 Field Recordings "Fiction" Paso Robles Red Blend (\$17.99)** does the trick. On the nose there's juicy red raspberry and blueberry compote, with fragrant perfume and spice notes. Full of juicy texture and balanced acid on the palate, with a clean and velvety finish. Fun and friendly.

I really like Andrew Murray's new **2009 E11even Central Coast Red (\$12.99)**. This is a second label for Andrew, and when the Hollywood crew and I went up to visit him this summer we were thrown by how much wine this is for the price! Lots of rich blackberry and dark cherry fruit on the nose, with intense spice and texture on the mid-palate and a surprisingly structured finish. Food worthy!

One varietal that always seems to get overlooked, but is one of my favorites if done well, is Cabernet Franc. The **2011 Lieu Dit Santa Ynez Valley Cabernet Franc (\$35.99)** is another label from Justin Willett of Tyler Winery. This one will give your French wine geek friends a run for their money. It's bright and herbaceous in the best way possible, with balanced acid and the most pure form of fruit you won't believe. Absolutely delicious!

Christie Cartwright



Hollywood Hot Pix

WORDS ABOUT THE BIRD

Every year around the holidays I like to do a theme dinner or two. One I am bound to repeat this year is my "Deconstructed Turkey." Though there is something beautiful about roasting a whole bird, often the parts of a turkey are best expressed individually. A little bit of butchery is in order if you start with a whole bird, but most local supermarkets do carry already broken down turkeys. That said, a single bird can deliver a multi-course meal perfect for the variety of wines we like to drink on Thanksgiving.

The first course I make is turkey rillete. Turkey wings always look so appealing when roasted but usually by the time the whole bird is done they are dried out. I remove the wings from the body and take some of the skin and the "oyster meat" from the back. The oysters are the two muscles just above the thigh joint on the back of the bird and are the most flavorful, often overlooked, pieces. I usually take the wings, the oyster meat and any giblets (not the liver), cover them with any extra skin, a little stock and a splash of dry sherry and roast it all in a crock pot on low for few hours. When tender, I shred all the meat and add back any loose juice and fat that has accumulated in the pot. Served with a side of cranberry jam and a sparkling rosé, it's a terrific appetizer. I prefer the **Huber "Hugo" Sparkling Rosé (\$17.99)**, a beautiful dry rosé from Austria with spicier tones and cranberry notes.

Next, I take the thigh meat, de-bone it, grind it and make turkey Bolognese. Use any classic Bolognese recipe, but substitute the beef, pork and veal for turkey. It doesn't hurt to throw in some smoked bacon, which I also grind. The secret ingredient though is the turkey liver. Not for everyone, but freshly ground and sautéed with the meat, it adds a nice

gaminess to the sauce. Soak it for a couple of hours in milk to subdue the flavor. Serve it with any meaty red Burgundy, though I'm partial to the **2010 Albert Bichot Bourgogne Rouge (\$11.99)**, an elegant wine with bright red cherry fruit and a touch of herbal spice. Add a little rosemary to your sauce and these two will sing together beautifully.

The legs are tricky business. They have a lot of meat but they have a fair amount of tendon. I like to braise these. I call it turkey osso bucco. Any veal osso bucco recipe would work, just make sure you use a recipe that calls for a white or lighter, fruitier red wine in the braising liquid. This turns out pretty hearty, and the dark meat develops a really nice flavor. I like to serve it over creamy polenta. Speaking of fruitier reds, Beaujolais is perfect here, but get a cru Beaujolais like the **2010 Charly Thevenet "Grain & Granit" Régnié (\$26.99)**. It has structure, but lots of red fruit, floral notes and spices and drinks well above its price.

What about the breast meat? Still a traditionalist, I love it roasted. First, though, I like to brine it. I leave the bone in and soak it in an apple cider brine with some cloves, cinnamon and bay leaves. When I take it out of the brine, I let it rest for a few hours (overnight is even better) in the refrigerator to let the excess moisture evaporate for crispier skin. I sear the skin side down in a pan then flip it over and roast it on the bone (which preserves moisture). I always serve roast turkey with Riesling, and there is none better than the **2009 Von Hovel Oberemmel Hutte Riesling Spätlese (\$15.99)**. It's a classic rendition of the varietal just starting to come into its own. Beautiful apple and pear fruit with slaty minerality. A perfect complement to any Thanksgiving meal.

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.

ARGENTINA

- 2011 Monteviejo "Festivo" Torrontes*** \$11.99
Bright, spicy, lively. Delicious.
- 2010 Monteviejo "Altitude 1050" Malbec Mendoza*** \$11.99
Tons of spicy fruit with blackberry aromas that follow to the palate. A lively, vibrant value. Finishes with notes of licorice and mint.
- 2004 Bodegas Poésia "Poésia" Lujan de Cuyo*** \$29.99
92 points *WE*: "...The '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries."

AUSTRIA & LOIRE VALLEY

- 2011 Weingut Allram Grüner Veltliner (1L)*** \$10.99
This is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching qualities you look for in a wine like this. The nose is textbook spice, pepper, snap pea and grapefruit. Sleek, focused and juicy.
- 2011 Weingut Allram Gaisberg Grüner Veltliner Kamptal*** \$19.99
Full of delightfully spicy fruit, with notes of quince, blood orange and honeydew, sleek minerality and juicy acidity.
- 2011 Noblaie Chinon Rosé*** \$16.99
Noblaie's rosé has a clear and smooth pink color, deep, rich aromas of watermelon and cranberry and loads of lovely fresh red fruits on the palate. The 2011 is fruity, clean and refreshing, but with powerful volume. Without even a touch of sweetness, the finish is bracing and refreshing.
- 2011 Franck Millet Sancerre Blanc*** \$16.99
A wine of freshness, lift and snap. Vinified entirely in stainless to preserve the citrusy and slightly grassy aromatics and gentle mineral finish.

RHÔNE VALLEY & FRENCH REGIONAL

- 2009 Château Montfaucon "Baron Louis" Côtes du Rhône*** \$17.99
This substantial yet elegant red can be enjoyed now, but it will be superb with several years more cellar time. Try it with a sirloin steak.
- 2010 Antech "Cuvée Emotion" Crémant de Limoux Rosé*** \$14.99
The perfect choice for your house sparkling wine or to feature at parties where quality and good taste matter. Brilliant as an apéritif.
- 2009 Antech "Cuvée Eugénie" Crémant de Limoux*** \$13.99
From La Maison Antech, located in the southern French region of the Languedoc, comes this beautiful example of Crémant de Limoux. Composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac.

WHITE & RED BURGUNDY

- 2011 Champy Mâcon-Villages*** \$12.99
Bright, clean, unoaked Chardonnay. Crisp, bright and delicious. Finished with the deluxe version of a screwcap to preserve freshness.
- 2011 Domaine Renaud Mâcon-Solutré*** \$12.99
Pronounced minerality and a charming way of making your mouth water, pretty citrus notes and a focused finish.
- 2011 Domaine Renaud Pouilly-Fuissé "VV"*** \$19.99
Winner of the Burgondia d'Or medal! Nice acidity accompanied by pretty fruit notes, lots of mid-palate weight, but also drive and acidity. Charming and ready to drink, but not lacking for energy and character.
- 2010 Champy Beaune "Vieilles Vignes"*** \$24.99
Off the charts! Among the most compelling price/quality ratios of any red Burgundy we have. Elegant, with fine tannins and good acidity.

- 2009 Maison Champy Volnay 1er Cru "Taillepieds"*** \$63.99
An over-the-top great Burgundy for your cellar. Period. Taillepieds is one of the most highly regarded sites in Volnay.

CHAMPAGNE

- Louis Sostene Premier Cru Brut*** \$31.99
Louis Sostene Rosé Premier Cru* \$34.99
A new direct buy we're very excited about. Limited quantities available.
- Elizabeth Goutorbe "Cuvée Eclalante" Brut*** \$34.99
Half and half Pinot Noir and Meunier. It has a pretty tarnished pink color, a lazy bead and gorgeous red cherry fruit on the nose and mid-palate.

ITALY

- 2011 Ermacora Friulano Friuli*** \$15.99
A nice balance of richness and flavor, with crisp acidity and an intense mineral vein adding focus and drive. Fresh, delicious and ready to drink.
- 2008 Lucchetti "Guardengo" Lacrima di Morro d'Alba Superiore*** \$19.99
Concentrated, rich and vibrant, with intense notes of blackberries, spices, sweet herbs and juniper berries.
- 2010 Ruggeri Corsini Langhe Nebbiolo*** \$17.99
Full of classic Nebbiolo aromas of dried roses, truffle, smoke and earth. There's lots of richness, loads of fruit, a long finish and integrated tannins.
- 2007 Baricci Brunello de Montalcino*** \$39.99
93 points James Suckling: "Strawberries and flowers on the nose, follow through to a full body, with sweet and ripe fruit in the mid-palate that show nutmeg and floral undertones. Best in 2013."

SHIPPING INFO

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

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

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

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

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

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

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

K&L carries exceptional, high quality and value-priced wines from all over the world; here are some favorites from both the Northern and Southern Hemispheres!

LOIRE VALEY

- Deligeroy Crémant de Loire Brut*** *\$11.99*
Lively attack. This evolves gracefully across the palate with nice aromatic persistence in the mouth and lingering notes of fresh peaches and pear.
- Deligeroy Crémant de Loire Brut Rosé*** *\$12.99*
Lovely pink, with an enticing, delicate, nervy nose of fresh red fruit.
- 2011 Claude Riffault "La Noue" Sancerre Rosé*** *\$18.99*
A serious rosé. Spicy red fruits with hints of blood orange and raspberries. We love Sancerre rosé!
- 2011 Domaine Gueneau "Les Clos Chartier" Sancerre*** *\$19.99*
Pale yellow color and aromatics of tropical fruits with subtle hints of flinty minerality. Fantastic with shellfish, white fish or earthy cheeses.
- 2011 Les Chancelières Vouvray*** *\$10.99*
Picked from 45-year-old vines and then vinified in stainless and aged in tank for two to three months. Fantastic with fish dishes with an exotic flair and, of course, the typical meat and cheese starter plates.
- 2011 Le Paradis Chinon*** *\$9.99*
Always a favorite value-priced Chinon for everyday drinking. Perfect with charcuterie, cool weather braises or grilled lamb chops with gremolata.
- Domaine Gueneau Brut Rosé*** *\$17.99*
A sassy little blend of Gamay and Pinot Noir from in and around Sancerre, with a nose of strawberry, framboise and spiced white plums.

RHÔNE VALLEY

- 2011 La Galope Côtes de Gascogne Blanc*** *\$9.99*
A crisp mouthful of Sauvignon Blanc that goes with lots of food, or with nothing at all. It's full of clean, refreshing and crisp characteristics, and it goes down remarkably easy!
- 2010 Dauvergne Ranvier "Vin Gourmand" Luberon Rouge** *\$10.99*
This fresh, snappy light on its feet Grenache-based red can accompany just about any Mediterranean fare that strikes your fancy.
- 2009 Étoile du Rhône (Stéphane Vedeau) Côtes du Rhône*** *\$10.99*
Loads of crushed red berry fruits, light spice, fine tannins and lively acidity make for a serious, overachieving Côtes du Rhône.
- 2010 Cave de Rasteau "Dame Victoria" Rasteau*** *\$13.99*
This award-winning, impressive Rhône red is raised not far from the fabled vineyards of Châteauneuf-du-Pape. The bouquet offers minerality and blue fruit, echoed on the palate and joined by lots of berries.
- 2010 Jean-Louis Denois "Les Oliviers" Vin de Pays d'Oc*** *\$10.99*
This delicious Syrah-based red blend from Jean-Louis Denois boasts a wonderfully intriguing nose of dark berry fruits, smoke and spicebox.
- 2010 Clos Chanteduc Côtes du Rhône** *\$12.99*
From the famous food writer Patricia Wells. The 2010 has aromas of forest floor and Provençal herbs, with a kiss of anise and a core of cherry.
- 2011 Domaine Le Cazal "Tradition" Minervois*** *\$12.99*
A blend of one-third each Carignan, Grenache and Syrah co-fermented in concrete vats. Dark berry fruits, damp earth and a certain garrigue-y-ness place this squarely in the south of France.

SPAIN

- 2008 Bodegas Puelles Crianza Rioja*** *\$15.99*
Very tense, mineral red fruit profile shows loads of freshness. Excellent fruit purity.

- 2008 Miguel Merino Viñas Jovenes Crianza Rioja*** *\$19.99*
A richer, darker fruited crianza where the fruit really shines. With its acidity, balance and purity this shows the best aspects of modern Rioja.
- 2005 Miguel Merino Reserva Rioja*** *\$29.99*
Beautiful reserva from a beautiful vintage. Delicious, spicy, sweet, dark.
- 2004 Miguel Merino Gran Reserva Rioja*** *\$39.99*
Very intense berry fruit, chalky minerality, bright acidity and fine tannins are all in terrific, youthful balance. A modern day classic in the making.
- 2008 Miguel Merino "Unnum" Rioja*** *\$39.99*
What the gran reserva may have been like several years ago in barrel. Rich, impressive style; oak should further integrate in another few years.

COMMONWEALTH

- 2011 Cullen "Ephraim Clarke" SB-Sémillon Margaret River** *\$27.99*
Sauvignon Blanc and Sémillon. Pure, focused, driven by bright citrus flavors and precise acidity. Perfect with oysters and scallops. Biodynamic.
- 2009 Cullen "Mangan" Bordeaux Blend Margaret River** *\$41.99*
A fantastic blend of 63% Malbec, 27% Petit Verdot and 10% Merlot. A great wine from one of Australia's top estates. Biodynamic.
- Jansz "Premium Cuvée" Brut Pipers Brook Tasmania** *\$19.99*
A blend of 53% Chardonnay, 47% Pinot Noir, 24 months on the lees. Top notch bubbles are perfect for the holidays!
- 2011 Neudorf Sauvignon Blanc Nelson** *\$16.99*
New Zealand Sauvignon Blanc that's all about restraint, balance, minerality and complexity. Excellent.
- 2011 Mt. Beautiful Pinot Noir Cheviot Hills** *\$21.99*
Pure fruit, bright, silky, supple, elegant texture. An excellent value Pinot.
- 2011 Waterkloof "Cape Coral" Rosé Stellenbosch*** *\$14.99*
A new DI. This dry Mourvèdre rosé is perfect for Thanksgiving turkey!
- 2010 Glen Carlou Chardonnay Paarl** *\$12.99*
Packed with orchard fruit, honeysuckle and toasty oak. Great value!

