



# WINE News

**IT'S OCTOBER**, which means the leaves are changing color and grapes are being harvested across the Northern Hemisphere. Celebrate the season at some of the year's most exciting tastings or, if you don't live near any of our stores, create your own with the multitude of new wines featured inside...

## CHAMPAGNE EXTRAVAGANZA

If you love Champagne, and can get to California the weekend of October 23rd and 24th, don't miss K&L's 2010 Champagne events. On Saturday the 23rd, we will transform the parking lot of our Hollywood store into a cool lounge and pour more than 40 Champagnes (yes—all *real* Champagne), many of them presented by the people who grew the grapes and made the wine. The next day we'll pack up the whole show and head to our San Francisco store to do it all again.

There will be Champagnes in every style—from zero dosage blanc de blancs and vintage Champagnes to rosés and blanc de noirs. Tasters will have a chance to try the long-awaited, and much-heralded, 2002 Dom Pérignon, a 20-plus-year-old library release from Veuve-Clicquot as well as the Ariston Aspasié "Cepages d'Antan" Brut Champagne, which is made from native varietals that nearly became extinct. Plus there will be current release offerings from other grand marque producers like Moët & Chandon and Roederer, and you will also have the rare opportunity to meet and taste with grower-producers like Paul Vincent and Caroline Ariston from Champagne Aspasié, Chantal Gonet from Champagne Philippe Gonet and Isabelle Bonville from Champagne Franck Bonville, who are flying in from France just for these events.

We at K&L know that it can be a challenge to taste Champagne, so we provide traditional stemware rather than flutes, which makes it much easier to smell and taste these exquisite offerings. We will also serve some small bites to cleanse your palate as you go through the line up. The event will go from 4 p.m. to 7 p.m. in Hollywood on Saturday October 23rd, and from 2 p.m. to 5 p.m. on Sunday the 24th in San Francisco, in an effort to take advantage of the best weather in each location. The wines alone are well worth the price of admission, and tickets sell out quickly so don't delay. Buy them online at [KLWines.com/local\\_events.asp](http://KLWines.com/local_events.asp) or by phone. We hope to see you there!

Gary Westby



## THE 2010 QUESTION

The '07, '08 and '09 vintages in California resulted in some really excellent wines (see some of our favorites on pages 8-11). The 2007 California Cabs are strong, and many Napa producers believe their 2008s are just as good. But writing this at the end of August, the 2010 vintage in California seems to be a tricky one. It has been one of the coolest on record. The grapes are several weeks behind. Many growers cut leaves off to expose the grapes to more light and air, but then temperatures spiked, possibly sunburning grapes. It is still too early to predict the quality of the vintage, but so far it has been a challenging one in California, for sure. Only September and October will tell. Meanwhile, we can enjoy current releases and hope for a stellar harvest. Here are a few you should try:

**2008 Voss Sauvignon Blanc (\$14.99)** This is a Sauvignon Blanc for both New and Old World wine lovers, a perfect blending of forward fruit and zesty minerality.

**2008 Calera Central Coast Pinot Noir (\$19.99)** Notes of strawberry, cherry cola, earth and game. Easy-drinking and balanced.

**2007 Foxglove Paso Robles Cabernet Sauvignon (\$13.99)** From the Varner brothers, this Cab has varietal character, velvety tannins and a price tag that make it impossible to resist.

Trey Beffa

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## A few 2009 Bordeaux before Christmas...



Clyde Beffa Jr  
Co-owner/Bordeaux Buyer

**No, I am not kidding you.** A few exceptional value 2009 red Bordeaux were bottled in September under the watchful eye of Bill Blatch, négociant extraordinaire, and he will ship them in October. God

willing the ship doesn't sink, we will sell them as in-stock items by Christmas.

Bill came to our Hollywood store in August with about 20 samples of inexpensive red 2009 Bordeaux. The staff fell in love with four wines, and we bought them on the spot. The **Château Belian-Giraud** from Entre-Deux-Mers was sweet and lush and delicious. And it will sell for less than \$10. So will the very elegant and easy-drinking wine from **Château du Colobier** in Entre-Deux-Mers. **Château Montjouan** from the Première Côtes de Bordeaux is richer and has a bit more substance, and it will also be in the \$10 range. A bit more expensive (though still quite affordable) will be the stunning **Château La Croix Blanche**, Montagne St-Emilion. It was so spicy and intriguing I drank my glass of it.

Speaking of great Bordeaux values, check out pages 3 and 13 for information regarding the

Sopexa/K&L Bordeaux Value Tastings on October 16th in all three stores. We'll taste 12 great value Bordeaux from different vintages for only \$10. If you live near Redwood City, join us next door at Chantilly Restaurant for the tasting, followed by a luncheon paired with an additional eight Bordeaux. \$50 per person.

Our annual Champagne events are slated for Saturday, October 23rd in Hollywood and Sunday, October 24th in San Francisco. Meet and taste with some of our direct buy producers, and also taste the likes of Dom Pérignon and Roederer Cristal. See page 21 for more details.

If older Bordeaux are your preference, we have just unloaded a container of great value Bordeaux that are ready to drink, like the **1999 Ferriere, Margaux (\$59.99)** and **Corbin, St-Emilion (\$34.99)**. Three vintages from the Fronsac property **Château Dalem** have also arrived, the **1999, 2000** and **2001**. There's also **1995 Haut-Bages-Libéral** and **Larmande** for great prices, plus the totally underrated **1991 Pichon-Baron** for only **\$69.99**. For immediate consumption try **1997 Troplong Mondot** for only **\$49.99**. And for your sweet tooth, the **1997 d'Yquem (375ml \$129.99)**, is a relative steal. There are many more new arrivals online at [KLWines.com](http://KLWines.com). Try a few and welcome fall.

Clyde Beffa Jr

## K&L LOCATIONS, HOURS AND INFORMATION

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

### K&L REDWOOD CITY

3005 El Camino Real  
Redwood City, CA 94061  
P (650)364-8544  
F (650) 364-4687

Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6

Lockers Mon-Sat 10-6, Sun 11-5

### K&L SAN FRANCISCO

638 Fourth Street  
San Francisco, CA 94107  
P (415) 896-1734  
F (415) 896-1739

Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

### K&L HOLLYWOOD

1400 Vine Street  
Hollywood, CA 90028  
P (323) 464-WINE (9463)  
F (323) 836-0853

Hours Mon-Sat 10-8, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

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

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

**Sale Dates** End October 31, 2010. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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## REVIEW KEY

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

## SATURDAY TASTINGS

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

**October 2:** Italian wines.

**October 9:** Red wines from Spain and Portugal.

**October 16:** Value Bordeaux in San Francisco and Hollywood. \$10 for 12 wines. Tickets available in advance. In Redwood City the tasting bar will be closed. Instead, come enjoy a special Bordeaux tasting and luncheon at Chantilly restaurant next door. Reservations required. \$50 per person, includes a 12-wine tasting and an additional eight wines paired with lunch. Begins promptly at noon. See page 13 for the line-up.

**October 23:** Champagne Event in Hollywood, with more than 40 wines from some of the top names in grand marque and artisanal Champagne. \$75. Tickets sold in advance. See ad on page 21 for details.

At the Redwood City come taste red and white Burgundies.

**Sunday, October 24:** Champagne Event in San Francisco. \$75. Tickets sold in advance. See notes for the Hollywood event above and our ad on page 21 for more details.

**October 30:** Big Gun California Cabernets. New releases and one oldie-but-goodie. \$50. Tickets sold in advance.

## THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

October 7: Terrisson Wines; October 14: Hanzell Vineyards; October 21: Napa Valley Vintners; October 28: Cain

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

October 1: Brad Jensen/Bon Vivant (Spain); October 8: Wines of Argentina with TGIC; October 15: Silver Oak and Twomey; October 22: Parkmon; October 29: Ridge Vineyards

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

October 7: Benziger; October 14: Argentine Wines; Oct 20: Beer! October 21: Vinos Unico and Blue Danube; October 28: Wine 201

## COMING UP:

**November 20:** Bordeaux! We'll be pouring some top wines from 2007, including two first growths, in all three stores. The best of the best. \$75. Tickets sold in advance.

**December 11:** Annual December "Top Champagne" tasting in all three stores: \$50. Tickets sold in advance.

**January 16, 2011:** Fête du Bordeaux in San Francisco featuring the 2008 Bordeaux wines and older vintages from Montrose, Lynch-Bages and Léoville-Barton. Dinner and tasting at the fabulous One Market restaurant. \$195.

**January 21, 2011:** UGC Bordeaux tasting in San Francisco from 6-8 p.m. at the Palace Hotel featuring 100 Bordeaux from 2008, including Pichon-Lalande, Léoville-Barton, Angélus, Smith Haut Lafitte and more. Tickets sold in advance. \$65.

## Sommelier Secrets **TAKING ON THE TOMATO**

"There's only two things that money can't buy. That's true love and homegrown tomatoes." —Guy Clark

**Harvest in Northern California is late this year, and not just in wine country.** Our rooftop garden in San Francisco barely saw the sun for all of June, July and August, an all-time low that was extraordinary, even for the famously un-summery City by the Bay. But thanks to a burst of sun in late August and September, we expect to be eating tomatoes throughout October. Better late than never!

Tomatoes are a controversial food. They have high sugar and acidity, but their subtle earthy flavoring makes them more complementary to savory dishes in cooking, like a vegetable. Wine enthusiast foodies consider the tomato to be one of the world's most wine-unfriendly foods. Wines with anything less than equally high acidity can fall flat. Its high sugar content can also cause dry wines to taste sour. And even moderate tannins can enhance the sour taste triggered by the tomato's sweetness, drowning out any semblance of fruit in the wine. A dilemma indeed, especially for us tomato-lovers who also love wine. Luckily, the tomato need only be tweaked a little to unlock its wine pairing mojo. Grill it. Bake it. Stuff it. Add protein. Add a starch. Anything to play up its subtle earthy flavors and round out the acidity. October is a great month to experiment with wine and tomato-accented food pairings because you can still get fresh tomatoes from the market, but the shift towards cooler weather calls for more savory dishes and heartier recipes—the kinds of dishes where a carefully played tomato can really work magic with the right wine.

**2008 Clayhouse "Adobe White" Central Coast White Blend (\$11.99)** Tomato purists take note. This truly unique white, made from a blend of 22% Viognier, 18% Sauvignon Blanc, 17% Grenache Blanc, 16% Roussanne, 6% Chardonnay, 5% Chenin Blanc and 16% Princess (a variety of seedless Muscat), is the kind of wine you want with your fresh

tomato salads and sandwiches. Its floral and ripe melon aromatics lead into a fruity and just off-dry palate that has the right weight and sweetness to complement your standard *insalata caprese* or—my favorite—a simple sandwich of beefy heirlooms slathered with aioli.

**2007 Vino Noceto Shenandoah Valley Sangiovese (\$15.99)** Vino Noceto is a family-run grower-producer that make some of the most honest and tasty iterations of this varietal in California. (Sangiovese is most famous for being the grape varietal used in Chianti.) The Noceto shows textbook cherry and cranberry notes, with hints of spice, mint and earth, like a ripe young Chianti. The upfront fruit, bright acid, mild, sweet tannins and subtle spice of this wine make it a go-to for Tuscan-inspired pasta dishes featuring the sweet-savory flavors of tomato-based sauces.

**2008 Lioco Sonoma Coast Pinot Noir (\$29.99)** For exotic dishes featuring sweet and spicy tomato salsas or chutneys, you need a wine with some complexity that steers clear of heavy tannins. The '08 Lioco Sonoma is just the ticket. It has an exotic nose of incense, plum, eucalyptus and cedar. The palate is layered and earthy, but lifted by bright acidity and a lengthy finish—a perfect match for salmon with tomato chutney.

**"You Say Tomato..."** Whether you are seeking more food-friendly wines, or simply looking to branch out, you can create your own customized wine club through the **K&L Personal Sommelier Service**. You set the number of bottles, the duration of the subscription and the budget. You can focus on specific regions and styles, or leave it open to be surprised. Email [Sommelier@KLWines.com](mailto:Sommelier@KLWines.com) for more information or visit [KLWines.com/Sommelier.asp](http://KLWines.com/Sommelier.asp) to get started today!

Chiara Shannon



*“I think 2009 is the 1982 for this generation’s wine drinkers. There are dozens of wines well under \$60 that are flat out phenomenal values.”*

## 2009 Bordeaux: What more can we say...

The results are in from the great 2009 *en primeur* campaign, and it has shattered all the records here at K&L! We sung the vintage’s praises in our vintage report and here in the newsletter, and the wines received very high scores from the wine press. And you responded: Total sales, phone calls, emails and moaning and groaning were at all-time highs. We are, of course, very happy with the results, as we spend a lot of time and effort on the ground working in Bordeaux every year. If you have invested in this vintage, good for you; you will never regret it! If you haven’t, well, we have pretty much run out of words to describe how incredible it is to convince you, so for a different perspective, here are some comments from the estates themselves, as well as some people in the trade. (The following are excerpts from châteaux vintage reports and email correspondence.)

Nancy Rugus, a cagy wine business veteran who is the Director of the Americas for the Bordeaux négociant firm Compagnie Medocaine des Grands Crus said: “The 2009s were probably the most elegant and velvety-textured wines I’ve ever tasted. You almost felt you could drink them right away, yet the length and subtle complexity shows the wines could have great aging potential.” Her counterpart in Bordeaux, Georges Haushalter, added: “When I sum up ’09 reds for my customers, I tell them that 2005 was incredible because of the vibrancy of the fruit: pure, fresh, long, open, complex, backed-up by ripe tannins, and what makes 2009 so exceptional is the texture, which is soft, silky and opulent, despite huge structure. In both instances, complexity and length of the wines confirm the greatness of the vintage.”

The folks from **Lafite-Rothschild (PA Inquire)** report: “The Merlots that naturally produce more than the Cabernet Sauvignon stayed true to form. The Cabernet remained comparatively small with thick skins; this had a negative effect on volume but a very positive one on quality, with excellent ripeness and expression of tannins. The result is that Lafite has 82.5% Cabernet and the second wine, Carraudes, has 50.6%. 2009 is a rare year, because the quality is great for the red wines as well as the sweet wines like Ch. Rieussec.”

**Château Haut Bailly’s (PA \$139.99)** director, Veronique Sanders, had this to say: “The wine’s structure is characterized by a succulent texture and a very pure expression of ripe fruit resulting, in particular, from the alcoholic fermentation process, during which temperatures were kept at around 26° Celsius. This wine has everything! The structure is not overpowered by the high alcohol content and presents remarkably harmonious balance. The Merlots are superb while the Cabernets are powerful but incredibly creamy; these are real thoroughbreds. We don’t know if it is the best wine we ever produced, but it is definitely a winner!”

**Pichon-Baron (PA \$139.99)** winemaker Jean-René Matignon said: “The 2009 harvest will certainly go down in history as the finest, the most perfect.”

From **Smith Haut Lafitte (PA \$99.99)**: “Technical Manager Fabien Teligen used a few new devices and perfect weather to create the best wine ever produced at SHL.”

Alexander Van Beek, director of **Du Tertre (PA \$37.99)** and **Giscours (PA 1.5L \$119.99)** said: “For us [at] Giscours and du Tertre, we definitely produced our best wine ever in a typical Margaux style of finesse and elegance! The tannical [sic] structure is very soft and silky, with an enormous amount of elegance and precision [like] we always dream of. The grand lady ‘MARGAUX’ at its perfection!”

Bruno Borie, owner of **Ducru Beaucaillou (PA \$259.99)**, calls the harvest: “‘Textbook’ and the wines ‘Luscious and Sensual.’ The harvest is the quality of 1982 with far superior viticulture and oenological techniques.”

I think 2009 is the 1982 for this generation’s wine drinkers. There are dozens of wines well under \$60 that are flat out phenomenal values. Feel free to contact me with any questions on the 2009s, or any of the wines of Bordeaux, at x2723 or by email at [Ralph@KLWines.com](mailto:Ralph@KLWines.com). Cheers, Toujours Bordeaux and Go Giants and 49ers!

*Ralph Sands*

## STEVE BEARDEN *On Bordeaux*

As summer winds down it's time to consider wines that work equally well during warm, daytime barbecues and cooler evening meals. As luck would have it, K&L has just received a handful of affordable and easy-drinking wines from the legendary 2005 Bordeaux vintage, as well as some classic 2006s. These are all drinking perfectly right now.

**2006 Poitevin, Médoc (\$12.99)** This great-tasting '06 is a good example of the affordability of this somewhat underrated vintage. Tasty and easy drinking, this is bright ruby, with earthy, spiced cherries and a touch of red licorice. Mild tannins and a lingering finish make this approachable and food friendly.

These next two choices are from the up-and-coming region of Côtes de Blaye and are produced by the folks who are responsible for the great wines of Château Pape-Clement: The **2005 St-Gene, Premières Côtes de Blaye (\$12.99)** is a Gold Medal winner and a deep garnet, with a ripe middle of dark fruit and chocolate. Velvety, soft and super charming. The **2005 Perenne, Premières Côtes de Blaye (\$14.99)** is the St-Gene's bigger brother, with a deep, flowery nose of dark fruit, mineral and tobacco smoke. Elegant and fresh, with flavors of cassis and currant on the long, sweet finish.

**2005 D'Escurac, Médoc (\$19.99)** This starts with a touch of leather before the spiced red fruits and berries take over and meld with the oak and mineral tones. This is hearty and earthy but with a lush modern streak to the rich fruit.

**2005 L'Avocat Rouge, Graves (\$17.99)** The fruit for this spectacular wine was sold to Mouton-Rothschild until 2002, and the quality really shows. This is very elegant and graceful, but with plenty of dark, ripe fruit. Lots of scorched earth and mineral come to the fore, never overshadowing the balance and complexity. This is ripe, nuanced and in perfect symmetry.

*Steve Bearden*

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## JEFF GARNEAU'S *Bank Shot*

If you have ever traveled abroad and sampled the local wines, then you will understand the desire to bring a few bottles back home with you. A sip of wine from a familiar bottle can instantly transport you back to a particular time and place, reliving a treasured moment all over again. Though we are professionals, we are not immune to this impulse. I journeyed to Bordeaux for the first time in April with Clyde Beffa and the rest of our Bordeaux team to taste the 2009 vintage. We visited Château Le Gay in Pomerol on one of the rare sunny days of our trip. After tasting their wines, we were treated to a typical "light" Bordeaux lunch by owner Catherine Péré-Vergé: Generous helpings of foie gras, paté, potatoes with black truffle, fresh-baked baguettes with plenty of butter, accompanied by several bottles of the **2004 Montviel, Pomerol (\$27.99)**, from another property also owned by our host. It had a suggestion of oak on the nose and was subtle and spicy, with rich, sweet, ripe cherry and plum on the palate. Its texture was gorgeous and silky, and it showed surprising length. 80% Merlot and 20% Cabernet Franc. We enjoyed the wine so much we knew we had to get some for all of you and, of course, a couple of bottles for ourselves. It has enough structure to drink well over the near term, but is delicious now.

