



WINE News

WELCOME to September's K&L Wine News. This month we're focusing on the Loire, but there's a wealth of information on wines from all over the world inside...

The Loire Valley: **FRANCE'S GARDEN**

From the peaks of lonely Mont Gerbier de Jonc in the Auvergne, the Loire starts its 630-plus mile journey to the Atlantic. The last wild river in Europe and France's longest, the Loire has the same quality to move the soul as the Danube or the Rhine, quieting the spirit with its languid nature.

This is the land of nobility, of ancient trade routes and grand châteaux, where Joan of Arc convinced Charles VII to claim his rightful crown and take arms against the English. It was home to Francois Rabelais, who famously called the wines of Vouvray "wines of taffeta." Rene Descartes called the Loire home; Leonardo da Vinci spent the last years of his life in the service of Francois I at the Château d'Amboise, where it is said the King held Leonardo's head in his arms as he took his last breath. It is a historic and storied place that everyone should see. Please don't hesitate to contact me if you are planning a trip, I am always happy to help with appointments at wineries or to make suggestions on where to go and what to see.

The Loire Valley, as it concerns us, is one of the most dynamic wine regions in France. This northern region, about 90 miles southwest of Paris, encompasses more than 60 appellations and covers an area of more than 73,000 hectares, roughly along the river's journey to the Atlantic. The Loire Valley's production is the third largest in France, the largest for white wine and second only to Champagne for sparkling wine. As in any large wine growing region, the bulk of what is produced is more a commercial product than a true expression of the land. The wines I want to bring to your attention, the Loire Valley that I love, is one of artisan growers working against the industrialized, mechanized, chemicalized viticultural machine ruled by high yields, low prices and insipid quality. The Loire Valley supports some of the most passionate proponents of biodynamic and organic viticulture, pioneers like Nicolas Joly of Savennières and Guy Bossard of Muscadet, and what seems like an entire generation of young growers taking up their mantle. At the root of these movements are two key principles, one of stewardship and one of place—the singular expression of site, climate, grape and vintage conveyed to you in the form of wine. With such a large group of growers committed to the idea of individual wines that speak of the land, we, the happy consumer, are presented with an embarrassing number of distinctive wines from varied terrain to choose from.

...continued on page 23



Varietal Variety in the Loire

There are very few places on this earth that have the ability to produce such an amazing array of varietals that truly speak of their origins. From the well-known sauvignon blancs of Sancerre, cabernet francs of Chinon to the lesser-known romarantin of Cour-Cheverny and the ancient pineau d'aunis that gave birth to chenin blanc, the Loire Valley is full of surprises. This is a very exciting time for the region. New ways are mixing with old, but the wines still retain a sense of tradition and remarkable purity. In fact, we are beginning to see what this region is capable of in these often over-the-top times. As a whole, the Loire growing region is massive and can be quite overwhelming to study. But, there is something magical that happens there that can't be explained. It is something you really need to discover for yourself and what better way to start than with wine!

Eric Story

SEPTEMBER 2008 FEATURES

- 3 *Getting to Know: Todd Zucker & Eric Story*
- 11 *Is Sojourn the Next Cult Wine?*
- 22 *Winemaker Interview: Xavier Weisskopf*

Another Month for the Books...



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

And the big guns from 2005 Bordeaux are finally arriving. The dock strikes in France did not help matters. We've had five containers come in—IN ONE WEEK! We are stocked to the rafters with Bordeaux, Rhône and Regional

French wines, not to mention the two containers that just landed with Italian and Burgundy gems.

It is a buyers market out there in the wine world and we are finding deals all over the place. Now if the dollar would just get stronger—say 1.1 to the Euro. But don't hold your breath! One great deal that just arrived from France, where the Euro is king, is the **2005 Thunevin Bad Boy Bordeaux (\$19.99)**. Never heard of it? Just taste it if you like New World-style winemaking. JL Thunevin is a negociant and winemaker and this wine is quite good at only \$20. Bad Boy—"Garagiste I am; Black Sheep wouldn't deign; BAD BOY I remain."

On the more traditional side, if you are looking to fill out your 2005 Bordeaux collection, we have many wines that just arrived. Too numerous to name, but they include the Pichons, Ducru,

Cos, etc. Plus, very few bottles of the first growths. And of course the outstanding **2005 Reserve de la Comtesse (\$54.99)** has arrived—and some magnums also.

Like large formats? Well, we just got a small number of big bottles of the fabulous 2005s as well as a smattering of older/rarer magnums from Bordeaux from the '70s to 2000s. The ultra-rare **2005 Cos d'Estournel Blanc (\$199.00)** has arrived, but only 60 bottles and I get 12 of them. A good supply of **2006 Lynch-Bages Blanc (\$54.99)** is here too; and if you like the wines of **Smith-Haut-Lafitte** (we do), we got some cases of **2000 (\$99.99)** and **2001 (\$79.99)**. For pure pleasure buy some **1999 Labegorce, Margaux (\$34.99)** and the fabulous **1999 Haut-Bailly (\$69.99)**—I am drinking a bottle tonight!

Don't miss our Hollywood and San Francisco Champagne tent events, which are coming up in October. An number of artisan grower-producers will be flying in from France just to meet you! (More details on page six.) Tickets will sell out fast, so go online and reserve your spot.

Have a great September; I sure hope it does not go as fast as August.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

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

Mailing List If you are not on our mailing list and would like to be, please call one of our stores or visit our website, klwines.com. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list or our 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 August 31, 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

We accept American Express, Discover, Visa and Mastercard.