CHAMPAGNE

- Ariston Aspasia "Carte Blanche" Brut*** *\$27.99*
All estate-grown with five years on the lees. Rich and bracing at once, this is a complete wine for a very low price.
- 2002 Laurent-Perrier Brut Vintage** *\$49.99*
Big name, highly-rated 2002 vintage for under \$50? Get it while you can!
- 2002 Pierre Paillard Grand Cru Brut Vintage*** *\$59.99*
One of the best Champagnes in the store at any price, this big, bold 2002 drinks now and will last for years to come.
- Billecart-Salmon Brut Rosé** *\$74.99*
The benchmark rosé Champagne.
- Ariston Aspasia "Cépages d'Antan" Brut*** *\$99.00*
This great bottle is made entirely out of grape varieties that almost went extinct in Champagne. It is exotic and spectacular to drink.
- Krug "Grande Cuvée" Brut** *\$139.00*
Complexity and refreshment meet in the ultimate vinous statement of elegance from Krug. Treat yourself.
- 2005 Louis Roederer "Cristal" Brut Vintage** *\$189.00*
The most famous tête de cuvée. A wine of phenomenal depth and length. The 2005 is spectacular to drink now, and should keep for decades.

K&L seeks out the best Bordeaux from every vintage. We've got old and rare gems for you to drink now, plus great values from more recent vintages and lovely Bordeaux Blancs!

1926-2008 RED BORDEAUX

Values and classics to drink and cellar.

1926 Pichon-Lalande, Pauillac	\$399.00
1966 La Dauphine, Fronsac (1.5L)	\$139.99
1970 Talbot, St-Julien (1.5L)	\$199.99
Direct from the property. Old school.	
1978 Lafite Rothschild (1.5L)	<i>Inquire</i>
1979 Lafite Rothschild (1.5L)	<i>Inquire</i>
Direct from the Château. In perfect condition.	
1979 Lynch-Bages, Pauillac	\$119.99
1981 La Dauphine, Fronsac (1.5L)	\$59.99
1982 Vieux-Château-Certain	\$299.99
1983 Domaine de Chevalier	\$149.99
1985 Soutard, St-Emilion-Delicious	\$84.99
1986 Haut-Brion, Pessac	\$599.00
1988 Léoville-Barton, St-Julien	\$129.99
1989 Branaire-Ducru, St-Julien	\$109.99
1989 Domaine de Chevalier	\$119.99
1989 La Lagune, Haut-Médoc	\$119.99
1990 Domaine de Chevalier	\$129.99
1990 Figeac, St-Emilion	\$299.00
1990 Latour à Pomerol	\$149.00
1990 Latour, Pauillac (1.5L)	\$1,599.00
1990 Latour, Pauillac	\$799.00
1993 Haut-Brion, Pessac	\$379.99
From Mahler Besse. Perfect condition.	
1993 Pichon-Lalande, Pauillac	\$139.99
1994 Angelus, St-Emilion-Special	\$249.99
1995 Calon-Ségur, St-Estèphe	\$149.99
1995 Cos d'Estournel, St-Estèphe	\$219.99
1995 Ferriere, Margaux	\$69.99
1995 Grand Mayne, St-Emilion	\$79.99
1995 Lafite Rothschild, Pauillac	\$749.99
1995 Les Forts de Latour, Pauillac	\$199.99
1995 Margaux, Margaux	\$599.99
1995 Ormes de Pez, St-Estèphe	\$49.99
1995 Rauzan-Ségla, Margaux	\$129.99
1996 Corbin Michotte, St-Emilion	\$44.99
1996 Giscours, Margaux	\$99.99
1997 Fugue de Nenin, Pomerol*	\$29.99
Superb value; enjoy now.	
1997 Poujeaux-So good!	\$42.99
1997 Potensac, Médoc	\$26.99
1997 Potensac, Médoc (375ml)	\$14.99
1998 Clos du Marquis, St-Julien	\$69.99
1999 Fugue de Nenin, Pomerol	\$34.99
Outstanding wine. Sweet and fruity.	
1999 Lafite Rothschild, Pauillac	\$999.99
1999 Malescot-St-Exupéry	\$69.99
2000 Coufran, Médoc	\$29.99
2000 Haut Ferrand, Pomerol*	\$32.99

2000 Labégorce, Margaux	\$39.99
Great old school Bordeaux with plenty of stuffing for the cellar. Clyde's fave.	
2000 Terrey Gros Cailloux*	\$29.99
2001 Haut-Batailley, Pauillac	\$59.99
2001 Potensac, Médoc	\$29.99
2001 Sarget de Gruaud-Larose	\$29.99
2001 Lanessan, Haut-Médoc	\$19.99
2001 Malescasse, Haut-Médoc*	\$19.99
2001 Potensac, Médoc	\$29.99
2001 La Vieille Cure, Fronsac	\$24.99

Direct from the Property

2003 D'Angludet, Margaux	\$44.99
2005 D'Angludet, Margaux	\$54.99
2006 D'Angludet, Margaux	\$39.99
2002 Sarget de Gruaud-Larose	\$32.99
2003 Coufran, Médoc-Ralph's fave	\$19.99
2003 Marquis de Calon, St-Estèphe	\$34.99
2003 Peyrabon, Haut-Médoc	\$19.99
2003 Verdignan, Haut-Médoc	\$19.99
2004 Hosanna, Pomerol	\$79.99
2004 Lanessan, Haut-Médoc	\$19.99
2004 Larrivet Haut-Brion, Pessac	\$29.99
2004 Peyrabon, Haut-Médoc-Great	\$14.99
2005 Beauregard, Pomerol-Buy it	\$39.99
2005 De Fieuzal Rouge, Pessac	\$49.99
2005 Magdelaine, St-Emilion	\$79.99
2005 Mouton Rothschild	\$799.99
2005 Petit Villages (1.5L)	\$139.99
Excellent wine. Full-flavored and elegant.	
2006 Cantemerle, Haut-Médoc	\$42.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 D'Aiguilhe, Castillon	\$24.99
2006 Ducluzeau, Listrac	\$13.99
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Margaux, Margaux	\$449.99
2006 Poumey, Pessac	\$19.99
2006 Pauillac de Latour, Pauillac	\$89.99
Baby Latour. Rich and full. Will be great in five years. A case of this for one bottle of Latour.	
2007 De Pez, St-Estèphe	\$33.99
2007 Hauts de Poujeaux, Moulis	\$14.99
2007 Le Jardin de Petit-Village	\$24.99
2007 La Croix de Beaucaillou	\$39.99
2007 L'Aura de Cambon, Margaux	\$19.99
2007 Moulin D'Angludet, Margaux	\$19.99
2007 Palmer, Margaux	\$199.99
2007 Poujeaux, Moulis-Clyde loves it	\$29.99
2008 Bois-Malot, Bordeaux	\$10.99

2008 Certan de May, Pomerol	\$49.99
2008 Clarke-Rothschild, Listrac	\$19.99
2008 Domaine de Chevalier	\$59.99
Almost perfect. Stunning wine.	
2008 Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
2008 Fonplégade, St-Emilion	\$39.99
2008 Fonreud, Listrac-Powerhouse!	\$10.99
2008 Hosanna, Pomerol	\$139.99
2008 Latour, Pauillac	\$699.99
2008 L'Avocat Rouge, Graves-Value!	\$16.99
2008 Léoville-Poyferré, St-Julien	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
2008 Le Thil Comte Clary, Pessac	\$17.99
2008 Montrose, St-Estèphe	\$139.99
2008 Pétrus, Pomerol-For 1%ers	\$2,299.00
2008 Saint Pierre, St-Julien-Fabulous	\$39.99

2010 BORDEAUX VALUES IN STOCK

Clarke-Rothschild, Listrac	<i>Inquire</i>
Grand Bateau Rouge, Bordeaux	\$10.99
Haut-Riot "Juliette" Bordeaux	\$9.99
Hyt, Côtes de Castillon	\$11.99
La Sauvegarde, Bordeaux	\$9.99
Malmaison, Moulis	\$17.99
Absolutely delicious wine.	
Neipperg Collection Rouge	\$10.99
The strength of the 2010 vintage is here, but the wine is more like the fruity 2009 Bordeaux. An affordable party red drinkable tonight.	
Roustaing "Old Vines" Médoc	\$9.99
Plenty of stuffing. Sweet and lovely.	

BORDEAUX BLANC

2000 "Y" Lur-Saluces (d'Yquem)	\$149.99
This is a dry white wine from the famed Château d'Yquem only made in rare vintages (there have only been 23 since 1959). Billowing and elegant.	
2006 Lynch-Bages Blanc, Bordeaux	\$29.99
2009 Le Clarte de Haut-Brion Blanc	\$89.99
2010 Dourthe "Grand Cuvée"	\$11.99
2010 La Garde Blanc, Pessac	\$29.99
2010 Grand Bateau Blanc*	\$9.99
2010 Suau Blanc, Bordeaux	\$13.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	
2011 Neipperg Collection Blanc	\$10.99
2011 Clos Floridene Blanc*	<i>Inquire</i>
2011 Reynon Blanc*	<i>Inquire</i>
Fabulous year for dry white wines. These two are stunning. Try them.	

The incredibly stunning 2009 Bordeaux are arriving daily. Don't miss out!

SAUTERNES IN STOCK

1990 Climens, Barsac	\$159.00
1995 Suduiraut, Sauternes	\$49.99
1996-1998-2002 Guiraud Set	\$39.99
100ml of each in a handsome box. A great gift.	
1998 D'Yquem (375ml)	\$139.99
1999 D'Yquem (375ml)	\$149.99
2001 Petit-Védrines, Sauternes	\$21.99
2004 Climens	\$49.99
2004 D'Yquem (375ml)	\$149.99
2005 Guiraud (375ml)-WS Top 100	\$29.99
2007 Cypres de Climens, Barsac	\$28.99
2007 Cypres de Climens (375ml)	\$19.99
This is a great stickie. A baby Climens with great acidity and balance. Loads of pineapple.	
2009 Haut-Charmes- <i>Stunning!</i>	\$24.99
2009 Doisy-Védrines, Sauternes	\$39.99
2009 Rieussec, Sauternes	\$89.99
2009 Rieussec, Sauternes (375ml)	\$44.99
2009 Roûmieu-Lacoste (375ml)	\$21.99
2010 L'Avocat, Cerons (500ml)	\$16.99
2010 La Fleur des Pins, Graves	\$14.99

2009 BORDEAUX IN STOCK

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

Angludet, Margaux	\$49.99
Barde-Haut, St-Emilion	\$49.99
Beaumont, St-Julien (1.5L)	\$39.99
Belair-Monange, St-Emilion	\$149.99
Bellevue "La Chapelle" Castillon	\$14.99
Beychevelle, St-Julien	\$89.99
Bois-Martin, Pessac- <i>Stunning!</i>	\$19.99
Bord'Eaux Merlot	\$9.99
Bord'Eaux Merlot (3L Bag-in-a-Box)	\$24.99
So sweet and lovely. Enjoy a bottle or the box.	
Canon, St-Emilion	\$139.99
Cantenac Brown, Margaux	\$79.99
Cantemerle, Haut-Médoc	\$44.99
Cantin, St-Emilion- <i>Lush and lovely</i>	\$21.99
Capbern Gasqueton, St-Estèphe	\$22.99
Cap de Faugeres, Castillon	\$19.99
One of the greatest values of the vintage. Rich and fruity. Delicious.	
Caronne Ste-Gemme, Bordeaux	\$17.99
Chauvet Rouge, Bordeaux	\$9.99
Certan de May, Pomerol	\$109.99
Clarke-Rothschild, Listrac	\$24.99
Clos des Quatre Vents, Margaux	\$39.99

Clos de Marquis, St-Julien	<i>Inquire</i>
Corbin, St-Emilion	\$34.99
Côte Monpezat "Compostelle"	\$16.99
De Chantegrive, Graves	\$18.99
De Sales, Pomerol	\$28.99
Domaine de Chevalier, Pessac	\$84.99
Duhart-Milon, Pauillac	\$149.99
Fleur de Pedesclaux, Pauillac	\$24.99
Fonreaud, Listrac	\$14.99
Fombrauge, St-Emilion	\$32.99
Franc Mayne, St-Emilion	\$39.99
Grand Mayne, St-Emilion	<i>Inquire</i>
Haut-Bailly, Pessac	\$169.99
Haut-Bergey, Pessac	\$39.99
Haut-Musset, Lalande-de-Pomerol*	\$17.99
Kirwan, Margaux	\$59.99
La Chapelle de La Mission	
Haut-Brion, Pessac	\$99.99
94 points JS: "A gorgeous red, with sweet tobacco, plums and ripe strawberries and hints of cigar box..."	
La Chapelle de Calon, St-Estèphe	\$19.99
La Clotte, St-Emilion	\$39.99
La Couspaude, St-Emilion	\$59.99
La Conseillante, Pomerol	\$239.99
La Croix des Moines	\$24.99
La Croix St. Georges, Pomerol	\$54.99
La Croix de Beaucaillou	\$49.99
La Croix de Beaucaillou (1.5L)	\$94.99
Special label by artist Jade Jagger; a stunning package for a great wine. Magnums only.	
La Dauphine (1.5L)	\$49.99
One of the best values of the 2009 vintage. Packed with fruit. Will age well 10 years.	
La Dominique, St-Emilion	\$56.99
La Gaffelière, St-Emilion	\$89.99
Lagrange, St-Julien	\$64.99
La Garde, Pessac- <i>Superb value</i>	\$29.99
La Gomerie, St-Emilion	<i>Inquire</i>
La Grange Bessan, Médoc	\$13.99
La Mission Haut-Brion	\$949.99
100 points RP: "A candidate for the wine of the vintage...one of the most exceptional young wines I had ever tasted from barrel, and its greatness has been confirmed in the bottle."	
La Tour de By, Haut-Médoc	\$19.99
La Tour de St-Emilion	\$39.99
Lafleur-Gazin, Pomerol	\$36.99
Lamothe-Bergeron- <i>Stunning</i>	\$16.99
Lamoureux, Graves- <i>Big score</i>	\$14.99
Lanessan, Haut-Médoc	\$21.99
Langoa-Barton, St-Julien (1.5L)	\$139.99