The day before our visit to Pomerol, we went to one of my favorite properties, Château d'Angludet of Margaux, where, along with the 2009, we tasted several recent vintages with James Sichel. The top two are now available in our stores, the **2003** and **2005 d'Angludet, Margaux**, both at **\$49.99**. The 2003 vintage is atypical for the winery because it was a very hot year. It's round with generous fruit, but not overripe, and with good balance, acidity and tannin. The 2005 was clearly the finest of the recent vintages: Big, round, generous dark fruit. Very polished, with solid weight and length and fine tannins. We had the chance to taste a number of wines from the Sichel négociant portfolio, including the excellent **2007 Pierrefitte, Lalande de Pomerol (\$16.99)**, with enticing smoky/spicy aromatics on its nose. In the mouth, it's big and round, with nice weight and texture. The fruit is clean and ripe but still a bit reticent. Very youthful.

Two other recent releases of note: **2007 Domaine du Bouscat "La Gargone" Bordeaux Supérieur (\$14.99)**. This is a reserve cuvée from the best parcels of a larger property just west of Fronsac made of 60% Merlot, 20% Cabernet Franc and an unusual 20% Malbec! The nose is a touch rustic, with spicy, aromatic wood notes and generous, ripe, plummy red fruits. Smooth-textured with chewy tannins. A tremendous effort for the vintage and a solid value.

The **2007 Belle-Vue, Haut-Médoc (\$18.99)** shows a hint of exotic, peppery spice on the nose. On the palate, it has supple and round sweet fruit. Finishes firm with fleshy tannins. Surprisingly approachable for a young wine, and a good example of the best wines of this class and vintage.

*Jeff Garneau*

"As luck would have it K&L has just received a handful of affordable and easy drinking wines from the legendary 2005 Bordeaux vintage, as well as some classic 2006s."

"A sip of wine from a familiar bottle can instantly transport you back to a particular time and place, reliving a treasured moment all over again. Though we are professionals, we are not immune to this impulse."

“It’s easy to see why both cool-climate varieties flourish here, amid the cooling influence of the nearby Pacific Ocean.”

## Wine 101: Make New Friends, Keep the Old

I like wine, a lot. And when I open a bottle it has a curious habit of becoming empty. This is especially true of white wine, and particularly especially true of Grüner Veltliner, the spicy and very refreshing varietal so ubiquitous in Austria. I love Grüner in the warmer months, and buy a liter pretty much anytime I see one. The liter gets emptied more or less at the same rate as the 750ml bottle. Like I said, curious.

K&L has recently purchased two domestic Grüner Veltliners, and while they appear in a regular-size bottle, their taste is anything but ordinary. It would seem the grape does just as well in parts of Oregon and California as it does in its native Austria. For example, the **2009 Chehalem “Wind Ridge Vineyard” Ribbon Ridge Grüner Veltliner (\$18.99)** is pretty much a dead ringer for a Grüner from the Kremstal, with an essence that is juicy, piquant and still full of finesse. This is a new wine for Chehalem, and while just the second vintage, it is clear this wine will be a favorite for those seeking a thirst-quenching drink that pairs fruit (quince, lime, green melon) with spice (ginger, white pepper and lemongrass).

Further south, in California’s Edna Valley, **Zocker** is quietly making a name for itself producing only **Grüner Veltliner (2009 \$18.99)** and Riesling. It’s easy to see why both cool-climate varieties flourish here, amid the cooling influence of the nearby Pacific Ocean. The growing season is arguably one of the longest in California, and racy, high-acid whites like Grüner and Riesling do amazingly well. Pair this fruity, pineapple-nuanced and spicy wine with vegetarian fare, like creamy artichoke dishes and asparagus, foods that are notoriously difficult to match with wine. But really, it’s good with just about anything.

In the esoteric American red department, K&L has a small amount of the tiny production

**2007 Praxis Central Coast Lagrein (\$15.99)**, which may be Greek to most folks, but is actually Italian. Lagrein is common in Alto Adige, another cold-climate winemaking zone, and it’s found a fantastic adoptive home in California’s Central Coast. Some people

compare the variety to Zinfandel. I think this has a lot more elegance, though, with gobs of blue fruits and a touch of milk chocolate on the finish. A great wine with earthy, meaty fare.

*Elisabeth Schriber*

### BRICK’S BEER PICKS: WHEN YOU NEED A COLD ONE

Right now I am typing this newsletter article into my laptop and I couldn’t want a beer worse. I am in a hotel room in Paso Robles at a fantastic convention being held by the **Paso Robles Wine Alliance**. Earlier today we tasted through about 100 wines and then headed to an amazing dinner at a local restaurant called Artisan for an incredible meal. There we had some great food and special wines. But I just can’t help but think how much better the day would be with a beer in my hand right now. Any beer would do, although a better beer would do more.

This month I have something delicious up my sleeve. One of my favorite Belgian producers just released an awesome new beer. The **Brouwerij De Ranke “Saison De Dottignies” Saison, Belgium (330ml \$4.49)** is simply one of the most delicious beers I’ve had in a long while. It has all the refreshing qualities one looks for in a saison, the slightly hoppy bite, the cleansing carbonation, the funky backbone and the intense aromatics. Pour into your favorite tulip glass and be ready to forget all your worldly troubles, like typing a review at 10:30 p.m. in a hotel room when you should be at a local watering hole.

*“But I just can’t help but think how much better the day would be with a beer in my hand right now. Any beer would do, although a better beer would do more.”*

Another tremendous effort is the **Brasserie Trois Dames Oud Bruin, Switzerland (750ml \$19.99)**. This is an amazing Oud Bruin from a new young Swiss producer who studied in Germany and Canada. It’s also a new beer to the US market brought to us by our friends at Shelton Brothers. Deep, with layers of tart cherry, balsamic vinegar and sweet pastry dough, this comes off as both wildly sour and sweet at the same time. In other words, it’s a superbly well crafted Oud Bruin that is equally suitable for fans of the style and newbies interested in getting into sour beers.

*Bryan Brick*

Note: Beer cannot be shipped outside California.

## A 1996 Vintage Bargain!

The 1996 vintage has almost disappeared from the world market. To find some, 14 years on and at a bargain price, has me more than a little surprised. Nonetheless, our friend Eric de Brissis from Champagne Baron Fuente has opened up his cellar again, allocating us 30 cases of the **1996 Baron Fuente “Grand Millésimé” Brut Champagne\* (\$39.99)**, a bargain that any fan of vintage Champagne should not miss. The Grand Millésimé is composed of 45% Chardonnay, 40% Meunier and 15% Pinot Noir and, like all of the Baron Fuente Champagnes, the fruit comes from the Aisne department in the southwestern part of Champagne. This overlooked area is not often exported, which is unfortunate because the cooler climate and steeper vineyards can make for a thrilling combination of power and freshness. This wine, and all of the others in the range, is fermented in stainless steel with full malolactic fermentation. I find the nose to be developed and expressive, with caramel apple and vanilla aromas, as well as ample toasty qualities. The 1996 vintage is often called the “vintage of a generation.” One of the stats most quoted by producers to prove this is “10/10.” What that means is that not only did the harvest achieve an average of 10% potential alcohol (which is very high for an area on the same line of latitude as Fargo, North Dakota) but also 10 grams per liter of total acidity. As you would expect, the Baron Fuente also has a fresh, snappy finish!

We also recently received some of the lovely, quaffable, even flowery **Baron Fuente “Grande Reserve” Brut Champagne\* (375ml \$14.99; 750ml \$24.99)**, which is perfect for your next party. It is composed of 10% Pinot Noir, 30% Chardonnay and 60% Meunier and has enough stuffing for your pickiest guests without losing its easy-going charm. Another favorite back in stock is the **Baron Fuente “Esprit” Brut Champagne\* (\$34.99)**, a non-vintage blend of one-third each Pinot Noir, Chardonnay and Meunier that is treated to seven years on the lees. If you like to start your autumn dinner parties with a selection of patés, I can think of nothing better to pair with them. It is quite rich and authoritative, with a natural toastiness from the long contact with the lees. I hope that the low prices on these Champagnes do not scare you away. We deal directly with this house, and the quality is in the bottle.

Gary Westby

## Nothing Scary About THESE CHAMPAGNES!

**October is a big month here at K&L.** Indian Summer, with its outstanding weather, is upon us and so is Halloween, a big deal here in SF (though many San Franciscans don't exactly need a holiday to play dress-up). Last, but certainly not least, we receive scads of new Champagnes just in time for our super-fun and informative Champagne Events in San Francisco and Hollywood.

Among the producers that will be in attendance will be at least one half of the husband-and-wife team from Collard-Picard. The “Collard” part of this dynamic duo is Olivier Collard, grandson of the very famous late Rene Collard, champion of Pinot Meunier. The “Picard” is Delphine Picard, cousin of Chantal Gonet of Champagne Phillipe Gonet, whose wines I featured a couple of months ago. With so much combined winemaking experience and family history, it's hard to go wrong. One of our top-selling Champagnes overall is their **NV Collard-Picard “Cuvée Selection” Brut Champagne\* (\$34.99)**. This bubbly is Olivier's baby. It is composed of 80% Pinot Meunier and 20% Chardonnay. The base wine is from the 2004 vintage and was fermented in stainless steel with no malolactic fermentation. It has a lovely pear nose with hints of roasted nuts. On the palate, it is quite rich with pears, golden apples and subtle spice. But the real surprise is the finish, which is crisp and laden with minerality. No old world style, this. (Thank you, Delphine, for your wonderful Chardonnay!)

Speaking of Delphine, her bubbly baby is the **NV Collard-Picard “Domaine Picard” Blanc de Blancs Brut Champagne\* (\$59.99)**. Those of you who are fans of blanc de blancs Champagne, take note of this one. It has the requisite minerality, crispness and citrus, plus the added bonus of ripe apple fruit, hints of bread dough and Meyer lemons. A more complex style of blanc de blancs that is a real treat and well worth every penny. Ask the staff in San Francisco. They love it!

The third Champagne offered by Collard-Picard is the equally outstanding **NV Collard-Picard “Prestige” Brut Champagne\* (\$39.99)**. This wine truly reflects the couple as a whole. It is composed of 50% Chardonnay, 25% Pinot Noir and 25% Pinot Meunier. It is made from first pressings, vinified without malolactic fermentation and aged in oak casks for nearly one year. Four years of blending shows the care that goes into this wine despite its very affordable price. Elegant, with very balanced fruit notes like golden apples, pears, crème brûlée and, once again, that wonderful finish of crisp minerality. Nothing to be scared of!

Scott Beckerley

“Nonetheless, our friend Eric de Brissis from Champagne Baron Fuente has opened up his cellar again, allocating us 30 cases of the 1996 Baron Fuente ‘Grand Millésimé’ Brut Champagne\*.”

“We receive scads of new Champagnes just in time for our super-fun and informative Champagne Events in San Francisco and Hollywood.”



## HIDDEN JEWELS *Autonom*

**So what makes a new winery hot and up-and-coming?** Is it avant-garde because of its nouveau viticulture practices or its non-interventionist, Old World terroir approach to winemaking? Or do you use the old tried and true method that I do, basing the hotness of a new winery and its wines by how pretty its labels are? If one believes in the latter then the simplicity and beauty of AUTONOM's bold, graphic botanical print labels would be a sure sign that the wines inside are phenomenal. Joking aside, ripping the label off and finally tasting the wine, anyone can truly recognize and appreciate the philosophy, dedication, craftsmanship and passion that Paul Wilkins puts into every bottle of Autonom wines.

Fifteen years after his journey began at Cal Poly San Luis Obispo, after stints working with local legends like John Alban and his current Alta Maria Vineyards and Native 9 partner James Ontiveros, Paul has finally stepped out into his own light, taking the raw and honest approach to crafting wines from the bones up.

Paul is a purist. He believes that everything begins in the vineyards. So armed with his knowledge of the Central Coast, he carefully selects what vineyards to source from for the foundation of his wines: Laetitia Vineyards in

Arroyo Grande, Bien Nacido in Santa Maria and Hampton Vineyards in Santa Barbara County. Because the select vineyards are so geographically and stylistically diverse, Paul isolates each lot independently to let each vineyard terroir shine on its own. It is only in the final blend that each terroir comes together to create a harmonious contrast between power and elegance, structure and balance, precision and subtlety.

Autonom's current **2007** release includes the "**Law of Return**" **Santa Barbara Grenache (\$36.99)**, the "**Law of Proportions**" **Santa Barbara Syrah (\$36.99)** and the "**Cuvée**" **Central Coast Red Blend (\$27.99)**. For lovers of everything French Regional, the Cuvée is the perfect, meaty, mineral-driven red that one would expect from Southern France. If you're looking for something with more fruit potential, the ripe, silky, strawberry-packed Grenache would be a more suitable choice. And for those who seek out everything that is supple yet intense, full-bodied yet vibrant, dense yet precise, you will truly be astounded by the 2007 Syrah.

If you're interested in trying Autonom, act fast! They only produced 3,180 bottles.

*Mari Keilman*

## Rhône Valley

### The Three Graces

**This month I'm excited to report about three lovely Rhône selections from one of my favorite producers that grace our shelves.** I have written about André Brunel before, you might recall, because this talented winemaker always delivers whether it be with an entry-level Côtes du Rhône, a vibrant white or a prodigious Châteauneuf-du-Pape. These current releases are no exception. I hope that you will have the opportunity to try them all.

**2007 André Brunel "Les Cailloux" Châteauneuf-du-Pape (\$39.99)** 93 points Robert Parker: "The 2007 Les Cailloux Tradition (a blend of 65% Grenache, 20% Mourvèdre, 12% Syrah and 3% other authorized varieties) comes from 60-year-old vines and is aged completely in tank except for the Mourvèdre and Syrah components, which are kept in small barrels. Explosively fruity, this dense plum/purple-colored wine displays grilled meat notes intermixed with Provençal herbs, spice box, black cherry and black currant, in addition to having a lush, opulent texture. The finish goes on and on, and the wine is beautifully pure. It can be drunk now or cellared for 12 or more years."

**2007 André Brunel Châteauneuf-du-Pape (\$29.99)** Brunel vinifies this terrific Châteauneuf-du-Pape with fruit he sources from neighboring vineyards owned by three well-known vigneron in the appellation. The 2007 bottling of Châteauneuf-du-Pape is composed of 75% Grenache, 15% Mourvèdre and 10% Syrah. The Grenache is aged in large cask and tank, while the Mourvèdre and Syrah are aged in small 228-liter barrels (once- and twice-used). This Châteauneuf-du-Pape is a terrific example

of ripe, old vine Grenache displaying characteristics of cherries and blackberries alongside classic Provençal spice and herb notes.

**2007 André Brunel Côtes du Rhône (\$9.99)** This entry level Rhône red from André Brunel is composed of 80% Grenache, 10% Syrah and 10% old vine Cinsault. All of the fruit is hand-picked, and the fermentation occurs in stainless steel tanks with daily punch-downs or *pigeage*. This fresh Côtes du Rhône is bottled with no fining and only very light filtration. Small red berry fruits, black currant and Bing cherry notes are complemented by light spice nuances.

**2009 Domaine de la Bécassonne Côtes du Rhône Blanc (\$14.99)** Domaine de la Bécassonne is a small estate located near the village of Sorgue just south of Châteauneuf-du-Pape. With its cool microclimate and sandy limestone soils, this small property is devoted exclusively to the production of white wine. André Brunel planted Bécassonne with the best varietals of the appellation: Roussanne, Clairette Blanc and Grenache Blanc. The vineyards are pruned for low yields (around 40 hectoliters per hectare), and each varietal is harvested separately as they reach optimal ripeness. Fermentation is done in temperature-controlled stainless steel tanks to retain each varietal's bright fruit characteristics. A blend of 55% Roussanne, 30% Grenache Blanc and 15% Clairette, this wine is bottled in early March for freshness and vibrancy. Domaine de la Bécassonne is always considered among the region's finest white Côtes du Rhône.

*Mulan Chan-Randel*



“The Arnot-Roberts wines are unto themselves, mostly single-vineyard expressions of some of the coolest climates in Sonoma and Napa counties.”

## Brick’s Backyard Picks: Lots of Tasting Going On

I am fully back into the swing of things here after a long hiatus that happens every June and July. This year that hiatus was exacerbated a bit, actually a lot, by the Redwood City store remodel, which just wrapped up. I wasn’t tasting new wines, and I surely was not bringing them in to the black hole that was a working construction site for three months. But recently I have been tasting tons of new wines, and these are a few that I was really impressed with.

First up is the **2008 Bishop’s Peak Central Coast Pinot Noir (\$12.99)**. This second label from Talley Vineyards has over-delivered for years, giving amazing wines away for nearly nothing. This Pinot floored me with its delicious nature and pure, straightforward red fruits. Inexpensive Pinot is hard to come by and even harder to make, so make sure you jump on this quickly. Its nose of strawberry coulis, passion fruit and red vines and the juicy flavors of fresh raspberry tart, gingerbread and mango are simply delicious. Really, do not hesitate to pick up a case or two of this for all your upcoming holiday events.

Another wine I tasted recently that blew me away, though for completely different reasons, was the **2000 Calera Wine Company “Mills Vineyard” Mt. Harlan Pinot Noir (Inquire)**. This was quite possibly the highlight of the ever-expanding Family Winemakers Tasting, where 340 family-owned wineries assemble under one roof for people like me and you to taste their wares. There are both good and bad wines present, but rarely does one grab me like this did. We will be getting a small amount of this wine direct from Calera, and I couldn’t be happier about it. This was at its peak, showing incredible freshness and vibrance for a 10-year-old Pinot, plus it was taking on the secondary characteristics of tobacco, sandalwood and cigar smoke nicely. This is the early forerunner for my Thanksgiving dinner Pinot.

Last but not least is one of the best bargains of the year, you just can’t be afraid of its jug-like container. The **NV Sherman & Hooker**

“**Shebang! Cuvée III” Sonoma Valley Red Blend (1L \$10.99)** is out of this world. Made by Morgan Twain-Peterson, son of longtime winemaker Joel Peterson, this is a wine to be reckoned with. Morgan is making some of the best blends out there, not to mention superb varietal wines, and you shouldn’t miss this fun looking but incredibly serious treat. A Zinfandel- and Syrah-based blend, with a

bunch of other grapes thrown in for good measure, this is deep, rich and persistent on the palate, with perfect pitch and ripeness and no residual sugar. Boysenberry, clove, allspice, framboise and sweet cap mushrooms will have you drinking this over your forearm, straight from the jug.

