



# WINE News

**WELCOME** to October's Wine News. This month we're focusing on the Pacific Northwest and Burgundy, which makes this something of an ad hoc ode to the regions' most famous varietal: pinot noir.

## A Sense of Place **BURGUNDY**

**Burgundy is a fascinating place. Although it has been famous for its pinot noir and chardonnay for centuries**, and its wines have commanded high prices, it has mostly escaped being taken over by large corporate interests. Instead it remains the land of small grower-producers intimately connected to their land. Much of Burgundy has been this way, since before the French Revolution.

At its core it is a region that respects the sense of place, which the French call *terroir*. From Chablis and St-Bris in the north, down through the famous Côte d'Or, to the Mâcon in the south, there are many small domaines working modest parcels of vines, each making and bottling their own wine. So much does Burgundy reflect this sense of terroir that nearly half of all the Appellation Control regions in France are found in Burgundy.

K&L has developed relationships with many of the small grower-producers over the years we have been traveling to Burgundy, many of whom we now work with directly. The timing of this issue of K&L's *Wine News* is perfect, as we have just landed an entire container of wonderful pinot noir and chardonnay from some of these vigneron. By bringing in these wines directly, we are able to offer some up-and-coming producers to you at very advantageous pricing.

Although Burgundy has a long-time reputation for being expensive, there are many less-known growing areas making terrific wine at prices competitive with any region in the world. Chardonnays from the Mâcon and St-Veran and pinot noirs from Marsannay and the Côtes de Nuits-Villages are delightful wines. Lovingly tended, hand-harvested, made with wild yeasts, shipped half way around the world and still a bargain? This is as remarkable as the varied terroirs of Burgundy itself. Look for the \* symbol throughout the newsletter, which denotes some of our direct imports, and find out for yourself why I am so in love with Burgundy!

Keith Wollenberg



## Pac NW **LATE, LATE HARVEST**

**Our good friend Tom Elliot of Northwest Wines recently gave me a thorough rundown of how the 2008 vintage is going so far.** At the time of this writing (early September) harvest hasn't really begun for most, though it should commence mid-September, with many growers waiting until October to harvest. Due to a long, cool spring followed by a late-starting summer, most producers in both Washington and Oregon are being forced to drop a lot of fruit to encourage ripening. In general this could lead to lower yields in both regions. Since top producers already tend to drop more fruit, on average, to get better concentration and more ripeness in their grapes, this probably won't affect too many micro-produced wines. We may see a shortage of some of the more value-oriented wines, though. It's too early to tell for sure. Tom's Northwest portfolio includes such favorites as **Andrew Rich, Owen Roe** and **Domaine Serene**, among others found in these pages and on our website. Go to [klwines.com](http://klwines.com) to see new releases and many other great wines from the Pacific Northwest!

Keith Mabry

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# What's in a Score?



Clyde Beffa Jr  
Co-owner/Bordeaux Buyer

Just what is a “90 point” wine? Is a 90-point Bordeaux from the 2007 vintage the same quality as one from the 2005 vintage? You know if the prices are similar, the 2005 wine will outsell the 2007 wine 10 to 1. Is a 90-point Bordeaux

selling for \$29.99 from the great 2005 vintage the same quality as a 90-point Spanish wine selling for \$9.99? For sure the wine for \$9.99 will far outsell the wine for \$29.99 because it seems to be a better value. And then there are the great growth Bordeaux that sell for \$100 and score 90 points? I would think the pure quality of that wine is better than your 90-point \$9.99 Aussie Shiraz with a life expectancy of three years. But the value is in the Aussie wine with 9 points per dollar retail (thanks, *Wine Blue Book*) where the Bordeaux comes in at .9 of a point per dollar. Perhaps you should add a factor for ageability or pleasure offered over x number years. Then the 90-point Bordeaux, which will offer a 30 year life expectancy, would have a life rating of 27 points per dollar (.9 x 20=27), as would the Aussie shiraz (9 x 3=27).

My advice? **Forget the ratings and drink what you like.** We have had many customers over the years say, “You know, Mr. X rated this wine 93 points, but I really do not like it! Maybe my palate is off?” No your palate is not off, but maybe you don't like the same style of wine Mr. X does. We always recommend you try to taste the wine before you buy it. If you can't, learn your palate so we can help steer you toward wines you might like. Of course, on pre-arrivals you will have to trust our palates!

So what has scored well and is super affordable? Try one of the 2005 Bordeaux wines we have in stock: The tasty **Haut-Nadeau Reserve (\$11.99)** is back, as is the **du Bouscat (\$14.99)**, which offers tons of fruit for a very low price. The **2005 Château Pedesclaux (\$44.99)** is stunning—a word I never thought I would use to describe this property's wine. In a *Decanter* blind tasting it tied Mouton-Rothschild for first in Pauillac. Mouton also recently arrived, but at more than \$700 a bottle, I might opt for the Pedesclaux. Both wines will age well for 20 years.

Finally, don't miss our LA and SF Champagne tent events coming up this month. They're almost sold out, so hurry! Have a great October!

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 [www.klwines.com](http://www.klwines.com).

### K&L REDWOOD CITY

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

### K&L SAN FRANCISCO

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

### K&L HOLLYWOOD

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

We accept American Express, Discover, Visa and Mastercard.

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

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

**Sale Dates** End October 31, 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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## REVIEW KEY

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

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

I buy Burgundy, Sake, attend to customer service and represent K&L on the board of the SWRA—an organization founded to protect the consumer's right to get the wines of their choice shipped. I've been with K&L for 10 years.

**What did you do before you started here?**

I've been in and out of the wine business since 1981. I ran sailboat races for a living, did regulatory affairs consulting, and taught briefly at Stanford and the University of Washington. But I came back to my real passion—wine!

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

I like to entertain, to have friends over for dinner and to spend time either on the water or in the mountains. I spend time each year in the Sierra Nevada, where life takes a different pace without a phone, computer or electricity.

**What was your "epiphany wine?"**

One of the first tastings I ever attended was of 1929 Burgundies. The completely ethereal and complex nature of some of the wines was a real eye-opener. That is where I first fell in love with Musigny! The other was a 1962 Gruaud-Larose from magnum. When the cork was pulled, the smell of violets filled the entire room.

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

Start with good company, add a warm *gougere* with a glass of 1975 Bollinger R.D., followed by fresh oysters, in a seawater nage—1996 Raveneau

Chablis, Le Clos; then lobster—1996 Meursault 1er Cru Perrieres from Jean-Marc Roulot; followed by salmon, slow-poached, with beurre blanc—1990 Chambolle Musigny Les Amoureuces from J-F Mugnier; rack of lamb with baby spring vegetables and a pinot noir reduction—1959 DRC La Tache; then a cheese course, to spend more time with the wines. Finally a 1976 Saarburger Rausch LGKA Auction from Forstmeister Geltz-Zilliken.

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

I am less impressed by amplitude than by subtlety. I do not like huge, tannic, high alcohol wines.

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

Find a good wine shop and talk to the people there. Taste as much as you can from as many places as possible. But above all, drink wine with food, share it with friends and have fun!

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

Geoffrey Chaucer, because he clearly understands the human appetite in all forms—Bienvenues Bâtard-Montrachet from Ramonet. Shakespeare, to conclusively prove his existence and because he is a man of great subtlety and intellect—Trittenheimer Leiterchen BA from Milz-Laurentiushof. Finally, Dorothy Parker, who could be counted upon to make sure the conversation never flagged—Bombay Sapphire and dry French Vermouth martinis (maybe even four).

**KEITH WOLLENBERG**

**“Taste as much as you can from as many places as possible. But above all, drink wine with food, share it with friends and have fun!”**

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

I am the Assistant Manager in Hollywood. I was hired last February to help open the sexiest and most exciting wine store in the Los Angeles area!

**What did you do before you started here?**

I was the manager of the Los Angeles Wine Company for six years and I was a manager at Wally's for two years before that.

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

I love to cook for my friends, dance Argentine tango and excessively watch movies and TV.

**What's your favorite movie?**

*About a Boy* starring Hugh Grant.

**What was your "epiphany wine?"**

It was a Dr. Fischer Kabinett I tried at a wine class in college. When I tasted it everything came into focus for me. The wine was probably a little flabby, the sweetness appealing to my soda pop palate, but the romance of wine shined through and it definitely spoke to me. I recently tasted the Franck Bonville Cuvée Les Belles Voyes for the fifth time and each time I taste it I have the feeling that I got when I tried the Fischer.

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

I would love to have dinner at Urusawa in

Beverly Hills with lots of Champagne and Burgundy. Otherwise, I'd love a homemade cheesesteak with red peppers, onions and mushrooms served with the 1991 Chateau Montelena Estate Cabernet Sauvignon.

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

I definitely started out loving bold flavored, New World wines, but I have become much more of a Francophile over the years. I love Bordeaux, Champagne, the Loire and Rhône Valleys.

**What do you like to drink?**

A little bit of everything. I enjoy beer, cocktails and wine, of course. I love Loire Valley whites and German rieslings for my daily drinking.

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

Don't be intimidated. It seems like you need vast knowledge to truly enjoy wine, but you don't! My experience started with a \$10 wine.

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

Abraham Lincoln—something solid and well-built like Bordeaux, maybe a Latour. Billy Wilder—something precocious and charming like a Donnhoff Riesling. Ernest Hemingway—single malts and rye whisky (and lots of it!)

**KEITH MABRY**

**“Don't be intimidated. It seems like you need vast knowledge to truly enjoy wine, but you don't! My experience started with a \$10 wine.”**



“What will we drink? Certainly not 2000, 2003 or 2005 as they are way too young; the correct call will be a 1999 or a 2001; two of the most underrated vintages ever!”

## THE LYNCH-BAGES LEGACY THRIVES IN BAGES

The day was June 5th of this year and it was one of the most brilliant, sparkling weather days I can ever remember on tour with customers. Our schedule that day was as brilliant as the weather, starting early at Château Léoville-Las Cases, then heading to Château Cos d'Estournel before moving to lunch in the quiet hamlet of Bages at the lovely new Café Lavinal. Our coach was parked around the corner and I had my helper de jour— negociant Delphine Descat from Vinea International—escort my customers to the bistro's private room while I gave our driver the *exact* time the coach had to be rolling after lunch (you cannot be late to Lafite)!

On our evaluation trips, Clyde and I usually start our morning meetings with the Cazes family at 8 a.m. at Lavinal and it is very quiet and peaceful. When I turned the corner that afternoon the small hamlet square was buzzing with life—outdoor diners lounging beneath umbrellas and people darting in and out of the bakery, bistro and boutique—this place was happening—everything is going on under the watchful eye of the man who has orchestrated everything at Lynch-Bages since 1974, the mayor of everything Bordeaux-related, Jean-Michel Cazes, who sat at a shaded corner table. Jean-Michel, along with his sister Silvie, have passionately advocated for the improvement and promotion of Lynch-Bages wines, in addition to opening the luxe Hotel Cordeillan-Bages in Pauillac and its two-star restaurant run by Chef Thierry Marx. But fanciness aside, this little hamlet square and café milling with people, will be a destination for wine lovers for a long time. You have to go!

Sitting here at my desk in early September, I can't wait to go back and sit outside with good friends like Jean-Michel, Sylvie Cazes-Regimbeau, Jean-Charles Cazes, Clyde Beffa, Veronique Sanders, Bill Blatch, Miklos Dora, Anthony and Lilian Barton, Jean-Guillaume Prats and Gildas d'Ollone. I'll order some country paté, roasted chicken and cheese with some good wine and relax for a change. What will we drink? Certainly not 2000, 2003 or 2005 as they are way too young; the correct call will be a 1999 or a 2001; two of the most underrated vintages ever! Unfortunately, if Mr. Parker or the *Spectator* doesn't rave about the vintage points-wise everyone in America thinks the vintage is *bad*. This is absolutely nuts and quite far from reality. This list of top notch wines from these vintages will indeed change and open your mind, even if you only buy wines by the points. Clyde and I have loved these vintages from the start because we actually like to drink wine. The 1999s are soft, balanced and tasty! The 2001s are also well-balanced with brighter acidity that gives the wines great lift, freshness and spice. With winter ahead we all need more Bordeaux wines like these to drink.

**1999 Château Lynch-Bages (\$149.00)** I bought a rare full case of this one! This is textbook Lynch-Bages, ripe but firm black-red fruit, sweet tannins, with hints of smoke and oak. Superb!

**1999 Château Haut-Bailly (\$69.99)** Lovely, sweet, soft red fruit with hints of Bing cherries and mulberry and earth. Smooth mouthfeel and ready!

**1999 Château Pavie Macquin (\$89.99)** Huge, ultra-ripe, sweet, low-acid merlot! Expressive and wide open in every way with hints of truffle and underbrush. Adored even by our Burgundy buyer Keith Wollenberg and sharp palate Joe Manekin.

**2001 Château Smith-Haut-Lafitte (\$79.99)** Clyde and I adore this wine! Showing just lovely at this time, with blueberry, plum and earth flavors surfacing with just a short decanting. Fresh and elegant.

**2001 Château Léoville-Barton (\$129.00)** Yes, a Barton you can drink young! It has the brilliant, firm blackberry fruit that is the hallmark quality of the Barton wines, but also has classic St-Julien elegance!

**2001 Château Cos d'Estournel (\$159.99)** Very few wines have ever tasted better to me in their youth than this wine, and it remains one of my favorite treats to myself. Fantastic purity of ripe grapes, hints of leather, earth and zesty spice. This is incredibly elegant for St-Estèphe. A damn near perfect wine—so good a strong case can be made for wine of the vintage. It's clear the vineyard team at Cos did great work in 2001 as their other wine, **Château Marbuzet (\$29.99)**, is also showing great now at a fraction of the price.

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

Ralph Sands

## STEVE BEARDEN *On Bordeaux*

**A new container of wine has just landed and it's filled with many old favorites we've been eager to re-taste.** We tried these wines two years ago from barrel and again a year ago when they were just bottled. After drinking them with a year of bottle age, one thing is abundantly clear: the 2005 Bordeaux are getting better and better!

**2005 Pedesclaux, Pauillac (\$44.99)** This fifth growth estate has made their greatest wine ever in the 2005 vintage. In fact, in a recent blind tasting by *Decanter Magazine* it scored on par with Mouton-Rothschild. This has complex aromas of iron, sweet fruit and minerals. The wine is smooth, balanced and very long on the palate.

**2005 Roland de Garde Prestige, Côtes de Blaye\* (\$17.99)** This deep purple blend is rich and juicy yet the round, smooth middle stays quite elegant. This is fresh and focused with lots of red fruit and a touch of limestone on the finish.

**2005 Domaine du Bouscat, Bordeaux Superior (\$14.99)** A big hit at a recent tasting with novices and experts alike and a bargain to boot. This gushes blackberry fruit in a round, modern style that is crowd-pleasing and serious at the same time. Delicious!

**2005 Haut Nadeau Reserve, Bordeaux (\$11.99)** Our best selling '05 Bordeaux is back in stock for a third time, but it won't last long. This is round and gentle with creamy dark fruit and a hint of milk chocolate. Buy this by the case.

**2005 Clos Eglise, Côtes de Castillon (\$34.99)** One of the least expensive wines from the owner of Château Pavie, and one of the best wines in the appellation. This has flowery aromatics, a big mid-palate with dark cherry, cola and cassis, and a sweet finish with very ripe tannins. This will age beautifully so decant now or cellar for 5-10 years.

**2006 Lynch-Bages Blanc, Pauillac (\$54.99)** This is a profound white that will give enjoyment for many years to come, and perhaps the best white wine ever made at this famous fifth growth estate. The aromas and flavors are of citrus blossom, lemon oil, toasty oak, citronella, mineral and stone fruit. Although wound tightly enough for aging, this clean, crisp powerhouse is enjoyable already.

*Steve Bearden*

## JEFF GARNEAU'S *Bank Shot*

**On the Left Bank of the Gironde River, nestled between Margaux and St-Julien are the appellations of Lustrac and Moulis.** Though less well known, this area shares the same gravel soils that are the hallmark of the best vineyard sites in Bordeaux. It is the source of some of its best values, producing wines of exceptional quality at affordable prices. One of the best of these is the **2005 Fourcas Dupre, Lustrac (\$19.99)**. Aged 12 months in barrel, one-third new, it's comprised of roughly equal parts cabernet sauvignon and merlot with small quantities of cabernet franc and petit verdot. This classic claret shows off the opulence of the vintage with notes of black currant and licorice. Just down the road lies the property that produced the **2005 Saransot-Dupre, Lustrac (\$19.99)**. Owned by the Raymond family since 1875, this "grand vin" is produced only from the property's oldest vines and is traditionally aged in oak barrels, one-third new each year. The blend of 56% merlot, 24% cabernet sauvignon, 15% cabernet franc, 3% petit verdot and 2% carmenere follows an earlier tradition in Lustrac that favored merlot and cabernet franc over cabernet sauvignon. This wine has been a favorite of mine since it first came off the boat. Its ripe cherry fruit is sweet and concentrated. Silky tannins provide balance without obstructing its admirable finish. From nearby Moulis, the **2005 Lalaudey, Moulis (\$29.99)** has only recently arrived in stock. Composed of 55% cabernet sauvignon and 45% merlot, this wine was aged for 14 months in 50% new oak. The wine is supple, rich and extracted with good concentration and balance. Notes of cassis and black cherry dominate the rather New World style. While the 2005 vintage has brought us a wealth of great wines to choose from, I want to put in a word for my favorite unheralded vintage—2004. These wines are classic Bordeaux, many of them age-worthy, offered at comparatively low prices. The **2004 Malmaison, Moulis\* (\$14.99)** and the **2004 Clarke, Lustrac\* (\$19.99)** are two such wines hailing from the Rothschild family properties. Purchased by Edmond de Rothschild in 1973, the two properties are adjacent to one another. Château Malmaison, a blend of 55% merlot and 45% cabernet sauvignon, is charming, delicious and ready to drink at once. The Château Clarke, with its slightly higher percentage of cabernet sauvignon, is the better cellar candidate. The 2004, while accessible now, will likely continue to improve for another decade or more.

*Jeff Garneau*

"After drinking them with a year of bottle age, one thing is abundantly clear: the 2005 Bordeaux are getting better and better!"

"Though less well known, Lustrac and Moulis are the source of some of Bordeaux's best values, producing wines of exceptional quality at affordable prices."

“Those wines that are just a little bit freakish are generally the ones I seek. One such off-the-beaten-track appellation appears in Burgundy, and it’s called Saint-Bris.”

# Wine 101: Fringe Wines

I’m a fan of fringe. And not just the kind that runs along a surrey or the sleeves of a brown suede jacket. I like fringe appellations, too. Those wines that are just a little bit freakish are generally the ones I seek. One such off-the-beaten-track appellation appears in Burgundy, and it’s called Saint-Bris. Unlike all other white-wine sites in the entire region, this is not the domain of chardonnay. And no, not aligoté, either. The white wines of Saint-Bris are 100% sauvignon blanc. Weird, I know. But Saint-Bris wines don’t taste weird in the least. Think of a combination of Loire Valley sauvignon blanc, like Sancerre, with Chablis’ steely style of chardonnay, and you’ll have a pretty good idea of what Saint-Bris whites taste like. Indeed, the area is quite close to Chablis, meaning it’s really very northern. Understandably, the wines are anything but flabby. They have a real core of acidity, crispness and verve, and they make an excellent match to richer seafood dishes, though they are also wonderful with oysters (and just in time for oyster season!).