Larmande, St-Emilion	\$34.99
Latour à Pomerol, Pomerol	\$99.99
Laubarit, Bordeaux- <i>Biodynamic</i>	\$9.99
Le Bonnat, Graves	\$16.99
Le Carre, St-Emilion	\$119.99
Le Clarence de Haut-Brion (1.5L)	\$249.99
Le Prieuré, St-Emilion	\$39.99
Lecuyer, Pomerol	\$34.99
Les Grands Chenes, Médoc	\$24.99
Les Gravières, St-Emilion	\$29.99
Les Thil Comte de Clary, Pessac	\$21.99
Les Tourelles de Longueville (1.5L)	\$79.99
Second wine of Pichon-Baron. Wonderful!	
Magdelaine, St-Emilion	\$79.99
Malmaison, Moulis	\$19.99
Montlandrie, Côte de Castillon	\$29.99
Marquis de Terme, Margaux	\$44.99
*+V At UGC: Their best in a long time, perhaps ever? Super-ripe and sexy.	
Monbousquet, St-Emilion	\$49.99
Moulin Haut la Roque, Fronsac	\$29.99
Ormes de Pez, St-Estèphe (1.5L)	\$74.99
Pavie, St-Emilion	\$349.99
Petit Manou, Médoc	\$17.99
Petit Village, Pomerol	\$59.99
Plince, Pomerol	\$44.99
Pomeys, Bordeaux	\$16.99
Potensac, Médoc	\$28.99
Poujeaux, Moulis	\$39.99
Prieuré-Lichine, Margaux	\$59.99
Prieuré Canteloup, Bordeaux	\$14.99
Puy Blanquet, St-Emilion	\$21.99
Quinault l'Enclos, St-Emilion	\$36.99
Reserve de la Comtesse Lalande	\$49.99
Roc de Cambes, Côte de Bourg	\$59.99
Ripeau, St-Emilion	\$29.99
Sarget de Gruaud Larose, St-Julien	\$26.99
Seguin, Pessac-92 points Clyde	\$29.99
Seigneurs d'Aigulhe, Castillon	\$14.99
Sociando-Mallet, Haut-Médoc	\$49.99
Soleil, Puisseguin-St-Emilion	\$21.99
Saint Pierre, St-Julien	\$139.99
Teyssier, St-Emilion	\$29.99
Tour de Mons, Margaux	\$26.99
Tour Maillet, Pomerol	\$29.99
Tour Maillet, Pomerol (1.5L)	\$69.99
Tour Seran, Médoc-91 points WS	\$29.99
Tronquoy-Lalande, St-Estèphe	\$39.99
Vieux Château Mazerat	\$119.99
Vrai Canon Bouche, Canon Fronsac	\$27.99
Valandraud, St-Emilion	\$199.99

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

2004 Erba, Napa	\$29.99
2006 Lancaster "Sophia's"	\$39.99
2006 Long Shadows	
"Chester Kidder"	\$39.99
2006 Robert Young	
"Red Winery Road"	\$29.99
2007 Hestan "Stephanie"	\$47.99
2007 Keenan, Spring Mountain	\$39.99
2007 Lancaster, Alexander Valley	\$54.99
2007 Silver Oak, Napa	\$89.99
2008 "II" by Alpha Omega, Napa	\$36.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Cain "Concept"	\$59.99
2008 Ch. Montelena "Estate"	\$109.99
2008 Ch. Ste. Michelle "Cold Creek"	\$24.99
2008 Chimney Rock, Stags Leap	\$59.99
2008 Forman, Napa	\$79.99
2008 Grgich Hills, Napa	\$49.99
2008 Januik, Columbia Valley	\$16.99
2008 Jordan, Alexander Valley	\$49.99
2008 Ladera, Napa	\$29.99
2008 Merryvale "Starmont"	\$17.99
2008 Robert Mondavi "Reserve"	\$89.99
2008 Silver Oak, Alexander Valley	\$59.99
2009 Amici, Napa	\$37.99
2009 Anderson's CV "Prologue"	\$24.99
2009 Anderson's CV "Reserve"	\$84.99
2009 Avalon, Napa	\$12.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Buehler "Estate"	\$29.99
2009 Cakebread, Napa	\$59.99
2009 Cameron Hughes "Lot 246"	\$17.99
2009 Cannonball, California	\$12.99
2009 Chappellet "Signature"	\$44.99
2009 Ch. Montelena, Napa	\$42.99
2009 Ch. Ste. Michelle, Columbia	\$9.99
2009 Coho "Headwaters"	\$37.99
2009 Edge, Napa	\$16.99
2009 Faust, Napa	\$49.99
2009 Flora Springs "Trilogy"	\$44.99
2009 Frog's Leap, Napa	\$39.99
2009 Joseph Carr, Napa	\$17.99
2009 Kalinda "Cuvée Reserve"	\$21.99
2009 Kalinda "Reserve"	\$29.99
2009 Kalinda, Sonoma	\$17.99
2009 Kathryn Kennedy "Lateral"	\$32.99
2009 La Jota, Howell Mountain	\$59.99
2009 L'Ecole No. 41, Walla Walla	\$33.99
2009 Newton "Red Label"	\$18.99
2009 Orin Swift "Papillon"	\$54.99

2009 Pine Ridge, Napa	\$36.99
2009 Pine Ridge "Forefront"	\$17.99
2009 Ramey, Napa	\$49.99
2009 Robert Craig "Affinity"	\$44.99
2009 Robert Craig, Howell Mtn	\$84.99
2009 Robert Mondavi, Napa	\$18.99
2009 Round Pond, Napa	\$29.99
2009 Sequoia Grove, Napa	\$34.99
2009 Stag's Leap "Artemis"	\$45.99
2009 Stags' Leap Winery, Napa	\$39.99
2009 Stonestreet	
"Monument Ridge"	\$39.99
2009 The Ministry of the Vinterior	
"The Messenger"	\$21.99
2009 Von Strasser "Rudy"	\$19.99
2009 Wallis "Little Sister"	\$44.99
2010 Ancient Peaks, Paso Robles	\$12.99
2010 Bench, Alexander Valley	\$19.99
2010 Bonterra, Mendocino-Lake	\$13.99
2010 Foxglove, Paso Robles	\$12.99
2010 Hedges "CMS Red"	\$12.99
2010 Louis M. Martini, Sonoma	\$12.99
2010 Olema, Sonoma County	\$19.99
2010 Paul Hobbs "Crossbarn"	\$39.99
2010 Twenty Bench, Napa	\$18.99
2010 Urbanite Cellars "Amplio"	\$10.99
2011 McManis, California	\$9.99

MERLOT

2007 Twomey (Silver Oak), Napa	\$44.99
2008 Castle Rock, Columbia Valley	\$9.99
2008 Frog's Leap, Napa	\$29.99
2008 Rombauer, Napa	\$29.99
2009 Ridge "Monte Bello"	\$38.99
2010 Avalon, Napa	\$10.99
2010 McManis, California	\$8.99

PINOT NOIR

2008 Baileyana "Grand Firepeak"	\$19.99
2008 BearBoat, Russian River	\$17.99
2008 Fort Ross "Fort Ross"	\$29.99
2008 Twelve Estate, Yamhill	\$23.99
2009 Bedrock "Rebecca's"	\$39.99
2009 Brittan "Basalt Block"	\$42.99
2009 Chehalem "Stoller"	\$44.99
2009 Evening Land	
"Seven Springs"	\$39.99
2009 Gary Farrell "Russian River"	\$36.99
2009 Hirsch "San Andreas Fault"	\$59.99
2009 Neely "Hidden Block"	\$37.99
2009 Neely "Upper Picnic Block"	\$37.99
2009 Paraiso, SLH	\$19.99

2009 Sequana, Russian River	\$32.99
2009 Twomey "Bien Nacido"	\$49.99
2009 Vine Hill, Santa Cruz	\$13.99
2010 Argyle, Willamette Valley	\$19.99
2010 Big Table Farm	
"Pelos Sandberg"	\$42.99
2010 Cakebread, Anderson Valley	\$49.99
2010 Cambria "Julia's Vineyard"	\$19.99
2010 Cherry Pie "Stanly Ranch"	\$44.99
2010 Drew "Gatekeepers"	\$29.99
2010 Drew "Talfryn & Calder"	\$35.99
2010 DuMol, Russian River	\$67.99
2010 Elk Cove, Willamette Valley	\$21.99
2010 Evesham Wood	
"La Grive Bleue"	\$24.99
2010 Ghostwriter, Santa Cruz	\$29.99
2010 Hirsch "The Bohan Dillon"	\$31.99
2010 JackHammer, Central Coast	\$12.99
2010 Knez, Anderson Valley	\$29.99
2010 Maysara "3 Degrees"	\$17.99
2010 Melville "Estate-Verna's"	\$21.99
2010 Merryvale, Carneros	\$29.99
2010 Miner "Garys' Vineyard"	\$59.99
2010 Morgan "Twelve Clones"	\$25.99
2010 Napa Cellars, Napa	\$14.99
2010 Pali Wine "Huntington"	\$18.99
2010 Patricia Green "K&L Cuvée"	\$27.99
2010 Paul Hobbs "Crossbarn"	\$34.99
2010 Pisoni, Santa Lucia Highlands	\$64.99
2010 Ponzi "Tavola"	\$23.99
2010 Rickshaw, California	\$14.99
2010 Sean Minor "Four Bears"	\$11.99
2010 Shea Wine Cellars "Estate"	\$37.99
2010 St. Innocent "Shea"	\$39.99
2010 St. Innocent	
"Temperance Hill"	\$29.99
2010 Urbanite Cellars "Solindo"	\$24.99
2011 Banshee, Sonoma County	\$22.99
2011 Bishop's Peak, SLO	\$16.99
2011 Brooks, Willamette Valley	\$21.99
2011 Owen Roe "Sharecropper's"	\$22.99

SYRAH & PETITE SIRAH

2006 Ambullneo "Howling"	\$24.99
2006 Graziano Petite Sirah	\$15.99
2006 Ojai "Presidio Vineyard"	\$44.99
2007 Quady North "Steelhead"	\$21.99
2008 Cowhorn "74-Estate"	\$21.99
2009 Bogle Petite Sirah	\$9.99
2009 Jelly Roll, Santa Ynez Valley	\$21.99
2009 Limerick Lane "Estate"	\$24.99
2009 Qupé "Bien Nacido"	\$24.99

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

2010 Andrew Murray	
"Tous les Jours"	\$12.99
2010 Jaffurs, Santa Barbara	\$24.99
2010 Lucia "Susan's Hill"	\$39.99
2010 McManis Petite Sirah	\$9.99
2010 Melville "Estate-Verna's"	\$19.99
2010 Owen Roe "Ex-Umbris"	\$24.99
2010 Qupé, Central Coast	\$15.99
2010 Spicerack "Punchdown"	\$18.99
2011 Bedrock, North Coast	\$24.99

ZINFANDEL

2008 Bucklin "Old Hill Ranch"	\$28.99
2008 Heitz Cellar "Ink Grade"	\$22.99
2008 Ravenswood "Teldeschi"	\$19.99
2008 Robert Craig, Howell Mtn	\$39.99
2009 Barber Cellars "Mr. Beast"	\$14.99
2009 Cosentino "CigarZin"	\$14.99
2009 Dashe, Dry Creek Valley	\$24.99
2009 Four Vines "Old Vine Cuvée"	\$10.99
2009 Peterson "Old School"	\$17.99
2009 Storybook Mountain	
"Mayacamas Range"	\$32.99
2010 Brown Estate, Napa	\$37.99
2010 Easton, Amador County	\$13.99
2010 Foxglove, Paso Robles	\$13.99
2010 Orin Swift "Saldo"	\$27.99
2010 Peachy Canyon	
"Incredible Red"	\$9.99
2010 Peachy Canyon	
"Westside Block"	\$15.99
2010 Ridge "East Bench"	\$27.99
2010 Ridge "Geyserville"	\$32.99
2010 Ridge "Lytton Springs"	\$33.99
2010 Seghesio "Home Ranch"	\$32.99
2010 Seghesio, Rockpile	\$32.99
2011 Bedrock "Saitone Ranch"	\$36.99

MISC REDS

2007 Bennett Lane "Maximus"	\$29.99
2008 Prospect 772 "The Brat"	\$29.99
2009 Bogle "Essential Red"	\$8.99
2009 Conundrum, California	\$17.99
2009 Kokomo "Cuvée Ivy"	\$16.99
2009 Mark Herold "Flux"	\$27.99
2009 Samsara "Larner" Grenache	\$32.99
2010 Andrew Will Cabernet Franc	\$27.99
2010 Banshee "Mordecai"	\$21.99
2010 Folie à Deux "Menage à Trois"	\$8.99
2010 Hey Mambo "Sultry Red"	\$9.99
2010 Orin Swift "The Prisoner"	\$37.99
2010 Orin Swift "Abstract"	\$28.99

2010 Qupé	
"Sawyer Lindquist" Grenache	\$29.99
2011 Lieu Dit Cabernet Franc	\$35.99
2011 Owen Roe "Sinister Hand"	\$21.99