*Bryan Brick*

### WINERY TO WATCH: ARNOT-ROBERTS

“It’s good to have a partner you’ve known since second grade,” Duncan Arnot-Meyers told me at the end of the 2007 harvest. He was referring to his collaborator and childhood friend Nathan Roberts, a second generation cooper, who was off building the French oak barrels they’d use for the new vintage of Arnot-Roberts. As kids the duo rode bikes around the rugged eastern hills of Napa Valley, taking in the landscape and the culture of wine that surrounded them. They made their first wine in 2001, an old vine Dry Creek Valley Zinfandel, in the backyard. In 2003 they started getting a bit more serious; they bought some Syrah from the famed Hudson Vineyard in Carneros and Duncan took a job with the renown John Kongsgaard.

“I learned a lot from John,” Duncan told me. “I learned how to tame Syrah, how to detect nuance in the wine. With him it was more about the abstract, big picture—looking at wine like music with its ups and downs.” Those lessons, and those Duncan took away from working as the assistant winemaker at Pax Wine Cellars, carry over into the wines he and Nathan make today. But the wines are not like Kongsgaard’s, nor are they like the wines he helped make at Pax. The Arnot-Roberts wines are unto themselves, mostly single-vineyard expressions of some of the coolest climates in Sonoma and Napa counties. They are wines with energy and cut that carry the stamp of the vineyards they came from. And they aren’t masked by high alcohol or overpowering oak. “Nothing is worse than a monolithic varietal wine—we prefer to let the dirt speak for itself,” says Duncan.

Arnot-Roberts is currently making about 1,200 cases of wine a year out of a funky pre-Prohibition winery building in Forestville. In addition to their line-up exceptional Syrahs, Cabernet Sauvignons and Chardonnays, they’ve been experimenting with less familiar varieties like Ribolla Gialla and Trousseau. We currently carry two of their wines:

**2009 Arnot-Roberts “Green Island Vineyard” Napa Valley Chardonnay (\$29.99)** Duncan and Nathan deliberately pick the fruit for their Chardonnay early, to preserve its natural acidity. And it does. This is a very “Old World” style of Chardonnay, with vibrant citrus and apple fruits and plenty of minerality.

**2007 Arnot-Roberts “Hudson Vineyard-North Block” Carneros Syrah (\$59.99)** Still quite youthful, this is serious Syrah with plenty of teeth-staining, bright briar and cherry fruit, savory grilled meat, cardamom spice and minerals balanced by acidity and dusty, fine tannins.

See our video interview with Duncan Arnot-Meyers at [Blog.KLWines.com](http://Blog.KLWines.com).

*Leah Greenstein*

“Someone got the word out there that ’07 Oregon Pinots are no good—which is, to put it politely, WRONG!”

“The 2007 Sobella ‘Hillside Vineyard’ Los Carneros Pinot Noir is a great Pinot Noir for a great price from one of the best Pinot Noir growing regions in California.”

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

I’m writing to you this month from the Redwood City store at 3 a.m. while our shiny new floors are being put down. If you haven’t been to the Redwood City store recently to see our new look, be sure to stop in—and while you’re here, pick up one of this month’s featured Northwest wines and help me answer these three questions:

1. Why don’t more people drink Oregon Chardonnay?
2. Why do ’07 Oregon Pinots have a bad reputation?
3. What’s with that wild boar?

To answer question #1, you’ve got to try a bottle of the **2008 Domaine Drouhin “Arthur” Dundee Hills Chardonnay (\$28.99)**. Aromas of fresh corn, tangy lemon peel, vanilla spice and a whiff of lees jump out of the glass. The palate shows fresh citrus flavors, a touch of oak spice and the great bright acidity that so many Oregon Chardonnays have. The long finish shows a bit of buttered corn combined with chalky minerality. This wine is an outstanding example of an Oregon Chardonnay that could make a New World wine drinker out of a Burgundy lover.

What can I say about question #2? Someone got the word out there that ’07 Oregon Pinots are no good—which is, to put it politely, WRONG! I give you Exhibit A. (Well, I guess, the Chardonnay was Exhibit A.) Okay, Exhibit B, the **2007 Lemelson “Thea’s Selection” Willamette Valley Pinot Noir (Inquire)**. While the cooler ’07 vintage did result in leaner, more traditionally styled Pinots, they are wines that just keep tasting better and better. This wine’s aromas are surprisingly lush, with raspberry fruit and cinnamon spice bursting out of the glass. There’s great silky texture in the mouth, with soft red fruits and tangy, balanced acidity, all ending in a lingering spice and fruit finish. This wine is really showing great now, a year after its release, and will surely continue down that path for some years to come.

Finally, we come to question #3. The wild boar. Really, what’s with the wild boar on the capsule of the **2008 Cristom “Mt. Jefferson Cuvée” Willamette Valley Pinot Noir (\$25.99)**? Is that a food pairing guide? I mean, sure, I could see that working. This is Cristom’s entry level blend, although that feels a bit like an insult to such a delicious wine. Typical of the ’08s, this wine has robust fruit aromas of blackberries, Bing cherries and a touch of mocha spice, leading to a mouthful of juicy berry fruit with a bit of smooth tannin on the finish. This is a wine with acidity and structure that will ensure it a great future. And it goes great with wild boar!

Doug Davidson

## **BOUTIQUE CORNER**

*“Two roads diverged in a yellow wood, And sorry I could not travel both  
And be one traveler, long I stood And looked down one as far as I could  
To where it bent in the undergrowth;  
Then took the other, as just as fair, And having perhaps the better claim,  
Because it was grassy and wanted wear; Though as for that the passing there  
Had worn them really about the same, And both that morning equally lay  
In leaves no step had trodden black. Oh, I kept the first for another day!  
Yet knowing how way leads on to way, I doubted if I should ever come back.  
I shall be telling this with a sigh Somewhere ages and ages hence:  
Two roads diverged in a wood, and I—I took the one less traveled by,  
And that has made all the difference.”*

—“The Road Not Taken” —Robert Frost

A great Pinot Noir for a great price from one of the best Pinot Noir growing regions in California, that’s what you get with the **2007 Sobella “Hillside Vineyard” Los Carneros Pinot Noir (\$15.99)**. The Sobella Hillside is quality wine, with depth and character. It is not a light wine, but concentrated and forward and packed full of cherry, blackberry, smoked meat, rhubarb and mushroom flavor. Aging in 50% new oak (Hungarian and French) imparts beautiful spice and vanilla character. The finish is long and plush. Fans of Carneros Pinot Noir will be impressed with this winery’s effort, especially for the price. Try pairing it with duck and portobello mushrooms. Holiday favorites such as ham, turkey and roast also make great pairings. Enjoy.

Michael Jordan

## TREY'S HARVEST SELECTIONS

It's October. And that means across the Northern Hemisphere, harvest is underway and, in some warmer spots, even coming to a close already. It also means lots of domestic new releases like these from Napa Valley's Pahlmeyer.

The Pahlmeyer wines have always been sought after even though they're on the expensive side. So how do you get that classic Pahlmeyer flavor and stay on budget? You try the Jayson wines, their second label. These wines are made from the same fruit as the Pahlmeyer wines and do not contain any additional purchased fruit to fill out production. The quality is very high, and when you try the wines you will see the similarities between the first and second labels. Along with the Chardonnay and Cabernet mentioned here, they also produce Pinot Noir.

**2008 Pahlmeyer "Jayson" Napa Valley Chardonnay (\$35.99)** The Jayson Chard keeps that Pahlmeyer style. All of the grapes are fermented in barrel and are allowed to go through full malolactic fermentation. Then the wine is aged in 90% new French oak on the lees for 10 months. The result is a big, rich, toasty wine with creamy layered fruit, tropical notes and a fleshy ripe finish.

**2007 Pahlmeyer "Jayson" Napa Valley Bordeaux Blend (\$39.99)** 48% Cabernet Sauvignon, 39% Merlot, 8% Cabernet Franc, 3% Petit Verdot and 2% Malbec sourced from Waters Ranch and Stagecoach Vineyard in Napa. This wine shows layered fruit flavors of spice, mocha, black cherries and vanilla.

If money is no object, go for the **2006 Pahlmeyer Napa Valley Bordeaux Blend (\$99.00)**, 80% Cabernet Sauvignon, 10% Merlot and a 10% mix of Cabernet Franc, Petit Verdot and Malbec. The Pahlmeyer Red comes from the same two vineyards as the Jayson. This wine is big and dense, but also shows amazing purity of fruit, a full fleshy mid-palate and big, but ripe, sweet tannins. This wine should age well, though most people will drink it young. If you like big, in-your-face Cabs then you will love this wine.

I'd be remiss if I didn't mention the **2007 Santa Barbara Winery Reserve Chardonnay (\$19.99)** even if it has nothing to do with Pahlmeyer. It's a great buy! This wine shows rich, toasty tropical fruit up front, which is held together with good acidity and a long, racy finish. A good Chardonnay for those who like that big, rich style, but want it to pair well with food.

Trey Beffa



## Hollywood Hot Pix

### 2009 BEAUJOLAIS

The 2009 vintage from France is going to be a vintage of legend. Our 2009 Bordeaux campaign was extraordinary, people eagerly await offerings from Burgundy and folks are drinking up their baby Rhônes to make room for the arrival of these stars as well. Please, though, let's not forget poor, humble Beaujolais. Often thought of as poor man's Burgundy, these wines can be staggeringly good, but at a fraction of the price of their bigger brothers to the north.

One of the most famous producers in the region is Georges Duboeuf. He is outspoken and has a bit of a Donald Trump-like reputation. Claiming, "This is the best year ever!" is classic Duboeuf. As is saying, "My growers are the best in the region." But that's not to say that 2009 isn't one of the best years ever—it is! And Duboeuf *does* have access to some of the best properties and growers in the region, from specific villages like Morgon, Fleurie, Julienas and Saint Amour, as well as other designated areas like Moulin-À-Vent and Brouilly. These are Crus that represent the pinnacle of Beaujolais production and can be equated to the villages of Pommard, Volnay and Nuits-St-Georges. Each Cru is known for their distinctive characteristics and styles. Having tasted a dozen or so of Duboeuf's top offerings, we have settled on the best and brightest. (Due mid-October.)

One of the most famous Crus within Beaujolais is Morgon. These tend to be earthier wines with deeper, darker colors and flavors. Some of the biggest and longest lived examples of Beaujolais come from this Cru. The **2009 Duboeuf Morgon "Jean Descombes" (\$15.99)** is the best young example of this wine I have ever tasted. It has black plum and some

Mission fig character, with black raspberries and a slight *sauvage* note typical of the region. There is lovely structure to this wine, and it should age nicely for several years.

Another favorite Cru is Julienas. This Cru, named for Julius Caesar, is known for producing wines with elegant floral notes and spicy overtones. The **2009 Duboeuf Julienas "La Trinquee" (\$14.99)** is like walking through a field of wild strawberries. The wine is a compilation of the best sections that Julienas has to offer. It is exceptionally aromatic, with a refined mouthfeel that makes it immediately appealing, and that trademark spice note doesn't hurt.

Two of the biggest standouts came from the Cru of Moulin-À-Vent. Named for the the region's windmill, these wines tend to show the biggest structure of all the Crus, often lasting for a decade or more. The **2009 Duboeuf Moulin-À-Vent "Domaine Tour du Bief" (\$16.99)** is from a property with vines averaging 55+ years of age. It is a dark, robust wine with blackberry and black currant fruit. This wine does see some oak, which shows through now in its youthfulness, but should continue to integrate as the wine ages. Pretty powerful stuff. The *coup de grace* is the **2009 Duboeuf Moulin-À-Vent "Domaine des Rosiers" (\$16.99)**. Simply stunning for a young Cru Beaujolais, it has a rich loaminess, with boysenberry, black currant jam and Asian spices. The wine is impeccable, with a richness and balance that defies the humble region of Beaujolais.

Keith Mabry

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

## GERMANY/ALSACE/LOIRE/AUSTRIA

**2009 Josef Leitz Rudesheimer Klosterlay Riesling Spatlese\*** \$19.99

This wine is intensely fragrant, full of sweet herbs, lavender and grapefruit peel. High toned and vibrant on the palate with a refreshing raciness and minerality that begs you to drink more. A very precise and balanced expression of Riesling with clean flavors and a long juicy finish.

**Charles Baur "Pfersigberg" Gewürztraminer Grand Cru\*** \$21.99

The site's gravelly soils, with rich deposits of magnesium, give this wine elegance, finesse and freshness. Well-balanced but still on the big end of scale, this 2006 displays aromas of rose, acacia and exotic fruits. It is best served with poultry, fish or fruit-based desserts.

**2008 Domaine Cherrier Sancerre Blanc\*** \$16.99

Fresh lime, kiwi and honeydew are balanced by profound minerality. A very lithe and racy wine indeed, and without question an archetypal Sancerre! 89 points *Wine Spectator*: "Tangy, with chive, lemon peel and gooseberry notes that stay crackling through the bright finish. Solid."

**2007 Gerard Boulay Sancerre Chavignol Rouge\*** \$19.99

This gem is for those lovers of bright, racy Pinot Noir. The Boulays make a small amount from vines near their home. I really adore this style of Pinot; it is fresh, lively, never too heavy and without the signature of oak.

**2008 Franck Millet Sancerre Blanc\*** \$16.99

We love these wines for their freshness, charm and affordability, and this is easily our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the domaine. A wine of freshness, lift and snap.

**2004 JF Merieau "Alliance des Generations" Touraine\*** \$21.99

Rich and powerful aromatics bounce out of the glass. Bigger tannins envelope an elegant fruit structure that could still use a little air to open up since there's a lot underneath the fruit. A darker and meatier style of Loire red that is a perfect match for lamb, beef, game birds and rabbit.

**2009 Weingut Allram Grüner Veltliner (1L)\*** \$10.99

Textbook Grüner with spice and pepper, snap pea and grapefruit. Sleek, focused and juicy owing to the wonderful bright acid structure.

## CHAMPAGNE

**Philippe Gonet "Brut Reserve"\*** \$29.99

This balanced, elegant Champagne is composed of 30% Chardonnay, 60% Pinot Noir and 10% Meunier. The grapes are all from the Gonet estate.

**Franck Bonville "Brut Selection" Blanc de Blancs\*** \$29.99

Exotic ripe fruit aromatics and traces of clean clay and earth, just like in great Chablis! On the palate, the Champagne has great fruit and a wonderful full texture. This is a perennial staff favorite.

## RED BURGUNDY

**2008 R Dubois Bourgogne Rouge "VV"\*** \$13.99

Some of the best values in light, fresh and earthy Pinot Noir have been coming out of Burgundy lately, like this food-friendly wine. Soft and open with plenty of bright fruit, all at an everyday price.

**2006 Domaine Chapelle Santenay 1er Cru "Beaurepaire"\*** \$29.99

Shows lovely material on the palate, with rich, dark fruit and a nice earthy character. This represents a real value from a terrific vintage.

## WHITE BURGUNDY

**2008 Domaine Anne et Arnaud Goisot Saint Bris\*** \$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 gooseberry and flowers on the nose. This is crisp, refreshing and delightful with seafood, and it remains a real bargain.

**2008 Dom. Gerard Tremblay Chablis 1er Cru "Côte de Lechet"\*** \$23.99

This vineyard, located on the right bank of the river Serein, almost directly across from Bougros, Grand Cru, is always a bit rounder on the palate, with an interesting apricot/peach pit note. The acidity is a bit less prominent and the floral notes more pronounced, but it retains that drive and minerality that could only be Chablis.

**2008 Domaine Paul Pernot Bourgogne Blanc\*** \$19.99

This wine's bright and elegant entry is followed by characteristic Puligny minerality, a very nice creamy middle and slightly citric notes on the finish. Overall, this is a delight, easy to drink and lovely.

**2008 Domaine des Nembrets Pouilly-Fuissé "La Roche"\*** \$19.99

This comes from the rockiest of Denis' vineyards, thus the name. The 2008 is an amazing wine, with almost Côte d'Or levels of richness, but the character of Pouilly. Toasty oak, but no more than the wine can support. Minerality, but no more than enough to balance the opulence.

## RHÔNE/FRENCH REGIONAL

**2007 Château de Montfaucon "Baron Louis" Côtes du Rhône\*** \$17.99

A step up in intensity and length from the regular Côtes du Rhône, the Baron Louis can be enjoyed now, however it will be superb with several years of additional cellar time. Try it with heartier fare like sirloin steaks dusted with fresh herbs.

**2007 Domaine de Mayran Côtes du Rhône-Villages\*** \$10.99

This 2007 Grenache-based Rhône possesses generous amounts of deep red fruits along with just a hint of spice and white pepper. The tannins are ripe and fine, making this elegant red the perfect accompaniment to a wide variety of Mediterranean-inspired dishes.

**2008 Vincent Paris "Granit 30" Cornas\*** \$29.99

According to ST: "Ruby-red. Expressive aromas of dark berries, lavender, violet, tobacco and cracked pepper. Offers spicy blackberry and floral flavors, with brisk acidity adding energy and lift."

**2007 Chante Cigale Châteauneuf-du Pape\*** \$24.99

It's rare to find a great 2007 Châteauneuf at this price. This wine is approachable with dark plum, warm black cherry fruit, nice spice and a firm finish that lasts. Drink this tonight after decanting an hour.

**2007 Mas de la Bérugette Vin de Pays des Alpilles\*** \$9.99

The 2007 Berugette Rouge is an absolute pleasure to imbibe. On the nose, plush red berry fruits partner up with subtle notes of spice box and cranberry. The French would aptly describe this wine as a *vin spherique*, a wine that envelopes the palate.

## SPAIN/ARGENTINA

**Gran Sarao Brut Cava Penedes\*** \$9.99

From WA: "The non-vintage Brut offers yeasty, wheat-thin aromas, persistent small bubbles and crisp, dry, citrus and green apple flavors. Drink it over the next 12-18 months. This is an excellent value in sparkling wine from Gran Sarao."

**2004 Casita Mami Merlot-Cabernet Navarro\*** \$9.99

Casita Mami uses only their own grapes, which helps to define this wine's smoky cherry fruit buffered by pretty freshness.