*“Unlike all other white-wine sites in the entire region, this is not the domain of chardonnay. And no, not aligoté, either. The white wines of St-Bris are 100% sauvignon blanc.”*

Right now K&L features a killer Saint Bris from Anne and Arnaud Goisot. These are hands-on proprietors who tend their vineyards and their fermentation tanks with equal enthusiasm and skill. The **2006 Saint-Bris, Sauvignon, Domaine Anne et Arnaud Goisot (\$10.99)** is everything the appellation is known for, and it is a terrific segue from the simple quaffers of summer to the leaner, more complex (though still absolutely refreshing) wines of fall. Grapefruit and bergamot notes on the nose pave the way for a lean, though interestingly creamy palate, and a tight, clean finish. For less than \$11, it is also an astoundingly good value for a white Burgundy, or a quality white wine from anywhere!

*Elisabeth Schriber*

## OCTOBER EVENTS CALENDAR

### SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 2-5 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit [klwines.com](http://klwines.com) and click on “local events.”

**October 4: Burgundy!** Our container of direct import Burgundies has arrived and has had time to “rest” from its journey. Keith Wollenberg presents his newly arrived red and white wines. A very special tasting and a great way to start the month!

**October 11: Domestic pinot noir.** Our salute to our favorite varietal this October, pinot noir, continues with a tasting of domestic pinots from California and the Pacific Northwest. Trey, Bryan Brick (the Baconmaster) and MJ put their noggins together to bring us their favorites.

**October 18 and Sunday October 19: Champagne Tent Events in Hollywood and San Francisco.** Redwood City tasting bar closed. Our bi-annual Champagne tent tastings will take place on Saturday in Hollywood and Sunday in San Francisco, both from 2-5 p.m. A number of our small estate producers will be flying in from France and there will be representatives from well-known producers such as Dom Pérignon, Krug and Roederer as well. Buy your tickets now for \$90 plus tax. There may be a very LIMITED NUMBER of tickets for sale at the door for \$125. An afternoon of bubbles, finger-foods and fun!

**October 25: Bordeaux in Hollywood and San Francisco.** In Redwood City: A special Bordeaux tasting with co-winemaker Sean Allison of Château L’Avocat, from the region of Cérons. Ten wines will be featured, including two from L’Avocat.

### THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

October 2: Microbrew tasting; October 9: Ehlers; October 16: TBA; October 23rd: TBA; October 30: TBA

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

October 3: Charles & Piper Heidsieck Champagne; October 10: Jon David Headrick Selections w/ Laurent Noblet; October 17: Italian Vinifera Imports w/ Amanda Magill; October 24: John Gorman Southern Stars, Australia; October 31: Spooky Values

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

October 2: Vine Connections South American Selections; October 9: Garber Wine Company; October 16: TBA; October 23: Ruinart and Krug; October 30: Domaine Schlumberger (Alsace)

### Coming Up:

#### The Second Annual San Francisco WhiskyFest!

K&L is proud to be a retail exhibitor at the Malt Advocate’s Second Annual San Francisco WhiskyFest! The event will be held on Friday, October 10, 2008 at the San Francisco Marriott. Tickets can be purchased at [www.maltadvocate.com](http://www.maltadvocate.com) or call 800-610-MALT.

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

## Launois CULT CHAMPAGNE, REAL PRICES

**Bernard Launois would not sell me his Champagne. I was told that they already sold all of their wine, every year, only in Europe, and did not need K&L's business.** I was disappointed, but persisted. After a lot of e-mails, phone calls and a visit, I finally managed to convince them to sell a little wine to us. Ever since then, the problem has been keeping the wine in stock. Bernard Launois has 90 acres of vineyards and among these are some of the most perfect sites in the Côtes de Blancs, gorgeous old vineyards located in the Grand Cru villages of Mesnil, Oger and Cramant. The Launois wines we list at K&L come from this portion of his extensive holdings. The **Launois "Cuvée Reserve" Brut Blanc de Blancs Champagne (\$34.99)** is made primarily from the 2004 harvest, with 10% 2001 reserve wine, and is aged more than three years on its lees. The aromatics of this Champagne remind me of polished Meursault with a touch of pine nut and minerals. The flavors are broad and rich. The **Launois "Quartz" Brut Blanc de Blancs Champagne (\$34.99)** is identical to the Reserve but not as heavily carbonated—it has just four atmospheres of pressure (59psi) instead of the normal six (88psi). While I would be hard-pressed to tell by looking at or tasting this Champagne that it has lower carbonation, it tastes very different from the Reserve. Since less yeast and sugar were added to the wine during bottling, it has a less leesy flavor and, because there is less dissolved carbon dioxide in the wine, the flavors of the grapes underneath are more apparent. Look for notes of apple and brioche in this creamy, supple, mouthfilling Champagne. Drink it next to the Reserve for contrast. The **2000 Launois Brut Blanc de Blancs Vintage Champagne (\$39.99)** might be the very best deal even though it is the most expensive. This wine is selected from all mid-slope parcels in Mesnil and Oger, from vines between 20-40 years old, most of them original "massal" selections. This wine has extraordinary concentration and a wonderful tension between ripe chardonnay fruit and scintillating Mesnil minerality. The bead is wonderful, scores of perfect miniscule bubbles jet from the bottom of the flute when you pour this Champagne. Get out the brown paper bags and compare to Salon, Taittinger Comtes de Champagne, among others.

Gary Westby

## IT'S OKAY TO LOVE Gonet

**Here it is October and we are already beginning to celebrate the beauty of Champagne, well before the holidays.** In addition to having recently received a container of Champagne from France a few weeks ago, we are also having two wonderful **Champagne events in Hollywood (October 18) and San Francisco (October 19)**. Our parking lots will be tented off at both locations and it will be a sea of bubbles! One of our special guests, flying in from France to pour to her wines will be Chantal Gonet of the Philippe Gonet Champagne house. The Gonet family has been producing Champagne since 1820 and has one of the finest collections of old vintages in all of Champagne. They are located in Vertus, in the southernmost Premier Cru in the Marne Valley. We have had incredible success with the champagnes of Philippe Gonet and currently stock two of these beauties. The **NV Brut Reserve (\$33.99)** is a great choice for those of you who prefer a yeasty, toasty style. The beauty of this wine is that the yeastiness is never overdone, nor does it overtake the other elements of the Champagne. A blend of 30% chardonnay, 60% pinot noir and 10% pinot meunier, it starts out with a nose of toast, brioche and roasted nuts. In the mouth, it tastes like golden apples and pears, vanilla bean, baker's yeast and freshly-made bread. A wonderful wine to have by itself or with a meal; it makes a great foil to roasted chicken, delicate white fish and creamy cheese dishes. The other wine that we have from Philippe Gonet is the **NV Brut Rosé (\$36.99)**. It has two faces. It is made from estate grown pinot noir that is macerated in its entirety for maximum varietal style. When you see how dark it is in the bottle, you will think that this is a big, heavy style rosé. On the nose, it tempts with big, lush strawberries, rose petals and fresh-baked bread scents. However, in the mouth, it fools you! The wine is surprisingly crisp with a touch of minerality, which lends itself to the strawberry, raspberry and watermelon fruit on the palate. This makes this rosé a prime candidate for enjoying with salads, hard, salty cheeses and barbecued (or grilled) chicken or game birds. Personally, I think that it would be great with game hen. Every once in a while, we do receive very limited amounts of the gorgeous vintage **Philippe Gonet Special Club**, composed of 100% chardonnay and an excellent candidate for the cellar, so keep your eyes peeled! In the meantime, open up a bottle of Brut or Brut Rosé. For those of you coming to our Champagne tent events, make sure that you stop by the Gonet table and say *bonjour* to Chantal!

Welcome to the beginning of another great Champagne season!

Scott Beckerley

"Bernard Launois has 90 acres of vineyards and among these are some of the most perfect sites in the Côtes de Blancs, gorgeous old vineyards located in the Grand Cru villages of Mesnil, Oger and Cramant."

"Don't miss our two wonderful Champagne events in Hollywood on October 18th and San Francisco on October 19th!"

# JIMMY C'S VIEW *Down Under*

## 2007 Torbreck "Juveniles" Grenache-Mataro-Shiraz Barossa Valley South Australia (\$17.99)

This is an entry level wine from Torbreck.

Juveniles refers to a Parisian wine bar (and great fun), whose owner befriended winemaker David Powell in his early years. The fruit is sourced from a variety of regions in the Barossa from vines 40-150 years in age! It shares the same blend as the "Steading" (60% grenache, 20% mataro and 20% shiraz) and sees NO OAK. This brings out the bright, pure expression of the grenache with a lovely bouquet of plum and raspberry fruit accented by a dusty, spicy character. On the palate, the wine is soft and, dare I say it, sexy, with fine-grained, earthy tannins supported by good acidity and very fine length. This is also a wine you could put a slight chill on to enjoy during the last days of Indian summer or with next month's Thanksgiving turkey.

## 2006 Oliverhill "Jimmy Section" Shiraz McLaren Vale South Australia (\$28.99)

This is a wine that has wowed the pundits since it found its way on to the scene. For us, that started with the 2002 vintage, and I've visited Stuart and Linda Miller with regularity since. It's been great to see them go from strength to strength in their winemaking and see the transformation in the winery itself. While the vines aren't ancient, they are 40-plus years old, the viticulture is quite extreme and cropped at generally less than two tons per acre. The nose offers beautiful notes of blueberry, boysenberry, tar and earth. These elements follow on the palate with hints of toffee and milk chocolate. The mouthfeel is silky and

juicy, with supple tannins and fine acidity. There is super concentration and a layered, long finish.

## 2006 Elderton Shiraz Barossa Valley South Australia (\$27.99)

Elderton was founded in 1982 after years of supplying fruit to other wineries in the area. Located in Nuriootpa ("Nuri" to the locals), the Ashmead family has tended and continually refined their wines over the years. Winemaker Richard Langford, who came to work for them in 2003, has certainly had a hand in this. I've noticed a better integration of wood and an elegance of structure evolve since he started (not to diminish their past accolades). The wine is classic Barossa with warm plum and blackberry fruit framed by notes of mocha and some Asian spice. The palate is juicy and rich with impeccable balance and great persistence.

## 2005 Kilikanoon "Green's Vineyard" Shiraz Barossa Valley South Australia (\$49.99)

While winemaker Kevin Mitchell resides and is from Clare Valley stock, he makes wine in the Barossa as well. The fruit is sourced from very old vines in the Vine Vale district, cropped at one ton per acre; it spent 27 months in new French hogsheads. The wine is deep and concentrated with a bouquet of brambly blackberry, plum, coffee, dark chocolate, graphite and a hint of winter mint. For all the density, there is a remarkably ethereal note to the wine, showing great balance and length. This came from a special deal that offers a one-time-only chance to get what should be an \$80-plus wine for this price. Grab it while you can.

*Jim Chanteloup*



## DISCOVERING PIC-ST-LOUP

Approximately 20 miles north of the bustling Southern French city of Montpellier is the dramatic mountain of Pic-St-Loup. Its imposing presence rises to a height of nearly 2,100 feet, and from its summit one can look across the valley to the equally grand **Montagne de l'Hortus**. This gorgeous area is not only prime hiking and biking countryside, but many fantastic wines are produced here as well. More specifically, 13 villages located on the eastern side of the Pic-St-Loup comprise the Pic-St-Loup "Cru" of the Coteaux du Languedoc. What you will find here is a predominance of red wine based on the classic southern French varietals of grenache, syrah and carignan, along with smaller amounts of rosé and white wine. A cooler mesoclimate, moderate rainfall, and a chain of cliffs above many of the vineyards provide the poor soil and excellent drainage that make for great wine. In fact, wines from this region often show a freshness and vivacity that places them stylistically somewhere between the Languedoc and the Northern Rhône.

Last February, while in France, Clyde and I were treated to a tour of the region and a comprehensive tasting with several of the region's key producers. One of the highlights was, without a doubt, Mas Bruguière. Although quite well known in Europe, these wines were a revelation to us. Located just outside the town of Valfaunes, and directly across from Domaine de

*"This gorgeous area is not only prime hiking and biking countryside, but many fantastic wines are produced here as well."*

l'Hortus, the *famille* Bruguière have roots here dating back to the French Revolution. Their small, 12-hectare (29 acres) estate produces a modest range of wines all dedicated to showcasing the typicity and potential of this fine wine region. The **2006 Coteaux du Languedoc Pic-St-Loup Mas Bruguière "La Grenadière"** (\$19.99) is the domaine's top red. A blend of syrah, grenache and mourvèdre, it exhibits layers of black fruits, currant and smoky mineral notes reminiscent of a baby Côte-Rotie. The wine's modest 13.5% alcohol also reminds us that flavor need not come from overripe fruit or high alcohol levels. The **2005 Coteaux du Languedoc Pic-St-Loup Mas Bruguière "La Grenadière"** (1.5L \$39.99) is a wine to stash away in your cellar for several years due to the larger format and the more structured 2005 vintage. Fast forward five years and enjoy this age-worthy red with roasted leg of lamb or game bird and some of your favorite company. You will not be disappointed!

*Mulan Chan*

*The Rhône*



“There are few values better in the world of Bordeaux blends than the 2006 Isenhower Cellars “Red Paintbrush” Columbia Valley Red Blend.”

## Brick's Backyard Picks **NORTHWEST PASSAGE**

I may be starting to sound like a broken record in recent months. All this talk about the Pacific Northwest and its wonderful wines is either getting really annoying by this point, or has wiggled its way into your subconscious leaving you walking around wondering why you can get Walla Walla and Newberg off your mind. Either way I'm going to keep letting you know about the exciting new things we are trucking down from the north. This month brings numerous wines from small, but established producers in Washington. These are all wineries that are well known there, but their word-of-mouth reputations have yet to make it this far south.

The first new winery we're carrying is Chinook from Prosser, Washington. Located in the middle of the Yakima Valley, Kay Simon and Clay Mackey have been making high quality, shockingly inexpensive wines since 1983. Their cabernet franc is something of legend, probably the closest thing to Chinon or Saumur-Champigny this side of France, and will be in our stores in early February. In the mean time we'll placate you with their **2006 Chinook Yakima Valley Chardonnay (\$18.99)**. This is not your butterball, oak-chipped, sugar-laden chardonnay. It is, however, delicious and refreshing, something seriously lacking in the world of modern chardonnay. Packed with aromas of fig paste, quince and apricot, this sounds heavy but is not. Ripeness is paramount here, but it also is dry and tangy displaying flavors of golden apples, Asian pears, yellow plums and a hint of clementine.

There are few values better in the world of Bordeaux blends than the **2006 Isenhower Cellars “Red Paintbrush” Columbia Valley Red Blend (\$27.99)**. Brett and Denise Isenhower started their winery in 1999 and built their charming facility in 2002 just outside Walla Walla. We were stunned at the overall quality of wines here, literally everything we tasted was delicious, including barrel samples of the upcoming syrah release and a great white Rhône blend called “Snapdragon” that should be in stock soon. This blend of 67% cabernet sauvignon, 17% cabernet franc, 11% merlot and 5% petit verdot is one of balance and complexity. With a brightly red-fruited nose and hints of graphite and cedar this is an instant hit, or at least it was with Michael and I. Silky red currant fruit combines with notes of sandalwood, black-

berry and lavender in a totally seamless palate. This is a wine of poise rather than power, balance rather than bombast, and simply a steal for less than \$30.

Finally, possibly the best cabernet we came across in Walla Walla was the **2004 Bergevin Lane “Alder Ridge Vineyard” Horse Heaven Hills Cabernet Sauvignon (\$29.99)**. This is killer wine, a perfect combination of New World ripeness and Old World sensibility. All at once

you get a sense of terroir, oak impression, intensity of fruit and structure. Smoky notes lace over the top of rich, layered black fruits and licorice spice provides all the flavor one can handle. But this is never heavy, providing ample acidity on the finish to cut through all the fruit and savory herb qualities. Also, look out for their inexpensive, fun “Fruit Bomb” bottling, which we should have soon; it's true to its name.

Bryan Brick

## WINERY TO WATCH: CÔTE BONNEVILLE

Move over Napa Valley, there's a new sheriff in town: Washington. Long after it wowed critics with riesling, Washington State is finally starting to get its due when it comes to Bordeaux varietals, producing wines with a more subtle, dare I say “French,” structure than other domestic iterations. Most of the state's top wineries are located in Eastern Washington, where the landscape is carved by the Columbia and Snake and Yakima Rivers, including this month's Winery to Watch: **Côte Bonneville**.

Located in the Yakima Valley AVA, Washington's first officially designated appellation Côte Bonneville is a relative newcomer to the winemaking scene, but the source of its fruit, the DuBrul Vineyard, has been lending its name to single-vineyard chardonnays, cabernets and rieslings made by some of the state's top wineries, including K&L favorite Owen Roe, for years. Named *Seattle Magazine's* 2007 Washington State Vineyard of the Year, Hugh and Kathy Shiels' remarkable, steep, rocky DuBrul Vineyard was planted to cabernet sauvignon, merlot, cabernet franc, syrah, chardonnay and riesling in 1992. They launched Côte Bonneville as another way to showcase the stellar fruit being grown here.

The wines, while not necessarily a drop in the bucket, are incredible values for the quality and age-worthiness. Our domestic buyers, Bryan Brick and Michael Jordan, absolutely fell in love with them on a trip to the Pacific Northwest earlier this year. (Really, you can't get Brick to be quiet about them.) And if they continue to make such exceptional wines, K&L customers can expect to see wines from this rising star for many vintages to come.

We currently have two Côte Bonneville wines in stock:

**2004 Côte Bonneville “Carriage House” Yakima Valley Estate Red (\$44.99)** The “Carriage House” Red blends cabernet sauvignon, merlot and cabernet franc with expert deftness, highlighting not only fruit, but subtler notes of roasted meats, savory herbs and a hint of spice. Elegantly structured, this wine is like a ballerina, full of grace with all of its components dancing in harmony. Decant this wine to drink it now, or cellar up to a decade.

**2002 Côte Bonneville “DuBrul Vineyard-Estate” Yakima Valley Red Wine (\$119.99)** If the 2004 “Carriage House” is like a ballerina, the 2002 Estate is a prima ballerina. This blend of cabernet sauvignon and merlot swirls and swoops from the glass with high-toned cherry fruit, earthy rhubarb and just a hint of spice. It sashays across your palate, punctuated by inspiring leaps. A bit more mature than the “Carriage House,” this wine is drinkable now, but has plenty of chops to live for another decade.

Leah Greenstein

“Arneis is a grape indigenous to the Piedmont region of Italy, and Ponzi is one of only three domestic producers.”

## Doug Davidson's **NORTHWEST CORNER**

It's great to see this issue dedicated, at least in part, to wines from the Northwest—but remember you read about them here first! Several excellent wines from the region just recently became available including the **2007 Ponzi Willamette Valley Arneis (\$19.99)**. This is a unique offering for a domestic producer. Arneis is a grape indigenous to the Piedmont region of Italy, and Ponzi is one of only three domestic producers. Arneis, translated as “little rascal,” is a challenging grape to cultivate, but it produces delicate and balanced wines. The Ponzi Arneis is a lovely example, with bright aromas of pear and citrus. These characteristics carry over to the palate and are complemented by light minerality and refreshing acidity. Pair this wine with everything from grilled fish to pork tenderloin.

*“This wine is the first of the vintage released by Owen Roe, and the winemaker varies the carefully assembled blend from year to year.”*

You may be familiar with the popular A to Z Oregon Pinot Noir, a collaborative effort from a team of talented Oregon winemakers. We are pleased to now offer the **2005 A to Z “Night and Day” Oregon Red (\$14.99)**, a Bordeaux-inspired blend of 33% merlot, 25% cabernet sauvignon, 20% cabernet franc with touches of syrah, grenache, sangiovese, nebbiolo and tempranillo for good measure. On the nose, this rich wine opens with blackberry and plum scents and a touch of spice from French oak aging. In the mouth, it shows structured and concentrated fruit with just the right balance of acids and tannins. The winemakers at A to Z have done it again—a delicious and complex wine at an excellent price.