CHARDONNAY

2009 Dierberg, Santa Maria Valley	\$22.99
2009 DuMol "Chloe"	\$63.99
2009 DuMol, Russian River	\$58.99
2009 Gary Farrell	
"Russian River Selection"	\$27.99
2009 Grgich Hills, Napa	\$37.99
2009 K-J "Grand Reserve"	\$15.99
2009 Migration, Russian River	\$26.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Vine Cliff, Los Carneros	\$29.99
2009 Walter Hansel "Estate"	\$31.99
2010 Antica, Napa	\$28.99
2010 Bishop's Peak, Central Coast	\$11.99
2010 Bridlewood, Monterey	\$11.99
2010 Buehler "Reserve"	\$17.99
2010 Buehler, Russian River	\$12.99
2010 Chanin "Los Alamos"	\$29.99
2010 Clos Pegase "Mitsuko's"	\$19.99
2010 DuMol, Russian River	\$54.99
2010 Eric Kent, Russian River	\$39.99
2010 Flora Springs "Estate"	\$14.99
2010 Four Vines "Naked"	\$10.99
2010 Foxglove, Central Coast	\$11.99
2010 Handley "Estate"	\$19.99
2010 Hartford Court, Russian River	\$23.99
2010 Iron Horse, Green Valley	\$19.99
2010 Kalinda, Sonoma	\$17.99
2010 Kistler "Les Noisetiers"	\$59.99
2010 Kistler, Sonoma Mountain	\$59.99
2010 La Fenêtre "À Côté"	\$19.99
2010 Lewis Cellars, Napa	\$44.99
2010 Lewis Cellars "Reserve"	\$57.99
2010 Lioco, Sonoma County	\$17.99
2010 L'Oliveto, Russian River	\$16.99
2010 MacRostie, Sonoma Coast	\$19.99
2010 Melville "Estate"	\$20.99
2010 NoCo, North Coast	\$14.99
2010 Pahlmeyer "Jayson"	\$44.99
2010 Paul Hobbs, Russian River	\$45.99
2010 Pine Ridge "Dijon Clones"	\$19.99
2010 Ridge, Santa Cruz Mountains	\$38.99
2010 Rusack "Reserve"	\$26.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Scribe, Carneros	\$31.99
2010 Sorelle "Per Sempre"	\$11.99
2010 Spellbound, California	\$11.99

2010 Talbott "Kali Hart"	\$13.99
2010 Textbook "Fin de Journée"	\$16.99
2010 Trefethen, Oak Knoll District	\$24.99
2010 Varner "Amphitheater Block"	\$41.99
2010 Varner "Bee Block"	\$44.99
2010 Varner "Home Block"	\$41.99
2010 Walter Hansel, Carneros	\$19.99
2011 Corvidae "Mirth"	\$9.99
2011 Diatom "Hamon"	\$41.99
2011 Diatom "Hana Shinobu"	\$35.99
2011 Evesham Wood, Willamette	\$13.99
2011 McManis, California	\$8.99
2011 Mer Soleil "Silver"	\$21.99
2011 Neyers, Carneros	\$26.99
2011 Randy Lewis "Race Car"	\$29.99

SAUVIGNON BLANC

2010 Amici, Napa	\$16.99
2010 Cakebread, Napa	\$24.99
2010 Grgich Hills, Napa	\$24.99
2010 Heitz Cellar, Napa	\$17.99
2010 Kalinda, Lake County	\$12.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Wattle Creek, Yorkville	\$11.99
2011 Bedrock "Kick Ranch"	\$20.99
2011 Duckhorn, Napa	\$28.99
2011 Ferrari-Carano, Sonoma	\$12.99
2011 Groth, Napa	\$15.99
2011 Hall Vineyards, Napa	\$19.99
2011 Kathryn Kennedy, California	\$18.99
2011 Spottswoode, Napa/Sonoma	\$34.99
2011 St. Supéry, Napa	\$14.99
2011 Von Strasser "Rudy"	\$15.99

MISC WHITES

2008 Tangent "Paragon" Pinot Gris	\$16.99
2009 Jaffurs "Thompson" GB	\$27.99
2009 Saddleback Cellars Viognier	\$14.99
2010 Eyrie Pinot Gris	\$13.99
2010 Handley Pinot Gris	\$15.99
2010 Westrey Pinot Gris	\$16.99
2011 Chehalem "3 Vineyards" PG	\$15.99
2011 Chemistry "Fig. '11"	\$14.99
2011 Conundrum, California	\$17.99
2011 Dry Creek Chenin Blanc	\$8.99
2011 Evesham Wood Grüner	\$14.99
2011 La Clarine Farm, California	\$21.99
2011 Lieu Dit Chenin Blanc	\$32.99
2011 Long Shadows	
"Poet's Leap" Riesling	\$18.99
2011 Rainstorm Pinot Gris	\$10.99
2011 Trefethen Estate Riesling	\$18.99

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MISC TUSCANY

2008 Amantis "Birbanera" Montecucco	\$13.99
2009 Ferrero Rosso di Montalcino*	\$15.99
2009 Erik Banti "Ciabatta" Morellino di Scansano Riserva*	\$18.99
2010 Talenti Rosso di Montalcino*	\$19.99
2009 Felsina Chianti Classico	\$19.99
2009 Vecchie Terre di Montefili Chianti Classico	\$23.99
2009 Riecine Chianti Classico	\$23.99
2008 Felsina "Rancia" Chianti Classico Riserva-93 points RP	\$36.95
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99

BRUNELLO DI MONTALCINO IN STOCK

2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Poggiarellino Brunello di Montalcino*-94 points WE	\$29.99
2007 Tenuta Vitanza "Tradizione" Brunello di Montalcino 93 points <i>Wine Enthusiast</i> and James Suckling.	\$29.99
2007 La Lecciaia Brunello di Montalcino*-95 points JS	\$34.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 Baricci Brunello di Montalcino*-90 points WE	\$39.99
2007 Poggio San Polo Brunello di Montalcino-95 points WE	\$39.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 La Velona Brunello di Montalcino-94 points WE	\$39.99
2007 Podere La Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 La Lecciaia "Manapetra" Brunello*-92 points JS	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2007 Castelgiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello-94 points WE	\$54.95
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 San Filippo "Le Lucère" Brunello-94 points JS	\$59.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2006 Podere La Vigna Brunello Riserva-92 points JS	\$59.99
2006 Franco Pacenti Canalicchio Brunello-94 points JS	\$59.99
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2006 Altesino Brunello di Montalcino Riserva-95 points JS	\$64.99
2007 Livio Sasseti "Pertimali" Brunello di Montalcino	\$63.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2006 Silvio Nardi "Vigneto Manachiarà" Brunello-93+ points ST	\$79.99
2007 Casanova di Neri "Tenuta Nuova" Brunello-97 points JS	\$79.99
2006 San Filippo "Le Lucère" Brunello Riserva-95 points JS	\$109.99
2007 Valdicava Brunello di Montalcino-98 points JS	\$109.99
2004 Banfi "Poggio all'Oro" Brunello Riserva-95 points WE	\$109.99
2006 Biondi-Santi Brunello di Montalcino-95 points JS	\$149.99
2007 Cerbaiona Brunello di Montalcino-94 points RP	\$179.99

MISC PIEDMONT

2007 Ruggeri Corsini "Corsini" Barolo Bussia*	\$36.99
2005 Aldo Conterno Barolo	\$39.99
2006 Aldo Conterno Barolo	\$39.99
2007 Aldo Conterno Barolo	\$39.99
2004 Aldo Conterno Barolo	\$44.99
2007 Azelia Barolo	\$44.99
2007 Schiavenza "Broglio" Barolo Riserva	\$52.99
2007 Schiavenza "Bricco Ceretta" Barolo	\$52.99
2007 Schiavenza "Prapo" Barolo Riserva	\$57.99

I often find it a difficult thing to be able to drink and be impressed with young Barolo, but this wine was startlingly good. It is blessed with luxurious texture (for a young Barolo), complex fruit and finishes with beautiful length. I love this wine. (Greg St. Clair, K&L)

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2011 Ermacora Friulano Friuli*	\$15.99
2011 Ermacora Pinot Grigio Friuli*	\$15.99
2011 Ermacora Ribolla Gialla Friuli*	\$15.99
I love this wine. It's so fresh and full of energy, sometimes I think I can feel the light coming from it; it's just fun to be around. I think you'll love it, too. (Greg St. Clair, K&L)	
2011 Belisario "Del Cerro" Verdicchio di Matelica	\$14.99
2011 Ermacora Schioppettino Friuli*	\$15.99
2011 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina "Santa Lucia" Bardolino Superiore	\$17.99
2011 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$21.99
2009 Silvano Follador "Dosaggio Zero" Prosecco*	\$24.99
2008 Buglioni "Bugiardo" Valpolicella Ripasso-91 points ST	\$29.99
2004 Bertani Amarone	\$99.99
This wine is truly stunning, and gives real meaning to the word "classic." This is the current release and is drinking superbly now, with layers of complexity.	

ABBRUZZO, SICILY, CAMPANIA, PUGLIA & UMBRIA

2010 Planeta "La Segreta" Sicilia Rosso	\$8.99
2010 Tenuta Giuliano Trebbiano d'Abruzzo*	\$9.99
2010 Tenuta Giuliano Montepulciano d'Abruzzo*	\$9.99
2010 Fujanera "Bellalma" Falanghina Campania*	\$11.99
I tried this wine again the other night, and now I remember why I bought a 100 cases! Brilliant acidity, body, complexity and length at an unbelievable price. Buy it by the six-pack.	
2008 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Casa d'Ambra "Frassitelli" Ischia Biancolella	\$23.99
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!	
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99
A greatly structured wine with a bouquet of red ripe fruits, especially cherry and bitter cherry, with spicy notes. Full and round with persistent flavors of marmalade, vanilla, coffee and licorice.	

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

2008 Dom. Etienne Boileau Chablis	\$19.99
2008 Dom. Drouhin-Vaudon Chablis 1er Cru "Montmains"	\$34.99
2009 Dom. de Biéville (Louis Moreau) Chablis	\$16.99
2009 Dom. Jean-Paul & Benoit Droin Chablis 1er Cru "Vaillons"	\$26.99
2009 Dom. Christian Moreau Chablis Grand Cru "Valmur"	\$61.99
2010 Jean-Paul & Benoit Droin Chablis	\$17.99
2010 Dom. Bernard Defaix Chablis	\$18.99
2010 Dom. de l'Églantière Chablis*	\$15.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. Michel Lafarge Volnay "Vendanges Selections"	\$59.99
2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "V.V."	\$23.99
2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "Les Perrieres"	\$21.99
2009 Bouchard Ainé & Fils Bourgogne Rouge	\$13.99
2009 Dom. Vincent & Sophie Morey Santenay "Les Hâtes"	\$24.99
2009 Château de la Cree Santenay "Clos de la Confrerie"	\$29.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"*	\$27.99
2009 Dom. de Montille Volnay 1er "Brouillards"	\$69.99
2009 Dom. de Montille Pommard 1er Cru "Les Grands Epenots" or "Pezzerolles"	\$85.99
2009 Dom. de Montille Beaune 1er Cru "Les Sizies"	\$57.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Lès Vergelesses"	\$35.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Dom. Jadot Côte de Nuits-Villages "Le Vaucrain"	\$29.95
2009 Dom. T. Liger-Belair Haute Côte de Nuits "Corvée Villy"	\$29.95
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$69.99
2009 Dom. de Montille Nuits-St-Georges "Les Saint Juliens"	\$58.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$66.99
2009 Dom. Thibault Liger-Belair Vosne-Romanée "Aux Reas"	\$89.95
2009 Dom. Amiot-Servelle Chambolle-Musigny	\$61.99
2009 Maison Champy Chambolle-Musigny*	\$49.99
2009 Vincent Girardin Chambolle-Musigny "V.V."	\$49.99
2009 Dom. Jadot Chambolle-Musigny 1er "Les Feusselottes"	\$74.99
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.95
2009 Dom. P. Roty Gevrey-Chambertin "Champs Chenys V.V."	\$69.95
2009 Dom. Pierre Gelin Fixin 1er Cru "Clos Napoleon"	\$45.99
2009 Dom. J. Roty Bourgogne Rouge "Pressoniers"	\$26.99
2009 Dom. Martin Bart Marsannay "Les Longeroies"*	\$24.99
2010 Château de la Charrière Santenay 1er Cru "Clos Rousseau"	\$23.99
2010 Dom. Champy Volnay*	\$39.99
2010 Dom. Champy Volnay 1er Cru "Taillepieds"*	\$63.99
2010 Château Charrière Bourgogne Haute Côte de Beaune	\$16.99
2010 Château de la Charrière Bourgogne	\$14.99
2010 Champy Beaune "Vieilles Vignes"*	\$24.99
2010 Dom. Champy Beaune 1er Cru "Aux Cras"*	\$39.99
2010 Dom. Champy Beaune 1er Cru "Champs Pimonts"*	\$39.99

2010 Dom. Champy Savigny-lès-Beaune "Aux Fourches"*	\$29.95
2010 Dom. Champy Pernand-Vergelesses 1er "Iles Vergelesses"	\$44.99
2010 Dom. Champy Chorey-lès-Beaune*	\$23.99
2010 Dom. Champy Corton Grand Cru "Rognet"*	\$79.95
2010 Dom. Champy Corton Grand Cru "Bressandes"*	\$83.99
2010 Champy Vosne-Romanée 1er Cru "Suchots"*	\$94.99
2010 Champy Echézeaux Grand Cru*	\$159.95
2010 Champy Charmes-Chambertin Grand Cru*	\$144.49
2010 Champy Mazis-Chambertin Grand Cru*	\$154.49
2010 Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$89.95

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Maison Jacques Bavard Rully Blanc*	\$17.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "V.V."*	\$12.99
2009 Jacques Bavard Monthelie Blanc*	\$24.99
2009 Jacques Bavard St-Romain Blanc "Sous le Château"*	\$24.99
2009 Dom. François Carillon Bourgogne Chardonnay	\$19.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvée des Vignes"*	\$44.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chass-Montrachet 1er "Champs Gains"*	\$59.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2009 Dom. Louis Jadot Puligny-Montrachet 1er "Champ Gains"	\$84.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2010 Château De Charrière Bourgogne Blanc	\$14.99
2010 Champy Bourgogne Chardonnay "Signature"*	\$18.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2010 Dom. des Nembrets Denis Barraud St-Véran*	\$13.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Champy St-Aubin 1er Cru "Murgers Dents De Chien"	\$36.99
2010 Ch. Charrière Chassagne-Montrachet 1er "Clos St. Jean"	\$44.99
2010 Dom. Jean-Louis Chavy Puligny-Montrachet	\$47.99
2010 Ch. De Charrière Savigny-lès-Beaune "Vermots Dessus"	\$23.99
2010 Dom. Champy Pernand-Vergelesses 1er "En Caradeux"*	\$36.99
2011 Dom. Renaud Mâcon-Charnay or Mâcon-Solutré*	\$12.99
2011 Dom. Renaud Pouilly-Fuissé "V.V."	\$19.99
2011 Champy Mâcon-Villages*	\$12.99

BEAUJOLAIS

2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Dom. Dupré Beaujolais "Terre Noire"	\$8.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$29.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$29.99
2009 Dom. Labruyère Moulin-à-Vent	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Moulin-à-Vent "Trois Roches"	\$27.99
2010 Château de Saint-Lager Brouilly*	\$14.99
2010 Château des Capitans (Georges Duboeuf) Julienas	\$18.99



Meet Charlie Heintz

Name: Charles Heintz Ranch

Winery: Heintz Wines & Dutch Bill Creek Winery

Number of years in business: Grape grower since 1984. A bonded winery since 1997 (15 years).