**2007 Acústic "Acústic" Monstant\*** \$16.99

Back and every bit as tasty as the previous vintage, this staff favorite shows beautiful black cherry and blackberry fruit aromas with extraordi-

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

nary freshness, purity and lift on the palate.

**2008 Monteviejo "Festivo" Malbec Mendoza\*** \$11.99

From WA: "Monteviejo's 2008 Festivo Malbec offers up an attractive nose of spice box, incense and black cherry. This leads to a medium-bodied wine with ample ripe black fruit, plenty of spice notes, good depth and a medium-long finish. Drink it over the next five years."

## ITALY

**2008 Ermacora Pinot Bianco\*** \$14.99

Perfectly balanced, this has incredible depth, concentration and focus, with a hint of green apples and good acidity. It is rich and creamy, with custard-like flavors and a full-bodied palate. Balanced and complex. If you can hold onto it, this wine will age over the next two to three years.

**2005 La Fortuna Brunello di Montalcino\*** \$36.99

90 points *ST*: "Full, bright red. Racy aromas of blueberry, almond flower and lemon zest, plus a whiff of alcohol. At once plump and juicy, showing impressive delicacy to its red fruit, mineral and tobacco flavors."

**2007 La Fortuna Rosso di Montalcino\*** \$19.99

Intense in terms of fruit, but showing off admirable acidity. This is spicy, full bodied, dry and rich, with a softness hiding amid all its tannic structure. A quality Rosso to drink while your Brunello ages.

**2005 Ferrero Brunello di Montalcino\*** \$34.99

This might be Ferrero's best effort yet. It has all of the hallmarks of years past, but with more focus, brighter fruit character and a freshness that is enlivening on the palate. A superb effort at an extraordinary price!

**2008 Sesta di Sopra Rosso di Montalcino\*** \$21.99

Classic Sangiovese, not opulent and fruity, just heady, lithe and focused. Ettore Spina has crafted a superbly complex expression of the vintage, with so much complexity, balance and length. A truly superb wine.

## SHIPPING INFO

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

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

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

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

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

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

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



## Bordeaux Value Tasting & Luncheon presented by K&L and Sopexa

**Saturday, October 16th**

**at noon.** Join K&L Bordeaux buyer and co-owner Clyde Beffa and Bordeaux specialist Ralph Sands as they host a Bordeaux Value tasting at Chantilly Restaurant in

Redwood City featuring 12 wines from Bordeaux. The tasting will be followed by a three-course luncheon with eight more wines. Only \$50 per person for attending both events.

Can't get to Redwood City? There will be Bordeaux Value tastings in Hollywood (3-5:30 p.m.) and San Francisco (noon-3 p.m.) featuring the first 12 wines for only \$10 per person. One of the 12 will be a top classified growth 2007 Bordeaux.

### Wines to be tasted in all three stores:

2007 Château Belle-Vue, Haut-Médoc  
 2007 Domaine du Bouscat "La Gargone" Bordeaux Supérieur  
 2007 Seigneurs d'Aiguilhe, Côtes de Castillon  
 2006 Château Divon, St-Georges St-Emilion  
 2006 Château Lugagnac, Bordeaux Supérieur  
 2006 Château Malmaison, Moulis  
 2003 Château Verdignan Rouge, Haut-Médoc  
 2005 Château Valentons Canteloupe, Bordeaux Supérieur  
 2005 Château Larrivau, Haut-Médoc  
 2004 Château Montviel, Pomerol  
 2007 Château Cantemerle, Haut-Médoc  
 2007 Château Léoville-Barton, St-Julien

### Wines for the luncheon:

2009 Château Reynon "Vieilles Vignes" Bordeaux Blanc  
 2005 Château L'Avocat Rouge, Graves  
 2005 Château St-Genes, Première Côtes de Blaye  
 2006 Château Poitevin, Médoc  
 2007 Château Pierrefitte, Lalande de Pomerol  
 2001 Château Camensac, Haut-Médoc  
 1994 Château Langoa-Barton, St-Julien  
 2007 Château Haut Charmes, Sauternes

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. Plus we've got some incredible impeccably cellared older vintages you should not miss.

**1957-2006 Red Bordeaux In Stock**

There are some fabulous buys here—check them out!

**VALUE WINES UNDER \$30 (1997-2006)**

1997 Destieux, St-Emilion	\$19.99
1999 Ferriere, Margaux	\$29.95
2001 Camensac, Haut-Médoc	\$29.99
Sweet and lovely. Decant one hour and enjoy.	
2001 Latour de By, Médoc	\$19.99
2002 Coufran, Médoc	\$12.99
2003 Lanessan, Haut-Médoc	\$18.99
2003 Verdignan-Sweet. A Ralph pick!	\$14.99
2004 Coufran, Médoc	\$12.99
2004 Montviel, Pomerol	\$27.99
From the <i>Wine Spectator</i> : "Lots of blackberry and dark chocolate on the nose. Medium-bodied, with fine tannins and a fruity, silky aftertaste. Refined and delicate."	
2005 Bois-Malot, Bord Supérieur	\$10.99
2005 Castera, Médoc	\$14.99
2005 Chantegrive, Graves	\$19.99
Lovely wine. Soft and elegant. Lots of mineral.	
2005 Fourcas-Dupre, Listrac*	\$19.99
2005 Goulée, Médoc-Trey's pick	\$29.99
2005 Larrivau, Haut-Médoc	\$16.99
2005 Le Bonnat, Graves	\$12.99
2005 Le Bord'Eaux "Bag-in-a-Box"	\$29.99
2005 Leonie, Graves*-Elegant!	\$14.99
2005 Picque Caillou Rouge, Pessac	\$19.99
2005 Plaisance "Alix"-90 points WS	\$19.99
2005 Plain Point, Fronsac*-Clyde pick	\$19.99
2005 Puygueraud, Côtes de Francs	\$24.99
2005 Valentons Canteloup	\$10.99
2006 Beaumont, Haut-Médoc	\$14.99
2006 Bellegrave, Pauillac	\$24.99
2006 Bonnet Rouge	\$9.99
2006 Clarke Rothschild, Listrac	\$19.99
2006 Divon, St-Georges St-Emilion	\$14.99
2006 La Chapelle aux Moines*	\$19.99
2006 Les Tours de Peyrat "VV"*	\$14.99
2006 Lugagnac, Bord Supérieur	\$11.99
2006 Malmaison-90 points WS	\$16.99
2006 Poitevin, Médoc-Silky, spicy	\$12.99
2006 Reserve de Léoville-Barton*	\$29.99
2006 St-Hilaire, Médoc*	\$16.99
2006 Trebiac, Graves*	\$14.99

**CLASSIC WINES (1957-2005)**

1957 Mouton-Rothschild (375ml)	\$149.00
1959 Pichon-Lalande (1.5L)	\$1,499.00

1961 Pichon-Lalande (1.5L)	\$2,699.00
From the cellars of May-Eliane Lencquesaing.	
1975 La Mission Haut-Brion	\$1,499.00
1975 Palmer, Margaux	\$199.00
1975 Poujeaux, Médoc (1.5L)	\$169.99
Great old school flavors. Decant and enjoy.	
1976 Mouton-Rothschild, Pauillac	\$149.00
1978 Pichon-Lalande, Pauillac	\$199.00
1979 La Dauphine, Fronsac (1.5L)	\$69.99
1979 Palmer-From Mahler-Besse	\$199.00
1981 D'Issan, Margaux (1.5L)	\$149.99
1982 D'Issan, Margaux (1.5L)	\$299.00
1982 La Dauphine, Fronsac	\$79.99
1982 La Dauphine, Fronsac (1.5L)	\$149.99
1982 Pontet-Canet, Pauillac (1.5L)	\$399.99
1983 D'Issan, Margaux	\$89.99
1983 Léoville-Las Cases (1.5L)	\$299.99
1985 Chasse Spleen, Moulis	\$129.99
1986 La Lagune, Haut-Médoc	\$99.99
1986 D'Issan, Margaux (1.5L)	\$199.00
1986 Siran, Margaux (1.5L)	\$129.00
1985 Chasse Spleen, Moulis	\$69.99
1988 Chasse Spleen, Moulis	\$109.99
1988 Chasse Spleen (1.5L)	\$219.99
1988 Pichon-Lalande, Pauillac	\$159.00
1989 Chasse Spleen, Moulis	\$119.99
1990 Chasse Spleen, Moulis	\$119.99
1989 Clos du Marquis, St-Julien	\$89.99
1989 Margaux, Margaux	\$399.00
1989 Palmer, Margaux	\$399.00
1989 Pétrus, Pomerol	\$3,399.00
1990 D'Issan, Margaux (1.5L)	\$229.00
1990 D'Issan, Margaux	\$99.99
Fabulous wine. Enough said.	
1991 Léoville-Las Cases, St-Julien	\$159.00
1991 Léoville-Las Cases (1.5L)	\$269.00
1991 Pichon-Baron, Pauillac	\$69.99
1991 Pichon-Baron (1.5L)	\$149.99
1993 Léoville-Las Cases, St-Julien	\$129.99
1994 Clos du Marquis, St-Julien	\$49.99

**Direct from the Property**

1994 Langoa-Barton, St-Julien	\$49.99
Plum, raspberry, licorice and vanilla notes. Fine tannins and a lovely, sweet fruit finish.	
1994 Léoville-Barton, St-Julien	\$79.99
An outstanding wine. One of 1994's best.	

1994 Pontet-Canet (1.5L)	\$199.99
1994 Reserve de Comtesse (1.5L)	\$89.99
1995 Reserve de Comtesse (1.5L)	\$139.99
1995 Haut-Bages-Libéral, Pauillac	\$59.99

1995 Larmande, St-Emilion	\$39.95
1995 Lascombes, Margaux	\$69.99
1995 Pichon-Lalande, Pauillac	\$209.99
1995 Soutard, Pomerol	\$59.99
1996 D'Issan, Margaux	\$99.99
1996 Grand Puy Ducasse, Pauillac	\$59.99
1996 Grand Pontet, St-Emilion	\$39.99
1996 Palmer, Margaux	\$179.00
1996 Pichon-Lalande, Pauillac	\$199.00
1996 Pontet-Canet, Pauillac	\$84.99
1997 Ausone, St-Emilion	\$299.00
1997 Langoa-Barton, St-Julien	\$39.99
Biggest selling mature Bordeaux. Buy cases.	
1997 Léoville-Barton, St-Julien	\$59.99
1997 Pavie Decesse, St-Emilion	\$49.99
1997 Troplong Mondot	\$49.99
1998 La Lagune, Haut-Médoc	\$79.99
1998 Malescot-St-Exupéry	\$59.99
1999 Brane-Catenac, Margaux	\$39.99
1999 Corbin, St-Emilion	\$34.99
1999 Dalem, Fronsac	\$34.99
1999 Domaine de Chevalier, Pessac	\$59.99
1999 Grand Puy Ducasse, Pauillac	\$49.99
1999 Lagrange, St-Julien	\$59.99
1999 Kirwan, Margaux	\$64.99
1999 Malescot-St-Exupéry	\$59.99
1999 Pavie-Macquin, St-Emilion	\$79.99
2000 Chasse Spleen (1.5L)	\$139.99
2000 Chasse Spleen (3L)	\$299.99
2000 Dalem, Fronsac	\$44.99
2001 Dalem, Fronsac	\$34.99
2001 Langoa-Barton, St-Julien	\$44.99
2001 Larmande, St-Emilion	\$39.99
2001 L'Evangile, Pomerol	\$119.00
2001 Pontet-Canet, Pauillac	\$59.99
2002 Cos d'Estournel, St-Estèphe	\$119.99
2002 Haut-Brion, Pessac	\$249.99
2003 Pavie, St-Emilion	\$219.99
2004 Haut-Brion, Pessac (1.5L)	\$499.00
2004 Margaux, Margaux	\$299.00
2004 Margaux, Margaux (1.5L)	\$589.00
2004 Pichon-Lalande, Pauillac	\$89.99
2005 Clos de la Madeleine	\$34.99
2005 Cordeillan Bages, Pauillac	\$31.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 De Pez, St-Estèphe	\$34.99
2005 L'Enclos, Pomerol	39.99
2005 Lanessan, Haut-Médoc (1.5L)	\$69.99
2005 Lafleur-Gazin, Pomerol	\$39.99
2005 Pedesclaux, Pauillac	\$39.99
The best ever from Pedesclaux.	

We've got classic 2006 and early-drinking 2007 Bordeaux, plus the first arrivals from 2008. That's red Bordeaux to fit every taste and budget. And don't forget white Bordeaux, Sauternes and rosés for the warm late-summer nights ahead.

#### 2006 CLASSIC BORDEAUX IN STOCK

<b>Cheval Blanc, St-Emilion</b>	\$399.99
<b>La Mission Haut-Brion</b>	\$399.00
<b>Palmer, Margaux</b>	\$199.99
93 points <i>WS</i> : "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish."	
<b>Pichon-Baron, Pauillac (3L)</b>	\$339.99
93 points <i>WE</i> and 92 <i>RP</i> .	
<b>Reserve de Comtesse Lalande</b>	\$39.99
From <i>RP</i> : "This beautiful, velvety, seductive effort offers sweet black cherry and black currant fruit intermixed with notions of forest floor and roasted herbs. Luscious, fruity, savory, and long."	

#### 2007 BORDEAUX IN STOCK

<b>Angéus, St-Emilion</b>	\$169.99
<b>Belle-Vue, Haut-Médoc</b>	\$18.99
A superb, easy-drinking value Bordeaux.	
<b>Branais-Ducru, St-Julien</b>	\$35.99
<b>Branais-Ducru, St-Julien (1.5L)</b>	\$69.99
91 points <i>Wine Enthusiast</i> .	
<b>Cantemerle, Haut-Médoc</b>	\$26.99
<b>Cantemerle, Haut-Médoc (1.5L)</b>	\$49.99
As good as their 2006 but ready sooner.	
<b>Cheval Blanc, St-Emilion</b>	\$599.00
<b>Clos des Quatre Vents, Margaux</b>	\$29.99
<b>Clos Fourtet, St-Emilion</b>	\$49.99
<b>Croix de Labrie, St-Emilion</b>	\$49.99
<b>Ducru Beaucaillou, St-Julien</b>	\$89.99
<b>Ducru Beaucaillou (1.5L)</b>	\$149.99
<b>Fleur Morange, St-Emilion</b>	\$39.99
<b>Haut-Bailly, Pessac-Léognan</b>	\$49.99
<b>Haut-Bailly (1.5L)</b>	\$99.99
90-92 points <i>RP</i> : "A dense wine, very much in the line of powerful wines from Haut-Bailly..."	
<b>Haut-Bergey, Pessac</b>	\$19.99
<b>Haut-Brion, Pessac</b>	\$429.99
<b>Kirwan, Margaux-91 points WE</b>	\$39.99
<b>La Conseillante, Pomerol</b>	\$79.99
<b>La Croix de Beaucaillou, St-Julien</b>	\$29.99
<b>La Fleur de Bouard (1.5L)</b>	\$39.99
<b>La Mission Haut-Brion, Pessac</b>	\$299.99
<b>Larcis Ducasse, St-Emilion</b>	\$39.99
<b>L'Arossee, St-Emilion</b>	\$29.99
<b>Langoa-Barton, St-Julien</b>	\$44.99
<b>Langoa-Barton (1.5L)</b>	\$99.99
<b>Latour, Pauillac</b>	\$429.99
<b>Léoville-Barton, St-Julien</b>	\$59.99
<b>Léoville-Barton (1.5L)</b>	\$119.99
<b>Léoville-Barton (6L)</b>	\$399.99

**Léoville-Barton (3L)** \$199.99  
92 points *WS*: "This has a wonderful nose for the vintage, with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. Best after 2014."

**Léoville-Las Cases, St-Julien** \$149.99  
**Les Forts de Latour (1.5L)** \$199.99  
**Lynch-Bages, Pauillac (3L)** \$249.99  
**Malescot-St-Exupéry, Margaux** \$44.99  
**Malescot-St-Exupéry (1.5L)** \$99.99  
93 points *Wine Spectator*: "Intense aromas of crushed berries, earth, meat and spice. Full-bodied, with super well-integrated tannins and a long, green tobacco and berry finish."

**Montrose, St-Estèphe** \$59.99  
89-92 points Robert Parker. 87-90 points Stephen Tanzer: "Bright ruby-red. Subdued aromas of currant, licorice and tobacco leaf. Suave and sweet for St-Estèphe."

**Mouton-Rothschild, Pauillac** \$399.99  
**Pape-Clément, Pessac-91 points WE** \$99.99  
**Pavie, St-Emilion** \$149.99  
**Pavie-Macquin, St-Emilion** \$39.99  
**Pichon-Baron, Pauillac** \$79.99  
**Pichon-Lalande-91 points WE** \$79.99  
**Pierre de Lune, St-Emilion** \$19.99  
**Pontet-Canet, Pauillac** \$69.99  
**Pontet-Canet, Pauillac (1.5L)** \$119.99  
94 points and an Editors' Choice, *WE*.  
**Poujeaux, Moulis** \$27.99  
**Rol Valentin, St-Emilion** \$29.99  
**Seigneurs d'Aiguilhe, Castillon** \$13.99  
**Vieux-Château-Certan, Pomerol** \$79.99

#### 2008 BORDEAUX IN STOCK

**Au Grand Paris, Bordeaux** \$9.99  
**Hexagone, Bordeaux** \$10.99  
Hexagone is a special house label created by Luc Thienpont who each year selects the best cuvées from around the Bordeaux region. It offers fresh pure fruit for immediate drinking, and a lot of bang for the buck.

#### WHITE BORDEAUX

**2007 L'Avocat Blanc\*** \$15.99  
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.  
**2006 Cos d'Estournel Blanc** \$99.99  
**2007 Cantelys Blanc, Pessac\*** \$19.99  
Toasty aromas and quite rich on the palate.  
**2007 Grand Village Blanc** \$12.99  
**2008 Bonnet Blanc, Entre-Deux-Mers** \$9.99

**2008 Clos Floridene, Graves\*** \$24.99  
**2008 Roquefort Bordeaux Blanc\*** \$11.99  
**2008 Reynon Vieilles Vignes\*** \$13.99  
**2009 Reynon Vieilles Vignes\*** \$13.99  
From the famous 2009 vintage! Fabulous.  
**2009 La Graside Blanc, Bordeaux** \$9.99  
Delicious wine. Figgy nose and lime flavors.