If you want it all, how about a blend of sangiovese, merlot, zinfandel, cabernet franc, grenache, syrah, petite sirah, cinsault, malbec and a hint of pinot noir? That's the blend in the **2007 Owen Roe Columbia Valley Abbot's Table (\$19.99)**. This wine is the first of the vintage released by Owen Roe, and the winemaker varies the carefully assembled blend from year to year. As you should expect from the many components, this wine has complex aromas of black cherries, spice and even floral notes. The young, ripe fruit is well-balanced by fresh acidity, and the surprisingly lighter body shows great potential as an all-around food wine. Given the fine tannins and cocoa spice on the finish, you'll want to buy multiple bottles of this wine—some for now, and some to explore how it evolves in the bottle. As Irish patriot, Owen Roe himself would have said, “Sláinte!”

Doug Davidson

## **BOUTIQUE CORNER**

*O hushed October morning mild, Thy leaves have ripened to the fall;*

*Tomorrow's wind, if it be wild, Should waste them all.*

*The crows above the forest call; tomorrow they may form and go.*

*O hushed October morning mild, Begin the hours of this day slow.*

*Make the day seem to us less brief. Hearts not averse to being beguiled,*

*Beguile us in the way you know. Release one leaf at break of day; At noon release another leaf; One from our trees, one far away.*

Robert Frost's “October”

Many of us have written about Alpen Cellars in this publication. They are a small winery in the Ukiah area in Northern California and the wine they produce continues to be outstanding and a staff favorite. They recently released the **2006 Alpen Cellars Trinity County Pinot Noir (\$15.99)**. The production is very small this vintage so the wine won't last very long. This vintage is a little more fruit-forward and has a bit more suppleness than the 2005, but the beauty and balance of the wine is still close to perfect. Ripe cherry, cranberry and white pepper notes are also prominent with hints of vanilla and mushroom in the background. This is an amazing wine and shows the diversity of the pinot noir grape in California. Also, still in stock are the **2007 Alpen Cellars Trinity County Chardonnay (\$12.99)** and the **2006 Alpen Cellars White Trinity Lakes Trinity County Riesling (\$12.99)**. I think if Alpen Cellars keeps making these marvelous wines, you will be seeing them here at K&L for many years to come.

Mike Jordan

“They recently released their 2006 Pinot Noir. The production is very small this vintage so the wine won't last very long.”

# AND THE HITS *Keep Coming*

**Big name 2005 cabernets are hitting our shelves nonstop.** Along with the wines I wrote up last month, we recently received a new wave of 2005s that lovers of the California interpretation of the varietal should not miss.

After receiving a monster score last year, the newly released **2005 Lancaster Alexander Valley Cabernet Sauvignon (\$59.99)** has already received a great write up from the *Wine Enthusiast*. This wine is big and powerful, with concentrated red cherry, black currant and hints of toasty oak that jump from the glass. Other big name releases this month include the **2005 Robert Mondavi Napa Reserve Cabernet Sauvignon (\$109.99)**, the **2005 Quintessa Rutherford Red (\$119.00)** and the **2005 Beringer Private Reserve Napa Cabernet Sauvignon (\$94.99)**. These wines are quite limited this year so call us or check our website for availability.

Switching gears, Keith Mabry and I just returned from a trip to the Central Coast where harvest is underway for some and weeks away for others. It was a great way to get a sense of California's different appellations. Within 24 hours we experi-

enced roughly 101-degree temperatures in Paso Robles and a cool, comfortable 75 degrees in the Sta Rita Hills. Some of our favorite stops included **Linne Calodo, Four Vines, Justin, Kynsi, Foxen, Brewer Clifton** and **Palmina**. Another highlight was a visit to Melville, where we had a chance to taste some brand new releases like the **2007 Melville Estate "Verna's" Sta Rita Hills Chardonnay (\$19.99)** and **2007 Melville Estate Sta Rita Hills Chardonnay (\$23.99)**. Greg Brewer (winemaker at Melville) and a few others are resisting the temptation to plant only pinot noir by maintaining emphasis on chardonnay in this cool growing region. Here the varietal is very focused and bright and shows tremendous acidity, which is the key to keeping the wines in balance when alcohol levels get a little high. Both of these chardonnays are racy whites that are clean, focused and still rich in fruit. Of course Melville still makes impressive pinot noirs, too. The **2007 Melville Estate Sta Rita Hills Pinot Noir (\$27.99)** is full of dark, earthy fruits with an elegant mouthfeel; this pinot noir is a food-friendly wine that will benefit from a few more months in bottle. Tasty!

Trey Beffa



## Domestics

# HOLLYWOOD HOT PIX *Central Coast*

**Trey and I just finished a Central Coast buying trip and we are exhausted. Our adventure began in Paso Robles and extended south to the Santa Ynez Valley.** It was definitely a great time to visit. Harvest was just gearing up with some fruit already coming in for crush. This was an exceptionally early harvest for some, catching a few people off guard, but the sugars are right, the acid is there and hopefully these wines will shape up quite nicely. Yields, in general, seem to be down; frost caused some damage early on, but the lower yields may translate to better concentration in the fruit. Here are the highlights tasted on our trip:

**2006 Presidio "Estate" Santa Barbara Pinot Noir (\$15.99)** Douglas Braun's estate is just one mile west of the Sta Rita Hills Appellation. It is one of the coolest vineyards in what is already the coolest climate in California. His vineyard is certified organic and is farmed biodynamically. It is one of the highlights from the region partially for its excellent pricing, but also because of this gorgeous, high-tone pinot with notes of pomegranate, cranberry, ginger and cloves. Superb drinking!

**2006 Tobin James "Ballistic" Paso Robles Zinfandel (\$14.99)** Undoubtedly one of the most fun places to visit on the east side of Paso. Belly up to one of the three bars in the Old West style saloon and you can see why this place has a reputation as one of the best party spots in the region. The zin is pure, juicy, jammy and fun with loads of ripe berry fruit and a soft, silky finish. Don't miss the late harvest zinfandel as well.

*"This was an exceptionally early harvest for some, but the sugars are right and the acid is there..."*

**2006 Hocus Pocus "Reset" Santa Barbara Syrah (\$17.99)** Fans of the 2006 Hocus Pocus rejoice! The wine is back, but in a slightly different version. This is the same wonderful juice with more time in wood before release. The wine had the opportunity to mellow out and develop more of its natural character. Even more outstanding than its previous incarnation.

**2006 Stolpman Estate Santa Ynez Syrah (\$26.99)** Last year's wine was a smashing success. Big marks from Parker, an appealing style and off to the races we went. This year the wine also got nice marks (90 points from Parker), has an appealing style and a wonderful balance of gamey smoked meat with black pepper and blackberry fruit. Add wonderful acidity and you have a wine that is a racy, well-balanced giant that should impress with any meal.

**2005 Kynsi "Bien Nacido" Santa Maria Pinot Noir (\$32.99)** This wine is definitely one of my favorite Bien Nacido pinots! Gwen and Don Othman composed a wonderfully delicate and balanced wine with long fruit on the palate that is both full and finesse. This superb effort also received 93 points from the *Wine Enthusiast* recently. This is a wine that can sustain some bottle age or deliver right now.

Keith Mabry

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



#### ALSACE/LOIRE VALLEY

**Jean-Philippe et Françoise Becker Cremant d'Alsace\*** \$17.99

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

**Charles Baur Cremant d'Alsace Rosé\*** \$18.99

We are now thrilled to offer the rosé version of Baur's impeccable and ridiculously low priced sparkler. This gets its hue from pinot noir, of course. Full of yeasty strawberry fruit and spice, it is a party wine and a terrific Halloween tippie.

**2005 Jean Philippe et Francois Becker Pinot Gris Bio\*** \$17.99

Domaine Jean-Philippe et Francois Becker is the latest addition to our many direct imports here at K&L and we are very pleased to have their wines. The Domaine is located in Zellenberg in one of the very few hilltop towns in Alsace and is run by three very energetic and dynamic siblings. Clean, crisp and refreshing.

**2007 Grange Tiphaine Touraine-Amboise Bel Air Sec\*** \$13.99

Green apples with a hint of honeysuckle envelopes your palate and nose. Very dry and crisp with floral notes and a long, zippy finish.

**2007 Tessier Cheverny Rouge\*** \$14.99

A luscious blend of gamay and pinot noir. This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store. Enjoy its cherry-scented nose and spicy, licorice-tinged palate.

#### CHAMPAGNE'S BIGGEST SELLERS

**Ariston Carte Blanche Brut\*** \$24.99

Our best deal in bubbles? No doubt many on our staff would say yes! It is made of 40% chardonnay, 30% pinot noir and 30% meunier. A balanced cuvée in every way, this Champagne is clean and powerful at once.

**Launois "Cuvée Reserve" Brut Blanc de Blanc\*** \$34.99

This house is from Mesnil, the southernmost Grand Cru in Champagne and home to Salon and Krug's Clos de Mesnil. This Champagne is all chardonnay and all Grand Cru from the villages of Mesnil, Oger, Cramant and Avize. The aromatics of this Champagne are like polished white Burgundy with a touch of pine nut and minerals. The flavors are broad and rich. This is serious wine, with small bubbles and a refreshing finish.

**Marguet Pere et Fils Rosé\*** \$34.99

The blend is 65% chardonnay and 35% pinot noir. The wine shows a precise style at the same time elegant and aerial, all grace and lace with a rose petal color and layers of strawberry and raspberry fruit.

#### RED/WHITE BURGUNDY

**2005 Nuits St-Georges "Les Hauts Pruliers" Daniel Rion\*** \$59.99

This wine opens to show rich black fruit notes and a nice Nuits spice. Give it some time in a decanter to see it open and show characteristic 2005 density and richness.

**2006 St-Bris Sauvignon Domaine Anne et Arnaud Goisot\*** \$10.99

Reminiscent of a cross between a Loire Valley Sancerre and a crisp Chablis, this has a creamy middle, but lots of bright minerality, a long finish and notes of pamplemousse and flowers on the nose. This is crisp, refreshing, lovely with seafood, and remains a real bargain in French white wine. Try

this with some oysters, fresh goat cheese, or a lighter stir-fry and you will be delighted.

**2006 Chablis Vieilles Vignes, Domaine Gerard Tremblay\*** \$21.99

If you love traditional Chablis, with a steely, racy quality, this old vine cuvée from Gerard Tremblay will light your fire. Grown in a plot of vines more than 75 years old, the intensity reflects that age.

#### RHONE/FRENCH REGIONAL

**2005 Cremant de Limoux Antech "Cuvée Eugenie"\*** \$13.99

Composed of 50% chardonnay, 40% chenin blanc and 10% mauzac and produced using the méthode champenois. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey. At less than half the price of a bottle of Champagne, the Cuvée Eugenie is the perfect choice for your house sparkling wine or to feature at parties.

**2004 Les Baux de Provence Rouge Château d'Estoublon\*** \$22.99

The 2004 Château d'Estoublon rouge is composed primarily of grenache and syrah, and exhibits ripe raspberry aromatics and flavors along with moderate tannins on the finish due to the addition of cabernet sauvignon.

**Jean Louis Denois Brut Tradition\*** \$15.99

Denois' Brut Tradition is composed of 50% each pinot noir and chardonnay and spends 18 months on the lees before disgorgement. It is dry, elegant and long, with notes of hazelnut, red berries and toasted bread. This is one delicious bubbly! 12.5% alcohol.

**2006 Côtes du Rhône Villages-Rasteau**

**Cave de Rasteau "Dame Victoria"\*** \$12.99

An award winner at many French wine competitions, the Dame Victoria is an impressive Rhône red raised not far from the fabled vineyards of Châteauneuf-du-Pape. Warmly fruited and full of robust, rustic character, the nose offers minerality and blue fruit notes, which are echoed on the palate and joined with berries, berries and more berries.

**2005 Gigondas Tradition, Moulin de Gardette\*** \$22.99

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

**2005 Cornas Domaine Durand "Empreintes"\*** \$29.99

90-93 points *Stephen Tanzer's International Wine Cellar*: "Inky purple. Suave, potent creme de cassis and blackberry aromas lifted by baking spice accents and a strong vanilla note. Lush and creamy in texture and very sweet, with concentrated dark berry flavors."

#### ARGENTINA

**2005 Bodegas Poesía "Pasodoble" Mendoza\*** \$11.99

90 points *Wine Advocate*: "The 2005 Pasodoble is a blend of 34% cabernet sauvignon, 33% malbec, and 33% syrah sourced from a 20 year old vineyard and aged for 12 months in French oak. Dark ruby/purple-colored, it exhibits an expressive perfume of cedar, spice box, pepper, black currants, black cherry and blueberry. Smooth-textured, elegant, tasty Bordeaux look-alike."

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

91 points *Wine Advocate*: "The 2005 Clos des Andes is 100% malbec sourced from an 80 year old vineyard in the Lujan de Cuyo region of Mendoza. The wine was 50% barrel fermented and was aged for 12 months



Do you love Bordeaux but hate the waiting game tied to vintages like 2005? Then the 2007 vintage is for you. Out of barrel many of these wines showed beautifully and promise drinking pleasure much earlier on in their lives. And, with prices down a bit from '05, the top tier wines below might just be in reach.

in 50% new and 50% one year French oak. Inky purple in color, the wine has a lovely bouquet of wood smoke, cedar, violets, blueberry, and black cherry...

**2005 Monteviejo "Petite Fleur" Mendoza\*** \$22.99  
From *Stephen Tanzer's International Wine Cellar*: "Saturated bright ruby. Aromas of crushed blackberry, licorice, meat and spicy, nutty oak, with a violet topnote providing lift. Sweet and quite primary, with roasted dark berry and chocolate flavors framed by ripe acidity. Broad, mouthcoating, supple black fruit flavors show a grapey aspect but plenty of fruit here."

#### ITALY

**2004 Rocca di Montegrossi "Geremia"\*** \$39.99  
93 points *Wine Advocate*: "The 2004 Geremia is equally commanding in its stature and potential. This blend of 60% merlot and 40% cabernet sauvignon spent 18 months in Allier oak barrels. It reveals awesome richness and depth with a level of juiciness and mid-palate generosity that the San Marcellino doesn't quite have. The wine remains extremely fresh and primary in its expression of dark macerated cherries, minerals, spices and sweet toasted oak. This is a thrill to taste. Even better, it offers phenomenal quality for the money."

**2007 Blason Pinot Grigio\*** \$9.99  
Bright and focused, and not at all wispy, this ripe white offers melon notes along with Granny Smith apple. If you love fish and seafood, this should be in your repertoire for certain, as its mineral and citrus characters offer a great foil for things from the sea, especially calamari and shrimp.

#### 2007 BORDEAUX: THE BIG GUNS (LTD AVAILABILITY)

**2007 Latour, Pauillac** \$429.99  
90-93 points Robert Parker. 89-93 points *Wine Spectator*: "Very pretty and refined, with wonderful, silky tannin texture and ripeness. Full and harmonious, with lots of fruit at the end. A reserved and subtle wine." Clyde tasted at the property and said: "This wine looks to be a cross between 1999 and 2004. Not a monster, but 91% cabernet sauvignon and 9% merlot. 16% press wine in blend...quite high. About normal yields here. This wine has earthy aromas and red fruits on the palate. Good weight on the palate and very smooth. Quite forward for Latour. Pure and not over-extracted. An elegant Latour!" K&L's Ralph Sands adds: "Strong and crisp at front end. Elegant cranberry on palate. Spicy and fresh finish."

**Lafite-Rothschild, Pauillac** \$429.99  
90-93 points Robert Parker. 89-93 points *Wine Spectator*: "Very new Lafite, with firm, yet polished tannins and subdued currant and sweet tobacco character. Long and structured. Racy." 90-93 points *Stephen Tanzer's International Wine Cellar*: Good bright ruby. Cassis, minerals, licorice and mint lifted by spices on the nose. Moderately dense and fruit-driven, with lovely mouthcoating breadth to the dark berry, spice and fresh herb flavors; remains just this side of peppery. Best today on the subtle but very persistent finish, which features very fine-grained tannins, a restrained sweetness and a captivating vibrancy. Among the most suave and refined examples of the vintage."

**2007 Margaux, Margaux** \$439.00  
92-94 points Robert Parker. 89-93 points *Wine Spectator*: "Aromas of blackberry, black licorice and currant follow through to a medium-to-full body, with fine tannins and a long, sweet fruit finish. Balanced and perfumed.

Very Burgundian and pretty."

**2007 Mouton-Rothschild, Pauillac** \$429.00  
90-94 points Robert Parker. 90-94 points *Wine Spectator*: "Wonderful perfumes of flowers, currant, blackberry and violet. Full-bodied, with very fine tannins and a caressing texture. Long and balanced. Very, very pretty."

**2007 Petrus, Pomerol** \$1,299.00  
Very limited availability. 90-93 points Robert Parker. 91-93 points *Stephen Tanzer's International Wine Cellar*: "Saturated ruby-red. Complex nose melds black raspberry, minerals, bitter chocolate and some enticing floral high tones. Very suave on entry, then densely packed and vibrant, with mouthcoating flavors of blackberry and licorice. Finishes with ripe, integrated tannins and lovely lingering violet perfume." We found it very spicy and rich on the nose. This is a big wine with plenty of acid, tannin and fruit. Great richness on the palate. Refined and pure. Violets and blackberries. Extremely long. Worth the splurge.

**2007 Angélus, St-Emilion** \$169.99  
Hubert de Bouïard admits he was scared for the first time in 20 years because of August rain. Six weeks of dry weather later he picked in perfect conditions. Big, blood-red fruit dominate this thick, concentrated wine that is, as usual, just flat out delicious! 90-93 points Robert Parker. 88-92 points *Wine Spectator*: "Berry, mineral and licorice aromas and flavors. Medium body, fine tannins and a medium finish. Very well done for the vintage."

#### 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 heshe is at least 21 years old.

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

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

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

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



## 1970-2004 IN STOCK

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

## VALUE WINES UNDER \$30

<b>1999 Coufran, Médoc</b>	<i>Inquire</i>
<b>2000 Coufran, Médoc</b>	\$27.99
<b>2000 Lamothe-Bergeron (1.5L)</b>	\$37.99
Perfect party red—soft and elegant.	
<b>2000 de Moulin-à-Vent, Graves</b>	\$17.99
Old School and extremely well-made value!	
<b>2000 Verdignan, Haut-Médoc</b>	<i>Inquire</i>
From the Coufran stable but a bit richer.	
<b>2000 Trebiac, Graves</b>	\$16.99
<b>2001 Cantelys Rouge, Pessac</b>	\$21.99
Soft, toasty and elegant—a little SHL.	
<b>2001 Pauillac, Pauillac</b>	\$24.99
Pichon-Lalande's third wine. Enjoy now.	
<b>2001 Marbuzet, St-Estèphe</b>	\$29.99
Best ever from here. Made by the Cos crew; this wine is rich and round and elegant.	
<b>2002 Sociando Mallet, Médoc</b>	\$24.99
<b>2003 Belle-Vue, Haut-Médoc</b>	\$19.99
<b>2003 Closiere de Clos Fourtet</b>	\$19.99
<b>2003 Couhins-Lurton, Pessac</b>	\$19.99
<b>2003 de Rochemorin, Pessac</b>	\$19.99
<b>2003 Greysac, Haut-Médoc</b>	\$16.99
One of the best values for drinking Bordeaux.	
<b>2003 Lamothe-Bergeron (1.5L)</b>	\$34.99
<b>2003 les Allees de Cantemerle</b>	\$19.99
<b>2004 Bastide de Dauzac, Margaux</b>	<i>Inquire</i>
<b>2004 Blason d'Evangile, Pomerol</b>	\$29.99
Pomerol under \$30! Second wine of Evangile.	
<b>2004 Brio de Cantenac, Margaux</b>	\$24.99
Big wine, meant to cellar. Was \$34.99	
<b>2004 Cantelys Rouge, Pessac</b>	\$21.99
Plenty of wine for the price. Baby Smith-Haut!	
<b>2004 Clarke-Rothschild, Listrac</b>	\$19.99
One of best values in the store! Elegant.	
<b>2004 d'Aiguilhe, Castillon</b>	\$29.99
<b>2004 Fugue de Nenin, Pomerol</b>	\$22.99
Jean Hubert Delon gem!	
<b>2004 Lalande Borie, St-Julien</b>	\$21.99
<b>2004 Fleur de Bouard, Lalande Pomerol</b>	\$29.99
<b>2004 La Vieille Cure, Fronsac</b>	\$24.99
<b>2004 Malmaison, Moulis*</b>	\$14.99

Soft and elegant. Extremely good value!