How would you describe your winemaking philosophy?

My winemaking philosophy is to begin with high quality fruit, which requires less intervention and “processing.” Winemaking is very personal because I am also the grape grower. I spend more time in the vineyard than the average winemaker and am able [to] cultivate a balanced fruit-to-vine ratio as well as farm the highest quality fruit possible. When you have great fruit to begin with, there is less actual winemaking intervention required.

What wines or winemakers helped influence your philosophy?

I credit Ted Lemon with teaching me how to grow quality fruit. Ted and I have been working together for 18 years and continue to learn new techniques in our ongoing quest for perfection.

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

Grape growing is our foundation. The Heintz family has farmed the same beautiful coastal ridgeline in western Sonoma County for 100 years. It is the perfect balance of elevation and [a] few short miles from the Pacific Ocean that temper the inland heat. This ridgetop vineyard offers early bud break, moderate summer days and the “Indian summer” that makes October our typical month of harvest. With the long growing season, our fruit ripens slowly, intensifying fruit flavors. Our own vineyard continues to evolve and improve every year, and we feel honored to be third generation farmers of Heintz Ranch.

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

My palate is happiest with a mix of flavors and spices that make me say “yum.” I enjoy wines that are well balanced and enhance a meal. I enjoy many different varietals of wines and perhaps favor reds slightly over whites. Having been exposed to so many wines over the years, my palate has evolved to lean towards those wines which are fruit forward with little influence from wood. We focus on producing wines that allow the distinctive flavors indicative of Heintz Ranch to come through to give the consumer a sense of place.

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

We enjoy **Heintz Syrah (2007 \$34.99)** with grilled meats, spicy sausages and vegetables, the **Heintz Pinot Noir (2008 \$37.99)** with pork and of course our **Heintz Chardonnay** with seafood, chicken and pasta. If we had to choose only one wine to enjoy at the end of a long day, the Heintz Syrah is a personal favorite.



Left: Charlie Heintz by Annie Dowd; Right: Heintz Ranch vineyards by Karen Heintz.

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

We made some major changes for the 2012 vintage. I have [re-]assumed winemaking responsibilities. I was the winemaker from 1997-2002. Kevin Kelley was winemaker for the 2003-2011 vintages. In addition to me resuming the winemaking role, we will bring in a consulting winemaker (or two) to assist us with taking our wines to the next level. Our winemaking facility has moved from Santa Rosa to Sebastopol off Hwy 116 and Occidental Road. We do have a top secret new wine planned for the 2012 vintage. However, more information will be revealed at a later date.

Is there a style of wine that appeals to critics that might not represent your favorite style? How do you deal with it?

Wine critics are people with opinions, like each and every one of us. Each person has a different palate and different likes and dislikes. Each growing season we set out for another year of well balanced perfection in our vineyards, and every vintage reflects the outcome of Mother Nature’s gifts and challenges. Our style of wine is reflective of our specific terroir, which offers a distinctive thread throughout all our wines and those wineries who purchase Heintz Ranch fruit. Our unwavering goal is to make our wines with the personal tastes of family and friends in mind, not critics.

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

As a grape growing and winemaking family we never lack a great bottle of wine at home. Most evenings we enjoy a “cellar selection” from our own vineyard or from one of the wineries we sell grapes to. We recently had a family gathering and shared a Moone-Tsai Chardonnay (from Heintz fruit), a Kosta Browne Pinot Noir and Heintz Syrah. To be very honest it is easy to pair most foods with a well balanced bottle of wine. Once in a while we will splurge on Nickel and Nickel 1999 John C. Sullenger Cabernet.

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

For a non-collector, we certainly seem to have a cellar full of wine. We cellar Littorai, Migration, DuMol, Landmark, Peirson Meyer, Williams-Selyem, DeLoach, Flowers, Ceritas, Realm, Freeman, Kosta Browne, Pearl Morissette, Von Holt, Moone-Tsai, Peay and a few other “greats” from our neighborhood.

What do you see as the biggest challenges facing the wine business today?

Some of the biggest challenges facing the wine industry include the changing climates, water resources, governmental state-by-state un-uniform wine laws and regulations. Wine grape growers, farmers and wineries need to strengthen their existing organizations and vote for change to ensure strong agricultural support today and for future generations.

Being Thankful **FOR LATIN WINES**

It's been exactly a year since we introduced our customers to our first few Spanish direct imports. While our first order from our friends Miguel Merino and the brothers Puelles was a modest one, we have grown our presence in Rioja and expanded eastward in search of great Cava in Penedes. By the time you read this we will have received our first full container of Spanish DIs, most of which are only available in the US through K&L. Thank you so much for your continued support of and interest in these wines. To read about more Spanish DIs (including some delicious new bubbly!) please go to our listing on page 20. Also, always feel free to email me at JoeManekin@KLWines.com if you would like to be added to my Spanish and Portuguese weekly newsletter, or if you have any questions or feedback.

Thanksgiving tradition chez casa mía dictates the drinking of cru Beaujolais and/or Rioja. One of my favorite bodegas, a winery whose range of wines is not only impressive but whose prices are almost too fair (don't worry, we won't tell them that) is Bodegas Casa Juan Señor de Lesmos. This family winery, from the beautiful, postcard-ready Rioja village of Laguardia, makes a range of wines that staff and customers alike have really stepped up and supported in a big way. I have often tried to figure out what makes these wines so soulful, so full of vibrant fruit and real character. Is it the fermentation, blending and long pre-bottling aging in concrete vats? The rotation of relatively older barrels, many with a lighter toast? A higher portion of Mazuelo grapes in the family's vineyards? Quite possibly the answer involves all three of these, but most importantly I believe that it is the care and attention to detail that Angel Escudero and his siblings lavish upon their product every step of the way, from vine to bottle. We are proud to represent these wines and offer a wide array of them, from the delicious new "Cuarteto" to magnums of the Reserva and Crianza, and the succulent 1998 Gran Reserva. Enjoy, and Happy Thanksgiving!

2010 Bodegas Casa Juan Señor de Lesmos "Cuarteto" Rioja* (\$9.99) Bright fruit flavors with a spicy, peppery edge and amazing structure. All concrete, no oak. A Riojano take on Morgon.

2006 Bodegas Casa Juan Señor de Lesmos Crianza Rioja* (750ml \$12.99; 1.5L \$24.99) My favorite crianza: brightly fruited, beautifully balanced for drinking or aging.

2005 Bodegas Casa Juan Señor de Lesmos Reserva Rioja* (750ml \$19.99; 1.5L \$39.99) Serious stuff with the structure and balance to cellar a decade or longer. My magnum value of the year.

1998 Bodegas Casa Juan Señor de Lesmos Gran Reserva Rioja* (\$29.99) Classic, succulent, mineral gran reserva. While all of Casa Juan's wines are great values, for the fan of mature wine this could be the finest one.

Joe Manekin

"What Goes With Turkey?"

"What goes with turkey?" This is probably the number one question we all get asked here at K&L come November. To get into the Thanksgiving spirit, I decided to cook up a smaller version of my traditional dinner so as to appropriately answer this question. I roasted a few turkey tenderloins, which I rolled up with a porcini mushroom, dried cranberry, fresh sage and bacon stuffing. It was the perfect setup. Try these wines with your own famous Turkey Day meal, and I hope you will have as big a smile on your face as I did. Cheers!

2011 Carballal "Sete Cepas" Albariño Rias Baixas (\$14.99) When founder Benito Vázquez planted the Albariño vines among the oak trees on this estate, he chose to call it Bodegas Carballal, as the word is a nod to the Galician word for tree: *carballos*. "Sete Cepas" refers to the seven brothers involved in the production of this wine. Hand-harvested, carefully grown and tended grapes mean an Albariño that expresses varietal purity—white stone fruit, citrus, mineral, nice palate weight and refreshing acidity—that will stand up to heavy Turkey Day fare. Great as an apéritif before dinner, but it also transitions fabulously to the table.

2010 Viña Zorzal Garnacha Navarra (\$12.99) Viña Zorzal was founded by Antonio Sanz, with a philosophy that we are hearing more and more from winemakers these days: that great wines are not made in the winery, but in the vineyards. A true family operation located northeast of Rioja in Navarra, this Garnacha deserves your consideration for Thanksgiving. It has blackberry, plum, violet and spice, with a wonderful savory element that comes out with some air. Nicely balanced, it delivers a lot for the price.

Sarah Covey

"I have often tried to figure out what makes these wines so soulful, so full of vibrant fruit and real character...I believe that it is the care and attention to detail that Angel Escudero and his siblings lavish upon their product every step of the way."

"What goes with turkey?' This is probably the number one question we all get asked here at K&L come November. To get into the Thanksgiving spirit, I decided to cook up a smaller version of my traditional dinner to appropriately be able to answer this question."

“Another steal! The 2007 Craggy Range ‘Zebra Vineyard’ Pinot Noir originally sold for \$40, and I was able to buy the last of it.”

“This rosé is 100% Mourvèdre, think Bandol rosé, beautiful and bright in color, with fresh, spicy red fruits on the nose...A broad, balanced rosé just perfect for turkey!”

JIMMY C'S VIEW DOWN UNDER

Okay, it's September 12th, and I'm leaving for South Africa in a few days so you know I've got visions of Pilgrims and pumpkins dancing in my head...NOT. However, Thanksgiving is a favorite holiday of mine as it centers on family, friends, food and wine. It's a time to make things special at the table and to be grateful for what we have. Here are a few suggestions.

NV Quartz Reef Sparkling Wine Central Otago New Zealand (\$21.99) You'll need some bubbles to kickstart the show, and this wine delivers. Austrian born and educated winemaker Rudi Bauer made this wine from a blend of 61% Pinot Noir and 39% Chardonnay that is hand-riddled and disgorged after maturing on the lees in the bottle. There is a fine bead, with notes of pear, apple, lime and brioche that are found in the ample aromatics. Fresh and lively on the palate, with a long finish, this is top-notch Kiwi sparkling wine.

Mount Beautiful provides two new additions to our portfolio that deserve your attention. The **2011 Mt. Beautiful Pinot Gris North Canterbury New Zealand (\$16.99)** is one of the best wines from this varietal I've had in some while from New Zealand. With its tendency to produce larger crops, the Pinot Gris yields were kept intentionally low, and they were hand harvested and whole bunch pressed to create texture. Fermentation occurred in a mix of tank and older oak, and it was aged three months on the lees for aromatics and palate impression. The nose shows notes of pear, apple and spice. On the palate there is a creamy texture and good mid-palate richness, with good acidity leading to a fresh, long finish. The fruit for the **2011 Mt. Beautiful Pinot Noir North Canterbury New Zealand (\$21.99)** was de-stemmed and gravity fed to tank with various blocks fermented separately. The wine was matured for 10 months in French oak barrels, 25% new. The bouquet offers bright, crunchy cranberry, plum and cherry fruit, with hints of clove, mineral and earth. On the palate there is good acidity, with fine, ripe but subtle tannins and very nice length. This is lovely Pinot for the money.

2007 Craggy Range “Zebra Vineyard” Pinot Noir Central Otago New Zealand (\$24.99) Okay, another steal! This wine originally sold for \$40, and I was able to buy the last of it. With a little time in bottle, the wine has evolved nicely, with notes of secondary spice blended with black cherry, plum and mineral nuance. The palate offers supple tannins, a good mouthfeel and a complex finish.

Jimmy C

AN INTERNATIONAL AMERICAN HOLIDAY

Being from England, I had no real idea what all this Thanksgiving stuff(ing) was about. My American girlfriend, (now wife) Kathryn, and I were living in the UK studying for our undergrads (spending too much money on beer, and a very small amount on books) when I first got to celebrate this all-American holiday. We lived close to an all-you-can-eat carvery that served up roast turkey, beef and ham nightly, with all the veggies and sides. Kathryn was determined to celebrate Thanksgiving, so a group of us trekked down to the pub. We pulled a couple of tables together, grabbed a pint and tucked into our roast turkey. She also introduced us to the tradition of saying what we're thankful for before starting, something I think is meaningful and fun. The trend was set, and from that year forward until many of us finished grad school, every Thanksgiving was celebrated in this style. An ever increasing number of people gathered, more tables were pulled together, and the chef never could figure out why, on a seemingly random Thursday in November, dozens of students would show up for turkey!

So cheers to a great American tradition. Here are a couple of my picks to enjoy during the festivities!