#### SAUTERNES IN STOCK

**1959 Caillou "Crème de Tete"** \$219.00  
**1975 Suduiraut, Sauternes** \$119.99  
**1996 d'Yquem (375ml)** \$129.00  
**1997 d'Yquem (375ml)** \$129.00  
**1997 Suduiraut, Sauternes** \$69.99  
**1997 Suduiraut (375ml)** \$34.99  
**2001 Petit-Védrières, Sauternes** \$19.99  
**2001 Doisy-Védrières, Sauternes** \$49.99  
93 points *WS*: "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."  
**2005 De Fargues (375ml)** \$59.99  
**2005 Guiraud, Sauternes** \$54.99  
**2005 Rayne-Vigneau, Sauternes** \$29.99  
**2005 Suduiraut, Sauternes (375ml)** \$29.99  
**2006 Climens, Sauternes** \$89.99  
**2006 Climens, Sauternes (375ml)** \$49.99  
**2006 D'Yquem, Sauternes** \$499.00  
**2006 Rieussec, Sauternes (375ml)** \$29.99  
**2007 Carmes de Rieussec** \$29.99  
**2007 Climens, Sauternes** \$149.99  
**2007 Clos Haut-Peyraguey** \$49.99  
**2007 Clos Haut-Peyraguey (375ml)** \$24.99  
**2007 De Myrat (375ml)** \$19.99  
**2007 Coutet (375ml \$29.99)** \$59.99  
**2007 Guiraud, Sauternes (375ml)** \$27.99  
**2007 De Myrat, Sauternes (375ml)** \$19.99  
**2007 Haut Charmes (375ml)** \$14.99  
Baby d'Yquem. Fabulous wine.  
**2007 L'Avocat, Cerons (500ml)** \$16.99  
L'Avocat has been quietly making this original style of late harvest Sémillon for more than 150 years. The 2007 offers an arresting bouquet of citrus, apricot and candied citrus with good lively acidity and clean lemony fruit.  
**2007 Lafaurie-Peyraguey (375ml)** \$24.99  
**2007 Lafaurie-Peyraguey** \$49.99  
**2007 Petit-Védrières (375ml \$9.99)** \$21.99  
**2007 Rayne-Vigneau, Sauternes** \$42.99  
**2007 Sigalas Rabaud, Sauternes** \$39.99  
**2007 Suduiraut, Sauternes** \$79.99  
**2007 Suduiraut, Sauternes (375ml)** \$39.99

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

**CABERNET SAUVIGNON**

2006 Ch Montelena, Napa	\$44.99
2006 Ch St Jean "Cinq Cepages"	\$54.99
2006 Ch St Jean, Sonoma County	\$19.99
2006 Clos du Val, Napa	\$24.99
2006 Cloverdale Ranch, Alex Vly	\$19.99
2006 Hall, Napa	\$34.99
2006 Jordan, Alexander Valley	\$46.99
2006 Lancaster Estate, Alex Vly	\$54.99
2006 L'Ecole No 41 "Perigee"	\$39.99
2006 Liefv "Auberge Road"	\$39.99
2006 Neal Family Vineyards, Napa	\$44.99
2006 Pahlmeyer, Napa	\$99.00
2006 Sequoia Grove, Napa	\$29.99
2006 Shafer "Hillside Select"	\$219.99
2006 Silver Oak, Alexander Valley	\$59.99
2006 Souverain, Alexander Valley	\$15.99
2007 Alexander Valley "Wetzel"	\$14.99
2007 BV, Rutherford	\$24.99
2007 Buehler, Napa	\$19.99
2007 Cakebread, Napa	\$69.99
2007 Cannonball, California	\$12.99
2007 Carpe Diem, Napa	\$21.99
2007 Castle Rock, Napa	\$9.99
2007 Charles Smith "Chat Smith"	\$16.99
2007 Cliff Lede, Stags Leap District	\$54.99
2007 Dominus, Napa	\$129.99
2007 Envy Wines "Bee Bee's"	\$39.99
2007 Far Niente, Oakville	\$99.00
2007 Frank Family, Napa	\$39.99
2007 Frog's Leap, Napa	\$33.99
2007 Hedges Family, Red Mountain	\$19.99
2007 Hollis, Napa	\$34.99
2007 Honig, Napa	\$30.99
2007 J Bookwalter "Foreshadow"	\$29.99
2007 Joseph Carr, Napa	\$19.99
2007 Kathryn Kennedy "Lateral"	\$27.99
2007 Kirkham Peak, Napa	\$17.99
2007 Larkmead, Napa	\$59.99
2007 Layer Cake, Napa	\$24.99
2007 Leviathan, California	\$47.99
2007 Neyers "Neyers-Conn Valley"	\$49.99
2007 Paul Hobbs "Crossbarn"	\$34.99
2007 Paul Hobbs, Napa	\$69.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Ridge, Santa Cruz Mountains	\$34.99
2007 Robert Craig, Howell Mtn	\$79.99
2007 Robert Craig, Mount Veeder	\$69.99
2007 Robert Craig, Spring Mtn	\$69.99
2007 Robert Mondavi, Napa	\$19.99

2007 Roth, Alexander Valley	\$24.99
2007 Round Pond, Rutherford	\$44.99
2007 Rutherford Ranch, Napa	\$15.99
2007 Seven Hills "Ciel du Cheval"	\$32.99
2007 Seventy Five, North Coast	\$19.99
2007 Stephen Vincent, California	\$9.99
2007 The Show, California	\$11.99
2007 White Cottage "Risa"	\$24.99
2008 Chappellet "Mtn Cuvée"	\$28.99
2008 J Lohr "Seven Oaks"	\$12.99
2008 Joel Gott "815 Blend"	\$13.99
2008 Kalinda, Napa	\$17.99
2008 Lander-Jenkins, California	\$9.99
2008 McManis, California	\$8.99
2008 Owen Roe "Sharecropper's"	\$16.99

**MERLOT**

2006 Cloverdale Ranch, Alex Vly	\$19.99
2006 Rombauer, Napa	\$27.99
2007 Cafaro, Napa	\$19.99
2007 Duckhorn, Napa	\$49.99
2007 Frog's Leap, Napa	\$27.99
2007 Parcel 41, Napa	\$16.99
2007 Shafer, Napa	\$43.99
2008 Charles Smith "Velvet Devil"	\$11.99
2008 McManis, California	\$7.99
2008 Sean Minor "Four Bears"	\$13.99

**PINOT NOIR**

2006 BearBoat, Russian River	\$17.99
2006 Domaine Serene "Evenstad"	\$49.99
2007 Domaine Serene "Yamhill"	\$34.99
2007 Esterlina, Anderson Valley	\$37.99
2007 Etude, Carneros	\$29.99
2007 Fort Ross, Sonoma Coast	\$29.99
2007 Freestone "FogDog"	\$29.99
2007 Goldeneye, Anderson Valley	\$49.99
2007 Handley, Anderson Valley	\$27.99
2007 Hitching Post "Cork Dancer"	\$24.99
2007 Ketcham "Estate"	\$36.99
2007 MacRostie, Carneros	\$19.99
2007 Robert Sinskey, Carneros	\$31.98
2007 Sainsbury, Carneros	\$23.99
2007 Sobella "Hillside Vineyard"	\$15.99
2007 Trione, Russian River	\$27.99
2007 Walter Hansel "North Slope"	\$35.99
2008 Au Bon Climat, Sta Barbara	\$19.99
2008 Belle Glos "Meiomi"	\$19.99
2008 Benton Lane, Oregon	\$19.99
2008 Bethel Heights, Willamette	\$24.99
2008 Brooks, Willamette Valley	\$21.99

2008 Calera, Central Coast	\$19.99
2008 Capioux "Chimera"	\$28.99
2008 Chehalem "3 Vineyards"	\$24.99
2008 Clouds Rest "Femme Fatale"	\$39.99
2008 Cooper Mountain "Reserve"	\$19.99
2008 J Swan "Cuvée de Trois"	\$28.99
2008 McManis, California	\$9.99
2008 Migration, Anderson Valley	\$33.99
2008 Paul Hobbs "Crossbarn"	\$34.99
2008 Ponzi, Willamette Valley	\$32.99
2008 Poppy, Monterey	\$11.99
2008 Sean Minor "Four Bears"	\$13.99
2008 Shea Wine Cellars "Estate"	\$37.99
2008 Stone House, Sonoma	\$15.99
2008 Testarossa "Palazzio"	\$27.99
2008 Wild Horse, Central Coast	\$17.99
2008 WildAire Cellars "Timothy"	\$17.99
2009 Castle Rock, Mendocino	\$10.99
2009 Luli, Santa Lucia Highlands	\$19.99
2009 Redtree, California	\$6.99
2009 Sainsbury "Garnet"	\$15.98

**SYRAH & PETITE SIRAH**

2005 Blue Rock, Sonoma	\$18.99
2006 Aubin Cellars "Verve"	\$16.99
2006 Eaglepoint Ranch, Mendo	\$14.99
2006 Jalama "Paradise Road"	\$27.99
2006 Shafer "Relentless"	\$69.99
2007 Ancient Peaks, Paso Robles	\$14.99
2007 Bonny Doon "Le Pousseur"	\$14.99
2007 Cep, Sonoma Coast Syrah	\$21.99
2007 Copain "Tous Ensemble"	\$17.99
2007 Culler "Casaeda"	\$17.99
2007 David Bruce Petite Sirah	\$16.99
2007 Girard Petite Sirah	\$26.99
2007 JC Cellars "Fess Parker"	\$27.99
2007 Kendric, Shenandoah Valley	\$17.99
2007 Morgan, Monterey	\$16.99
2007 Novy, Napa	\$19.99
2007 Stolpman "Estate"	\$27.99
2007 T-Vine Cellars "Frediani"	\$32.99
2008 Charles Smith "Boom Boom"	\$14.99
2008 Hocus Pocus, Santa Barbara	\$17.99
2008 Lewis Cellars, Napa	\$62.99
2008 Lewis Cellars "Hudson"	\$4.99
2008 McManis Petite Sirah	\$9.99
2008 Neyers "Old Lakeville Road"	\$32.99
2008 Owen Roe "Ex-Umbris"	\$22.99
2008 Qupe, Central Coast	\$14.99

**ZINFANDEL**



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

2002 J Swan "Mancini Ranch"	\$15.99	2007 Unti Vineyards "Petit Frere"	\$18.99	2008 Neyers, Carneros	\$24.99	
2005 Carol Shelton "Maple"	\$29.99	2008 Hudson "Pick Up Sticks"	\$39.99	2008 Pahlmeyer, Napa	\$64.99	
2005 Scherrer "Old and Mature"	\$26.99	2008 J Runquist "Cooper" Barbera	\$22.99	2008 Patz & Hall, Sonoma Coast	\$26.99	
2006 Ch Montelena "Estate"	\$27.99	2008 Lang & Reed Cabernet Franc	\$19.99	2008 Ramey, Sonoma Coast	\$36.99	
2006 D-Cubed, Napa	\$23.99	2008 Lewis Cellars "Alex's Blend"	\$59.99	2008 Rochioli "Estate"	\$54.99	
2006 Haywood "Rocky Terrace"	\$29.99	2008 Orin Swift "The Prisoner"	\$34.99	2008 Rombauer, Carneros	\$29.99	
2006 Joel Gott "Dillian Ranch"	\$25.99	2008 Owen Roe "Abbot's Table"	\$21.99	2008 Shafer "Red Shoulder Ranch"	\$44.99	
2006 Rosenblum "Richard Sauret"	\$19.99	2008 Palmina Barbera	\$18.99	2008 Stags' Leap Winery, Napa	\$23.99	
2006 Storybook Mtn "Reserve"	\$49.99	2008 Seventy Five "The Sum"	\$19.99	2008 Stuhlmuller "Estate"	\$20.99	
2007 Alexander Valley "Sin Zin"	\$14.99	Fess Parker "Frontier Red-Lot 101"	\$9.99	2008 Talley "Estate"	\$25.99	
2007 Amphora Estate, Dry Creek	\$22.99	<b>CHARDONNAY</b>			2009 Clos la Chance "Un-Oaked"	\$9.99
2007 Elyse "Korte Ranch"	\$29.99	2006 Sonoma-Cutrer, Sonoma	\$21.99	2009 Foxglove, Central Coast	\$11.99	
2007 Frog's Leap, Napa	\$23.99	2007 Benziger "Sangiagomo"	\$15.99	2009 McManis, California	\$7.99	
2007 Kalinda, El Dorado	\$12.99	2007 Cambria "Katherine's"	\$16.99	2009 Moobuzz, Monterey	\$12.99	
2007 M&D "7 Deadly Zins"	\$13.99	2007 Chasseur, Sonoma County	\$27.99	2009 Napa Cellars, Napa	\$14.99	
2007 Neyers "Tofanelli"	\$32.99	2007 Ch Montelena, Napa	\$44.99	<b>SAUVIGNON BLANC</b>		
2007 Pezzi King "Old Vine"	\$19.99	2007 Clos du Val, Carneros	\$18.99	2008 Barber Cellars "Lazarie"	\$14.99	
2007 Poco á Poco, Russian River	\$16.99	2007 Grgich Hills, Napa	\$34.99	2008 Geyser Peak, California	\$9.99	
2007 Quivira, Dry Creek	\$18.99	2007 Hanzell, Sonoma Valley	\$54.99	2008 Grgich Hills Fumé Blanc	\$26.99	
2007 Ridge "Benito Dusi Ranch"	\$27.99	2007 Heitz Cellar, Napa	\$16.99	2008 Kalinda, Mendocino	\$11.99	
2007 Ridge "Lytton Springs"	\$29.99	2007 Hyde de Villaine "HdV"	\$54.99	2008 Voss, Rutherford	\$14.99	
2007 Storrs, Central Coast	\$16.99	2007 Kistler "Vine Hill"	\$99.95	2008 Wildhurst "Reserve"	\$8.99	
2007 Storybook Mtn "Mayacamas"	\$29.99	2007 Lafond, Sta Rita Hills	\$17.99	2009 Capture "Tradition"	\$28.99	
2007 T-Vine Cellars, Napa	\$29.99	2007 Martinelli "Zio Tony"	\$44.99	2009 Decoy, Napa	\$17.99	
2007 Unti Vineyards, Dry Creek	\$24.99	2007 Neyers "El Novillero"	\$39.99	2009 Ferrari-Carano Fumé Blanc	\$12.99	
2008 Brown Estate, Napa Valley	\$34.99	2007 Pahlmeyer, Sonoma Coast	\$64.99	2009 Frog's Leap, Napa	\$15.99	
2008 Cline "Ancient Vines"	\$14.99	2007 Santa Barbara "Reserve"	\$19.99	2009 Girard, Napa	\$14.99	
2008 Dashe, Dry Creek	\$19.99	2007 Talbott, Monterey County	\$29.99	2009 Groth, Napa	\$15.99	
2008 Decoy, Napa	\$21.99	2007 Tolosa "Estate"	\$16.99	2009 Honig, Napa	\$13.99	
2008 Green & Red "Chiles Canyon"	\$19.99	2007 Varner "Home Block"	\$36.99	2009 Kalinda, Dry Creek	\$11.99	
2008 Jelly Jar "Nova Vineyard"	\$22.99	2008 Alta Maria, Santa Maria	\$22.99	2009 Kathryn Kennedy, California	\$19.99	
2008 Joel Gott, California	\$13.99	2008 Bernardus, Monterey County	\$18.99	2009 Kirkham Peak, Redwood Vly	\$11.99	
2008 Martinelli "Jackass Vineyard"	\$99.99	2008 Bethel Heights "Estate"	\$22.99	2009 Lew Cellars, Napa	\$34.99	
2008 Renwood "Jack Rabbit Flat"	\$27.99	2008 Cakebread, Napa	\$36.99	<b>MISC WHITES</b>		
2008 Ridge "Geyserville"	\$29.99	2008 Calera, Central Coast	\$13.99	2008 Chehalem "Reserve"		
2008 Ridge "Three Valleys"	\$19.99	2008 Chalk Hill "Estate"	\$32.99	Dry Riesling	\$19.99	
2008 Robert Biale "Black Chicken"	\$39.99	2008 Chappellet, Napa	\$26.99	2008 Conundrum, California	\$19.99	
2008 Seghesio "Home Ranch"	\$29.99	2008 Clos Pegase "Mitsuko's"	\$19.99	2008 Forlorn Hope		
2008 Seghesio, Sonoma	\$19.99	2008 Far Niente, Napa	\$44.99	"La Gitana" Torrontes	\$17.99	
2008 Shenandoah "Special Reserve"	\$9.99	2008 Ferrari-Carano, Sonoma	\$21.99	2008 Tablas Creek		
<b>MISC REDS</b>		2008 Fess Parker, Santa Barbara	\$13.99	"Esprit de Beaucastel"	\$32.99	
2006 Bonny Doon "Cigar Volant"	\$26.99	2008 Flowers, Sonoma Coast	\$39.99	2009 Benton Lane Pinot Gris	\$14.99	
2006 Philo Ridge "CORO"	\$25.99	2008 Frog's Leap, Napa	\$21.99	2009 Chehalem "Wind Ridge"		
2006 Vinum Cellars "Red Dirt"	\$14.99	2008 Iron Horse, Green Valley	\$19.99	Grüner Veltliner	\$18.99	
2007 Longboard "Point Break"	\$15.99	2008 Kali Hart, Monterey County	\$13.99	2009 Chemistry, Willamette Valley	\$12.99	
2007 Luna Sangiovese	\$19.99	2008 Lewis Cellars "Barcaglia Lane"	\$57.99	2009 Kung Fu Girl Riesling	\$12.99	
2007 Paraduxx, Napa	\$47.99	2008 Luli, Santa Lucia Highlands	\$17.99	2009 Palmina Pinot Grigio	\$14.99	
2007 Skylark "Red Belly"	\$18.99	2008 Melville "Estate-Verna's"	\$18.99	2009 Ponzi Arneis	\$18.99	
2007 Stepping Stone Grenache	\$12.99	2008 Miner Family, Napa	\$21.99	2009 Tangent Grenache Blanc	\$14.99	
2007 Turnbull "Old Bull"	\$17.99	2008 Mount Eden, Arroyo Seco	\$18.99			

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing [greg@KLWines.com](mailto:greg@KLWines.com) or calling Greg at 877.559.4637 x1413.