<b>2004 Phélan-Ségur, St-Estèphe</b>	\$29.99
<b>2004 Pipeau, St-Emilion</b>	\$29.99
This wine is sexy—flashy. New wave!	
<b>2004 Seigneur de Aiguilhe, Castillon</b>	\$15.99

## OTHER BORDEAUX

<b>1970 Beychevelle, St-Julien</b>	\$199.00
Clyde just drank a bottle—perfect right now!	
<b>1970 Ducru-Beaucaillou, St-Julien</b>	\$199.00
<b>1970 Palmer, Margaux</b>	\$499.00
Two of the best from 1970!	
<b>1975 Pavie-Decesse (1.5L)</b>	\$139.00
One of Jean Paul Valette's first vintages—rare!	
<b>1976 Pichon-Lalande (5L)</b>	\$699.00
Made by Michel Delon of Las Cases fame.	
<b>1979 Pichon-Lalande, Pauillac</b>	\$229.00
May Lencquesing's second vintage—lovely!	
<b>1980 Larcis Ducasse (1.5L)</b>	\$129.00
<b>1982 Latour, Pauillac</b>	\$1,999.00
<b>1982 La Lagune, Médoc</b>	\$249.00
<b>1982 Pavie, St-Emilion-Fabulous!</b>	\$299.00
<b>1983 Canon, St-Emilion (1.5L)</b>	\$249.00
<b>1983 Margaux, Margaux-Awesome</b>	\$699.00
<b>1984 Margaux, Margaux</b>	\$299.00
<b>1985 Beauregard, Pomerol (1.5L)</b>	\$149.00
<b>1985 Siran, Margaux (5L)</b>	\$599.00
<b>1986 Cos d'Estournel, St-Estèphe</b>	\$199.00
<b>1986 Larcis-Ducasse (1.5L)</b>	\$189.00
<b>1986 Lynch-Bages, Pauillac</b>	\$229.00
<b>1986 Margaux, Margaux</b>	\$599.00
<b>1986 Mouton-Rothschild, Pauillac</b>	\$899.00
<b>1987 Mouton-Rothschild, Pauillac</b>	\$349.00
<b>1988 Pavie, St-Emilion (5L)</b>	\$999.00
We miss you Jean Paul Valette!	
<b>1989 Larmande, St-Emilion-Sweet!</b>	\$79.00
<b>1991 Latour, Pauillac</b>	\$499.00
Fabulous wine this year—no frost here!	
<b>1993 Larcis-Ducasse (1.5L)</b>	\$99.00
<b>1993 Latour, Pauillac</b>	\$399.00
<b>1994 Latour, Pauillac</b>	\$399.00
Two of the best wines of these vintages!	
<b>1994 Cheval Blanc, St-Emilion (3L)</b>	\$899.00
<b>1994 Mouton-Rothschild, Pauillac</b>	\$399.00
<b>1994 Pichon-Lalande, Pauillac (1.5L)</b>	\$299.00
<b>1995 Ducru-Beaucaillou, St-Julien</b>	\$199.99
<b>1995 Clos du Marquis, St-Julien</b>	\$99.00
<b>1996 Clos du Marquis, St-Julien</b>	\$99.00
<b>1996 Lynch-Bages, Pauillac</b>	\$199.99

<b>1997 du Tertre, Margaux</b>	\$39.99
Delicious! Won't last long!	
<b>1998 Clinet, Pomerol</b>	\$99.00
<b>1998 Gigault "Cuvée Viva"</b>	\$39.99
<b>1998 Grand Pontet, St-Emilion</b>	\$49.99
Great vintage on the Right Bank—superb value!	
<b>1998 Margaux, Margaux</b>	\$329.00
One-quarter of the price of the 2005!	
<b>1998 Soutard, Pomerol</b>	\$34.99
<b>1999 Cos d'Estournel, St-Estèphe</b>	\$139.00
<b>1999 Cos d'Estournel (1.5L)</b>	\$249.00
A superb value for a very underrated wine.	
<b>1999 Haut-Bailly, Pessac</b>	\$69.99
<b>1999 Labegorce, Margaux -Value!</b>	\$34.99
<b>1999 Lynch-Bages, Pauillac</b>	\$149.00
<b>1999 Margaux, Margaux</b>	\$329.99
<b>1999 Pichon-Lalande (1.5L)</b>	\$229.00
<b>2000 Haut-Bailly, Pessac</b>	\$139.00
<b>2000 La Clemence, Pomerol</b>	\$79.99
<b>2000 Smith-Haut-Lafitte, Pessac</b>	\$99.99
Right from the property—One of their best!	
<b>2001 Cos d'Estournel, St-Estèphe</b>	\$159.99
Stunning wine—much better than their 2000.	
<b>2001 d'Angludet, Margaux</b>	\$34.99
<b>2001 Larrivet Haut-Brion, Pessac</b>	\$39.99
<b>2001 Léoville-Barton, St-Julien</b>	\$129.00
<b>2001 Smith-Haut-Lafitte, Pessac</b>	\$79.99
<b>2003 d'Angludet, Margaux</b>	\$39.99
<b>2003 Haut-Bailly, Pessac</b>	\$49.99
<b>2003 Latour, Pauillac</b>	\$1,199.00
<b>2003 Léoville-Las Cases (375ml)</b>	\$99.99
<b>2003 Palmer, Margaux (375ml)</b>	\$69.00
<b>2003 Palmer, Margaux (1.5L)</b>	\$349.00
<b>2003 Pontet-Canet, Pauillac</b>	\$129.00
<b>2003 Pontet-Canet, Pauillac (1.5L)</b>	\$259.00
<b>2004 Clos d'Oratoire, St-Emilion</b>	\$34.99
<b>2004 Clos du Marquis, St-Julien</b>	\$34.99
<b>2004 Cos d'Estournel, St-Estèphe</b>	\$99.99
<b>2004 Lafleur, Pomerol</b>	\$399.00
<b>2004 Lascombes, Margaux</b>	\$46.99
<b>2004 Latour, Pauillac</b>	\$499.00
<b>2004 les Forts de Latour, Pauillac</b>	\$149.00
<b>2004 Lynch-Bages, Pauillac</b>	\$84.99
<b>2004 Phélan-Ségur, St-Estèphe</b>	\$29.99
<b>2004 Pichon-Baron, Pauillac</b>	\$76.99
Half the price of the 2005. High score too!	
<b>2004 Pichon-Lalande, Pauillac</b>	\$79.99
<b>2004 Reserve de Comtesse Lalande</b>	\$33.99
Can't go wrong!	



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

### 2005 BORDEAUX-IN STOCK

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

### VALUE WINES UNDER \$30

<b>Bernadotte, Haut-Médoc (1.5L)</b>	<b>\$39.99</b>
Excellent value in big bottle—Cellar for parties!	
<b>Camensac, Moulis</b>	<b>\$27.99</b>
<b>Clarke, Lustrac (1.5L)</b>	<b>\$59.99</b>
<b>Coufran, Médoc</b>	<b>\$27.99</b>
<b>Croix de Rambeau, St-Emilion (1.5L)</b>	<b>\$43.99</b>
<b>du Bouscat, Bordeaux Superior</b>	<b>\$14.99</b>
Packed with ripe fruit. Value!	
<b>de Francs les Cerisiers, Côtes de Francs</b>	<b>\$14.99</b>
<b>Etoiles de Mondorion, St-Emilion*</b>	<b>\$19.99</b>
<b>Fourcas Dupre, Lustrac</b>	<b>\$19.99</b>
Wow, an elegant Lustrac packed with fruit!	
<b>Haut Belian Prestige*</b>	<b>\$13.99</b>
<b>Haut-Nadeau Reserve</b>	<b>\$11.99</b>
<b>La Cour d'Argent, Bordeaux</b>	<b>\$14.99</b>
Back in! Won't last long.	
<b>Lalande-Borie, St-Julien</b>	<b>\$27.99</b>
<b>Laulauday, Moulis*</b>	<b>\$29.99</b>
Sweet and ripe. Gold medal winner!	
<b>Le Fer, St-Emilion</b>	<b>\$29.99</b>
<b>Le Pape, Pessac</b>	<b>\$25.99</b>
<b>Les Tours de Mons, Margaux</b>	<b>\$29.99</b>
<b>Les Tours de Peyrat VV, Côte Blaye</b>	<b>\$15.99</b>
Top 10 value of 2005 in the <i>Wall Street Journal</i> .	
<b>Les Trois Croix, Fronsac</b>	<b>\$24.99</b>
Super cellar candidate.	
<b>Mylord, Bordeaux*</b>	<b>\$10.99</b>
Won't last long!	
<b>Paloumey, Haut-Médoc</b>	<b>\$19.99</b>
<b>Peyraud, Premier Côtes du Blaye</b>	<b>\$10.99</b>
<b>Peyraud (1.5L)</b>	<b>\$21.99</b>
Back in—sold out quickly! Great values.	
<b>Picard, St-Estèphe (1.5L)</b>	<b>\$39.99</b>
<b>Poitevin, Médoc*</b>	<b>\$14.99</b>
Excellent wine. Great structure and long finish.	
<b>Potensac, Médoc</b>	<b>\$29.99</b>
<b>Puygueraud, Côtes de France</b>	<b>\$26.99</b>
<b>Rocher Bellevue Figeac, St-Emilion</b>	<b>\$29.99</b>
Delicious wine to drink or cellar five years.	
<b>Rochebelle, St-Emilion</b>	<b>\$29.99</b>

<b>Roland de Garde Prestige*</b>	<b>\$17.99</b>
<b>Ste-Colombe, Côtes de Castillon</b>	<b>\$12.99</b>
<b>Senejac, Medoc</b>	<b>\$29.99</b>
<b>Saransot-Dupre, Lustrac</b>	<b>\$19.99</b>
One of the best wines made in Lustrac in 2005.	
<b>Souvenir, Bordeaux*</b>	<b>\$11.99</b>
<b>Trebiac, Graves*</b>	<b>\$15.99</b>
Just ask Jeff Garneau!	

### LEFT BANK/PESSAC

<b>Brown Rouge, Pessac</b>	<b>\$34.99</b>
One of the best wines ever made here. Earthy!	
<b>Canteleys Rouge, Pessac</b>	<b>\$31.99</b>
<b>Carruades de Lafite, Pauillac</b>	<i>Inquire</i>
<b>Clos du Marquis, St-Julien</b>	<i>Inquire</i>
<b>Cos d'Estournel, St-Estèphe</b>	<i>Inquire</i>
<b>Croizet-Bages, Pauillac</b>	<b>\$34.99</b>
<b>d'Armailhac, Pauillac</b>	<b>\$49.99</b>
We liked this as much as the Clerc Milon!	
<b>de Pez, St-Estèphe</b>	<b>\$39.99</b>
<b>Duhart-Milon (3L)</b>	<b>\$499.00</b>
<b>Haut Bages Liberal, Pauillac</b>	<b>\$54.99</b>
<b>La Parde de Haut-Bailly, Pessac</b>	<b>\$36.99</b>
Second wine of Haut-Bailly at ¼ the price.	
<b>Lascombes, Margaux</b>	<i>Inquire</i>
<b>Labegorce, Margaux</b>	<b>\$49.99</b>
<b>Langoa-Barton (3L)</b>	<b>\$369.00</b>
<b>Latour, Pauillac</b>	<i>Inquire</i>
<b>Montrose, St-Estèphe</b>	<b>\$149.99</b>
<b>Pagodes de Cos, St-Estèphe</b>	<i>Inquire</i>
<b>Pedesclaux, Pauillac</b>	<b>\$44.99</b>
Absolutely, positively one of the GREAT buys in 2005 Bordeaux—trust me! (Clyde Beffa Jr)	
<b>Phélan-Ségur, St-Estèphe</b>	<b>\$41.99</b>
<b>Pichon-Baron, Pauillac</b>	<b>\$154.99</b>
<b>Pichon-Lalande, Pauillac</b>	<i>Inquire</i>
<b>Pichon-Lalande, Pauillac (3L)</b>	<b>\$599.00</b>
<b>Reserve de Comtesse Lalande</b>	<b>\$54.99</b>
This is the BEST ever for Comtesse. It tastes like Pichon with a merlot flair.	
<b>Tour de Pez, St-Estèphe</b>	<b>\$34.99</b>
<b>Talbot, St-Julien</b>	<b>\$59.99</b>
<b>Valrose Cuvée Alienor, St-Estèphe</b>	<b>\$29.99</b>

### RIGHT BANK

<b>Bourgneuf, Pomerol-91 pts WS</b>	<b>\$39.99</b>
<b>Canon, St-Emilion</b>	<b>\$119.99</b>
<b>Canon, St-Emilion (3L)</b>	<b>\$599.99</b>
<b>Clos d'Eglise, Castillon</b>	<b>\$34.99</b>

A Perse wine (Pavie)—big and brawny!	
<b>Clos de la Vieille Eglise, Pomerol</b>	<b>\$59.99</b>
<b>Destieux, St-Emilion</b>	<b>\$54.99</b>
<b>d'Aiguilhe, Côtes de Castillon</b>	<i>Inquire</i>
<b>de Pressac, St-Emilion</b>	<b>\$35.99</b>
<b>Esprit d'Eglise, Pomerol</b>	<b>\$39.99</b>
<b>Fleur de Boüard, Lalande Pomerol</b>	<b>\$39.99</b>
<b>Franc Mayne, St-Emilion (1.5L)</b>	<b>\$69.99</b>
<b>Larmande, St-Emilion</b>	<b>\$34.99</b>
<b>l'Enclos, Pomerol</b>	<b>\$37.99</b>
<b>l'Evangile, Pomerol</b>	<b>\$309.99</b>
<b>Lynsolance, St-Emilion (1.5L)</b>	<b>\$139.99</b>
<b>Lynsolance, St-Emilion</b>	<b>\$69.99</b>
<b>Rochebelle, St-Emilion (1.5L)</b>	<b>\$69.99</b>
<b>Sansonnet, St-Emilion</b>	<b>\$54.99</b>
<b>Soutard, Pomerol</b>	<b>\$49.99</b>
<b>Soutard, Pomerol (3L)</b>	<b>\$349.99</b>
<b>Soleil, St-Emilion</b>	<b>\$31.99</b>
Fabulous wine made by Stephan Neipperg of Canon-La-Gaffelière.	

### WHITE BORDEAUX

<b>2004 Brown Blanc, Graves*</b>	<b>\$24.99</b>
<b>2005 Château Ducla Experience XIII</b>	<b>\$14.99</b>
Ralph's favorite. Creamy and rich.	
<b>2005 Cos d'Estournel Blanc*</b>	<i>Inquire</i>
<b>2005 Couhins-Lurton, Pessac</b>	<b>\$34.99</b>
<b>2006 Clos Floridene Blanc, Graves*</b>	<b>\$24.99</b>
<b>2006 Lynch-Bages Blanc</b>	<b>\$54.99</b>
Clean, crisp and vibrant.	
<b>2006 Château Reynon "VV"*</b>	<b>\$13.99</b>
Great balance. Denis Durbourdieu gem.	
<b>2006 Le Cygne de Fonreaud</b>	<b>\$13.99</b>
<b>2006 Le Cygne de Fonreaud (375ml)</b>	<b>\$6.99</b>
Perfect balance and structure. One of the best whites of the vintage.	
<b>2006 Roquefort, Entre Deux Mers*</b>	<b>\$11.99</b>
<b>2006 St-Jean des Graves Blanc*</b>	<b>\$13.99</b>
Back in again—great value and screw cap.	

### SAUTERNES 2005

<b>Coutet (375ml \$26.99)</b>	<b>\$49.99</b>
<b>Doisy-Védrières (375ml \$22.99)</b>	<b>\$44.99</b>
<b>Guiraud</b>	<b>\$69.99</b>
<b>La Tour Blanche</b>	<b>\$59.99</b>
<b>Lafaurie Peyraguey (375ml \$23.99)</b>	<b>\$49.99</b>
<b>Rayne Vigneau (375ml \$21.99)</b>	<b>\$39.99</b>

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**CABERNET SAUVIGNON**

2001 Mayacamas, Napa	\$64.99
2003 Amici, Napa	\$34.99
2003 S.P. Drummer "Blair Vineyard"	\$44.99
2003 Silver Oak, Napa	\$89.99
2003 Spring Mountain "Elivette"	\$69.99
2004 Burgess, Napa	\$24.99
2004 Chateau Montelena "Estate"	\$112.99
2004 Ch St Jean "Cinq Cepages"	\$49.99
2004 Bonneville "Carriage House"	\$49.99
2004 Grgich Hills, Napa	\$51.99
2004 Heitz Cellars, Napa	\$39.99
2004 Hestan "Meyer"	\$52.99
2004 Jordan, Alexander Valley	\$46.99
2004 Keenan, Napa	\$39.99
2004 Keenan "Reserve"	\$89.00
2004 Mount St Helena, Napa	\$19.99
2004 Rodney Strong, Alex Valley	\$18.99
2004 Rombauer, Napa	\$34.99
2004 Roy J. Maier "St Helena Rd"	\$38.99
2004 Silver Oak, Alexander Valley	\$64.99
2004 St Clement, Napa	\$24.99
2004 Stonestreet, Alexander Valley	\$29.99
2004 Vine Cliff, Napa	\$39.99
2004 Worthy "Sophia's Cuvée"	\$28.99
2005 A to Z "Night and Day"	\$14.99
2005 Andrew Will "Ciel du Cheval"	\$57.99
2005 Andrew Will "Cuvée Lucia"	\$29.99
2005 Andrew Will "Two Blondes"	\$52.99
2005 Avalon, Napa	\$10.99
2005 Beaulieu, Rutherford	\$26.99
2005 Beringer, Knights Valley	\$16.99
2005 Bogle, California	\$9.99
2005 Cannonball, California	\$12.99
2005 Castle Rock "Reserve"	\$15.99
2005 Caymus, Napa	\$67.99
2005 Chateau Montelena, Napa	\$41.99
2005 Donati Family Vineyard Claret	\$17.99
2005 Duckhorn, Napa	\$64.99
2005 Edge, Napa	\$16.99
2005 Ehlers Estate, Napa	\$39.99
2005 Flora Springs, Napa	\$24.99
2005 Franciscan, Napa	\$21.99
2005 Genuine Risk, Santa Ynez	\$21.99
2005 Green Lion, Napa Valley	\$18.99
2005 Halter Ranch, Paso Robles	\$26.99
2005 Hawk Crest, California	\$9.99
2005 Hess Estate "Allomi"	\$21.99
2005 Hogue "Genesis"	\$11.99