2011 Cullen “Ephraim Clarke” Sauvignon Blanc-Sémillon Margaret River Australia (Biodynamic) (\$27.99) This is a blend of 69% Sauvignon Blanc and 31% Sémillon, half of which is fermented in French oak. Dramatically floral, at only 11.5% alcohol this wine is very crisp and bright, with wonderfully precise acidity. The oak gives lift and structure to the purity and focus of the zesty citrus fruit. This wine's quality and biodynamic origins show through beautifully on its mineral-laced finish. Perfect for oysters, scallops, crab—basically any seafood appetizers.

2011 Waterkloof Circumstance “Cape Coral” Mourvèdre Rosé Stellenbosch South Africa (Biodynamic)* (\$15.99) This rosé is 100% Mourvèdre, think Bandol rosé, beautiful and bright in color, with fresh, spicy red fruits on the nose and great depth and richness without being over-extracted and dark. Macerated strawberries with balsamic and a soft silky texture come through on the palate, with zippy cranberry acidity on the finish. A broad, balanced rosé perfect for turkey!

2011 Te Whare Ra (TWR) Pinot Noir Marlborough New Zealand* (Organic) (Inquire) This Pinot expresses beautiful strawberry and boysenberry fruit on the nose. In the mouth it's about soft red and dark fruits. The typical bright, crunchy Marlborough acidity is balanced by rich, savory undertones and depth from the old vines.

Ryan Woodhouse

The Gentle Side of the Wachau

On my visit to our Hollywood store in September back I had the fantastic pleasure of being introduced to the wines of Tegernseerhof. Since they are located in the Wachau growing region of Austria, I went into the tasting expecting big, rich wines with a sort of a slap-in-the-face sense of power and strength. What I got was something entirely different. The wines were graceful and poised, with a brilliant sense of restraint, while still showcasing the unique terroir and microclimate of the Wachau sites. Most of the big decisions concerning the production of these wines are made in the vineyard. There is no addition of any sort of fertilizers, no plowing and a protective canopy is maintained in order to shade the grapes from direct sunlight that can burn and dehydrate the fruit. Both green and yellow grapes are harvested and absolutely no botrytis-infected fruit is allowed. The goal is to have pure and focused fruit that expresses the true uniqueness of the terroir. The philosophy here is that when the fruit is picked at “riper” levels, you get a sense of fruit being driven by the vigor of the vine and lose the subtle expressions of terroir. After macerating on the skins the juice goes through spontaneous fermentation, absolutely no malolactic fermentation, and then is rested in stainless steel until bottling. I’m really excited to have these in stock.

2009 Tegernseerhof Loibenburg Riesling Smaragd (\$36.99) Thought to be Austria’s first vineyard, Loibenburg has been known as a “wine mountain” since 1253. (The actual mountain is closer to 500 million years old.) The varying altitude, changing soil and the small scale structure of the vineyards makes Loibenberg one of the most nonhomogeneous crus of the Wachau. Aromatically very expressive, it shows restraint and the finesse of mineral-driven fruit. The precision and filigree on the palate is sneaky but full of drive and focus that leads to a long, elegant finish with juicy acidity and lots of length.

2010 Tegernseerhof Frauenweingarten Grüner Veltliner Federspiel (\$22.99) This wine’s aromatics alone will bring you back for more. Bright and clean mineral notes of gravel and sand really make this shine. Very pure, clean and expressive up and down the palate, with a crystalline character and texture. I can’t get over how delicate this is, especially for a Güner from the Wachau. This was the first wine of the lineup that I tasted, and it started things off right!

Eric Story

LA PLUS SEPTENTRIONALE *Jasnières*

The seven brightest stars of Ursa Major—the *Grande Ourse* in French—may be used to locate the North Star and are referred to as the *Septem Triones*. This provides a wonderful synonym in France for “most northerly”—*septentrional*. *Jasnières* is a tiny 65-hectare appellation for Chenin Blanc (Pineau de la Loire here) and is *la plus septentrionale* of the Loire Valley. In common with the best and most famous Chenin AOCs such as Vouvray and Montlouis, the soils are chalky clay with areas of flint and tuffeau. It is pretty cool here along a side valley on the Loir tributary, and vitally all the vineyards are on slopes facing south or southwest to capture delicious rays of sun. The grapes retain a lot of acidity and are often expressive of the less ripe flavors of Chenin— angelica root, fresh-cut flowers, green apples. The wines below, from one of our favorite producers in the region, are drinking well today but will cellar for 10 years or more.

2011 Pascal Janvier *Jasnières* (\$18.99) This dry wine is a beautiful, crystal clear yellow color. There is a sappy bouquet of snipped sweet peas, chestnuts, clover and orange zest. The wine is a dainty 12% alcohol yet has a nice weight to it, full of crunchy green apple and chestnut flavors, and mouthwateringly juicy acidity. Really clean and focused, with a long, nutty finish.

2011 Pascal Janvier “Cuvée Silex” *Jasnières* (\$19.99) A little more golden in color, this bottling from Pascal and Dominique Janvier is exclusively from parcels of vines 35-40 years of age, planted on flinty soils. This accounts for the distinct note to the nose of the wine, something a little between lanolin and smoke. There’s also chestnut and acacia blossom aromatics. Whilst crisp, it feels riper and smoother on the palate, and the fruits are nearly into the citrus spectrum of zingy tangerine. Still 12% alcohol and sleek, but with plenty of concentration and body. This wine really feels alive and tingly.

2010 Pascal Janvier “Cuvée Narcisse” *Jasnières* (\$23.99) A gorgeous sunshiney yellow color in the glass. This wine has a heart-melting sweetness to it. The nose is pointedly waxy and honeyed, with flower petals and a slight animal musk. The richness of the palate—dried apricots and apples, spice, chestnut honey—is balanced by reverberating acidity and a slight quinine note, almost like a ginger and grapefruit marmalade. This wine is not dessert-level sweetness and would be wonderful served with roasted pork or birds.

Susan Thornett

“The wines were graceful and poised with a brilliant sense of restraint while still showcasing the unique terroir and microclimate of the Wachau sites.”

“A gorgeous sunshiney yellow color in the glass. This wine has a heart-melting sweetness to it.”



K&L ONLINE AUCTIONS *Super Seconds Gaining Ground*

In the wake of exceptionally strong market prices for high-end Bordeaux, Burgundy and California cult wines in 2010 and 2011, the global and domestic auction markets showed considerable signs of slowing in spring and summer 2012. Wines like 1982 Lafite went from selling at prices as high as \$6,000 a bottle (K&L had the highest domestic sale price of this wine), down to the \$2,000 mark. That's the most extreme example triggered by China's ability to make or break the First Growth market, but there are many wines in the same boat. We all knew the exceptionally high prices wouldn't last, but it was nevertheless a difficult pill for many of our consigners to swallow. Several would-be sellers, who had sent in their lists for appraisal in January 2012 but waited to pull the trigger to sell until June, were rudely awakened by the slip in prices in just six short months. One thing we've noticed in the past year is the expanding taste of bidders who once only participated in lots consisting of First Growths, DRC or Screaming Eagle: those buyers, many of whom are international, have become much more nuanced and are branching out into other

categories and price points, such as the Italian and Australian wines. It would appear the global market has realized there is a world of wine beyond Lafite. Producers like Léoville-Las Cases, Cos d'Estournel, Pontet-Canet and Lynch-Bages are gaining much ground and consistently perform strong at K&L auctions. While Lafite and DRC are still down from the previous quarter, the aforementioned Super Second wines are finding a sweet spot as a new demographic is driving up hammer prices. Live-Ex reported that their Fine Wine 100 Index dropped 4% in August, which was largely the result of First Growth poor performance, with Lafite causing the strongest impact. The 1998 and 2008 vintages declined by around 10% each, while the 2003 and 2005 both dropped by 8%. They also noted in an August blog post that, "for every action there is an equal and opposite reaction," in reference to the Super Seconds average rise of 23% in the year to date.

No different than the overall global economy, the auction market is always in flux and our Auctions team is ready and available to speak about the current trends in pricing. We are happy to comb through your cellar inventory to select the bottles that will get the best possible return on investment based on current market values. Now that fall is in full swing and buyers are looking towards the holiday season, bidding participation has increased from the slower summer months and so has the availability of wines on the site as our inventory expands with rare, perfectly cellared bottles. Cheers!

Molly Zucker

JIM'S NOVEMBER GEMS

The harvest, as of this writing (September 23rd), encountered a major slowdown due to chilling weather that has lasted several weeks. As long as the rain holds off we are still dealing with an incredible harvest in 2012. It is supposed to warm up again this weekend, and I hope we will see our first grapes (Syrah from Alexander Valley, and then Cabernet Franc), but I am not concerned. For those of us that believe in "hang-time," this is a good omen.

2011 Domaine Gueneau "Les Clos Chartier" Sancerre* (\$19.99) This wonderful, single vineyard offering gushes forth a ton of lush melon and lime zest fruit with iron filing-like mineral notes on the nose and on its fleshy, yet mouthwatering palate. Clean and crisp on the finish, with nice complexity, the Bean has ordered me to make this our house white for the month and for it to be the only white wine Gem to be served with Thanksgiving dinner. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Claude Riffault "La Noue" Sancerre Rosé* (\$18.99) Our Loire Valley buyer, Eric, continues to discover absolutely brilliant wines from the village of Sancerre. I think if any one wine would be the perfect match for your Thanksgiving festivities, this exceptional pink Gem from Riffault would unquestionably be it. Accented by bright red cherry and orange rind aromas and flavors, with slate-like mineral undertones, this mouth-watering, refreshing, clean, crisp, yet fairly complex rosé will be one of the wines that we will be pouring this Thanksgiving. According to Rusty, Eby, the Bean and Rizzo, it will be the perfect compliment to turkey breast. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Rostaing "Reserve, Vieilles Vignes" Bordeaux Rouge (\$9.99) Some of the lesser growth 2010 Bordeaux have begun to arrive, and while most are showing a bit of youthful tightness, this lovely puppy offers delicious fruit, white pepper and licorice spiciness in conjunction with blackberries and cedary notes on the nose and in the mouth after an hour's decanting. The tannins are integrated and silky. Showing moderate complexity and structural depth, this Gem is for near-term consumption.

Rusty has informed me that this puppy will be one of our house reds for the month and will be served with the thighs from our turkey. 13% ABV (🍷🍷🍷🍷🍷🍷)

2009 Fleur de Pedesclaux, Pauillac (\$24.99) As most of you who read this column know (all three of you?), I seldom review wine over \$20 unless it came from the vineyard I planted in the Anderson Valley. But this second wine from Pedesclaux is an absolutely wonderful Gem. Medium-deep ruby in color, its opulently spicy, black currant, classic lead pencil Pauillac nose leads into a broad, lush, richly-flavored wine with moderate tannins, dense fruit, excellent acid structure and a finish that just refuses to go away. Rusty wants this to be one of our house reds for the next three to five years. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Viña Zorzal Graciano Navarra (\$14.99) Don't let Joe Manekin, our Spanish wine buyer, know this (his ego is big enough), but most of his selections are absolutely great *and* great deals. This startlingly wonderful Gem from Navarra is a perfect example. Used mostly as a blending grape in Rioja, this Graciano offers aromas of strawberries, herbs and blackberries that carry over onto its complex licorice, currant and wet river stone palate. This Gem is layered, focused and broad, with a long, warm finish. Rusty has informed me that this Gem will be one of our house reds for however long it is around and will be served with the turkey leg on Thanksgiving Day. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Riotajo Vinos de Madrid Tempranillo-Garnacha (\$9.99) This is an amazingly rich wine: mocha and cassis tones bounce across the palate with bright, refreshing fruit, integrated, silky tannins, superb complexity, depth, broadness and a finish that refuses to surrender. This is another superb Joe Manekin Gem that Rusty plans on having as our house red for the next several months, and it will be served with the wishbone and turkey wing on Thanksgiving. 14% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Rusty, Eby, the Bean and Rizzo

UNDER THE RADAR *Franciacorta*

K&L is a Champagne lover's dream. It's a category near and dear to our collective hearts, and our selection is easily one of the best in the nation. So I will perhaps rock the boat a bit when I say Italy, or more specifically the area of Franciacorta east of Milan, is making some darn good *metodo tradizionale* wines from Champagne varietals. Imports of Franciacorta have been seeing double digit growth (last year nearly 70%) as folks embracing all things Italian step up from Prosecco to something a little more serious (not that there's anything remotely wrong with Prosecco). These wines are really world class sparklers, and people are taking notice. Granted, even the most ardent Italophile would never have the audacity to suggest the wines of Franciacorta will ever outdo the greatest of Champagnes (please!!). But on a qualitative, dollar for dollar basis, these wines will give Champagne one serious run for its money, and take the win a fair share of the time. Tenute La Montina is one producer leading the pack.

I was pleasantly surprised when I first tasted the **Tenute La Montina Franciacorta Brut (\$29.99)**—95% Chardonnay and 5% Pinot Noir—in a blind tasting. I would never have guessed it was anything but a lovely, mid-level blanc de blancs. It has that slight wet chalk quality of Champagne, with snappy citrus and apple aromas and flavors. The wine spends at least 24 months *en tirage*, and at just under 1%

residual sugar, it has a zippy finish with lingering notes of toast, brioche and lemon meringue. Really an overachieving wine for the price, it would be lovely as an apéritif into the appetizers.

The **Tenute La Montina "Saten" Franciacorta Brut (\$32.99)** is 100% Chardonnay and spends an extra year on the lees. It also has one atmosphere less pressure, so the wine is softer, more layered, with the fruit leaning more towards peach and apricot, with an almost tropical quality as well. It's a beguiling wine for the price tag, with so much going on. "Saten" is of course referring to satin, and the wine really does have a velvety, caressing mouthfeel from start to finish. Delicious!

The **Tenute La Montina Franciacorta Rosé Demi-Sec (\$29.99)** is awesome. Made from 60% Pinot Noir and 40% Chardonnay, when I first put my nose to this wine all I could think of was Burgundy: cherry, rose, forest floor, cinnamon. Beautiful! On the palate the wine is discernibly sweet, but not cloyingly so, just enough to give it some additional weight and richness. I enjoyed it so immensely with a plate of Prosciutto di San Danielle, a chunk of Parmigiano-Reggiano and some delicious spicy grisini, I barely heard what anyone was saying.