### MISC TUSCANY

2008 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2007 Roccapia Chianti	\$8.99
2008 Frescobaldi "Castiglioni" Chianti	\$10.99
2007 Villa Pillo "Borgoforte"	\$11.99
2009 Rocca di Montegrossi Rosato*-90 points RP	\$14.99
2007 La Fortuna "Fortunello"*	\$14.99
2008 Poggiarellino Rosso di Montalcino*	\$14.99
2008 Tenuta di Sesta Rosso di Montalcino*	\$14.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2006 Tenuta Monteti "Caburnio" Super Tuscan	\$16.99
2007 Baccinetti Rosso di Montalcino*	\$16.99
This is a new addition to our Montalcino portfolio from the sensational 2007 vintage!	
2006 Frescobaldi Nipozzano Chianti Rufina Riserva	\$18.99
2008 Ferrero Rosso di Montalcino*	\$17.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2007 Marchesi de' Frescobaldi "Tenuta Castiglioni"-93 points WS	\$21.99
2008 Sesta di Sopra Rosso di Montalcino*	\$21.99
2006 Viticcio Chianti Classico Riserva-92 points & Top 100 WS	\$23.99
2005 Castello di Ama Chianti Classico	\$29.99
2005 Poggiarellino Brunello di Montalcino*-93 points WE	\$29.99
2005 Rocca di Montegrossi "Geremia"*-93 points RP	\$34.99
2004 La Velona Brunello di Montalcino-92 points WS	\$34.99
2004 Fattoria dei Barbi Brunello di Montalcino-93 points WS	\$39.99
2006 Rocca di Montegrossi "San Marcellino" Chianti*	\$39.99
93 points Robert Parker's <i>Wine Advocate</i> : "The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together."	
2007 Tenuta San Guido "Guidalberto"	\$44.95
2006 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2007 Tenuta dell'Ornellaia "Le Serre Nuove"-92 points WS, RP	\$49.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino	\$71.99
2006 Fattoria Le Pupille "Saffredi"-96 points RP	\$84.99

### MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$10.99
2009 La Corte "Preludio" Moscato d'Asti*	\$11.99
2009 La Corte "Lunae" Brachetto*	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2008 Renato Ratti Dolcetto d'Alba	\$14.99
2006 Bricco del Cuccù "San Bernardo" Dogliani*	\$19.99
2008 Renato Ratti Nebbiolo d'Alba	\$19.99
2003 Settimo Barolo "Rocche"	\$29.99
2005 G.D. Vajra "Albe" Barolo	\$29.99

2004 Travaglini "Gattinara"	\$29.99
2005 Ruggeri Corsini "Corsini" Barolo*	\$42.99
2001 Travaglini "Gattinara" Riserva	\$54.99

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

2008 Contesa Vino Sfuso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$7.99
Need to move this vintage out before the new one arrives. The best value in Pinot Grigio!	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2008 Ermacora Pinot Bianco*-1 glass GR	\$10.99
The best wine Ermacora makes. We've got a new vintage on the horizon, so take advantage of this price reduction! Perfectly balanced, the Pinot Bianco has incredible depth, concentration and focus, with a hint of green apples and good acidity. Rich and creamy, with custard-like flavors, it is full-bodied on the palate and has balance, complexity and character.	
2008 Ermacora Friulano*-2 glasses GR	\$14.99
2008 Ermacora Pinot Grigio*-2 glasses GR	\$14.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
2007 Bastianich Friulano	\$15.95
2009 Collestefano Verdicchio di Matelica	\$15.99
2005 Fattoria il Gambero Tinterosse Pinot Nero	\$16.99
2005 Ermacora Riùl Super Friulian Red*	\$19.99
I love this wine. Think of it as a Super Tuscan that's just not from Tuscany. Riùl is a blend of Merlot (60%), Refosco (20%) and Cabernet Sauvignon (20%), perhaps more reminiscent of Bordeaux than Tuscany or Friuli, but supple, round and very tasty!	
2008 Santa Margherita Pinot Grigio	\$19.99
2008 Jermann Pinot Grigio	\$21.99
2008 Jermann Chardonnay	\$22.99
2008 Pacherhof Grüner Veltliner-91 points RP	\$22.99

### PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 San Francesco Ciro	\$12.99
2008 Fujanera "Arrocco" Nero di Troia*	\$14.99
The Arrocco is loaded with blackberry fruit, but it isn't like a bunch of blackberry jam, there is something more exotic, lilting, inviting and lingering, with a higher tone to it rather than just simple fruit. It smells of wildness subtly layered in. No wood aging, only stainless steel, yet on the palate the wine is luxuriant and supple, with power, depth and significant weight at only 13.5% alcohol.	
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2007 Benanti "Rosso di Verzella" Etna Rosso	\$16.99
2007 Murgio Etna Bianco	\$17.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2005 Cantina Santadi "Shardana"-94 points RP	\$29.99
2007 Passopisciaro Etna Rosso-92 points RP	\$29.99
2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 glasses GR	\$49.99

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

**CHABLIS**

2008 Château de Maligny Chablis Vieilles Vignes	\$17.99
2008 Dom. J-M Brocard Chablis Vieilles Vignes	\$24.99
2008 Dom. Vocoret Chablis	\$21.99
2008 Drouhin-Vaudon Chablis	\$20.99
2008 Dom. Dauvissat-Camus Chablis 1er Cru "La Forest"	\$52.99
2008 Dom. Gerard Tremblay Chablis 1er Cru "Côte Lechets"	\$23.99
2008 Dom. Gerard Tremblay Chablis 1er "Fourchaume" VV	\$26.99
2009 Dom. Ch de Maligny Chablis 1er "Montée de Tonnerre"	\$26.99

**CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE**

2005 Vincent Girardin Bourgogne Rouge "Emotion de Terroirs"	\$19.99
2005 Dom. Chapelle Santenay 1er Cru "Beaurepaire"*	\$29.99
2005 Vincent Girardin Chambolle-Musigny Vieilles Vignes	\$39.99
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.95
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"*	\$27.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$119.95
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers"	\$99.99
2006 Dom. Lignier-Michelot Morey-St-Denis 1er "Charmes"	\$56.99
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"*	\$49.99
2006 Dom. Roty Bourgogne "Pressioniers"	\$23.99
2007 Alex Gambal Bourgogne Rouge "Deux Papis"	\$22.99
2007 Antonin Rodet Bourgogne Rouge	\$13.99
2007 Dom. Nicolas Potel Bourgogne Rouge "Maison Dieu"	\$21.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Faiveley Bourgogne Rouge "Cuvée Joseph Faiveley"	\$16.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Fremiets"	\$56.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Taillepieds"	\$74.99
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99
2007 Dom. de Courcel Pommard 1er Cru "Epenots"	\$79.99
2007 Dom. de Courcel Pommard 1er Cru "Rugiens"	\$86.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"*	\$23.99
2007 Dom. de Montille Vosne-Romanée 1er Cru "Malconsorts"	\$164.99
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Dom. Fèry Morey-St-Denis*	\$39.99
2007 Dom. B. Clair Gevrey-Chambertin 1er "Clos St-Jacques"	\$149.95
2007 Dom. Martin Bart Marsannay "Champs Salomon"*	\$24.99
2008 Dom. Lequin-Colin Bourgogne Rouge*	\$13.99
2008 R. Dubois Bourgogne Rouge*	\$13.99
2008 Dom. Paul Pillot Bourgogne Rouge	\$14.99
2008 Dom. Paul Pillot Santenay Vieilles Vignes*	\$19.99
2008 Dom. Paul Pillot Chassagne-Montrachet 1er "Clos St-Jean"	\$29.95
2008 Dom. Anne Gros Chambolle-Musigny "Combe d'Orveau"	\$61.99
2008 Dom. Paul Misset Vosne-Romanée Barraux	\$44.99
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"	\$49.95

2008 Dom. Varoilles Vosne-Romanée 1er Cru "Clos Varoilles"	\$64.99
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**WHITE BURGUNDY**

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2005 Dom. Chanson Pernand-Vergelesses 1er Cru "Caradeux"	\$28.99
2006 Dom. Alain Gras Saint-Romain	\$19.99
2006 Jean St-Honoré Meursault	\$29.99
2006 Dom. J-M Morey Chass-Montrachet 1er "Chenevottes"	\$46.99
2007 Dom. A&A Goisot Bourgogne Aligoté Vieilles Vignes*	\$11.99
2007 Dom. Ramonet Bourgogne Aligoté	\$23.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Dom. Ramonet Bourgogne Blanc	\$23.99
2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$29.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Clos St-Jean"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Maltroie"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Chaumées"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Vergers"	\$69.99
2007 Dom. Ramonet Chassagne-Montrachet Blanc	\$47.99
2007 Dom. Ramonet Chassagne Montrachet 1er "Chaumées"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er Cru "Morgeot"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Boudriotte"	\$76.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Ruchottes"	\$79.99
2007 Dom. Ramonet Puligny-Montrachet "Enseignères"	\$47.99
2007 Sauzet Puligny-Montrachet 1er "Folatieres"	\$119.99
2007 Sauzet Puligny-Montrachet 1er "Champ Canet"	\$119.99
2008 Dom. Nialles Mâcon-Villages	\$12.99
2008 Dom. Nembrets Pouilly-Fuissé "Chataigniers"*	\$19.99
2008 Dom. Anne & Arnaud Goisot Saint-Bris* (Sauvignon)	\$10.99
2008 Dom. Paul Pernet Bourgogne Blanc*	\$19.99
2008 Dom. A&A Goisot Bourgogne "Côtes d'Auxerre" Rosé*	\$11.99
2008 Dom. Paul Pillot St-Aubin 1er Cru "Charmois"	\$29.99
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Grande Ruchottes"	\$49.95
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Caillerets"	\$49.95
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Grande Montagne"	\$46.99
2008 Dom. Paul Pernet Meursault 1er "Piec Sous les Bois"*	\$57.99
2008 Dom. Paul Pernet Puligny-Montrachet*	\$44.99
2009 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2009 Dom. Renaud Mâcon-Charnay*	\$12.99
2009 Dom. Renaud Mâcon-Solutré*	\$12.99
2009 Dom. Renaud St-Veran*	\$14.99

**BEAUJOLAIS**

2009 Georges Duboeuf Beaujolais Villages	\$7.99
2009 Maison Louis Tête Beaujolais-Villages "Le Pot"	\$10.99
2009 Dom. Dupeuble Beaujolais	\$14.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Château de Pizay Morgon	\$12.99

# Getting to Know: Mike Benziger



From top: A view of Benziger's wetlands and vineyard. Middle: Some biodynamic preparations. Bottom: Dried chamomile to be made into a "tea" for the vineyard.

**Name:** Mike Benziger

**Winery:** Benziger Family Winery

**Number of years in business:** 37

**How would you describe your winemaking philosophy?**

I hope my winemaking philosophy is one of respect. I try to spend as much time as possible in the vineyard so I can build a relationship with the land and vintage. In this way, I learn to trust the vines and respect what they give to me.

**What wines or winemakers helped influence your philosophy?**

One of my heroes is Jacques Lardiere of Louis Jadot. I've never met anyone as sensitive to wine as Jacques. Alan York (renowned viticulturist) and Joaquin Corona (our vineyard manager of 26 years) have a way of looking at plants and vines that I admire and strive for. They have also taught me patience.

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

Grape growing is what I do. It is inseparable from winemaking, there is no line. Two properties in particular blow me away: Our estate property on Sonoma Mountain; it is so diverse I know that I will never figure it out. Another is our Pinot Noir property, de Coelo, out past Freestone. I believe it has true Grand Cru potential. The location and the soils are as good as it gets.

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

In recent years, I think my palate has come a full 360. I started out tasting, loving and knowing the classic European wines 35 years ago. This is a profile that I gravitate towards in making wines over the last several years.

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

We have a lot of fun pairing and comparing the foods and vegetables we grow on our farm with the wines we grow and make here. We can see similarities in textures and flavors.

**What changes are planned for coming vintages? Any new varietals, blends or propriety wines on the horizon?**

We have done extensive soil mapping that will change the way we test and harvest our various blocks of grapes. I believe this will help us achieve better, more even ripeness.

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

I prefer wines that are focused on structure, mouthfeel and length rather than just weight and sweetness. This might not be the focus of traditional critics, but there is a growing interest by chefs and sommeliers in these types of wines.

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

I drink mostly other wines. I like Pinots from the Sonoma Coast, and wines from Spain, Bordeaux and Champagne

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

I do collect wines regularly and my wine cellar is pretty stuffed. I have a lot of the usuals: Burgundy, Bordeaux, Italian and South American [wines].

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

It is very difficult being a small family business and getting through the traditional three-tier system and into the hands of the customer. The system is overloaded and extremely competitive. We appreciate being part of the K&L family.

*Editor's Note: Check out our video interview with Mike Benziger on our blog, [Uncorked](#), at [Blog.KLWines.com](#), as well as photos from the property and more. Then join Kathy Benziger at K&L Hollywood on October 7th and at K&L San Francisco on November 4th to taste their current line-up.*



ADD SOME SPARKLE TO YOUR FALL CALENDAR:

## Champagne Tent Events

Saturday, October 23 at K&L Hollywood

Sunday, October 24 at K&L San Francisco

Once a year K&L plays host to some of the top names in artisanal and grand marque Champagne at a pair of spectacular tastings in Hollywood and San Francisco. Join us once again as we transform each space into a fun outdoor lounge to sip some of the best bubbly on the market and mingle with a group of our favorite artisanal grower/producers, who will be flying in from France to present their wines exclusively to K&L guests. Many big-name producers will also be on hand to present their selections. With more than 50 Champagnes to taste in all, including Clicquot, Dom Pérignon, Krug, Louis Roederer, Moët & Chandon and more, this is a tasting you won't want to miss.

**K&L Hollywood: Saturday, October 23 from 4 to 7 p.m.**

**K&L San Francisco: Sunday, October 24 from 2 to 5 p.m.**

**Cost: \$75 per person, plus tax**

**Call 800.247.5987 or visit [KLWines.com/local\\_events.asp](http://KLWines.com/local_events.asp) for tickets**



Free Corkage! Buy a bottle of Champagne at our Hollywood event and get free corkage that night at the Hungry Cat in Hollywood. Call 323.462.2155 for reservations. And call our stores to learn more about other night-of offers.

### Commonwealth

## JIMMY C'S VIEW DOWN UNDER

**2009 Shannon Vineyards Sauvignon Blanc Elgin Valley South Africa (\$26.99) and 2008 Shannon Vineyards "Mount Bullet" Merlot Elgin Valley South Africa (\$69.99)** Okay, these wines are priced on the higher-end of the spectrum for what most of you are used to seeing from South Africa. But these are unique wines made with extreme thought, care and meticulous execution, benchmark wines, if you will. That kind of quality is generally more expensive the world over.

The Shannon estate is located in the Elgin Valley at an altitude of 260 to 300 meters above sea level. It's a cool climate, due to the "Black South-Easter" winds coming off the Atlantic Ocean 12 kilometers away. This creates a cloud mantle over the valley, lowering the daytime temperatures to provide a long, slow ripening period. The soil is made up of Table Mountain sandstone with a high percentage of quartz silica crystal and a deeper clay base that keeps the vigor of the Sauvignon Blanc to less than three- to four-tons per acre, and the Merlot to less than two and a half-tons per acre. This is my first outing with the wines from Shannon Vineyards, but, they are quite impressive and worth your attention.

The Sauvignon Blanc comes from seven blocks and six different clones. After harvest, the grapes are chilled to about 38 degrees and then sorted on a conveyor, de-stemmed and crushed with all movement of must and juice done by gravity. Selected parcels are given a period of skin contact, with the remainder left to settle for 72 hours after a gentle pressing. Fermentation is done in stainless steel tanks until dry, then blended with 15% Sémillon fermented with indigenous yeast, and finally matured for

four months in 100% new French oak, with regular lees stirring for a fuller mouthfeel and complexity. The bouquet has notes of bright lemon citrus and red bell pepper, accented by a flinty, mineral character. On the palate, the wine shows amazing purity, with focused flavor and balance and a rich mid-palate that is supported by fine acidity and a finish that goes on forever. You have to think of this wine in the league of a great Sancerre from the likes of Gerard Boulay or, as some of this country's top Master Sommeliers have referenced, Dagueneau.

The "Mount Bullet" Merlot comes from a small three-hectare vineyard that is divided into five parcels, each having their own separate clonal composition (two clones from Italy and three from France). The soil, trellising and canopy management are the same throughout the vineyard, so it's the character of the clones that speak. Harvest ranges between 11 and 14 days from the first clone picked to the last. Again, bunches are chilled, sorted and de-stemmed before the berries are then hand-sorted prior to a cold soak for three to six days. The different parcels are fermented naturally with their own yeast, and after pressing the wine is raked and left to complete malolactic fermentation in French barriques. The nose shows dark plum, black cherry, earth, mineral, light mocha and a hint of mint. The palate offers great balancing acidity, bringing bright, fresh flavors with silky ripe tannins and a multi-layered, complex and persistent finish. This gives Right Bank Bordeaux a run for its money. In fact, at Picasso in the Bellagio Resort in Las Vegas, they referred to this wine as "Baby Le Pin."

Jimmy C

“For fans of Lopez de Heredia, as well as white Burgundy drinkers, this bottle—nearly half off its original price—might well be of interest.”

“Somewhere between the cardboard cut-out of Uma Thurman in her *Kill Bill* suit and the Play Station area, some of the best red wines in Spain were being made.”

## LO AUTÉNTICO *Blurring Color Lines*

In Spain, Rioja is synonymous with red wine. Ask for a glass of red in any local bar, and it is likely to be a Rioja. Ask for a Rioja, and it will certainly be red. The most interesting wines in Rioja, however, are actually white. I know this is a controversial statement. But have you ever tried any Lopez de Heredia whites? If not, then do it now; you'll see what I'm talking about...

Rias Baixas, on the other hand, is white wine country. Albariño is the most important grape variety, yielding fresh wines that have not only captivated the drinking public in Spain, but abroad as well. Here is a little known fact: Rias Baixas does red wines as well, and the wines can be pretty serious. At their best they are aromatic, floral, spicy, fresh, bright and low in alcohol, which makes them as at home with heartier seafood dishes as with a rich *jamon*- and chorizo-laden bowl of the local Galician specialty *caldo gallego*. Some of the grapes include Mencía, Caiño, Espadeiro and Loureiro.

**2003 Marques de Murrieta Capellania (\$14.99—\$26 elsewhere)** Composed of 100% old vine Viura grown in very stony, calcareous soil, this wine is a delicious example of traditional, barrel-aged white Rioja. Though it sees 18 months in French oak, the wine has a wonderful acidity and brightness. For fans of Lopez de Heredia, as well as white Burgundy drinkers, this bottle—nearly half off its original price—might well be of interest. Serve with cod, lobster, crab cakes or any richer or flakier type of fish, like skate wing in a simple butter, white wine and caper sauce.