2005 Honig, Napa	\$30.99
2005 Kathryn Kennedy "Lateral"	\$32.99
2005 Larkmead, Napa	\$54.99
2005 Line Shack, Central Coast	\$12.99
2005 Newton "Unfiltered"	\$44.98
2005 Raymond Reserve, Napa	\$26.99
2005 Roth, Alexander Valley	\$31.99
2005 Sbragia "Andolsen Vineyard"	\$29.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Shelter "Headwater"	\$59.99
2005 Simi, Alexander Valley	\$19.99
2005 Slingshot, Napa	\$21.99
2005 Snowden "The Ranch"	\$39.99
2005 Steltzner, Stag's Leap District	\$39.99
2005 Tenacity, Oakville (SWRA)	\$19.99
2005 Terra Valentine, Spring Mtn	\$32.99
2005 The Girls in the Vineyard	\$16.99
2005 T-Vine Cellars "T"	\$44.99
2005 Two Tone Farm, Napa	\$8.99
2005 Wolf Family "Phaedrus"	\$35.99
2006 Broadside "Margarita"	\$17.99
2006 Caymus, Napa	\$64.95
2006 Decoy, Napa	\$27.99
2006 Joel Gott "815 Blend"	\$14.99
2006 Justin "Justification"	\$39.99
2006 Kalinda, Napa	\$17.99
2006 Khroma, Alexander Valley	\$15.99
2006 McManis, California	\$8.99
2006 Poppy, California	\$11.99
2006 Rutherford Ranch, Napa	\$15.99
2006 Stephen Vincent, California	\$9.99

**MERLOT**

2004 Cloverdale Ranch, Alex Vly	\$21.99
2005 Duckhorn, Napa	\$49.99
2005 Etude, Sonoma	\$33.99
2005 Ferrari-Carano, Sonoma	\$19.99
2005 Frog's Leap, Napa	\$28.99
2005 Green Lion, Napa	\$13.99
2005 Parcel 41, Napa	\$16.99
2005 Pedestal, Washington	\$49.99
2005 Rombauer, Napa	\$27.99
2005 Stags' Leap Winery, Napa	\$26.99
2005 T-Vine Cellars, Napa	\$29.99
2006 Bogle Vineyards, California	\$7.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 Leonetti, Columbia	\$99.00
2006 McManis, California	\$8.99

2006 Stephen Vincent, California	\$9.99
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**PINOT NOIR**

2005 Domaine Serene "Evenstad"	\$54.99
2005 Kynsi "Bien Nacido"	\$32.99
2005 Lane Tanner, Santa Barbara	\$23.99
2005 McHenry Vineyard, Santa Cruz	\$19.99
2005 Neely "Holly's Cuvée"	\$38.99
2006 A to Z, Oregon	\$16.99
2006 Alpen Cellars, Trinity County	\$15.99
2006 Chalone, Monterey	\$13.99
2006 Chasseur, Sonoma Coast	\$39.99
2006 Cristom "Mt. Jefferson Cuvée"	\$32.99
2006 Elk Cove, Willamette Vly	\$21.99
2006 Et Fille "Kalita Vineyard"	\$39.99
2006 Et Fille "Palmer Creek"	\$34.99
2006 Ferreira "Moore Vineyard"	\$23.99
2006 Foley, Sta Rita Hills	\$32.99
2006 Gary Farrell "Russian River"	\$36.99
2006 Hocus Pocus, Willamette Vly	\$24.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Kanzler, Sonoma Coast	\$47.99
2006 Ken Brown, Santa Barbara	\$29.99
2006 Landmark "Grand Detour"	\$32.99
2006 Lucia, Santa Lucia Highlands	\$39.99
2006 MacMurray Ranch, Sonoma	\$19.99
2006 Mark West, California	\$9.99
2006 Migration, Anderson Valley	\$31.99
2006 Moshin Vineyards "Lot 4"	\$39.99
2006 Mueller "Emily's Cuvée"	\$39.99
2006 Olivet Lane, Russian River	\$34.99
2006 Patz & Hall, Sonoma Coast	\$37.99
2006 Poppy, Monterey	\$11.99
2006 Presidio "Estate"	\$15.99
2006 Rex Hill, Oregon	\$19.99
2006 Sojourn Cellars "Sangiaco"	\$46.99
2006 Sojourn Cellars, Sonoma Coast	\$34.99
2006 St Innocent "Seven Springs"	\$42.99
2006 Taz, Santa Barbara	\$17.99
2006 Testarossa "Palazzino"	\$29.99
2006 Toulouse Vineyards "Estate"	\$34.99
2006 WH Smith "Maritime"	\$52.99
2006 WH Smith, Sonoma Coast	\$26.99
2006 ZD, Carneros	\$32.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2007 Castle Rock, Willamette Vly	\$10.99
2007 Hirsch "The Bohan Dillon"	\$31.99
2007 McManis, California	\$9.99





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2007 O'Reilly's, Oregon \$16.99

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2004 Dubost Paso Robles Syrah	\$17.99
2005 Barrel 27 Central Coast Syrah	\$14.99
2005 Concannon Petite Sirah	\$13.99
2005 Cristom "Estate" Syrah	\$29.99
2005 David Bruce Central Coast PS	\$14.99
2005 Kunin Santa Barbara Syrah	\$23.99
2005 Lewis Cellars "Ethan's" Syrah	\$42.99
2005 Lost Canyon Winery Syrah	\$34.99
2005 Purisima Canyon Mendo Syrah	\$17.99
2005 Rosenblum "Pickett Rd" PS	\$27.99
2005 Rosenblum "Rominger" Syrah	\$23.99
2005 Storrs Santa Cruz Petite Sirah	\$18.99
2006 Bogle California Petite Sirah	\$9.99
2006 Cadaretta Columbia Vly Syrah	\$29.99
2006 Copain "L'Hiver" Syrah	\$16.99
2006 Elyse Rutherford Petite Sirah	\$29.99
2006 Girard Napa Petite Sirah	\$26.99
2006 Hocus Pocus SB Syrah	\$17.99
2006 Novy Sonoma County Syrah	\$20.99
2006 Qupe Central Coast Syrah	\$14.99
2006 Red Car "Boxcar" Syrah	\$21.99
2006 Sobon Amador County Syrah	\$13.99
2006 Spicerack "Punchdown" Syrah	\$19.99
2007 McManis California Petite Sirah	\$9.99

#### ZINFANDEL

2005 Plungerhead, Dry Creek	\$15.99
2005 Rosenblum "Planchon"	\$19.99
2005 Sausal, Alexander Valley	\$16.99
2005 Turley "Old Vines"	\$59.95
2005 T-Vine "Brown Vineyard"	\$31.99
2006 AVV "Sin Zin"	\$13.99
2006 Bogle "Old Vines"	\$9.99
2006 Brown Estate, Napa	\$35.99
2006 Bucklin "Bambino" (ORGANIC)	\$21.99
2006 Bucklin "Old Hill" (ORGANIC)	\$31.99
2006 Castle Rock, Dry Creek	\$8.99
2006 Dashe, Dry Creek	\$19.99
2006 Easton, Amador County	\$12.99
2006 Elyse "Korte Ranch"	\$27.99
2006 Gamba "Moratto Vineyard"	\$36.99
2006 Girard, Napa	\$22.99
2006 J. Runquist "Z"	\$19.99
2006 Kalinda, Napa	\$16.99
2006 M&D "7 Deadly Zins"	\$12.99
2006 Ridge Vineyards "Geyserville"	\$31.99
2006 Ridge "Lytton Springs"	\$32.99

2006 Ridge "York Creek" \$28.99

2006 Rombauer, California	\$26.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Shenandoah "Special Reserve"	\$8.99
2006 Sobon Estate "Rocky Top"	\$12.99
2006 Unti, Dry Creek	\$24.99
2006 Windmill Estates "Old Vine"	\$9.99

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2005 Adelaida "Recess Red"	\$13.99
2005 Ch Ste Michelle "Orphelin"	\$19.99
2005 Domenico, Montepulciano	\$19.99
2005 Paraduxx, Napa	\$47.99
2005 Purisima Canyon Red	\$9.99
2005 Terre Rouge "Tete-a-Tete"	\$15.99
2006 Folie à Deux "Menage à Trois"	\$8.98
2006 Hey Mambo "Sultry Red"	\$8.99
2006 Michaud "3" Chalone Red	\$19.99
2006 Orin Swift "The Prisoner"	\$31.95
2006 Tamarack "Firehouse Red"	\$17.99
2006 Turnbull "Old Bull"	\$18.99
2006 Unti Vineyards "Petit Frere"	\$18.99
2007 Happy Canyon "Chukker"	\$15.99

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2006 Bogle, California	\$7.99
2006 Cakebread, Napa	\$35.99
2006 Chalone, Monterey	\$9.99
2006 Columbia Crest Grand Estates	\$7.99
2006 Four Vines "Naked"	\$11.99
2006 Frank Family, Napa	\$28.99
2006 Hanna, Russian River	\$16.99
2006 Heitz Cellars, Napa	\$16.99
2006 Iron Horse "Unoaked"	\$21.99
2006 J. Lohr "Riverstone"	\$12.99
2006 Kalinda, Anderson Valley	\$13.99
2006 Londer "Corby Vineyard"	\$25.99
2006 MacRostie, Carneros	\$17.99
2006 Margaret's Vineyard	\$7.99
2006 Moobuzz, Sonoma Coast	\$16.99
2006 Mueller "LB"	\$29.99
2006 Murphy-Goode, Sonoma	\$12.99
2006 Olivet Lane, Russian River	\$19.99
2006 Patz & Hall "Dutton Ranch"	\$34.99
2006 Pellegrini, Russian River	\$13.99
2006 Poppy, California	\$9.99
2006 St Clement, Napa	\$12.99
2006 Talley Estate, Arroyo Grande	\$24.99
2006 Taz, Santa Barbara	\$15.99
2006 Testarossa "Castello"	\$24.99

2006 Thomas Fogarty, Santa Cruz \$25.99

2006 Walter Hansel "Cahill Lane"	\$35.99
2006 Walter Hansel "Estate"	\$27.99
2006 Wild Horse, Central Coast	\$11.99
2006 ZD, Napa Reserve	\$49.99
2007 Alpen Cellars, Trinity County	\$12.99
2007 Calera, Central Coast	\$15.99
2007 Evesham Wood, Willamette	\$13.99
2007 Foxglove, San Luis Obispo	\$12.99
2007 Kali Hart, Monterey	\$13.99
2007 Lioco, Sonoma	\$19.99
2007 Luli, Santa Lucia Highlands	\$19.99
2007 McManis, California	\$7.99
2007 Napa Cellars, Napa	\$15.99
2007 Pavilion, Oakville	\$13.99
2007 Rombauer, Carneros	\$29.99
2007 Storrs, Santa Cruz Mountains	\$19.99

#### SAUVIGNON BLANC

2005 Quivira "Fig Tree Vineyard"	\$14.99
2006 Amici, Napa Valley	\$15.99
2006 Grgich Hills Fumé Blanc	\$26.99
2006 Handley, Dry Creek	\$14.99
2006 Magito "Rivertrace Blend"	\$12.99
2006 St Supéry, Napa	\$19.99
2006 Wildhurst "Reserve"	\$9.99
2007 Barber Cellars "Lazarie"	\$15.99
2007 Bernardus, Monterey	\$12.99
2007 Brander, Santa Ynez	\$10.99
2007 Duckhorn, Napa	\$26.99
2007 Ferrari-Carano Fumé Blanc	\$12.99
2007 Frog's Leap, Napa	\$15.99
2007 Honig, Napa	\$13.99
2007 Kathryn Kennedy, Santa Cruz	\$17.99
2007 Murphy-Goode "The Fumé"	\$9.99
2007 Pomelo, California	\$8.99
2007 Preston Estate, Dry Creek	\$18.99
2007 Walter Hansel, Russian River	\$13.99

#### MISC WHITES

2006 Luna Napa Pinot Grigio	\$14.99
2006 Summerland Viognier	\$21.99
2006 Thomas Fogarty Gewürz	\$12.99
2007 Bethel Heights Pinot Gris	\$14.99
2007 Elk Cove Pinot Gris	\$14.99
2007 Esterlina Off-Dry Riesling	\$16.99
2007 Etude Carneros Pinot Gris	\$21.99
2007 Evesham "Blanc du Puits Sec"	\$14.99
2007 O'Reilly's Oregon Pinot Gris	\$11.99
Sokol Blosser ""Evolution"	\$13.99

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#### MISC TUSCANY

2007 Castello di Querceto Chianti	\$6.99
2007 Maritma Sangiovese "4 Old Guys"-A new cuvée	\$7.99
2004 La Fortuna "Fortunello" Sangiovese/Merlot*	\$14.99
2006 La Mozza I Perazzi Morellino di Scansano-90 points RP	\$15.99
2005 Felsina Chianti Classico-2 Glasses GR	\$16.99
2007 Rocca di Montegrossi Sangiovese Rosato (Rosé)*	\$14.99
2004 Fattoria del Cerro Vino Nobile di Montepulciano	\$19.99
2005 Vecchie Terre di Montefili Chianti Classico*	\$19.99
2004 Rocca di Montegerossi Chianti Classico*	\$19.99
2005 La Massa Panzano IGT	\$22.99
2006 Poggiarellino Rosso di Montalcino	\$22.99
2003 Tenute Marchese Antinori Chianti Classico Riserva	\$29.95
2004 Rocca di Montegerossi "Geremia"*-93 pts RP	\$39.99
2004 Rocca di Montegerossi Chianti "Marcellino"*-93 pts RP	\$44.99
2004 Vecchie Terre di Montefili "Bruno di Rocca"*-2 Red GR	\$46.99
2004 Vecchie Terre di Montefili "Anfiteatro"*-2 Red GR	\$46.99
2001 Rocca di Montegerossi Vin Santo* (375ml)	\$79.99
2000 Rocca di Montegerossi Vin Santo* (375ml)	\$84.99

#### MONTALCINO

2007 Sesta di Sopra Extra Virgin Olive Oil*	\$24.99
2006 Argiano Rosso di Montalcino	\$23.99
2006 Sesta di Sopra Rosso di Montalcino*	\$27.99
2006 Valdicava Rosso di Montalcino	\$29.99
2003 La Gerla Brunello di Montalcino	\$39.99
2003 Friggiali Brunello di Montalcino	\$43.99
2003 Casanova di Neri Brunello di Montalcino	\$49.99
2003 Canalicchio di Sopra Brunello di Montalcino	\$49.99
2003 Il Poggione Brunello di Montalcino	\$54.95
2003 La Gerla Brunello di Montalcino Vigna gli Angeli	\$74.99

#### MISC. PIEDMONDT

2006 Ruggeri Corsini Barbera d'Alba*	\$14.99
2006 Cascina Cucco Dolcetto d'Alba	\$15.99
2006 Ruggeri Corsini Nebbiolo d'Alba*	\$14.99
2006 Vietti Barbera d'Asti "Tre Vigne"	\$18.99
2006 Clerico Barbera d'Alba	\$26.99

#### BAROLO/BARBARESCO

2004 Produttori del Barbaresco Barbaresco	\$29.99
2004 Ruggeri Corsini Barolo "San Pietro"*	\$34.99
2001 Clerico "Arte"	\$39.95
2004 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$39.99
2004 Ruggeri Corsini Barolo "Corsini"*	\$44.99
2004 Einaudi Barolo "Cannubi"*-92-95 points ST	\$79.95
2004 Einaudi Barolo "Costa Grimaldi"*- 92-95 points ST	\$79.95

#### TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2007 Blason Pinot Grigo*	\$9.99
2007 Blason Pinot Grigo* (1.5L)	\$19.99
2007 Blason Cabernet Franc*	\$9.99
2007 Blason Friulano*-used to be Tocai	\$12.99
2006 Bastianich Tocai Friulano	\$14.95
2007 Manincor Moscato Giallo	\$18.99
2004 Manincor Reserve del Conte	\$18.99
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
NV Blason Bianco "Bag- in-a Box"* (3L)-4 bottles in ONE!	\$19.99
2006 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$21.99
2006 Jermann Pinot Grigio	\$27.99
2004 Bastianich Vespa Bianco	\$29.95

#### SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$7.99
2007 Donnafugata Anthilia	\$9.99
2007 Mancini Vermentino di Gallura	\$14.99
2006 Donnafugata Sedara Nero d'Avola	\$12.95
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2004 Palari "Rosso Soprano"	\$29.99
2005 Feudo Montoni Nero d'Avola "Vrucara"-93 points ST	\$39.99
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

#### UMBRIA, ABRUZZO, CALABRIA, PUGLIA, MARCHE & LAZIO

2007 Vallevò Trebbiano d'Abruzzo	\$7.99
2006 Vallevò Montepulciano d'Abruzzo	\$7.99
2005 Falesco Vitiano	\$8.98
2005 Vigne e Vini Schiaccianoci Negroamaro Salento IGT*	\$9.99
2006 Contesa Montepulciano d'Abruzzo "Vigna Corvino"	\$14.99
2004 Terre di Balbia "Balbium" Rosso IGT Calabria	\$19.95
2005 Oasi Degli Angeli "Kurni"	\$94.99

#### EMILIA-ROMAGNA & VENETO

Ca Berti Lambrusco "Amabile"*	\$8.99
Ca Berti Lambrusco "Classico"*	\$9.99
2006 Corte Rugolin Valpolicella Classico	\$9.99
NV Drusian Extra Dry Prosecco	\$14.99
NV Silvano Follador Brut Prosecco*	\$16.99
NV Sorelle Bronca Extra Dry Prosecco	\$16.99
NV Silvano Follador "Cartizze" Extra Dry Prosecco*	\$19.99
2003 Corte Rugolin Crosara delle Strie Amarone Classico	\$37.99
2001 Corte Rugolin Amarone Classico "Monte Danieli"	\$46.99
2004 Masi Amarone "Costasera"	\$49.95
2001 Brigaldara Amarone "Case Vecie"	\$64.99
2003 Speri Amarone	\$66.99



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2006 Chablis, Château de l'Eglantière*	\$18.99
2006 Chablis, Domaine Gerard Tremblay*	\$21.99
2006 Chablis 1er, Fourchaume, Domaine Gerard Tremblay*	\$29.99
2006 Chablis 1er, Montee Tonnerre, Domaine l'Eglantière*	\$33.99
2006 Chablis 1er, Vau de Vay, Domaine l'Eglantière*	\$33.99
2006 Chablis 1er, Homme Morte/Fourchaume, L'Eglantière*	\$34.99
2006 Chablis 1er, Les Forêts, VV, Domaine Vocoret*	\$35.99
2005 Chablis Grand Cru, Les Blanchots, Christian Moreau	\$52.99

#### CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Griottes-Chambertin, Grand Cru, Chezeaux/Ponsot*	\$124.99
2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Clos de Tart, Grand Cru, Mommessin	\$250.00
2002 Griottes-Chambertin, Grand Cru, Chezeaux/Leclerc	\$139.99
2002 Pommard, "Fremiers" 1er Cru, Courcel-Was \$65.99	\$49.99
2004 Corton, Grand Cru, Bonneau du Martray-\$110 Elsewhere	\$59.99
2004 Gevrey-Chambertin, Clos Tamisot, Pierre Damoy	\$69.99
2005 Aloxe-Corton 1er Cru, Chaillots, Dom d'Ardhuy	\$46.99
2005 Aloxe-Corton, Domaine Henri Delagrange-Was \$43.99	\$39.99
2005 Be Friends Villages, Pinot Noir	\$13.99
2005 Beaune 1er Cru, les Epenotes, Domaine Parent	\$53.99
2005 Bourgogne Pinot Noir, Louis Max	\$10.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Bourgogne Rouge, Les Barrigards, Dom Edmond Cornu	\$20.99
2005 Chambolle-Musigny, Antonin Guyon	\$49.99
2005 Chambolle-Musigny, Clos du Village, Dom Guyonnière	\$59.99
2005 Chassagne-Montrachet Rouge, L'Estimée, J-N Gagnard	\$30.99
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$109.99
2005 Côte-de-Nuits-Villages, VV, Desertaux-Ferrand	\$24.99
2005 Côte-de-Nuits-Villages, le Vaucrain, Daniel Rion	\$24.99
2005 Gevrey-Chambertin, Champs Chenys, Joseph Roty	\$69.99
2005 Gevrey-Chambertin, Clos Prieur Bas, Joseph Roty	\$72.99
2005 Gevrey-Chambertin, Domaine de la Guyonnière	\$54.99
2005 Gevrey-Chambertin 1er Cru, Craipillot, Gerard Seguin	\$47.99
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$93.99
2005 Marsannay, La Montagne, Domaine Olivier Guyot	\$34.99
2005 Mazis-Chambertin Grand Cru, Harmand-Geoffroy	\$159.95
2005 Mercurey 1er Cru, Clos des Myglands, Faiveley	\$38.99
2005 Morey-St-Denis, Aux Chezeaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis 1er Cru, "Aux Petites Noix" Magnien*	\$184.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis, En la Rue de Vergy, Michel Gros	\$59.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard 1er Cru, Chaponnieres, Domaine Parent	\$81.99
2005 Pommard 1er Cru, Fremiers, Domaine de Courcel	\$74.99
2005 Volnay, Vieilles Vignes, Domaine Henri Delagrange	\$40.99
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrange	\$19.99
2006 Bourgogne Passetoutgrain, Domaine Jean Tardy	\$16.99

2006 Bourgogne Pinot Noir, Domaine de la Guyonnière	\$19.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$15.99
2006 Chambolle-Musigny, Les Athets, Domaine Jean Tardy	\$49.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy	\$144.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy	\$144.95
2006 Fixin, La Place, Domaine Jean Tardy	\$33.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Jean Tardy	\$49.99
2006 Nuits-St-Georges, Les Boudots, 1er Cru, Jean Tardy	\$74.99
2006 Vosne-Romanée, Vigneux, Dom Jean Tardy	\$53.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Dom Jean Tardy	\$74.99

#### WHITE BURGUNDY

2002 Meursault 1er, Charmes Dessus, Domaine Guyonniere	\$54.99
2004 Bourgogne Aligoté, Domaine Benoit Ente	\$18.99
2004 Chass-Montrachet 1er Cru, Chenevottes, Philippe Colin	\$51.99
2004 Corton-Charlemagne, Grand Cru, Louis Latour (375ml)	\$43.99
2004 Meursault, Les Tillets, Domaine Denis Carré	\$33.99
2004 Meursault, Maison Louis Latour	\$26.99
2004 Puligny-Montrachet 1er Cru, Chalumeaux, P. Matrot	\$42.99
2004 Puligny-Montrachet 1er Cru, Champ Gain, Benoit Ente	\$81.99
2004 Puligny-Montrachet 1er Cru, Referts, Benoit Ente	\$78.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Chassagne-Montrachet 1er, Boudriotte, Blain-Gagnard	\$55.99
2005 Chevalier-Montrachet, Grand Cru, Philippe Colin	\$270.00
2005 Corton-Charlemagne, Grand Cru, Maison Champy	\$99.99
2005 Marsannay Blanc, Domaine Joseph Roty	\$32.99
2005 Pernand-Verg 1er, Iles Vergelesses, Chandon Briailles	\$44.99
2005 Puligny-Mont, Corvées des Vignes, Maroslavac-Leger*	\$43.99
2005 Puligny-Montrachet, Les Corvées, Bernard Millot	\$35.99
2005 Puligny-Montrachet, Domaine Bachelet Monnot	\$42.99
2005 Puligny-Montrachet, Domaine Paul Chapelle	\$43.99
2005 St-Aubin, Domaine Alain Chavy	\$29.99
2006 Bâtard-Montrachet, Grand Cru, Paul Pernot	\$174.99
2006 Bienvenues-Bâtard-Montrachet, Paul Pernot	\$144.99
2006 Chassagne-Montrachet, Voillenots, Maroslavac-Leger*	\$49.95
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$62.99
2006 Chass-Montrachet 1er, Grand Ruchottes, Paul Pillot*	\$71.99
2006 Chassagne-Montrachet, VV Dom Fontaine Gagnard	\$58.99
2006 Hautes Côtes de Nuits, Cuvee Marine, Anne Gros	\$29.99
2006 Puligny-Montrachet 1er Cru, Folatières, Maroslavac*	\$77.99
2006 Pul-Montrachet 1er Cru, Corvees Vignes, Maroslavac*	\$52.99
2006 St-Aubin 1er, Murgers Dent de Chien, Maroslavac*	\$39.95
2007 Macon-Charnay, Domaine Renaud*	\$12.99
2007 Macon-Solutré, Domaine Renaud*	\$12.99
2007 Macon-Vergissons, Domaine de Nembrets*	\$12.99
2007 Macon-Villages, Domaine de Niales*	\$12.99
2007 St. Veran, Domaine de Nembrets*	\$14.99
2007 Pouilly-Fuissé, Domaine de Nembrets*	\$20.99
2007 Pouilly-Fuissé, Les Folles, Domaine de Nembrets*	\$24.99

From Champagne to New Zealand to Argentina, K&L has a diverse selection of top-quality imports at affordable prices. Here are just a few. Visit [klwines.com](http://klwines.com) for complete inventory.



## CHAMPAGNE

1995 Krug "Clos Ambonnay"	<i>Inquire</i>
1996 Fleury Brut*	\$79.99
1996 Pommery "Louise" (1.5L)	\$225.00
1998 Perrier-Jouët "Fleur"	\$99.00
1999 Bollinger "Grande Annee"	\$105.00
1999 Philipponnat Clos de Goisses	\$159.00
1999 Dom Pérignon Brut	\$136.99
2000 Louis Roederer Cristal Brut	\$245.00
2000 Bruno Michel Cuvée Clement*	\$54.99
2000 Fleury "Cuvée Robert Fleury"*	\$59.99
2000 Launois Brut Blanc de Blanc*	\$39.99
2001 LeClerc-Briant Cuvée Divine*	\$39.99
2002 Franck Bonville Brut BdB*	\$36.99
Ariston Brut Reserve*	\$32.99
Arnould Brut Reserve*	\$32.99
Bruno Michel Carte Blanche*	\$32.99
Franck Bonville Cuvée Belle Voyes*	\$67.99
Jacquesson Brut "Cuvée #732"	\$41.99
Launois Cuvée Reserve*	\$34.99
Leclerc Briant "La Ravinne"*	\$41.99
Louis Roederer Brut Premier	\$37.99
Marguet Cuvée Rose*	\$34.99
Mandois, Cuvée Origine brut	\$36.99
Piper Heidsieck Brut	\$24.99
Philippe Gonet Brut Reserve*	\$33.99

## PORT

1963 Croft-91 pts WS	\$199.00
1963 Cockburn	\$189.99
1963 Dow-92 pts WS	\$249.00
1970 Dow-94 pts WS	\$169.00
1966 Fonseca-97 pts WS	\$269.00
1983 Fonseca-92 pts RP	\$109.00
1994 Fonseca-100 pts WS	\$229.00
2003 Fonseca	\$69.99
1963 Graham-97 pts WS	\$349.00
1966 Graham -93 pts WS	\$199.00
1970 Graham-94 pts WS	\$189.00
2003 Graham	\$79.99
2003 Quinta do Noval	\$59.99
1963 Taylor-97 pts WS	\$299.00
1966 Taylor	\$229.00
Very fine on the nose, with rich, very black-curranty, very concentrated fruit. Full and complete on the palate, lovely concentrated.	
1977 Taylor-100 pts WS	\$199.00
1985 Taylor-90 pts WS	\$109.99
2003 Taylor	\$79.99

Taylor 20 year old Tawny	\$39.99
92 pts RP: "It is my opinion that Taylor's tawny ports are the best of their type."	
1963 Warre-92 pts WS	\$199.00
1985 Warre	\$89.99

## NEW ZEALAND

2007 Oyster Bay Sauvignon Blanc	\$10.99
2006 Kirkham Peak Sauv Blanc*	\$11.99
Outstanding value—lots of lime and perfect balance. Perfect with autumn fare.	
2007 Sherwood Pinot Noir	\$14.99
2005 Pyramid Valley Vineyards "Lebecca Vineyard" Riesling	\$19.99
2006 Pyramid Valley Vineyard "Lebecca Vineyard" Riesling	\$19.99
2007 Cloudy Bay Sauvignon Blanc	\$23.99
2006 Pyramid Valley Vineyards "Calvert" Pinot Noir	\$34.99

## AUSTRALIA

2004 Wolf Blass Gold Label Cabernet	\$9.99
2005 Rosemount "Show Reserve"	\$11.99
2004 Brokenwood Sémillon	\$11.99
2006 Heartland "Stickleback Red"	\$8.99
2007 Evil (R Wines) Cabernet	\$8.99
2006 Terlato & Chapoutier Shiraz-Viognier, Pyrenees Victoria	\$12.99
2005 Katnook Estate "Founder's Block" Cabernet Sauvignon	\$13.99
d'Arenberg "Peppermint Paddock" Sparkling Chambourcin	\$14.99
2006 Longwood Shearer Shiraz	\$15.99
2006 Thorn Clarke "Shotfire" Cabernet Sauvignon Barossa Valley	\$16.99
2002 Brokenwood Wade "Block 2" Shiraz	\$16.99
2006 Torbreck "Woodcutter's" Shiraz	\$16.99
2006 Epsilon Shiraz Barossa	\$16.99
2005 Kurtz Family Shiraz Barossa	\$21.99
2006 Oliverhill "Clarendon" Shiraz	\$22.99
2005 Cascabel Shiraz Fleurieu	\$26.99
2006 Oliverhill "Jimmy Section"	\$28.99
2006 Mitolo "Riever" Shiraz	\$35.99
2006 Mitolo GAM Shiraz	\$39.99

## ARGENTINA/CHILE

2007 Altos Las Hormigas Malbec	\$10.99
2007 Cono Sur "Vision" Pinot Noir	\$10.99
2007 Dona Paula Malbec	\$11.99

2005 Bodegas Poesía "Pasodoble"*	\$11.99
2004 Belasco de Baquedano "Llama"	\$11.99
2007 Crios Malbec	\$12.99
2008 Crios Torrontes	\$12.99
2005 Poesía "Clos des Andes"*	\$19.99
2005 Monteviejo Petite Fleur*	\$19.99
2007 Achával Ferrer Malbec	\$19.99
2005 Monteviejo "Monteviejo"*	\$29.99
2004 Almaviva (375ml)	\$39.99
2005 Monteviejo Lindflor*	\$39.99
2004 Catena Alta Malbec	\$49.99
2005 Bodega Poesía "Poesía"*	\$59.99
2005 Achával Ferrer Finca Mirador	\$69.99

## PORTUGAL/SPAIN

NV Dibon Brut Reserve	\$8.99
2007 Adamado Vinho Verde	\$9.99
2007 Brandal Albariño Rias Baixas	\$14.99
2007 Señorío de P. Peciña Joven	\$14.99
NV Luis Pato Maria Gomes Bruto	\$14.99
2007 Martinsancho Verdejo	\$15.99
2006 Viña Valoria Joven Rioja	\$15.99
2006 Bodegas Vizcarra Ramos Roble	\$16.99
2007 Amestoi Txakolina	\$19.99
2001 La Rioja Alta Vina Alberdi	\$20.99
2004 Marques de Murrieta Reserva	\$22.99
2002 Clos Dominic Priorat	\$29.99
2005 Arzuaga Crianza	\$29.99
2004 Mas Doix Salanques Priorat	\$32.99
2004 Mas Doix "Salanques"	\$32.99
2005 Carmelo Rodero Crianza	\$32.99
2003 Mas d l'Abundancia "Helena del Rio" Monsant	\$39.99
2004 Torrederos Seleccion	\$39.99
1994 Vina Valoria Gran Reserva	\$59.99
2005 Mas Romani "La Basseta"	\$74.99
1968 Lopez de Heredia Viña Bosconia	\$299.99

## STOP THE PRESS: NEW BURGUNDIES HAVE ARRIVED

2005 Chassagne-Montrachet "Vielles Vignes" Marc Colin*	<i>Inquire</i>
2007 Mâcon Solutre, Dom Renaud*	\$12.99
2007 Mâcon Charnay, Dom Renaud*	\$12.99
2007 Mâcon Vergisson, Barraud*	\$12.99
Three super values have just arrived. Quantities are limited so don't wait!	

## BRICK'S LATIN PICKS *A Wealth of Rioja*

Lately Rioja seems to be on fire. Spain's most widely recognized quality wine growing region is lighting up the wine world, producing everything from simple Joven wines (see Joe Manekin's article below) to complex Reserva and Gran Reserva bottlings. They are even putting out some intense white wines. Maybe their success is due to the fact that over the last 10 years they have had only three mediocre seasons. It could be that more and more producers in Rioja are modernizing and making cleaner and more accessible wines. Or, it is completely possible that we, as a wine drinking public, are just becoming more aware that the wines can rival the level of quality found anywhere else in the world. Whatever it is, take the opportunity to enjoy it.

One of my favorite whites from my trip has also recently found its way state-side. I'd like to think this had a lot to do with yours truly and the incessant questioning and prodding of the national distributor, but it could just be that the wine is just that darn good. The **2000 Viña Valoria Crianza Blanco Rioja, Spain (\$18.99)** is Rioja Blanco at both its best and most affordable. Made from the 7.5 acres of viura that Viña Valoria has planted and aged in used American Oak for six months, this is singularly Rioja. There is no place else that can make this style of white

wine with its nose of plantains, orange flesh and Muscovado sugar. The wine is pliable and delicate with pretty laces of melon-y acidity and Bosc pear all the while adding the complexity of a slight tinge of oxidation. Think of the white wines from Lopez de Heredia for pennies on the dollar.

I'll wrap up this article with one of the most stunning Reservas I've had this year. The **2000 La Rioja Alta "Viña Ardanza" Reserva Rioja, Spain (\$34.99)** is exactly why I love Old School Rioja. This blend of 80% tempranillo and 20% garnacha is aged in used American Oak for three years. This gives the wine less of the bombastic ripeness found more and more commonly in Rioja and more of the food-friendly qualities we all need a bit more of. Pitchy and full of the dusty raspberry garnacha fruit on the nose, this picks up a smoky quality as it sits in the glass. Weightless and fulfilling this has flavors of sandalwood, dried roses and blood orange while all the while retaining stunning acidity and terroir. Perfect for all the typical rustic fall dishes hitting the table this time of year.

E-mail me with thoughts or questions at: [bryan-brick@klwines.com](mailto:bryan-brick@klwines.com)

*Bryan Brick*



Spain

## Rioja SPAIN'S BURGUNDY

As we are running with the Burgundy theme this month, I thought for a minute about how to weave a Burgundian thread into this column. The easy route would have been to pick a few Spanish, Chilean and Argentine pinot noirs, but what fun is it to do things the easy way? Tempranillo, on the other hand, the backbone of the classic Rioja blend (garnacha, cariñena and graciano typically comprise the rest), is thought to be a relative of Burgundy's pinot noir. The similarities are most apparent in the lighter, higher acid, traditional Riojas (try the **2000 Lopez de Heredia Viña Bosconia (\$34.99)** for a terrific example); however, in many well-made Riojas, even the everyday values like the wines below, there are absolutely pinot noir-like traits, namely light to moderate tannins, a touch of earthiness and bright acidity. Rioja just begs for food—herb roasted chicken, citrus-marinated swordfish, bucatini with roasted vegetables all come to mind. Here are a few of our best value Riojas currently in stock; all of them are absolutely Spanish in character, but still suggest the tempranillo grape's Burgundian lineage.

**2005 Campo Viejo Tempranillo Crianza Rioja (\$9.99)** Wow, this is tasty. This one here is textbook Rioja: soft, supple, juicy black cherry, complicated by a bit of damp earth, with some very subtle vanilla and coconut American oak overtones. Think of it as an entry level Bourgogne rouge, with a bit of a softer, riper, warmer character. Drink this wine with just about anything or all on its own as your house red for the month.

**2005 Bodegas Ramon Bilbao Tempranillo Crianza Rioja (\$11.99)** In this particular Rioja, there is definitely a bit more muscle, and in addition to the succulent blueberry and blackberry fruit there is a meaty quality showing on the slightly bigger mid-palate. In the terrific, ripe '05 vintage, Ramon Bilbao managed to produce an authentic, traditional Rioja that also shows an appealing, richer quality. Away from the wine speak, allow me to say that when Spanish/Portuguese/Chilean/Argentinian buyer Bryan Brick poured this for me and asked what I thought, my immediate response was, "let's buy a lot of this wine and get in the store quickly." A winner and an absolute must try.

**2006 Viña Valoria Joven (\$15.99)** From the delicious, fully mature '68 and '73s to the fun, but deceptively serious "Joven" Riojas, Valoria produces some terrific wines, a few more of which we will see in the coming weeks. For now I'll stick to the script and tell you about this delicious '06. As with the prior vintage, there is a real distinctive quality to this young Valoria. The fruit is what is really on display here, intense cherry and kirsch, with some decent grip and elegant finishing tannins. A sturdy wine that, while it may not bring to mind Burgundy, would nonetheless go wonderfully with lamb chops. Or if you're eating over at the Zucker household, a good ol' cheese-burger—make mine medium-rare, would you Todd?

*Joe Manekin*

“This impressive blend of concentrated, optimally-ripe shiraz and lovely, perfumed viognier is truly a compelling expression of Côte Rôtie meets Wallaby.”

## WINE DRINK MAN

In reconstructing human evolution from proteins, molecular biologists have discovered that we share a genetic affinity with not just chimpanzees and silverbacks and small cute bunny rabbits, but also penguins and, are you ready for this, grapes! No one is saying our family tree is or should resemble a grape vine, just that there are common ancestral proteins that over zillions and zillions of years aspired and conspired to both man and mourvèdre. Hey, maybe that explains my unquenchably deep thirst for this stuff! And in the meantime, why not sublime yourself with these two beautifully-evolved shiraz-viognier blends.

**2006 d’Arenberg “Laughing Magpie” Shiraz-Viognier McLaren Vale (\$17.99)** Named by famed winemaker Chester Osborn’s children for the cheerfully cheeky Kookaburra that nests within a cackle of the vineyards, this impressive blend of concentrated, optimally-ripe shiraz (94%) and lovely, perfumed viognier (6%) is truly a compelling expression of Côte Rôtie meets Wallaby. The low-yield grapes are meticulously harvested, crushed and co-fermented, followed by gentle basket pressing in 19th century presses before transfer into American and French oak. Winner of the Sydney International Wine Competition as the best-value red wine of the show, the Magpie fully spreads its wings with food, perhaps a slow-cooked lamb tagine or wild mushroom tart.

*“No one is saying our family tree is or should resemble a grape vine, just that there are common ancestral proteins that over zillions and zillions of years aspired and conspired to both man and mourvèdre.”*

**2006 Terlato & Chapoutier Shiraz-Viognier Pyrenees Victoria (\$12.99)** Searching for a sophisticated, extraordinary Rhône-style shiraz-viognier blend with an incredible pedigree at an unbelievable price? Look no further than this elegant, delightful wine from the Pyrenees region of Central Victoria. A shared vision by winemaker Michel Chapoutier of the Northern Rhône and Anthony Terlato of Napa has resulted in a wine of great finesse and balance, with sumptuous flavors of black cherries, mandarin peel, tapenade and cassis. A supple and hedonistic delight!