Chris Miller

GETTING TO KNOW *Brian Zucker*

What's your position at K&L?

I'm a son of one of the two founders and now a co-owner myself. I came into the business full time in 1997 after building KLWines.com the previous year as a college internship.

What did you do before K&L?

Make a mess in my diapers? I've pretty much been around K&L my entire life.

What's your favorite movie?

Anchorman. I usually watch it while trying to fall asleep at night; 60% of the time, it works every time.

What was your "epiphany wine"?

I went to Bordeaux with Clyde when I got out of college and started working here full time, and had the opportunity to taste 1982 Pichon-Lalande and 1986 Cos d'Estournel... then I realized there were some options that were quite a bit better than Natural Light out of can.

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

In fairness I'm more of a technology and numbers guy, so fortunately I've been able to lean on all the great people here to keep me on track. Over the years I've been lucky enough to have gotten to taste a lot of great wine, so

maybe my palate hasn't really changed as much as gotten more spoiled with time.

What do you like to drink?

To the detriment of my liver I like quality (but not necessarily expensive) red and white wines, good beers and quality cocktails. The wines and spirits that our staff feels passionate about can vary by individual, but I haven't been steered in the wrong direction. I guess it depends on the weather and the meal.

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

Be open-minded and rather than buy strictly on point scores, try to get to know a merchant you trust and let them know some of the things you've tried and liked in the past. They can usually always find you something better for less money.

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

Babe Ruth—Pliny and hot dogs. Ben Hogan and Larry Bird would both get a porterhouse and potatoes. The Hawk gets a Hangar martini, and it's Budweiser for Larry Legend.

"On a qualitative, dollar for dollar basis, these Franciacorta will give Champagne one serious run for its money, and take the win a fair share of the time."

GETTING TO KNOW: *Brian Zucker*



K&L Ownership, with Brian Zucker, far right.

"Be open-minded and rather than buy strictly on point scores, try to get to know a merchant you trust and let them know some of the things you've tried and liked in the past. They can usually always find you something better for less money."



“Their wines spoke of location, or what the Italians like to call *genius loci*. It’s a term one of the Plinys used a couple thousand years ago, and current day Italian vintners like to use it to scoop the French concept of terroir, saying ‘look, we were doing this a millennia ago.’”

PENSIERI DA MONTECHIARA

This evening I am going to give a seminar on the Versante Senese in Montalcino, it is a small zone on the north slope of the town of Montalcino where some of the most historic and famous names reside. The importance of regionality in Montalcino is probably more overlooked than in any other “great” wine zone. In the Langhe Hills, home of Barolo and Barbaresco, you couldn’t introduce a wine if you didn’t include that it was from La Morra, Monforte d’Alba or Neive. Yet the world views Montalcino as Montalcino, a quaint hill town to visit when you vacation in Tuscany that makes good wine to drink while eating your wild boar pasta. If you talk about Bordeaux, Right Bank, Left Bank, St-Estèphe and Margaux are all such basic classifications you don’t even notice you are talking regions. Mosel, Rheingau, Nahe, Pfalz are all essential to the description of German wine, and I won’t even begin with Burgundy. Even over the last few years, courtesy of Champagne Gary Westby, I’ve learned how important where a grower-producer is located is to Champagne. Years ago I did a series of instructional seminars about the differences of Chianti Classico communes, and it is truly astounding. Even they are communally classified on a regular basis. But Montalcino? I read a guide book to Montalcino many decades ago by Emanuele Pellucci and he referred to this area as the Golden Triangle...I was scoffed at for using that term by a couple of producers, but I kind of like it, and until I hear a better one that’s what I’m going to use. The winery presented below lies just there.

Amid the flurry of containers arriving from Italy this fall we are introducing a couple of producers that we have begun to import. One new one for us is La Lecciaia. Guido Parres and I tasted their wines a little more than a year ago at a trade event. We were tasting independently to get through all the producers. When I first tried the La Lecciaia wines I was a very impressed. So I spied Guido, brought him over and we tasted the wines together beginning with the **2010 La Lecciaia Rosso di Montalcino*** (\$17.99). Well starting with 2010 anything from Montalcino almost isn’t fair because it is, without a doubt, the best vintage in Montalcino’s short history. But we soldiered on knowing that this superb Sangiovese was a little darker than normal, had more depth, more complexity and staying power, and a couple of years before could have been mistaken for Brunello.

Signore and Signora Pacini, the proprietors of La Lecciaia, looked like a classic older couple, with a practiced, restrained elegance. They were brilliantly dressed, but you still got the feeling they weren’t ever going to be too far from the Tuscan soil. Their wines spoke of location, or what the Italians like to call *genius loci*. It’s a term one of the Plinys used a couple thousand years ago, and current day Italian vintners like to use it to scoop the French concept of terroir, saying “look, we were doing this a millennia ago.” The La Lecciaia estate lies southeast of the town of Montalcino, just a bit east of the road to Castelnuovo dell’Abate in a *localita* called Vallafrico. It’s a prestigious neighborhood across a small valley from Cerbaiona, a little south of Biondi-Santi and Pian dell’Orino, and then just up from Barbi, Gianni Brunelli, San Polo, Salicutti, Le Macioche and San Polino. Signore Pacini bought the estate in 1983 and has slowly rebuilt and reworked the vineyards. We think you’re really going to like his wines.

The **2007 La Lecciaia Brunello di Montalcino*** (\$34.99) is really an attention grabber. It has a bit of 2007’s fruit concentration, ripeness and depth to go with its traditional upbringing. No flashy barrique here, just pure Sangiovese with hints of saddle leather, thyme, spice (Guido likes the phrase Tuscan dust) and a bit of tannin that finishes with complex, powerful and full-bodied fanfare. This is a really good wine, especially for the price. James Suckling even gave it 95 points. The **2007 La Lecciaia “Manapetra” Brunello di Montalcino*** (\$39.99), although not a giant jump in price, makes a monumental leap in quality to me. I love the depth of this wine. It has that *sauvage* wildness, sort of an umami-styled savory flavor that you can’t really put a finger on but can taste. The “Manapetra” has an incredible nose of ripe, plummy Sangiovese framed by a seductive texture that pulls you in and then caresses you with layers of complexity that flow like endless waves. The wine has great structure. The tannins are supple yet present, not polished but naturally sweet, and the acidic balance allows the richness to display itself without getting too wild. The wine finishes long and strong, with a replay of fruit, spice, leather and that elusive umami quality. You’re going to love this wine!

Greg St.Clair

NOVEMBRE'S SELEZIONE

2007 Poggiarellino Brunello di Montalcino* (750ml \$29.99; 1.5L \$64.99) The 2007 Brunello from Poggiarellino is truly one of the best they have ever made. I remember last year as Greg and I were barrel tasting this vintage we both dropped our poker faces. ("Are you tasting what I'm tasting?") "Wow!" Is what I first wrote down as this exploded on my palate. This has a lot more Montalcino in the glass than past years. This is expressive and bursting with ripe strawberries and black cherries intermingled with subtle earth and toasted oak notes, minerals, leather and a hint of bitter chocolate on the the finish. Its terroir and good tannin structure are balanced by acidity; this is Brunello at its best! This is a must for the cellar, if you can try to give it some age (over the next 10-15 years), if not give about four to six hours of decanting.

2007 Baccinetti "La Saporioia" Brunello di Montalcino* (\$34.99) This wine is amazing for the price. If you had the 2006 you will appreciate the very user-friendly 2007 vintage. This is a full-bodied wine with silky and soft tannin structure, intense fruit (ripe strawberries, inky blackberries and cassis) and a hint of dusty Montalcino minerals on the long finish. Very well-crafted. I would give this a couple hours of decanting if I were drinking it sooner than later, or put it down for three to five years.

2005 Terre da Vino "Essenze" Barolo (\$22.99) This wine has aromas of dried cherries and roses, and on the palate you will find raspberries, tar, tobacco, truffle and a little Piedmont dust, with good tannin structure. I love the elegance of this wine, and with all of its varietal purity now, it is a wine to drink sooner than later. I would decant it for a couple hours, and I think it would show best with mushroom risotto or a tri-tip.

Montechiara Prosecco (\$9.99) Italian bubbles for 10 bucks, did we just step back in time? Nope, it's just another great bargain wine from K&L! This is the perfect wine for all your holiday parties, for there is nothing better than Prosecco for crowd-pleasing and value. This has a light straw yellow hue, a fine mousse and a delicate, long-lasting bead. On the nose you will find generous fruit releasing scents of pears and nectarines. The palate has wonderful balance and elegance, dry and crisp, with admirable fullness and length closely mirroring the nose. Buy a case; this makes a great gift as well.

Saluté!

Mike "Guido" Parres

Captain's Log VALUE BURGUNDY

Domaine Desertaux-Ferrand is located in Corgoloin, a village located between the Côte de Nuits and the Côte de Beaune, but closer to the former, and you can see it in the flavor profiles of the wines. The Domaine is run by Vincent Desertaux and his sister Christine, and over the past several vintages they have received a great deal of acclaim in France. If it wasn't for where their vines are planted, more people would know about these wines and the prices would be a great deal higher. The **2008 Desertaux-Ferrand Côte de Nuits-Villages "Vieilles Vignes"** (\$23.99) really showcases that dark fruit/berry Côte de Nuits character. This wine is charming and focused, with nice weight and round, ripe fruit on the mid-palate. The acidity of the vintage is starting to loosen its grip, allowing for more fruit, body and complexity to show. Drink this now or even put it away for a couple of years. You will not regret it!

2011 Domaine Renaud Mâcon-Solutré* (\$12.99) Always a K&L favorite. This is a small domaine, with vines growing in the Mâcon, Pouilly-Fuissé and St-Veran. All of their wines are good and deserving of your attention, but this has consistently been my favorite since we first imported them. The wine hails from the higher hillside vineyards under the monolith Solutré, where the 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, with a pronounced mineral vein. They work predominately with stainless steel and large German *foudres* to maintain purity of fruit and expression of terroir. The ripe apple and pear fruits elegantly balance the minerality on the palate, and it possesses remarkable length. A terrific bargain.

The **2011 Domaine des Nembrets Denis Barraud St-Véran*** (\$14.99) has just arrived. This wine is always a great deal, finding the perfect middle ground between their Mâcons and Pouilly-Fuissés. It is vinified in both stainless steel and a small percentage of oak—only the oldest vines that are capable of handling the oak go into barrel. The wine exhibits decent weight and good length. It is open, with aromatics and flavors that range from bright citrus, soft floral to pear. It is framed with bright acidity and a delicate mineral tone. This is a perfect everyday white Burgundy.

Kirk Walker

"This is the perfect wine for all your holiday parties, for there is nothing better than Prosecco for crowd-pleasing and value."

"If it wasn't for where their vines are planted, more people would know about these wines and the prices would be a great deal higher."

POUR VOTRE PLAISIR

A New Find in Morey and Chambolle

As you drive down the Route de Grand Cru from Gevrey-Chambertin towards Morey-St-Denis, there is a small house just before you enter the village of Morey, the home of **Domaine Odoul-Coquard**. Since 1992 Thierry Odoul (the son-in-law) has been tending the vines and making the wines. But shortly before harvest in 2009, Thierry turned the reins over to his son Sebastien. The change in the wines is profound. Where Thierry tended to produce very solid Burgundies, in a burly, old school style, Sebastien, who trained at the Lysée Viticole, aims for as much adherence to the concept of terroir as he can. His goal is to make the wines in the vineyard and treat the resulting fruit as non-invasively as he can, to let individual character show through. They have a range of holdings in Gevrey-Chambertin, Morey-St-Denis, Chambolle-Musigny and Nuits-St-Georges. This is our first vintage with them, and we are bringing in a handful of red wines, so act quickly and do not miss them.



The Odoul-Coquard Family, including Thierry Odoul, far left, and Sebastien Odoul, far right.

“I think Sebastien’s sensibility leans toward a more elegant Chambolle style, and this is an expression of that focus. Like many of you, he is a fan of Christophe Roumier and likes his wines a great deal.”

Their **2009 Domaine Odoul-Coquard Nuits-St-Georges “Aux St. Jacques”*** (\$43.99) comes from the north side of Nuits, on the border with Vosne-Romanée, just a bit south of Vosne-Romanée Aux Reas. This has the rich and charming fruit and concentration you expect of the site and the terrific vintage. It has a black-fruited character, with a succulent texture and lovely finish. The **2010 Domaine Odoul-Coquard Morey-St-Denis “Les Crais Gillon”*** (\$47.99) comes from a vineyard with fairly deep, well-drained soil, towards the Gevrey side of the village. The domaine farms a half hectare, and in 2010 harvested a tiny 14 hl/ha, an extremely low yield due in large part to the planting of older Pinot Fin vines with extremely tiny berries. It shows rich fruit, focus and a bit of meatiness on the finish. This has lots of both charm and character.

“Shortly before harvest in 2009, Thierry Odoul turned the reins over to his son Sebastien. The change in the wines is profound. Where Thierry tended to produce very solid Burgundies, in a burly, old school style, Sebastien, who trained at the Lysée Viticole, aims for as much adherence to the concept of terroir as he can.”

The **2010 Domaine Odoul-Coquard Chambolle-Musigny*** (\$49.95) comes from a vineyard not far from the Morey border, just below Les Baudes, 1er Cru. It has pretty red fruit notes as the first impression, followed by a recognition of the lovely, subtle texture of this wine. The tannins are round and very well-robbed in character. Overall, this is charming, attractive and very much has a lovely Chambolle style, with both richness and elegance. It is, quite simply, lovely. I think Sebastien’s sensibility leans toward a more elegant Chambolle style, and this is an expression of that focus. Like many of you, he is a fan of Christophe Roumier and likes his wines a great deal.