**2006 Pedralonga “Do Umia” Rias Baixas (\$19.99)** Half of Miguel Pedralonga's vines are *pie franco*, or ungrafted. Miguel has always followed the old Galician traditions of polyculture and attention to nature's rhythms. He has only 30 centimeters of topsoil on solid rock, so the wines are extremely structured and mineral. His red is produced from Caiño, Espadeiro and Mencía, and is wonderfully aromatic and fresh, with very reasonable alcohol and a real juicy, light, yet palate sticking quality—delicious stuff. Pedralonga's wines are so good that they do not even bother putting the name on the front label; look for the white label with the red leaf.

**2007 Forja de Salnes “Goliardo” Caiño Rias Baixas (\$24.99—\$50 elsewhere)** We're putting out an APB geek wine alert on this wine. Caiño is an obscure indigenous varietal that is insanely aromatic, floral and spicy, and with a wonderfully fresh structure, great acidity and terrific persistence of flavor. Think high-end Loire Valley Pineau d'Aunis (if that means something to you then you should be all over this wine). If it does not, then don't feel left out, this wine could be for you as well if you're into aromatic reds of great balance, structure and low alcohol. One of Spain's best winemakers, Raúl Pérez, helps out with the winemaking. A worthwhile experiment.

Joe Manekin

## EL OTOÑO

Through spring's freshness and summer's sweetness, I patiently wait for that first cool day when I can put a long slow braise in the oven and savor the rich, full flavors of autumn's bounty. Here are a few wines to go with your fall favorites.

**2007 Señorío de P. Peciña Rioja Blanco (\$14.99)** Made from 100% Viura, this white Rioja is a fresh, crisp delight! The touch of oak complements the floral aromas and clean citrus flavors. Enjoy this white wine with one of my favorite tapas—*boquerones en escabeche con manzana y manchego*—white anchovies cured in vinegar with sliced apples and slivers of manchego cheese.

**2004 Bodegas Las Orcas Crianza Rioja (\$14.99)** I love this 100% Tempranillo from the Alavesa section of Rioja. The lovely ripe black cherry fruit is complemented by a smattering of vanillin oak. The lively acidity and long finish make this an awesome wine with slow-cooked fall foods. Try the Las Orcas with a Rioja “fall classic”—*empanadas de setas*—empanadas filled with wild mushrooms, chicken and jamon Serrano.

**2008 JC Conde “Vivir Vivir” Ribera del Duero (\$9.99)** When I first visited the guys at JC Conde, it was a garage and the office looked like a dorm room. Somewhere between the cardboard cut-out of Uma Thurman in her *Kill Bill* suit and the Play Station area, some of the best red wines in Spain were being made. Winemaker Isaac Montañó is a rock star who is as adept at making super-fancy age-worthy reds as he is at making great values. The Vivir Vivir comes from vineyards that are more than 60 years old and give full, ripe black fruits with nice structure and balance. I love its supple palate feel and touch of *regaliz* (black licorice) on the finish. This wine would be perfect with *lentejas a la Castellana*—lentils with Spanish chorizo and, for authenticity, a poached egg!!

Buen Provecho!

Anne Pickett

## 2009 GERMAN RIESLING

**How many times can one region have “the vintage of the decade”? (Hold off on asking Bordeaux; I think they might try and squeeze one more in to keep those ridiculous prices flowing.)** Anyway, we’ll just let that one go and focus on why I am here: the 2009 German Riesling vintage. German winemakers have been blessed with a string of really good vintages for quite some time now. But I have not been as excited about any of them as I am 2009 since 2001. No, I’m not comparing the 2001s to the 2009s, they are quite different. I am simply saying that something extremely special has happened again, and it needs to be acknowledged.

If you were to evaluate the 2009 growing season solely by the data—studying graphs, charts and numbers—you would call me a fool. The winter was a nasty one, with temperatures often dropping below zero degrees Fahrenheit. With spring came some warmer more temperate weather, especially during March and April, but alas it was not meant to be. The end of May brought much cooler temperatures once again, along with humidity and rain that seemed like it would never stop. This is the weather pattern that held steady until early August, which I’m sure caused *a lot* of premature grey hair on the heads of stressed out German winegrowers and winemakers. But the skies finally cleared and the sun started to shine. All of these temperature fluctuations caused uneven flowering, but they also brought cluster sets that were well-spaced, with small, loose berries. The dry August and September allowed the vines to fuel the fruit and reach a high standard of ripeness. Most estates didn’t begin their main harvest until early- to mid-October, and for most it lasted nearly five weeks.

I talked to a number of winemakers during the growing season and while working through harvest. I never imagined such a turn of emotions. During the months leading up to harvest I heard nothing but concern and worry. During and after harvest, it was nothing but excitement and jubilation. I was told that the quality of the grapes was beyond exceptional, and even though the weather had caused nothing but pain during the year, the vines ended up producing clusters of small, loose berries that were intense and very aromatic. A lot of the credit, according to nearly every winemaker I talked to, goes to those small berries, which provided a perfect ratio of skin to juice. And the exceptional quality was not just limited to certain vineyards; it was all around every region.

As you can imagine, the anticipation of finally being able to taste this hugely talked about vintage nearly killed me. The more hype and chatter, the harder and more skeptical I became. But at my first tasting I was absolutely thrilled with the offerings on hand. The first thing I noticed was how unbelievably expressive all of the wines were. The aromatics jumped out of the glass with texture and life. This is not very typical, especially for wines fresh out of the gate. The second thing I discovered was a combination of elegance-meets-rich-power at the heart of these wines.

I honestly have not had a vintage quite like this one. The aromatics are so clean and pure. The flavor profiles are rich and expressive. And the mouthfeel is adorned with layers of texture and power encapsulated by lively acidity, which leaves an ongoing impression of sheer delight. These 2009 German Rieslings are truly a temptation for all the senses. And, I’ll let you do the price comparison between these and that other region I mentioned earlier..

Below is just a short list of my “stand outs that stood out above the stand outs” that are already in stock (except the JJ Prüm). More 2009 Rieslings are set to arrive in November.

<b>Mönchhof Ürziger Würzgarten Riesling Kabinett</b>	<b>\$17.99</b>
<b>Mönchhof Ürziger Würzgarten Riesling Auslese</b>	<b>\$32.99</b>
<b>Ökonomierat Rebholz Riesling Trocken (Dry)</b>	<b>\$19.99</b>
<b>Spreitzer Oestricher Lenchen Riesling Kabinett</b>	<b>\$20.99</b>
<b>Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Kabinett (PA)</b>	<b>\$29.99</b>
<b>Schäfer-Fröhlich Bockenauer Felseneck Riesling Spätlese</b>	<b>\$32.99</b>

*Eric Story*

“During the months leading up to harvest I heard nothing but concern and worry. During and after harvest it was nothing but excitement and jubilation. I was told that the quality of the grapes was beyond exceptional, and even though the weather had caused nothing but pain during the year..”

# K&L REDWOOD CITY GETS A MAKEOVER



If you've visited our Redwood City store over the past few months, you've probably noticed a bit of dust. That's because we've been hard at work remodeling the store from floor to ceiling, to provide you with a better shopping experience. Well, we're finally done! And we're excited to have you come visit. We think you'll find the store easier to navigate, and checkout more efficient, with plenty of beers, white wines

and sparklers kept cool enough to take home or to a party to drink straight away. But even though we've got a new look, we're still the same K&L Redwood City that you've loved for more than 30 years, with the same hard-working staff, incredible selection and fun weekly tastings. We hope you'll come by to visit us soon.

*K&L Redwood City*

## JIM'S OCTOBER GEMS

I know that those of you who live east of the Sierra Nevada will find this difficult to understand with all of the sweltering heat that you have had, but we just experienced the coldest summer temperatures on record on California's North Coast. Vine ripening, as of this writing (August 22nd), is three to four weeks behind and, in some cases, five weeks. Many vineyards are just now having veraison (color-set of the grapes), and you can calculate 45 to 60 days after that event for the grapes to be ready for harvest, depending on the weather. It is a scary time if you are a grape grower in California.

But it's a great year to be a wine drinker. The two whites that the Bean and Eby want for our house whites for the month are very similar in style and presentation, and good no matter what the weather. First, the **2007 L'Avocat Blanc, Graves\*** (\$15.99) is predominantly Sauvignon Blanc, with the addition of a small amount of barrel-fermented Sémillon, and it shows a lovely nose of jasmine-like flowers and white peach tones that carry over wonderfully to a rich yet mouthwatering textured mouthfeel and clean, crisp finish. Looking for a white wine to match to a fish course? This is it. Eby has placed her paw on this Gem, designating it as one of our house whites this month. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

The Bean wants you to know that she has a much better palate than Eby when it comes to wine of this nature, and she recommends the **2009 Domaine La Hitaire "Les Tours" Vin de Pays Côtes de Gascogne Blanc** (\$9.99). Created from Ugni Blanc (a varietal best known in California as the Wente brothers' Grey Riesling way back when), this Gem offers up lime zest aromas and flavors with a really clean, crisp, mouthwatering set of flavors. This also will be one of our house whites for the month, according to the Beaner. 10.5% ABV. (🍷🍷🍷🍷🍷🍷)

I am just amazed with the super quality Malbecs now coming into this country from Argentina, as compared to just a few years ago. Many of these wines are stunning and shouldn't be missed by the serious consumer. One that caught my attention recently was the **2008 Fabre Montmayour "Gran Reserve" Malbec Mendoza** (\$19.99). This is a stunning wine that is deeply colored, opulent and explosive on the nose and in the mouth. Produced from 100-year-old vines, this Gem is loaded with cassis, blackberry and blueberry fruit characteristics, with undertones of roasted coffee beans and cedar. This is one of the most complex and serious Argentine Malbecs that I have ever tasted, and Anderson has informed me that this will be one of our house reds for the month and beyond. 14.5% ABV. (🍷🍷🍷🍷🍷🍷)

Bright, flashy and distinctive, the **2008 Jean-Louis Denois "Les Garrigues" Vin de Pays D'Oc\*** (\$7.99) is a wonderful Côtes du Rhône-type wine with distinctive and pronounced aromas of Bing cherries and purple plums, with subtle undertones of blackberries and cassis and soft, integrated, warm tannins. This is a near-term drinker that Anderson has deemed to be one of our house reds for the month, too. (🍷🍷🍷🍷🍷🍷)

Finally, if you like spicy, white peppery, deeply flavored reds, the **2009 Château de Riviere "Les Paradisa" Chinon** (\$10.99) is classic Cabernet Franc from from this area. Deep ruby in color, the nose explodes with cassis to currant-like fruits that carry over to its broad, complex, deeply flavored palate. The finish is long and fleshy. Cabernet Franc doesn't get any better than this. Anderson has ordered this to be one of our other house reds for the month. Enjoy! (🍷🍷🍷🍷🍷🍷)

*Jim, Anderson, Eby, and the Beaner*



## UNDER THE RADAR *Red October*

**October may be my favorite month of the year.** Anyway, it's a toss up between Halloween and Thanksgiving for "best holiday" in my book, so I'm always in a good mood late in the fall season. When I'm happy, I tend to uncork a few more bottles than I normally would, and with the overcast skies and cool winds, I'm looking for full-bodied reds that are juicy enough that I don't necessarily have to pair them with a meal, but interesting enough to offer more character than just big fruit. More and more often, the domestic options are outpacing the French, Italian and Spanish wines for both drinkability and panache. Two California wines that will surely be in my glass come football season are:

**2006 Graziano Mendocino Zinfandel (\$15.99)** This is the second time in the last three months that I've been captivated by a well-made Zinfandel, which is incredible because it is a varietal normally wasted on me. This superb offering from southern Mendocino is both structured and fruit-forward, with a perfect balance between the two. Big flavors of cherry intertwine with hints of smoke and anise as the tannins grab gently at the palate. I could see this wine paring perfectly with any kind of meat dish, particu-

larly the oven-roasted kind. Fun, fun wine.

**2008 Joseph Swan "Côtes du Rosa" Russian River Valley Carignan (\$17.99)** I took one sip of this wine at our last staff tasting and immediately found "wine geek extraordinaire" Joe Manekin to get his opinion. This is exactly the type of wine that excites those who have become more and more jaded by the everyday Cabernet. This is bold flavor—violets, raspberries, herbs—and vibrant acidity. Think Beaujolais meets Crème de Violette, a wine geek's dream come true. Joe loved every drop of it. This could pair well with sausages or roasted vegetables or really with just a glass and the remote control. I plan on drinking this wine often into November.

I think that late fall is my favorite time of the year because of the childhood nostalgia that works its way into my mind's eye—trick-or-treating as a kid, Thanksgiving day feasts and snuggling on the couch on a cold afternoon. Now that I'm an adult, I still like to do most of those things, only with a glass of wine rather than a Kit-Kat bar in hand. I can't think of two better wines to drink myself back into fond memories than the two above. Happy fall!

*David Driscoll*

## GETTING TO KNOW *Jeremy Bohrer*

### **What's your position at K&L ?**

I've been with K&L since the Hollywood store opened almost four years ago. Wow, has it been that long? Time flies when you're having fun, I guess. My position? Usually standing, but sometimes I sit for a bit. Mostly I sell booze.

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

In this life or the previous one? In this life I've done lots of things, but have spent most of my more recent past in the food and wine industry. Although at one point I was an insurance salesman. Yuck! (No offense to all of the insurance salesmen out there.)

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

I can't remember having an "epiphany wine" (maybe I had too much of it). I got really interested in wine while living in Austin, Texas. I worked at a fabulous restaurant there and one of the owners was a big wine geek. He started taking me to tastings, and I was bitten by the wine bug and it's been "over the teeth and through the gums, look out stomach, here it comes" ever since.

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

I'd start with red beet tartare from Madeleine Bistro in Tarzana, CA with Ariston Brother Rosé, then tomato-artichoke bisque from Mother's Café in Austin, TX with a nice Grüner

Veltliner, some seitan piccata from Candle 79 in NYC with a killer Cru Beaujolais, chicken-fried seitan at Madeleine Bistro with an aged Valdicava "Madonna del Piano" Brunello di Montalcino Riserva...

### **How do you think your palate's changed?**

Like a lot of folks I started out liking the big, heavily extracted wines from California and Australia. Now I like the more restrained, less fruity wines from Italy, the Rhône Valley and Burgundy.

### **What do you like to drink?**

If it's open I'll drink it. (Unless it's Coors Light or Charles Shaw.) Everyone here in Hollywood makes fun of me because all I've been drinking lately is Grüner Veltliner. But it's just so damn delicious and cheap, and it comes in a liter bottle. How can you go wrong with that? If I drink red then it's usually Italian or Rhône, but I like a wide variety.

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

Drink up! The only way to learn is to taste. Oh, and have an open mind. Lots of my favorite wines come from areas or varietals that I had never heard of before. If you stick to the same old stuff, how will you ever know what other wonderful wines are out there waiting for you?

"More and more often, the domestic options are outpacing the French, Italian and Spanish wines for both drinkability and panache."

## GETTING TO KNOW: *Jeremy Bohrer*



"Like a lot of folks I started out liking the big, heavily extracted wines from California and Australia. Now I like the more restrained, less fruity wines from Italy, the Rhône Valley and Burgundy."



“Yet, it isn’t simple, one-dimensional fruit—this is truly the Holy Grail of fruit flavors.”

## POST TAPPETO ROSSO

Prosecco, often maligned (justifiably, in many cases), has moved uptown and is now a DOCG, the “G” being the guarantee of quality...Why? Well, over the years the bubbly’s charm, when grown in the traditional DOC Prosecco zones—Valdobbiadene and Conegliano—had been usurped by simplistic, overcropped, flatland plonk, bubbles that were many times actually “pink” versions of the white Prosecco grape (not particularly possible). In a stroke of genius, the Italian government, at the behest of the producers in Valdobbiadene and Conegliano, renamed the grape “Glera” and claimed that the traditional region for Prosecco extended from the village of Prosecco on the Slovenian border to Valdobbiadene/Conegliano 85 miles away. The Old DOC producers have automatically become DOCG, and the old non-DOC producers have become DOC, meaning only that you can’t plant the grape anymore and call it Prosecco.

Whew...Machiavellian at best. This month we are welcoming the arrival of what we think is the best Prosecco. I try not to deal in superlatives, but sometimes greatness requires it. The **2009 Silvano Follador “Cartizze” Prosecco DOCG\* (\$24.99)** is awesome. Almost every other “Cartizze” designated Prosecco is very sweet, but Silvano and his sister Alberta Follador decided the truest expression of the Cartizze vineyard is a deliciously dry Brut, with only a five grams per liter of dosage. It’s mineral laden and beautifully balanced. You owe it to yourself to try this wine before the tiny allocation we get is gone!

We’ve just had a new container arrive, and in it was a new supply of one of my favorite true stars of the 2004 vintage, the 2004 La Gerla “Vigna gli Angeli” Brunello di Montalcino. I wrote this up more than a year ago, and have had the wine multiple times since, but what I wrote then still rings true, except it’s even better. Here’s what I wrote:

**2004 La Gerla “Vigna gli Angeli” Brunello di Montalcino (\$71.99) \*\*\*\*5 stars** It will truly be a shame when this old vineyard needs to be replanted, because it is producing some of the best wines in Montalcino. The nose of this wine is molten; it is so full of fruit it is amazing. Yet, it isn’t simple, one-dimensional fruit—this is truly the Holy Grail of fruit flavors. Dynamic wild cherry notes meld with mineral-laden aromas boiling to the top, mixing with wild herbs, fresh leather and sunshine, all wound tightly together at the core of this enormous wine. On the palate, this wine has such a tremendous range it is like opening the Oxford English Dictionary (unabridged). There is everything in this wine from A-Z. The focus of this wine is very linear, and it just paves a pathway to the finish with stunningly complex character. Long and ever-unwinding, the wine finishes with unending length; truly marvelous. This wine is absolutely spectacular and it will last 20- to 30-plus years. Only 458 cases produced.

Okay, so what else was on the boat, you ask? Verdicchio di Matelica, which is fast becoming one of my favorite grapes and regions. I visited for the first time in May of 2009 and was stunned. Matelica is an inland valley about 50 miles from the coast and surrounded by mountains. It is idyllic—the summers are hot and bright, but the nights are cool, with temperatures descending into the 50s. I was so taken with this area that I returned in October of 2009, arriving on October 13th while they were still harvesting the Verdicchio grapes. This variety is mostly known by its cousin from the DOC Verdicchio di Castelli di Jesi. Although there are several very good producers in this appellation, the not-too-distant memory of American grocery store shelves lined with the amphora-shaped bottles filled with the overly simplistic wine that its producer Fazi Battaglia put in them, is hard to shake. But the Matelica DOC is everything the Jesi was not, with only about a dozen producers making very good wine. I visited the Bisci winery in Matelica and fell in love with the **2007 Bisci “Fogliano” Verdicchio di Matelica (\$14.99)**, which is fermented and aged in stainless steel. I’ve waited and waited, and it has finally been released. What a wine! Full of mineral brightness and sparkling facets, yet rich, round and layered on the palate, its long and vibrant finish just tingling and lifting the finish, whispering, “Oh yeah, Parker gave me 91 points.”