John Majeski

## GETTING TO KNOW *Martin Bart*

Name: Martin Bart

Winery: Domaine Bart

Number of years in business: 25



### Describe your winemaking philosophy?

Have pleasure and share with others—friends and consumers.

### How involved in grapegrowing are you?

100% involved. I do all work in vineyards in all seasons. To optimize the chance to make quality [wine] and the best terroir, we have to know the vineyards, understand the evolution of the vines and of the grapes for each vintage. We work with respect to nature and at the natural pace of the vines. [We practice] *Lutte Raisonnée*, doing what we have to do in relation with weather, nature, evolution of the plant, skin of the grapes, leaves. In the most recent vintages we “put out” the leaves in July early August and we reduced new oak.

### How has your palate evolved over the years? Has that influenced your wines?

I like wines that are very pure with a very precise sense of terroir and fruit. So I make wines that wake up your senses without too much tannin.

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

Meats cooked in sauce—soft, mild, or spicy in

relation with the concentration of tannins.

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

We have to respect all taste and pleasure.

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

100% new oak.

### Do you collect wine? What’s in your cellar?

No I don’t collect wine; we just save a few bottles for control of our wines.

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

We have to keep our know-how and history, our terroir, and not worry about making wine that fits a marketing standard. We must continue to promote wine, as a drink, a pleasure and a compliment to good food, and not only as an alcoholic beverage. And we should maintain recognition and fidelity with our natural and terroir-driven wines in new markets.

# GOOD MAN OTT

I am extremely excited and pleased to tell you about the latest wines from Bernhard Ott. He is an Austrian producer I have been keeping a close eye on for the past few vintages and for good reason. A fourth generation winemaker, Bernhard Ott comes from Donauland, the region just east of the Kamptal. An extremely passionate and proud man, Ott produces some of the best wines in all of Austria. He has somehow found a way to pack subtle grace into his wines and then wrap it around intense power. Bernhard has a passion for his vineyards and treats them like they are an extension of his family. He took over the winery from his father about 15 years ago and has been farming biodynamically for the past few years (he will be receiving his certification soon). He feels that wines are made in the vineyard and that they can only be made worse in the cellar. I can't agree with him more. All of his wines are done in stainless steel, not a splinter of wood to be found anywhere, and they all receive a screw cap in order to guarantee purity and freshness. I think the thing that I like most about Bernhard's wines is that they truly reflect him as a person and a winegrower. He is a big, jovial man with an intense, deep-rooted passion

for what he does and that, along with a strong dose of terroir, all shows up in the bottle.

**2007 Bernhard Ott Grüner Veltliner Am Berg (\$16.99)** If you are looking for a bright, snappy, refreshing white with a lower alcohol level this is for you. Only 11.5% alcohol and packed with the essence of fresh garden herbs and vegetables all wrapped up with a wet stony minerality, this is my new everyday grüner. Bernhard considers this his "basic" grüner veltliner, but there is nothing simple about it. There is just way too much going on in this wine to be \$17!

**2007 Bernhard Ott Riesling vom Rotem Schotter (\$25.99)** Powerful enough to match up with a Wachau Smaragd but with a bit more grace and a dancing, zingy aspect to it. Stones and lemon rind pop from the glass, which transport you into a tangy and polished mouthfeel. It also has a uniquely amazing sense of silky flower petals on the palate. I have never had a wine with such an interesting quality to it. This is really something special and I look forward to having it around to try with a variety of meals.

*Eric Story*



## Loire Valley

### Jo Landron CERTIFIED DELICIOUS

Jo Landron is one of the very top producers in Muscadet. His estate, **Domaine Louvetrie**, has been organic since 1999 and is now on the way to being certified biodynamic. He uses no chemicals of any kind on the vines, plows all his vineyards, hand harvests and conducts natural yeast fermentations. We are very pleased to be importing these wines directly from Jo, making the wines some of the greatest values in the store. 2007 was a very fine vintage in the Muscadet due to some good weather in late September and early October. Most growers did not have to worry about rot and could pick without threat of rain. The wines from '07 have a good degree of ripe acidity and plenty of zip, with slightly lower alcohol levels, a welcome thing in this crazy world of wines with 15% alcohol. We received the following wines just in time for this year's Dungeness crab season here on the West Coast. I'm sure wherever you are, you can find a nice plate of oysters or some crab to drink with these wonderful bottles.

**2007 Louvetrie (Jo Landron) Muscadet Sèvre et Maine Amphibolite Nature\* (\$13.99)** This is one of our favorite aperitifs and an absolute classic with a plate of Kumamotos. The Amphibolite, named for the greenish soil that runs in streaks through Jo's vineyards, spends very little time on the lees and is not chaptalized. The results are a zippy, fresh wine of lower alcohol with crystalline flavors of citrus, green melon, sea salt and stones. A wine of exceptional purity and nerve!

*"We are very pleased to be importing these wines directly from Jo, making the wines some of the greatest values in the store."*

**2007 Louvetrie (Jo Landron) Muscadet Sèvre et Maine Hermine d'Or\* (\$14.99)** This cuvée owes its power and longevity at least in part to the sandstone and gneiss-rich soil from which it came. Nervy, with a powerful attack and intense aromas of exotic fruits, along with a spicy, almost roasted note, this cuvée has more depth and spice, a more pungent nose and a slightly more leesy feel than the Amphibolite thanks to 6-12 months on the lees. Jo suggests this with cracked crab when young or, after 2-3 years in bottle, with fried fish.

**2005 Louvetrie (Jo Landron) Muscadet Sèvre et Maine Fiefs du Breil\* (\$16.99)** Jo's top cuvée. This comes from siliceous clay on orthogneiss with flint and is awash in minerals with smoke and exotic fruit aromas. This bottling can take extended aging and will surprise you with its class and individuality when served alongside pan-roasted prawns, scallops or firmer white fish. Get Some.

*Jeff Vierra, Muscadet Drinker*

## JIM'S OCTOBER GEMS

I have mentioned many times that each vintage presents something different.

Sometimes it's subtle and, occasionally, it's dramatic, but it's never quite the same. As I write this, at the end of August, I have absolutely no feel for the potential quality of this harvest other than it's late. We had an incredibly cold, frost-ridden spring followed by a smoke-filled summer of extremes, often colder than normal. Now it's about 80-plus degrees outside for the third day in a row at 8:30 p.m. (maybe our Indian summer has finally arrived). In any case, the growers we purchase grapes from told me that we are three to four weeks away from seeing any grapes.

I am in awe of the great deals our buyers find for high quality wines, particularly in light of the weak dollar. When Jeff Vierra recently came home from Alsace with the biodynamic wines of Jean-Philippe and Francois Becker, it reinforced my admiration. The **Becker Cremant d'Alsace Brut Bio\*** (\$17.99) is a stunning sparkler. On yeast for a little less than three years, this lovely cremant-style Gem is a blend of pinot noir, chardonnay and pinot blanc, and offers a fine bead to go with its perfume of apples and pine nuts. In the mouth, you will be treated to a yeasty, freshly baked bread-like tone with a viscous, creamy note. This would be a great sparkler for receptions or a crab dinner. Eby has informed me that this is our house sparkler for the month.

(🍷🍷🍷🍷🍷) The **2005 Becker Pinot Gris Bio\*** (\$17.99) is the varietal at its best. Full of lush, spicy aromas of litchi nut and jasmine, this Gem offers broad, viscous flavors and elegant finish. It will be our house white for the month according to The Beaner. (🍷🍷🍷🍷🍷)

Our first 2007 Rhône wine has arrived and it is from one of our favorite producers, Cecile Chassagne. We have been importing her wines for more than two decades and this newly-arrived **2007 Château Suzeau, Côtes du Rhône\*** (\$8.99) from her is spectacular. A blend of 80% grenache and 20% syrah, it's stainless steel fermented and aged. The perfume explodes with violets, white pepper and wild berries that carry over to a bright, flashy palate of blackberries, superb acidity and balance. Drink now—there's no need to age. This lovely Gem will be one of our house reds for the month according to Anderson. (🍷🍷🍷🍷🍷)

Clyde keeps finding wonderful Cru Bourgeois Bordeaux from the phenomenal 2005 vintage on his buying trips, and the **2005 Château Poitevin, Médoc\*** (\$14.99) is a wine that meets those parameters of wonderfulness. Deep ruby in color, the aromas of cassis and blackberries carry over well in the mouth, which is full of broad, well-focused fruit flavors and a long, bright finish. According to Anderson, this will also be one of our house reds for the month. (🍷🍷🍷🍷🍷)

I have maintained for a long time that the 2001 Bordeaux were better structured and of better depth than the hyped 2000s. And, as I taste them again, I am amazed at their layered complexities. A perfect example is the **2001 Château Cantelys Rouge, Pessac-Léognan** (\$21.99). This is a stunning, exceptionally aged Bordeaux that drinks right now. This will be our other house red for however long it lasts, according to the Anderson... (🍷🍷🍷🍷🍷)

Enjoy—Jim, Anderson, Eby, and The Beaner



## PARKER'S RETIREMENT PLAN

Sifting through email has become a modern ritual that is taken completely for granted, despite its relative novelty. Truly, it is no different than snail mail—there are bills, correspondence, solicitations, junk—all of the things you expect from the folks that deliver rain or shine, sleet or snow. The difference, I guess, is the audacity of some of the electronic solicitations. I never had opportunities like this through the Pony Express: I send \$100 grand to the president of Nigeria, who promises to send me a million bucks. Cool. So I buy some Viagra (they keep spelling it wrong. I tell them, but they don't listen) to put some excitement into my life while I wait for the mil. Then comes a replica watch pitch, and I go for an incorrectly spelled Rolex. I love watches, and I get so excited by the Rowlecks prospect that I don't need the Viagra, so I send it to the Nigerian prez. Oh wait, here's an email from a friend of mine: Hey JoeZ Make Her Happy 4 ever... Must be roses or perfume or something. I'll just click on the attachment...

This Library Wine department operates quite differently than our other departments. I buy lots of wine, but rarely do I see quantities that remain in inventory for any length of time. Unfortunately, this means that the printed version (snail mail) of the K&L newsletter will contain many "sold out" items by the time the postman rings once, so the website (klwines.com) is the best way to go. In addition, if you have specific bottles that you are spelunking for, we can add them to your "waiting list" and you'll receive an automatic email when the wines come in. This is particularly useful for high-scoring wines. And speaking of high scores... Wine critic Robert Parker has been the subject of so many conversations in the wine world and on the

internet (I wonder if he buys replica Rowleckses?) because of his enormous influence on this industry. But who will take Parker's place when he retires?

I have a few ideas for a seamless transition:

Fess Parker: The Daniel Boone actor owns a winery, so he'd be a shoo-in. Plus, he's rugged. No tastevin around this guy's neck, nooo way.

The Parker Brothers: The brothers Parker could play Monopoly (they invented it) to review wines: roll the dice, move little bottles around the board. Get rich and build hotels on vineyardland. Send bad bottles to jail. Land on "chance" and get free ratings points. This is already how the wine world works anyway.

Sarah Jessica Parker: A true blonde horse pick. What would her newsletter be called? "Sec In The City?"

Parker Posey: The brunette horse. Edgy, funny, quirky. Dark as Brunello. Loved her in *Best in Show*.

Graham Parker: His album "Squeezing Out Sparks" is a classic. Does beer reviews too.

Peter Parker: The critic with the hidden identity. Great "web" page, biting reviews...

Joe Zugelder



## L.A. CORNER *Domaine Renaud*

Times are tough, gas prices are high and wine prices are gradually creeping up. If you're a chardonnay drinker, and you like your chardonnay to be from Burgundy, then you already know about high prices. What is a wine lover to do? Here's where we come in... Your friendly K&L wine merchant has the answer: Value-priced wines from the Mâconnais!

One of our favorite producers from the Mâconnais, the Domaine Renaud, operated by the lovely young Pascal and Mireille Renaud, has done it again. This couple makes wonderful wines at fantastic prices. They manage their small domaine, only 12 hectares, with vines growing in the Mâcon, Pouilly-Fuissé and St-Veran. With a fairly new cuverie, they work predominately with stainless steel and large oval German foudres (which is a fancy wine term for a very large barrel). Their methods maintain the brightness and freshness of the fruit while emphasizing the minerality and terroir of the region.

Overall 2007 was a good vintage in the Mâconnais. After a mild and dry winter it began to rain (and rain and rain). Unsettled weather persisted until the last week in August when the clouds cleared and the temperatures improved. The Renauds did a wonderful job with the wishy-washy weather and made some killer wines.

Their **2007 Mâcon Charnay (\$12.99)** has a lovely florality, a touch of sweet cream on the palate and shows a bit of buttered apple. It is charming and balanced and a very good deal for the quality of the wine in the bottle. A lovely chardonnay, ripe and rich, but with none of that buttery oak of so many New World chardonnays. Delicious! The **2007 Mâcon Solutré (\$12.99)** comes from vineyards below the towering mountain of Solutré. With cooler nights and rocky, well-draining soils, the wine shows a bright floral nose and a pronounced minerality. This is long and elegant with a rich palate of ripe apple and pear fruits. This also shows little oak and focuses on the fruit. A wonderful bargain these days.

*Jeremy Bohrer*

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## UNDER THE RADAR *That's Burgundy?*

Last year, if you would have asked me, I would not have been able to tell you that aligoté and Passetoutgrain were Burgundian products. I first tasted the former only shortly after starting to work at K&L, and I just found out about the latter about 15 minutes before starting to work on this article. While Burgundy is renowned for its chardonnays and pinot noirs, there are actually two other grapes grown within its boundaries: gamay and aligoté, and both are used to make two mighty delicious wines that we currently carry and that I simply must inform you of.

Bourgogne Passetoutgrain is an actual appellation inside of Burgundy that produces blends of gamay and pinot noir. Like most Beaujolais, it is not considered "serious" wine and is meant to be drunk in its youth. That does not, however, prevent it from being wonderful. The **2006 Bourgogne Passetoutgrain, Domaine Jean Tardy (\$16.99)** has a full nose of soft cherries and perfume followed by more bright red fruit on the palate. The Tardy family actually grows these very old vines below their house, on the flats between their home and the railroad tracks in the village of Vosne-Romanée. A straight 50/50 blend, the pinot noir really shines through and the gamay helps flesh it out. This is a wine to think about for the Thanksgiving table. It is simply a festive bottle that would wash down a mouthful of turkey and stuffing like nothing else.

Aligoté on the other hand is not a place, but the name of a grape that produces crisp and mineral whites all over the world. The first recorded history of it was in Burgundy, where it is known for having a more herbal and acidic style than the home-grown chardonnay. Because of this acidity, it is also the main ingredient in a classic cocktail known as the kir, which is traditionally made with aligoté and cassis.

The **2006 Bourgogne Aligoté Vieilles Vignes, Domaine Anne et Arnaud Goisot\* (\$11.99)** is as good of a bargain as I have ever found here. It is just such a perfect cocktail wine and it pairs well with most appetizers. The fruit is mild and the minerality is there, which is the ticket to white wine heaven for me. The best part about these bottles is that they add complexity with age. Gary Westby let me taste the '02 and '04 versions, and let me tell you, they rock!

*David Driscoll*

“What is a wine lover to do? Here's where we come in... Your friendly K&L wine merchant has the answer: Value-priced wines from the Mâconnais!”

## *Under the Western Radar*

“While Burgundy is renowned for its chardonnays and pinot noirs, there are actually two other grapes grown within its boundaries: gamay and aligoté, and both are used to make delicious wines.”



“The 2004 vintage was great for Barolo, similar to the fantastic 2001 but with a little more evident structure, determination and muscle.”

## SUL TAPPETO ROSSO

Follador has become synonymous with Prosecco at K&L and last year when Silvano told us that they were reducing the already tiny production further we were shocked (there goes our allocation). Silvano only wants to use vineyards that they own and farm Biological (Italian for Organic). We did a tasting where he showed us the difference. Okay, we’re convinced the Biological version of **Silvano Follador Prosecco di Valdobbiadene Brut\*** (\$16.99) is even more magical than the original. This Brut still has the incredibly perfumed nose, scintillating minerality, creamy, taut mousse that’s long and pure and a finish that just goes on and on. Silvano Follador is, if not the best Prosecco, certainly amongst the best! **Silvano Follador Prosecco di Valdobbiadene “Cartizze” Extra Dry\*** (\$19.99) is really good, too, the extra creaminess you get with the Extra Dry dosage makes the wine more accessible for those who aren’t into the crystalline purity of the Brut. Cartizze traditionally is made sweet and for years we’ve been asking Silvano to back off the dosage and he is now a true believer that sweet is out and the Extra Dry is the perfect vehicle to show off Cartizze’s greatness.

This last February, while traipsing through Piedmont, Guido, Kirk and I tasted with Dario Sciolla, who comes from the small town of Bastia Mondovì where dolcetto is King. This is Dolcetto di Dogliani country. Dario’s winery, Bricco del Cucù, is tiny, has an ancient cellar and looks more like a hobbyists garage than a modern winery. Dogliani is on the backside of Barolo and is a unique region, the agriculture is mixed (rather than the nothing-but-vineyards landscape of Barolo and Barbaresco). There isn’t a DOC for nebbiolo in Dogliani, which gets the best vineyard sites in the Barolo, nor is there a DOC for barbera, which usually gets the second best sites in Barolo. In Dogliani, dolcetto really is King; it gets all of the best sites! Dario’s **2006 Bricco del Cucù Dolcetto di Dogliani\*** (\$14.99) is sensational, lush and powerful with soft, sweet tannins, dense ripe black fruits and a long finish. Dario’s cru **2005 San Bernardo Dogliani DOCG\*** is going to debut next month in the Italian Wine Club and will then be available for the rest of you later in the month. Dolcetto is fabulous with rich pasta, risotto or, for me, classic grilled sausage and polenta—the perfect pairing for when the weather starts getting cooler.

No visit for us to Piedmont is possible without a visit to Ruggeri Corsini and owner/winemaker (along with his wife Lolly) Nicola Argamante. Nicola is wealth of information about what’s happening in the Langhe and, fortunately for us, he is a very talented winemaker as well. The **2004 Ruggeri Corsini “Corsini” Barolo\*** (\$44.99) was the star of the show last June, when Nicola ventured out to San Francisco for Lorenzo Scarpone and the Slow Food Society’s Golden Glass Tasting, an Italian wine extravaganza. His wines were a huge hit. His **2006 Ruggeri Corsini Barbera d’Alba\*** (\$14.99) is classic barbera, brilliant, focused with loads up ripe fruit character, perfect for pasta and just about anything coming off of your grill.

The 2004 vintage was great for Barolo, similar to the fantastic 2001 but with a little more evident structure, determination and muscle. The **2004 Ruggeri Corsini “Corsini” Barolo\*** (\$44.99) was awarded five stars by *Decanter Magazine* (their highest award) and is really a dynamite wine, the best I’ve had from Ruggeri Corsini. The wine has an immediate appeal that would allow you to drink it tonight, it’s going to age very well—15-20 years will deify this wine! Nicola coaxes a seductive elegance out of his grapes and as wine the inherent muscle, structure, power and depth are interpreted with a feminine touch. Nicola’s touch (or lack of) allows the powerful structure of the nebbiolo grape to relax its muscles, allowing the terroir to take center stage. His wines show classic Barolo aromatics of rose petal and, for me, more varietal purity. The Corsini vineyard is 30-40-years old and this Barolo offers stunning concentration, balance and longevity. The **2004 Ruggeri Corsini “San Pietro” Barolo\*\*** (\$34.99) is from a younger, 15-year old vineyard and has loads of up front fruit and is more drinkable now—the perfect beginner Barolo. The **2005 Ruggeri Corsini Nebbiolo d’Alba\*** (\$16.99) is outrageously good! It has the classic nebbiolo signature of rose petal aromatics coupled with a gorgeous mouthfeel. It is vibrant, exciting and eminently drinkable.