If you want to move up a step, do not miss the **2010 Domaine Odoul-Coquard Morey-St-Denis 1er Cru “Les Millandes”*** (\$69.95). It comes from one of my favorite vineyards in Morey (including the Grand Crus!). It is always a bit more supple than the Grands Crus and more feminine in character. This has a supple and lovely mouthfeel, with terrific energy and drive. The tannins are extremely fine in character and very well-robbed. This is solid and rich, without being at all blocky or backwards. Finally, what may be my favorite of all of his wines is the **2010 Domaine Odoul-Coquard Chambolle-Musigny 1er Cru “Les Baudes”*** (\$74.99). This vineyard lies directly below Bonnes Mares, Grand Cru and tends to make a firmer styled wine. But this may be the exception to that rule, since it has lovely, rich red fruit, an elegant character and a long finish. It shows rich and pretty raspberry and cherry notes that can only be Chambolle. Bravo, Sebastien!

Lots of other Burgundies are rolling in here, so check KLWines.com for all of our in-stock and pre-arrival Burgundies. The 2010 Joseph Drouhin wines just arrived, both white and red. They are truly lovely, but it is a very small vintage so check our real-time inventory online. And more Burgundies will be coming every day, so again check KLWines.com for our current selection.

À Santé!

Keith Wollenberg

NEW WHISPERKOOL COOLING UNITS!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call our stores for additional information and a color brochure. All units now include a PDT digital thermostat. Prices include free ground shipping.



Whisperkool 2000i (300 cu ft)	\$1,589
Whisperkool 3000i (650 cu ft)	\$1,749
Whisperkool 4000i (1,000 cu ft)	\$1,899
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Whisperkool 8000i (2,000 cu ft)	\$2,699

WINE STORAGE LOCKERS

Lockers available in San Carlos. Open Mon-Sat from 10 a.m. to 5 p.m.
920 Bing Street, San Carlos, CA 94070

Secure, temperature-controlled lockers also at our Redwood City store. To get on the wait list or for billing, call Shaun 650.364.8544 x2739 or email onsite-lockers@KLWines.com

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?



Le Cache wine cabinets are a fantastic "turn key" solution for your wine storage needs. With several styles and sizes, from 160+ bottles to 544+ bottles, there is one for almost anyone. These cabinets come with your choice of Cellar Pro wine cooling systems with digital controls, adjustable humidity control, air filtration, alarm and your choice of a top or rear vent on the cabinet units. (Only rear vents are available on the credenza style.)



The cabinets are crafted with gorgeous cherry hardwood doors and veneer, double-paned tinted glass doors (except the Vault, which has a solid door), a low-heat light and all-wood universal racking that fits most 750ml bottles.

All La Cache cabinets come with a five-year warranty on the cooling system and a two-year warranty on the cabinet itself.

	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
2400	\$3,999.00	\$4,799.00	\$4,399.00	\$4,599.00	(256+30 bottles)
3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
5200	\$5,099.00	\$6,099.00	N/A	N/A	(544+78 bottles)

Vault 3100 \$3,599.00 (320+ bottles)

Credenza \$4,199.00 (150+ bottles)

TRITAN TITANIUM CRYSTAL LEAD FREE!

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

SLIDING STOPPER
Stopper slides easily onto neck of bottle creating an airtight seal to retain fizz in a partly-used bottle



BEAUTIFUL DESIGN
Sparkling wine stopper

NOVEMBER FEATURED

ITEM: Le Creuset Champagne Stopper (\$29.99) The world's best Champagne stopper? It just might be. From the masters at Le Creuset, this stopper was specifically requested by our Champagne buyer. With a single motion, the Champagne Crown Sealer locks carbonation inside Champagne and sparkling wine bottles, preserving contents for days with its airtight rubber seal. Slides easily onto the neck of the bottle. Beautiful design.

LE CREUSET LEVER PULLS, CORKSCREWS, WINE PRESERVERS & AERATING SYSTEMS



Le Creuset doesn't just make awesome enamel-lined cast iron pots and pans, they also make a wide array of wine accessories to fill your needs. Clockwise from top left: **Lever Pull and Foil Cutter (\$69.99)**, **Vacuum Wine Perserver (\$9.99)**, **Decanting & Aerating System (\$79.99)** and the **Black Nickel Wing Corkscrew (\$49.99)**. Visit KLWines.com for our complete selection of these high quality tools.

LE CACHE WINE CELLARS

Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$3,299 plus tax and shipping. Call for more info.

“Why not let us make your life easier by giving a gift of one of our five great wine clubs? One of our clubs is sure to be the perfect fit.”

K&L Wine Clubs: We Have a Club for That!

Stressed out just thinking about holiday shopping? Not sure what to get for the person who has everything? Is your significant other difficult to shop for? Why not let us make your life easier by giving a gift of one of our five great wine clubs? One of our clubs is sure to be the perfect fit. Whether it is a fantastic Châteauneuf-du-Pape, a gorgeous Napa Cabernet, a classic Bordeaux, a mineral-driven Chablis or one of our top-notch direct import Champagnes, we have both the expertise and experience to find the best wines available in the world for our clubs. We have a club for the person who loves red wines, a club for the Champagne lover, a club for the value-seeker, a club for the Italophile and a club for the drinker who wants to try everything from everywhere. This holiday season make life easy on yourself, and give the gift of a wine club to someone (or reward yourself)! All clubs, except the Champagne Club, ship monthly and all 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 varieties 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

2010 Domaine Faiveley Mercurey “Clos Rond”

The Mercurey Clos Rond comes from a single vineyard in Mercurey. In a land where ownership is usually splintered, this vineyard is a rare case where the entire vineyard is under one owner, Domaine Faiveley. The vineyard is on a gentle slope, with rich red-brown soil with fairly high clay content and buried limestone beneath. The result is a Pinot Noir that displays rich, round fruit, both red and black, and just hint of the earthiness for which Mercurey is known. When you combine this character with the bright spice and profound charm of the 2010 vintage, you will be surprised how delicious this can be. The domaine recommends drinking this from four to eight years from vintage, if you can stand to wait...

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

best buy wine club

2009 La Gatte “Tradition” Bordeaux*

Located on the 45th Parallel in the village of Saint André de Cubzac, at the far western edge of the Right Bank, La Gatte's soils are rich in limestone with a high natural pH that make them well-suited to growing low-yielding Merlot vines. The 2009 vintage is great here. This will sell out immediately at this price.

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

premium wine club

2010 DeLoach “Cool Coastal Vineyards” Russian River Valley Chardonnay

The 2010 DeLoach “Cool Coastal Vineyards” Chardonnay is a sleek, gorgeous, lemon- and citrus-infused Chardonnay that feels like a fine Chablis with its minerality and good acidity, while maintaining the deep, exquisite fruit that you expect from a California Chardonnay. This wine is the perfect synthesis of California grapes and French technique.

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

italian club

2011 Il Castello di Torre in Pietra “Elephas” Lazio

Our first wine from Lazio for the Italian Club! The winery is just a couple dozen kilometers northwest of Rome, and I literally stumbled across it on the way to the airport. This isn't a historically famous wine region, yet I found the Elephas, a unique blend of Montepulciano, Sangiovese and Cesanese, to be thoroughly charming.

Regular K&L Retail: \$23.99 Wine Club Price: \$20.99

TALES OF THE SPORTING LIFE

As you may or may not know, I'm a huge fan of the holidays. While some people find it too commercialized or can't stand having to spend all that time with their families, I relish the opportunity to force my own favorite things on a group of people who have absolutely no idea what they're getting into. That may mean an old bottle of Madeira, like last year, a fun punch or a batched cocktail. This year I'm focusing on digestives. I really want to get my family more interested in sipping something after dinner, so I'll be serving three products I tasted recently that managed to transcend their category and be transcendent themselves. I hope you'll try them too.

One of the hottest names in Jerez is Equipo Navazos, a group of bottlers that make extremely high quality, single barrel, unfiltered sherry. Their products are generally considered the most exciting on the market today, and I'm thoroughly obsessed. That's why when importer Nicolas Palazzi let us know that he'd connected with the Navazos guys to import a single-barrel oloroso brandy, I nearly shed a tear. The **Navazos Palazzi Single Barrel Spanish Brandy (375ml \$79.99)** is unlike any other Spanish brandy on the market; it reminds me more of Scotch. It's cask strength, it's dry, it's powerful and redolent of the salty shores Jerez. Truly unique and exceptional, this single barrel only yielded a few cases, and we've secured only 24 bottles. Jump on it or forever hold your peace.

Next we have one of the absolute most unusual and exceptional examples of one of our favorite categories of apéritifs, Pineau des Charentes. I think these really work *after* dinner as well. Like the incredible Paul et Marie Pineau before them, the Navarre's Pineau des Charentes take this whole category to the next level. They're produced in a hyper-inefficient manner, which makes them absolutely wonderful. The first, **Jacky Navarre Tres Vieux Pineau (750ml \$69.99)**, used six-year-old Cognac to stabilize grape must from the 1982 vintage. Exquisite, tropical and fresh, it spent the next 30 years oxidizing into the magnificent liquid that we sell now. Bottled in 2012, it is a true 30-year-old Pineau and very, very rare. The next is not quite as old, but is 10 times weirder. The **Jacky Navarre Pineau Rouge (\$49.99)** is made the same way, using grape must from the 1996 Cabernet Sauvignon and Cabernet Franc harvest. Gnarly, meaty, woody aromas will work perfectly with a wild plum tart or just as a wild and weird finish to your Thanksgiving.

David Othenin-Girard

K&L Whisky Merchants COMING UP DOWN UNDER

As someone who reads whiskey books, magazines, blogs and message boards a lot, I have a pretty good idea of what's available globally. However, just because a whiskey is being produced doesn't mean that it will ever be imported or distributed in our neck of the woods. There are many factors that go into bringing a product to the US that can complicate things (partly why we've gone overseas to do it ourselves). Japan, for example, has numerous distilleries producing whiskies that never leave the island country. I've also been hearing about Tasmanian whiskies for years now, but I'd never actually tasted one until recently.

The Tasmania Distillery has been producing Sullivans Cove Single Malt Whisky since 1994, but we haven't seen a drop Stateside until just recently. Unlike many of the young domestic craft distillers, Sullivans Cove is only bottling mature, 10-plus-year-old expressions. This comes as a welcome relief to a whiskey enthusiast public that is beginning to sour on expensive, young experimentation. Using only locally-grown Tasmanian barley and soft, pure water, they're distilling on one small pot still, aging their whiskies in American oak (ex-Bourbon) and French oak (ex-Port) barrels. They bottle in small batches and each bottling tastes a bit different from the next. While they're not inexpensive, the **Sullivans Cove Doublewood (\$92.99)**, an 11-year-old marriage of both American and French oak casks, is no more expensive than what Anchor charges for its 11-year-old Hotalings rye, and that's with import taxation and shipping fees all the way from Australia! Delicate flavor, like that of an unsherried Highland malt, slowly eases into smooth vanilla with soft, sweet grains on the finish. It's a lovely whiskey that should turn some heads.

Those looking for more intense flavor should try the cask strength **Sullivans American Oak (\$149.99)** and **Sullivans French Oak (\$149.99)** expressions. The American Oak drinks like a spicier, fuller-bodied version of the Doublewood. Bold barrel spices intermingle with creamier vanilla and a more exuberant palate. The French Oak is darker in color, having soaked up the richness from the Portwood. The flavors are full of stewed fruits and heavy oak, with cakebread and figs on the finish. Many of us at the Redwood City store were quite taken with it. What's great about tasting the Sullivans Cove whiskies is that they offer a chance for us to see where our own craft movement is headed. We don't have many small-production single malt whiskies here at home, and those we do have are bottled long before they've fully matured. Tasting the Sullivans Cove, I think the future looks bright for those who can wait another decade.

David Driscoll

“I really want to get my family more interested in sipping something after dinner, so I'll be serving three products I tasted recently that managed to transcend their category and be transcendent themselves.”

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The Last Word **ON BORDEAUX**

It is hard to believe that we have received most of the 2009 Bordeaux, and we are starting to turn our focus over to the 2010 vintage. As I said in the last newsletter, we are advising customers to buy as much of the 2009 vintage as they can afford. That is not to say to ignore 2010 though. If the 2009 vintage is the gregarious, flamboyant, life of the party, then the 2010 is the austere, reserved brother. The 2009s will drink now and for many years to come, but I still believe 2010 will be the better long-term drinking vintage. This has to do with the high levels of acidity in the wines, the result of cool August nights. This acidity gives the wines a beautiful lifted brightness now, but also provides the backbone for long aging potential. As one château owner commented, they have never seen such acidity coupled with the ripeness and tannic structure. The 2010s are a very unique vintage, indeed.

2010 Haut-Riot “Cuvée Juliette” Bordeaux (\$9.99) An excellent value from an estate in the Entre-Deux-Mers. This is surprisingly supple for being 80% Cabernet. Bright currant and raspberry on the nose with a juicy and bright mouthfeel. There is a beautiful lifted red fruit on the finish. Great value and great food wine.

2010 La Sauvegarde, Bordeaux (\$9.99) This is my favorite value-driven 2010 currently in stock. I really liked it when we tried it Bordeaux, too, but it was bit tannic then, and now it is all sweet fruit. Lots of coffee spice on the nose and tons of berry that continues on through the long finish.

2010 Neipperg Collection Rouge (\$10.99) I thought this honestly smelled just like the 2009 Seigneurs d’Aiguilhe, Côtes de Castillon, which I tried just a few days before. This is a great value wine for only \$11. The nose is all plum and spice, heady and rich, almost cherry cola. The palate is richer than I thought it would be for a 2010.

2010 Malmaison, Moulis (\$17.99) This was very nice at the UGC in Bordeaux, and we just poured it for the staff and it has settled into itself very well. In Bordeaux the oak spice was dominant, and it was showing more red raspberry. Now the wine on the nose is showing floral, spice and ripe red fruit. The palate is more layered, with rich, ripe raspberry, finishing with lifted brightness.

Steve Greer

“The 2009s will drink now and for many years to come, but I still believe 2010 will be the better long-term drinking vintage.”