Greg St. Clair

## OTTOBRE'S SELEZIONE

**2006 San Polino Sant'Antimo Rosso (\$15.99)** This is all Sangiovese from the town of Sant'Antimo, which is known for its famous abbey, a Benedictine monastery situated in the province of Siena. All of their wines are vinified organic and, to quote the winery, "This means that levels of sulphites in our wines can be reduced to an absolute minimum, which is vital as we aim for our wines to be healthy, frank and true reflections of their summer on the vine." Ask me or Greg about the yellow spider in Montalcino and how it met its demise at San Polino. This is Old World wine, with dark fruit, leather, baking spices and coffee bean notes that suggest that this wine will offer its pleasure over the next few years.

**2005 Ferrero Brunello di Montalcino\* (\$34.99)** I tasted this in February of 2010 and have been awaiting its arrival since. This is truly one of the best Brunelli the Ferreros have made to date. The user-friendly 2005 has big, bright fruit that hits you first—black cherries, cassis and ripe strawberries—then Tuscany starts rolling across your palate and the terroir takes over on the rest of the wine giving it a long finish that lingers on the palate. Drinks very well young and will continue to over the next couple of years.

**2007 Tenuta San Francesco Tramonti Rosso (\$22.99)** This fantastic red blend of 40% Aglianico, 40% Tintore and 20% Piedrosso comes from the Amalfi Coast. This wine shows great complexity with all its layers. Rich in body and texture, the wine becomes deeper and deeper with every sip, but three sips tell the story. The first is full of white pepper and spice. The second shows deep, rich, ripe black plum, and the third sip glides across the palate with smooth mocha and cocoa, leaving the partaker wanting to explore the wine more and more.

**2009 La Corte "Preludio" Moscato d'Asti\* (\$11.99)** This wine will titillate the senses. The color is an intense straw yellow, and the wine is superbly fresh, with an elegant mousse (crisp, with little bubbles). Apricots and honeysuckle mingle on the palate with a little effervescence that dances on the tongue. This wine is usually partnered with dessert, particularly with panettone or with dry pastries, but I think this a "winederful" apéritif. At just 5% ABV, you can give your guests a big glassful to enjoy on a warm fall evening.

Saluté!

Mike "Guido" Parres

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## Captain's Log **DOMAINE RENAUD**

**We have had an unbelievable string of luck with the wines of Domaine Renaud over the past few vintages, and each year my appreciation for the efforts Pascal and Mireille Renaud grow.** I have come to look forward to what each new vintage from them has to offer, and I am particularly excited about the 2009s. This young couple manages their small domaine, only 12 hectares, with vines growing in the Mâcon, Pouilly-Fuissé and St-Veran. Within their new cuverie, built about five years ago, they work predominately with stainless steel and large German *foudres*. This is done to maintain brightness and freshness of fruit, as well as the purity in the expression of the terroir. I think they have achieved this, once more, with these terrific 2009s. These are wines that exceed expectation, with bright lifted aromatics and fresh, driving acidity that balances ripe and round fruit.

**2009 Domaine Renaud Mâcon-Charnay\* (\$12.99)** The wines from Mâcon-Charnay typically have a soft floral nuance—I think it is from the higher concentration of granite in the soils—and this wine perfectly expresses that terroir. Behind ripe orchard fruit on the nose is the tell-tale floral character. The palate is moderately round, bigger than in previous vintages, with delicious ripe orchard fruits and just a hint of cream. It possesses plenty of charm, and is capable of winning over die hard Burgundy fans as well as adventurous California Chardonnay drinkers.

**2009 Domaine Renaud Mâcon-Soltré\* (\$12.99)** This wine hails from the higher hillside vineyards under the monolith Soltré. These vineyards tend to be steeper, have better drainage, experience cooler evenings and, most importantly, tend to have more chalk in the soil. As you would expect, this is a wine with more focus and cut, with a pronounced mineral vein. The ripe apple and pear fruits elegantly balance the minerality on the palate, and it possesses remarkable length. This is a terrific Burgundy bargain.

Kirk Walker

"This is truly one of the best Brunelli the Ferreros have made to date."

## Burgundy

"I have come to look forward to what each new vintage from Domaine Renaud has to offer. I am particularly excited about the 2009s."



*“As Pascal himself says: ‘I choose small lots among growers that I know well, who I trust, whose wines I have enjoyed for many years and who have working ethics in harmony with my beliefs...’”*

## POUR VOTRE PLAISIR

### *A Canadian Odyssey*

**This month we have so many new arrivals, it has been hard to decide what to talk about. But one story is particularly compelling.** Pascal Marchand is a French-Canadian who went to Burgundy to work the harvest in the early '80s and fell into the mystery and magic of the place. The next year he returned and enrolled in wine school in Beaune, the first of many foreigners to do so. He became the winemaker at Comte Armand's Pommard Clos des Epeneaux, and also a disciple of biodynamic growing. After 15 years bringing their wines to prominence, he next went to Domaine Vougeraie, the domaine created by the Boisset family, where he created some terrific wines and brought the same passion for biodynamic growing to their vineyards with spectacular results.

I have known Pascal and tasted with him since his days at Clos des Epeneaux, and admired his wines, his dedication, careful attention in the vineyards and respectful winemaking aimed at revealing terroir and not technique. These days he is winemaker for Domaine Fèry in Echevonne, whose wines we import. And we are particularly pleased to be able to introduce his latest project, the micro-négociant operation Maison Pascal Marchand. As Pascal himself says: “I choose small lots among growers that I know well, who I trust, whose wines I have enjoyed for many years and who have working ethics in harmony with my beliefs: Respect for the vines, the fruit, the wine and traditional craftsmanship with low oenological interventions.”

We are bringing in tiny quantities of his first vintage, including wines from many separate appellations. In fact, there are too many appellations to list them all on this page, so check the website for complete list. His **2007 Maison Pascal Marchand Bourgogne Pinot Noir\*** (\$21.99) comes from a source in Nuits-St-Georges (actually the village of Premeaux, to be specific). It is bright and spicy, with clean fruit, a very elegant style and a supple and charming texture. This has a strong sense of place and is a great introduction to Burgundy.

*“We are particularly pleased to be able to introduce Pascal's latest project, the micro-négociant operation Maison Pascal Marchand.”*

He is making several wines from the village of Gevrey-Chambertin, including the **2007 Maison Pascal Marchand Gevrey-Chambertin\*** (\$39.99), which is also elegant, though a bit more masculine, with more structure on the finish. The **2007 Maison Pascal Marchand Gevrey-Chambertin 1er Cru “Cazetiers”\*** (\$63.99) comes from one of my favorite vineyards in Gevrey, next to Clos St-Jacques on the north side of the village, and is masculine and meaty. My personal favorite was the **2007 Latricieres Chambertin Grand Cru\*** (\$109.95) which is lovely, at once lacy and rich, very Gevrey in character and unmistakably Grand Cru. As if that were not enough, there are a handful of bottles of **2007 Chambertin Grand Cru\*** (\$199.95). They call this the “King of Burgundy” for a reason!

His **2007 Maison Pascal Marchand Morey-St-Denis “Clos des Ormes”\*** (\$44.99) is from the Gevrey side of the village, just below the Grand Cru Clos de la Roche. It is rich, complex and shows the minerality of Morey. Also from Morey-St-Denis is one of my favorites in the tasting with Pascal, the **2007 Maison Pascal Marchand Clos de la Roche Grand Cru\*** (\$89.99), showing the richness and density that are the hallmarks of this site. We also have his **2007 Clos St-Denis Grand Cru\*** (\$89.99).

We also have tiny quantities of **2007 Nuits-St-Georges 1er Cru “Damodes”\*** (\$63.99) from a terrific site directly next to Vosne-Romanée Malconsorts, and the **2007 Clos Vougeot Grand Cru\*** (\$99.95). And if all of these were not enough, we also have the lovely, rich and complex **2007 Maison Pascal Marchand Meursault\*** (\$39.99) and a wine that absolutely floored me, the **2007 Maison Pascal Marchand Corton Grand Cru\*** (\$69.95), a lovely Corton, with rich concentrated fruit, life and energy. It comes from Corton Renardes and Corton Clos du Roi, two of my favorites and vineyards that DRC will be blending in their new release.

À Santé!

Keith Wollenberg

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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
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## OCTOBER FEATURED ITEM: Wine Mummy 2-Pack

**(\$5.99)** A compact, durable zip-top bag for transporting wine and spirits in checked luggage. Two layers of durable polyplastic and bubble padding for extra protection. Works with a variety of bottle sizes. Affordable and re-usable.



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“It’s never too soon to start thinking about the holidays. Instead of fretting over what you should get (insert recipient here), if it’s the right size or if they’ll like it, give them the perfect gift: a subscription to one of K&L’s five wine clubs or a Personal Sommelier subscription.”

## K&L Wine Clubs: The Perfect Gift

**It’s never too soon to start thinking about the holidays.** Instead of fretting over what you should get (insert recipient here), if it’s the right size or if they’ll like it, give them the perfect gift: a subscription to one of K&L’s five wine clubs or a Personal Sommelier subscription. Our clubs offer a simplified way to shop, with options guaranteed to fit almost anyone’s taste or budget. Whether you’re buying for someone who enjoys French Champagne, big bold reds, Italian wines, interesting varietals or stupendous values, we have the perfect club. Our experienced buyers and purchasing power, built over more than 30 years, allow us to negotiate to give you the best possible wines for your money. The clubs are not only a great gift for a friend, colleague or loved one, they make a great splurge for yourself. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800.247.5987 x2766** or email us at: [theclubs@KLWines.com](mailto:theclubs@KLWines.com).

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

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

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

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

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

*Alex Pross, Wine Club Director*

### OCTOBER WINE CLUB PICKS

#### signature red collection

##### 2006 Noble del Sur Malbec Reserve Mendoza

This has that signature black plum and blackberry Malbec fruit character in spades, as well as some well-balanced vanilla and toasty nuances from oak aging, which should allow for plenty of enjoyment now. There’s also a density of fruit and tannin structure to allow it to age several years.

Regular K&L Retail \$24.99 Wine Club price: \$19.99

#### best buy wine club

##### 2008 Domaine Begude “Terroir” Chardonnay\*

This cool climate Chardonnay exhibits bright citrus aromas as well as fresh apple and pear nuance, and is delightful on its own or with a wide range of seafood dishes and roast chicken.

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

#### premium wine club

##### 2008 Schloss Saarstein Pinot Blanc

Schloss Saarstein prides themselves on their individual style, not fashionable trends. This Pinot Blanc comes from a monopole vineyard site in the Saar Valley. The vines are planted along a chilly, steep and mineral-laden hill that produces wines known for their light, bright and almost translucent elegance. This wine goes hand in hand with grilled white fish, sausages and salads.

Regular K&L Retail \$18.99 Wine Club Price: \$14.99

#### italian club

##### 2009 Convento Muri-Gries Chardonnay

Chardonnay? I’m sure that none of you expected Chardonnay in the Italian Club! Well this is really a complex, unique and wonderful expression from the Alto Adige. The wine is full yet unoaked, with focused layers of aromatics, minerals and a superbly balanced finish.

Regular K&L Retail \$22.99 Wine Club Price: \$19.99

#### champagne

##### Michel Arnaud Verzenay “Extra Brut” Champagne\*

This is all-estate, all-Pinot Noir wine from the Grand Cru of Verzenay. It is dosed at only three grams per liter (about a quarter of Clicquot) and is aged four years on the lees. This is a hazelnutty, flavorful extra brut that will go great with rich smoked fish or even scallops.

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

## TALES OF THE SPORTING LIFE

**October is one of my favorite times of year.** In upstate New York, where I used to study, it was awe-inspiring and beautiful—you could literally follow the changing season as the colors crept down the Hudson River. Then October represented relief from the oppressive heat of summer without the desperation of an Arctic winter.” Of course, in Southern California fall is but an idea. We do start to see some cooler dry winds coming in from the east, but a distinct season? Fall in SoCal is distinctly not! For me, fall represents a kind of rebirth, a reminder that the harvests are finished and somewhere the leaves have begun changing. In that spirit, I would love to recommend some interesting new products that represent a rebirth of a category, and some old ones that now seem completely new.

**Novo Fogo Organic Cachaça (\$29.99)** represents a new guard of high quality Cachaça being exported from Brazil. Ninety-five percent of Cachaça is produced using industrial methods of cultivation and distillation. That essentially means that the same stuff they use to run their cars is going in to their caipirinhas. This is a different sort of product. Made from sugar cane grown at the edge of the rain forest in the southernmost part of Brazil, it's harvested without slash and burn tactics. The distillery is sustainable and organic not because it's in vogue, but just because that's how they've always done it. Each component of the cane is used, recycled and reused. Bottles are made from recycled glass, and the neck cover is hand-woven from recycled cane fiber. The distiller is a master of the highest order, who also teaches at the local university. This silver Cachaça is actually rested for at least a year in steel tanks to allow it to mature and mellow. Needless to say, the stuff is awesome—rich and mellow—the tropical fruit, banana and spice jump out of the glass. If you have had a bad experience with Cachaça or don't have any experience, please do yourself a favor and pick up a bottle of this special distillate.

Next we have the **Old Fitzgerald 100-proof Bottled in Bond Bourbon (750ml \$14.99)**. This is the original wheated bourbon, and the wheat equivalent to the insanely popular Rittenhouse 100-proof. This is serious bourbon for a ridiculous price. Bottled in bond to ensure quality and packaged with a wonderful retro green label, the Old Fitz is a classic reborn.

Finally, the **Redemption Straight Rye Whiskey (750ml \$26.99)** is a high rye content whiskey from a distillery in Indiana. It's bottled at 92 proof and has all the earth and spice that you could ever wish for. Its youth is its greatest asset and has few rivals in terms of intensity of flavor. The perfect mixing rye at a reasonable price; pick one up along with a bottle of Carpano Antica and feel good about the fall.

*David Othenin-Girard*

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## *K&L Whisky Merchants*

**Another month of searching the countryside high and low for exclusive K&L whiskies has once again proved fruitful.** Considering all liquor stores are forced to buy from the same set of distribution channels, it's not easy to get exclusive whiskies for our loyal customers. We rely on our relationships and our ingenuity to help locate new barrels, and this month we've tapped one of our most beloved producers: Clear Creek's Steve McCarthy. Most people associate Oregon's finest distillery with fruit-based products and rightly so—his mouthwatering Cranberry Liqueur was perhaps the best-selling product we had last holiday season. What many do not know, however, is that every fall Steve releases a very small amount of an Islay-style, heavily-peated single malt whiskey aged in local Oregon oak. His 100% barley distilled spirit has been legendary among those in the know for more than a decade—even featured in the late Michael Jackson's indispensable encyclopedia *Whiskey*. Small allocations are sent out world-wide, and they are quickly snatched up by those anxiously awaiting them.

This summer, however, I met with Steve to talk about doing something very special for all of K&L's Clear Creek superfans. We talked about possible promotions and I told him, “Steve, I have more than 200 hundred people who tasted your cranberry liqueur last year and are now wondering, ‘What's next?’” After some creative deliberation, I asked if he would ever consider letting K&L purchase a barrel of his coveted whiskey to bottle exclusively. He miraculously agreed and, once again, we're on the verge of history in our humble spirits department. This will be the first time that Steve McCarthy has ever bottled a single barrel, cask strength whiskey for any retailer, and it is only for K&L customers! To celebrate the deal we are going to start taking reservations for the whiskey as of right now. At \$84.99, this smoky, salty, iodine and pepper-filled dram is reminiscent of young Laphroaig, but with hints of Ardbeg and Lagavulin. It is truly the long lost child of Islay that was switched at birth and instead grew up on the Oregon Coast. The whiskey should arrive before the end of November to fulfill all pre-arrival orders.

*David Driscoll*

“This is the original wheated bourbon, and the wheat equivalent to the insanely popular Rittenhouse 100-proof.”

“This will be the first time that Steve McCarthy has ever bottled a single barrel, cask strength whiskey for any retailer, and it is only for K&L customers!”



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## *The Last Word* **ON BORDEAUX**

In August we had a special tasting with our very own Clyde Beffa at the Hollywood store to show off the new-arrival Bordeaux, many of which represented great values. The following wines were some of the highlights. Who said Bordeaux is getting too expensive?

**2008 Bonnet, Entre-Deux-Mers Blanc (\$9.99)** We have poured this wine at several tastings in August, and the wine has developed a following with some staff as well as customers. It represents a great value with citrus and floral aromas, lots of citrus flavors and a crisp mouthfeel.

**2006 Divon, St-Georges St-Emilion (\$14.99)** This wine needed just a little bit of time to open, but once it did the plum and black fruit aromas in the nose and the mid-palate showed well, with a bit of spice coming through on the finish. I liked this wine since it had nice acidity and a slightly astringent finish, making it a great wine for a weeknight dinner.

**2005 Castera, Médoc (\$14.99)** This wine has quickly found a following in Hollywood with Bordeaux customers looking for value. Lots of spice, plum and dark fruit on the nose. The wine had a supple mouthfeel with coffee, black fruit and spice flavors. The tannins show up on the finish with some astringency, with more spice and lingering black fruit. A very nice wine for only \$15.

**2005 Le Bonnat, Graves (\$12.99)** This was my favorite wine of the tasting in the under \$15 category. The nose showed nice minerality, with the red fruit in the background. On the palate was the same minerality, with plenty of red fruit showing up on a supple mid-palate. Nice length on the finish with only slight astringency. Let's hope this wine is still available when you get this.

**2001 Camensac, Haut-Médoc (29.99)** This was my favorite wine of the entire tasting. At \$30, it may not be a "value" in some people's eyes, but this is a classified fifth growth and a whole lot of wine for only \$30. The nose was layered with cedar, cassis, herbs and mineral aromas. The palate was integrated with currant, more herbal notes, mineral and spice. The minerality and herbal elements dominated the finish, which still has some tannic grip. A very good value in my eyes for a wine with eight years of bottle age that is ready to drink and showing nice depth.

*Steve Greer*

"The Camensac was my favorite wine of the entire tasting. At \$30, it may not be a 'value' in some people's eyes, but this is a classified fifth growth and a whole lot of wine for only \$30."