If you’d like to keep up on the latest releases drop me an email at [greg@klwines.com](mailto:greg@klwines.com).

Greg St. Clair

## GUIDO'S OTTOBRE SELEZIONE

**2006 Antinori Vermentino Guado al Tasso (\$19.99)** This 100% vermentino comes from vineyards in Maremma, on the Tuscan coast, 96 kilometers southwest of Florence. The Guado al Tasso estate extends from the green hills surrounding the old village of Bolgheri down to the sea. You can almost smell the salt air on its incredibly complex nose, with hints of spice and vibrant grapefruit. It is rich and round on the palate, but with a good amount of acidity and a touch of mandarin zest on the finish. Delicious!

**2004 La Fortuna "Fortunello"\* (\$14.99)** It's back! I made a lot of friends introducing this wine last year and was very happy to hear that there was more to be had. This is another wine that I rated three stars and its extra year of age has only made it more complex. Made of 90% sangiovese and 10% merlot with a few months in wood, the nose is classic black cherries and strawberries and a hint of chocolate. On the palate of this full-bodied Super Tuscan you will find the fruit described above with a touch of minerals, soft tannins, but plenty of acidity, to give this an incredibly long finish. It doesn't get too much better than this!

*"This is another wine that I rated three stars and its extra year of age has only made it more complex."*

**2006 La Fortuna Rosso di Montalcino\* (\$19.99)** 100% sangiovese. This "Baby Brunello" has the inherent structure of an incredible five-star vintage and is a steal at this price. The wine is full of ripe sangiovese fruit: plum, spicy blackberry and cassis, with a cocoa powder quality that coats the palate with a little Tuscan dust on the finish. Full-bodied, it's showing great acidity and very well-balanced tannins. Try this with mom's best lasagna recipe or, better yet, a good friend, a fireplace and some pecorino.

**2003 La Fortuna Brunello di Montalcino\* (\$39.99)** I'm so excited about La Fortuna's 2003 Brunello I have to tell you about it now, even though it won't arrive until mid-to-late November. An impressive nose for the vintage, this is full of sweet, jammy black cherry, leather and spicy cola scents. This wine continues to deliver in the mouth with loads of ripe, full-bodied fruit, very velvety, if slightly elevated, tannins and excellent length. It is drinkable now, with a couple of hours in a decanter, or it will continue to evolve into something graceful over the next 4-6 years. Buy it on pre-arrival now, so you can have a bottle to pair with an autumn stew or roast pork loin.

Saluté

Mike Parres

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## THE SKY IS FALLING

I don't want to appear to be Chicken Little, but I'm afraid that the 2005 Red Burgundy are starting to disappear! We are seeing more and more 2006s showing up on our shelves, not that it is a bad thing, in fact I am pretty excited about it, but that is a story for another time. Fortunately we have just received the **2005 Chassagne-Montrachet Rouge, Marc Colin\* (\$34.99)** and this has calmed the panicked state somewhat. But like all Burgundy, there never seems to be enough, so we have to be happy with whatever quantities we can get. This particular bottling is the old vine cuvée, which comes entirely from the Encégnières vineyard. This is almost classic Chassagne-Montrachet rouge, with only a touch of that edgy rusticity that one typically encounters with these wines.

*"This particular bottling is the old vine cuvée, which comes entirely from the Encégnières vineyard..."*

The Colin brothers made a few changes to their vineyard practices recently: they reduced yields, increased hang time and then de-stemmed the fruit, and it has definitely paid off. This wine has the richness you would expect for the vintage, but with beautiful focus. This is a medium- to full-bodied wine with beautiful red fruits that are accented with a muted warm earthiness, a touch of spice tied together by its structure. Solid yet charming, this is a wine to pair with hearty autumn fare and/or a delightfully stinky cow's milk cheese! A perfect wine to enjoy and revel in with the season's cooler weather!

Kirk Walker

*"You can almost smell the salt air on its incredibly complex nose, with hints of spice and vibrant grapefruit."*

## Burgundy

*"I don't want to appear to be a Chicken Little, I'm afraid that the 2005 Red Burgundy are starting to disappear!"*



Martin Bart in the barrel room at Domaine Bart.

## POUR VOTRE PLAISIR

### *Martin in Marsannay*

**The Domaine Clair-Daü was an old and much-storied Domaine in Burgundy.** It no longer exists, but the family is still around. Jadot acquired some of the vineyards when the domaine broke up, as did Bruno Clair, probably the best known of the family. Fougerey de Beauclair also has some of the vineyards. More to the point, so does an extremely talented Martin Bart, a young winemaker in Marsannay intensely focused on terroir. Domaine Bart is the winery he runs with his sister and nephew. It was started in 1955 by his father, from lands he obtained from his wife's father, who was a member of the Clair family.

Although he has some of the old family holdings in Bonnes Mares, Grand Cru, and even a piece of Chambertin Clos de Beze, Grand Cru, the bulk of his domaine is focused on individual vineyards in Marsannay and Fixin. He farms six different Marsannay vineyards, and can talk to you at fascinating length about the soil and exposition of each one. Marsannay has only had its own appellation for 20 years, and is still finding its way to greatness, thanks to the efforts of growers such as Bruno Clair, Philippe Roty and Martin Bart, along with newcomer Sylvain Pataille (who worked with Groffier and Roumier). As we have told you before, if you're looking for extraordinary values in Burgundy, the lesser villages, off the beaten path, are the perfect place to look.

*“As we have told you before, if you're looking for extraordinary values in Burgundy, the lesser villages, off the beaten path, are the perfect place to look. Marsannay is an emerging area, and one to watch, but not yet high-priced!”*

The domaine currently consists of a little more than 19 hectares of vineyards (more than 45 acres). Martin farms carefully, using *Lute Raisonée*, the “Reasoned Struggle.” What this means is that he uses minimal intervention, watching the vineyards closely and using only those treatments needed, in the smallest quantity, and as early as possible. Martin tells me that he is a firm believer in the principle that great wine is made in the vineyard, not the cellar. He is also a man dedicated to wines of individuality, rather than something made to fit a critic's palate. To that end he spends a great deal of time in the vines, and removes extra leaves on the north side to allow better airflow, as well as pruning for a short crop. In recent years he has worked to reduce the amount of new oak, as he feels it interferes with the purity and precision of fruit that he strives for.

Marsannay is an emerging area, and one to watch, but not yet high-priced! We are excited to have several wines from this domaine, starting with a charming and refreshing rosé of pinot noir, his **2007 Marsannay Rosé (\$13.99)**. We also have four distinct Marsannays, each from a separate vineyard: **2006 Marsannay, Les Finottes (\$20.99)** is a monopole, with well-drained sand and gravel soils, producing a wine with intense, supple, black fruit notes, but no heaviness or rusticity. The **2006 Marsannay Les Longeroies (\$21.99)** lies at the north end of the village, lower on the slope, with somewhat heavier soils. It is much more masculine in character than the Finottes, also has black fruit, lovely blackberry notes and cellar potential. The **2006 Marsannay Les Echezots (\$22.99)** is from a well-situated vineyard high on the hill. It was spelled Echézœux for hundreds of years, but the folks in the high-rent district further south objected, so they changed the name. This is lovely, elegant, more open on the palate, a bit more supple and more Chambolle-like, if you will—great! Finally, the **2006 Marsannay Les St-Jacques (\$29.99)** is high on the hill, on the south side of the village, in what Martin feels is an extraordinary site. This is richer and fuller in the mid-palate, with black fruit again, a truly enjoyable, very supple, mouthfeel, and fine, ripe fruit. The combination of minerality and red and black fruits reminds me of a Morey-St-Denis.

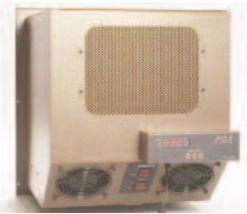
*“Martin tells me that he is a firm believer in the principle that great wine is made in the vineyard, not the cellar.”*

À Santé!

Keith Wollenberg

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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.



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Whisperkool 4200 (1,000 cu ft)	\$1,615
Whisperkool 6000 (1,500 cu ft)	\$2,103
Whisperkool 8000 (2,000 cu ft)	\$2,253

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SS4000 (1,000 cu ft)	\$3,495	\$3,050
SS7000 (1,750 cu ft)	\$4,013	\$3,575

### Whisperkool Extreme System (For Extreme Climates)

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

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

## VINOTHEQUE STORAGE CABINETS



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

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

### LOW EVERYDAY PRICES!

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

## Tritan Titanium Crystal Lead Free!

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



## October Featured Item:

### Screwpull "The Trigger" (\$99.99)

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



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

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



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

#### LM-200 (\$69.99)

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

## Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Monday-Saturday from 10 a.m. to 5 p.m.  
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Secure, temperature-controlled lockers also at our RWC and SF locations. To get on the wait list or for billing, call Sharon 650-364-8544 x2733 or email [onsite-lockers@klwines.com](mailto:onsite-lockers@klwines.com)

## Le Cache Wine Cellars

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

“Whatever your price point or taste, K&L has a wine club designed to suit your needs. Great wines, right to your door. It’s like having your own personal wine shopper.”

# K&L Wine Clubs: Five Ways to Explore

Why waste your time juggling a half-dozen different winery clubs, when K&L’s wine clubs offer you five different ways to explore the diverse world of wine? Whether you’re a newbie, a collector or just like to try new things, K&L has a wine club tailored to suit both your palate and your budget. Our knowledgeable buyers hand-select our club wines, providing you with unparalleled expertise on everything from Bordeaux to Burgundy, Champagne to the Rhône, the Loire and every style of California wine. All clubs, except Champagne, ship monthly and are subject to sales tax for California residents. To sign up, call 800-247-5987 x2766, email us at:

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

or, visit our award-winning website:

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

**Best Buy Wine Club:** Whether you’re looking to learn about a variety of new wines or guarantee access to a steady stream of high-quality, value-priced gems, the K&L Best Buy Wine Club is for you. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

**Premium Wine Club:** The K&L Premium Wine Club offers exceptional red and white wines (usually one of each) prized for their varietal character and expression of terroir. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

**Signature Red Club:** For those who believe it’s got to be red to be good. The Signature Red club is a love letter to big, bold red wines from all over the world, including Bordeaux, Napa and the South of France. Members receive two bottles of cellar-worthy, jealousy-inducing reds each month for just \$49.95 + shipping. Reorders are generally \$23.99/bottle, but may vary depending on wines.

**Champagne Club:** What other club offers you the opportunity to sample hard-to-find, artisanal grower-producer Champagnes as well as the world’s top grand marque bottlings? This bimonthly club does both, adding a little more sparkle to the even numbered months. The Champagne Club costs \$69.95 + shipping. We are shipping two stunning bubbly this month—don’t miss them.

**Club Italiano:** K&L’s newest wine club is an Italophile’s dream. From traditional Chiantis and Brunellos to lesser-known indigenous varieties, our Italian Wine Buyer, Greg St. Clair, shares his newest discoveries. Be the first among your

friends to try a food-friendly aglianico or a crisp and mineraly falanghina. Discover Italy’s diversity with Club Italiano. It ships monthly and costs \$39.95 + shipping.

*Alex Pross, Wine Club Director*

## OCTOBER’S WINE CLUB PICKS

### signature red collection

#### 2005 Kathryn Kennedy “Lateral”

Lateral is inspired by the famous wines of Bordeaux’s St-Emilion district. The blending of cabernet franc and merlot is the cornerstone of this model. Winemakers Marty Mathis and Chris Condos have been carefully assembling the Lateral blend for almost a decade. According to *Wine Spectator*: “...well-structured, with fresh earth, currant and vanilla notes and strong herbal and cedar flavors.”

Regular K&L Retail \$32.99 Wine Club price Inquire

### best buy wine club

#### 2005 VdP d’Oc Jean-Louis Denois GSM “Les Oliviers”

Jean Louis Denois has probably made more club wines for us than any other European producer. Here is another winner. This blend 50% syrah, and the rest is grenache and mourvèdre. Here is a wine for immediate pleasure. Very meaty, smoky, peppery on the nose—toasty with a bit of licorice on the palate. Lively, vibrant and sexy!

Regular K&L Retail \$12.99 Wine Club price \$9.49

### premium wine club

#### 2006 Kalinda Napa Cabernet Sauvignon

Aged in 45% new and 55% once-used French oak barrels, the wine’s toasty vanilla notes integrate perfectly with the black cherry and currant aromas and flavors. Focused, with a chocolaty thread that continues through to the finish, framed by round, supple tannins, this is a fabulous wine that begs to be bought by the case. Very limited availability.

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

### club italiano

#### 2006 Sesta di Sopra Rosso di Montalcino

A staple at K&L. Aged in French barrique, this Rosso shows lots of forward fresh fruit and toasty vanilla notes, with an elegant, very dry finish. While exceedingly drinkable now it has the ability to easily age another 5-10 years.

Regular K&L Retail \$26.99 Wine Club Price: \$21.99

### champagne club

#### Tsarine Premium Brut

A blend of even parts chardonnay, meunier and pinot noir, this wine has been aged for 24 months on its lees and is a fresh, light, zippy style, perfect for the hot nights of Indian summer! So far the wine has been very well received by the US press, with 90-point ratings across the board from the *Wine Spectator*, *Wine & Spirits* and *Wine Enthusiast*.

Regular K&L Retail \$39.99 Wine Club Price: \$34.99



## NEW K&L EXCLUSIVE CASKS!

**Two of our favorite independent single malt bottlers are the choice for our exclusive casks this year!** K&L has supported the whiskies from Gordon & MacPhail and Signatory for more than a decade. Why? Because year after year the quality of the casks they have available to purchase are absolutely outstanding.

The first cask we have to offer is the **1989 Bruichladdich Islay Single Malt Whisky from Signatory (\$69.99)** Wow, what a fantastic deal on a whisky of this age! This is classic Bruichladdich, aged in a Bourbon cask—a marriage made in heaven! The nose is very aromatic with hints of lemon, honey, creamy custard, toffee and a touch of sea freshness. On the palate it is very vibrant and coats your mouth with layers of fruit and rich sweetness. A stunning dram!

*“Wow, what a fantastic deal on a whisky of this age!”*

The second cask is the wonderful **1990 Glen Grant Speyside Single Malt Whisky from Gordon & MacPhail (\$69.99)**. This Glen Grant explodes on the palate. It is very rare to find a Glen Grant that has been aged in a Bourbon cask. Usually it is weighed down with tons of sherry, but not here. The bourbon cask allows the beauty of the whisky to shine. Color: Golden Sunrise. Nose: A rich nose filled with coconut, roasted macadamia nuts and sticky toffee pudding. Palate: Beautiful weight on this malt and a rich oiliness that coats your mouth with flavors of buttery puff pastry, sweet baked apples and just a hint of spice. Finish: A luxurious creamy finish that won't let go of your palate.

At this price, these whiskies are going to blow out of here. So, don't miss out on these beauties!

*Susan Purnell*

## GIN AND JUICE

**Well it is official! The cocktail revolution is taking over Los Angeles. I was recently approached by a gregarious server at a local “watering hole” who wanted to know what I wanted to drink.** When I stated that I was feeling like a cocktail, his immediate response was, “How about a Sazerac?” The sazerac is absolutely the last thing I ever expect to hear suggested in the City of Angels. In Los Angeles, the “Sunset Strip” cocktail status quo has always revolved around vodka because of its relative lack of distinct flavor, which allows fresh juices or fancy liqueurs to take center stage. However, before anyone did anything with vodka besides shoot it, another spirit reigned supreme as the cocktail king: Gin!

Yes, oh yes, the old Genever, the Plymouth, the London Dry. Many people don't realize that gin and vodka are, in fact, very similar. Both are usually white grain spirits, but gin undergoes a few crucial steps after primary distillation. The white spirit is flavored or infused with juniper berries and a host of other botanicals (thereby making it, essentially, flavored vodka). At this point it is re-distilled to officially become a gin, in a process not entirely unlike the distillation of absinthe. Gin is notable for its wide range of flavors that are a welcome counterpart for the young cocktail mixer.

**Right Gin (\$39.99)** from Sweden is distilled five times and uses the purest arctic water. Its high-quality botanical blend is punctuated with cardamom and coriander and there are plenty of citrus elements that give it lift. The sweet and citrus profile lends the Right Gin to a couple dashes of orange bitters, maybe some lime juice and maybe some muddled mint. Add a little simple syrup, shake it with some soda water and your guests will start drooling.

Another new gin to K&L is the hand-bottled, hand-labeled, hand-numbered and hand-made-in-America **Leopold's American Small Batch Gin (\$39.99)**. Made at the Leopold Brothers Distillery in Denver, Colorado using all-American botanicals (literally unheard of previously), fractional distillation (the process of distilling each component separately and blending them later) and small, 50-case batches. The soft and subtle nature of this fabulous gin is accented by the richness, depth, and individual intensity of these different botanical elements. One of the most intriguing gins I've tried in some time. It's so appealing I could sip it straight at room temp, but I suggest throwing this guy in your favorite cocktail and seeing what he does for you.

*David Othenin-Girard*

“K&L has supported the whiskies from Gordon & MacPhail and Signatory for more than a decade. Why? One word—quality.”

“Many people don't realize that gin and vodka are, in fact, very similar.”

## CHIP'S QUIPS

### *I'm a Lumberjack and I'm Okay* **WINES OF THE PAC NW**

There's been an explosion of great wines and wineries coming out of Oregon and Washington in the last 10 years. Oregon has always had a reputation for fine pinot noirs, but now you can add riesling, pinot gris and Bordeaux blends to the list. Washington has been known for its Bordeaux blends and merlots but now you can also add riesling and syrah to its list of accomplishments. And if you've never visited wine country in these two beautiful states, you are in for a real treat both scenery-wise and wine-wise.

**2007 Kung Fu Girl Columbia Valley Riesling, Washington (\$12.99)** I must say our Domestic Buyer caught a little flak when this wine first came in and we took a gander at the name and the label. But then we tried it. It's from a single vineyard where the terrior adds a great minerality to the apple and pear flavors that dominate the palate. No flabbiness here, the Girl, is all about sinew, balance and a kiss of sweetness. Tasted blind, you can easily mistake her for a finely-balanced off-dry wine from the Mosel. You go Girl!

**2007 Elk Cove Willamette Valley Pinot Gris, Oregon (\$14.99)** Wow, this ain't your grandmother's pinot gris. It's got some real richness and power to it. Lots of tropical and melon notes abound on the palate. There's no oak on this wine, so its pure fruit flavors and aromatics are captured completely unadorned. Hand-harvested and whole cluster pressed, Elk Cove has done everything right to preserve this wine's freshness and vigor. Have it with spicy Thai food and enjoy a great pairing.

**2006 Hedges "CMS" Columbia Mountain Washington Red (\$11.99)** Hedges is a blend of cabernet, merlot and syrah. It exemplifies the character of all three of these grape varieties: black currant and cedar from the cab, earth and black cherry from the merlot and spicy mincemeat from the syrah. This is a dark wine with plenty of muscle, but it isn't over extracted. The wine is balanced with a nice hit of acidity on its long, luxurious finish. I can't believe how inexpensive it is either. Hedges has definitely become one of my house wines and you should make it one of yours.

So fellow newsletter readers, I hope you enjoyed our October issue and all the vinous treasures from our neighbors to the North. Now sing after me: "I'm a lumberjack and I'm okay. I sleep all night and I work all day."

*Chip Hammack*

"Oregon has always had a reputation for fine pinot noirs, but now you can add riesling, pinot gris and Bordeaux blends to the list."



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