DEPARTMENTS

Austria/Germany	23
Bordeaux	2, 4-5, 13-15
Burgundy	19, 28
Domestic	9-11, 16-17
Champagne	7, 20
Direct Imports	12-13
Italy	18, 26-27
Loire/Alsace	1, 9, 22-23, 25, 32
Port	20
Rhône, French Regional	8, 20
Southern Hemisphere	20-22
Spain, Argentina, Chile.....	1, 9, 20-21
Spirits	31
Wine Accessories/Storage	29
Wine Clubs	30

COLUMNS

Alex Pross	30
Brick's Latin Picks	21
Brick's Backyard Picks.....	9
Chip's Quips.....	32
Clyde Beffa.....	2
David Othenin-Girard	31
Doug Davidson's NW Corner.....	10
Elisabeth Schriber's Wine 101.....	6
Eric Story.....	23
Gary Westby	7
Getting To Know K&L.....	3
Hollywood Hot Pix	11
Jeff Garneau.....	5
Jeff Vierra	1, 23
Jim C's View Down Under	8
Jim's Gems	24
Joe Manekin.....	21
Joe Zugelder's Old & Rare.....	24
John Majeski	22
Kirk Walker	27
L.A. Corner	25
Leah Greenstein.....	9
Mike Jordan's Boutique Corner.....	10
Mike "Guido" Parres	27
Mulan Chan	8
Pour Votre Plaisir	28
Ralph Sands.....	4
Scott Beckerley.....	7
Steve Bearden	5
Sul Tappeto Rosso	26
Susan Purnell	31
Trey Beffa.....	11
Under the Radar	25
Winemaker Interview	22

INFORMATION

Store Hours/Locations.....	2
Shipping	13
Events & Tastings	6

REVIEW KEY

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

What do you do at K&L?

I am the co-founder and president of the company, and I have been on board since December 31, 1976 (opening day!).

What did you do before you started here?

Before starting the company with my lifelong friend, Clyde Beffa Jr., I was involved in a retail wine and spirits store in San Francisco. Prior to entering the retail business, I was a salesman in the insurance industry.

What do you like to do in your spare time?

Spare time? I have heard about that “concept.” That’s when you have nothing to do? Never happens. All kidding aside, I enjoy going to the gym, visiting with family and friends and watching sporting events.

What’s your favorite movie?

Top of the list would be *Godfather I*—the cast is amazing, with Brando, Duval, Caan and Pacino—followed closely by *Rocky I*.

What was your “epiphany wine?”

Interesting that you should ask me this question. Clyde and I forged our partnership on the strength of our two passions: his love of wine, my love of business. We have successfully blended these disparate passions (Clyde, by the way, has excellent business instincts, much better developed than my palate!) into a fantastic business relationship. So, while I have never had the “epiphany wine” experience, I have enjoyed many fabulous bottles of wine. I do favor pinot noir,

What do you do at K&L?

My position here at K&L is a bit fuzzy, no one is really sure. Every time I have my yearly review I’m asked: “So, what is it you do here again?” And, for some reason I’m always shocked by it. I figure after 8-plus years maybe one of us ought to have figured it out.

What did you do before you started here?

Besides trying to be “the cool guy” I managed a small deli (I do miss the free food) and, believe it or not, I was a volunteer firefighter.

What do you like to do in your spare time?

Besides eating, drinking and sleeping I like to try and do all the things that I was once good at. The older I get the better I was.

What’s your favorite movie?

I’m gonna have to go with *Spaceballs* on this one—enough said!

What was your “epiphany wine?”

Not sure I really ever had an epiphany wine. But, the ’88 Krug and the ’53 Schloss Johannisberger Auslese sure do stand out in my memory.

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

Not to sound cliché, but I’m going to: give me simple, well-prepared food, proper wine and surround me with fun, good people and I’m set.

but my palate really has no boundaries.

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

This question is easy: a cheeseburger prepared at home, surrounded by my family and close friends. Cheeseburgers go well with a plethora of wines from Bordeaux, Léoville-Barton, Pichon-Lalande, etc.

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

I have gravitated more towards pinots, and I enjoy whites from Burgundy. Clyde is correct, though, Bordeaux wines are very good.

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

Try everything! Find a wine merchant you trust. So many wonderful, affordable wines from all over the world are available from a good wine merchant—hard to beat K&L!

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

Warren Buffet, Bill Gates, Colin Powell. All have been incredibly successful and, I suspect, all love cheeseburgers (I know Warren Buffet does), and I believe they would be more interested in the conversation than the wine (good company trumps good wine, in my opinion, but good wine is also a great compliment to good company). I’d go with 2000 Léoville-Barton to drink with the cheeseburger.

And if the meal involves pork and riesling... well, then it’s a party!

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

It has definitely become quite a bit more refined. I can’t handle anything, wine or food, that is over the top. Well-balanced simplicity, which tends to be the most intriguing, is what I’m all about these days.

What do you like to drink?

Riesling is where my heart lies. But, any high-toned, bright and expressive varietal has the potential to make me happy. Oh, and beer.

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

Don’t get caught up in the uptight, pretentious aspects of wine culture. Wine is meant to be a celebration, not a competition.

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

Hmmm. Leonardo Da Vinci—1985 Altare Barolo; Howard Hughes—have a feeling he’s a booze guy and I should let him pick it out. The Hoff (David Hasselhoff to you)—and since he’s the man in Germany I would opt for an August Kessler Spatburgunder. He seems like a red wine kind of guy.



TODD ZUCKER

“Cheeseburgers go well with a plethora of wines from Bordeaux, Léoville-Barton, Pichon-Lalande...”



ERIC STORY

“Don’t get caught up in the uptight, pretentious aspects of wine culture. Wine is meant to be a celebration, not a competition.”



“Both of these wines make me shake my head because the vintages are tremendously underappreciated. Frankly, that’s fine with me...”

THE BEACON OF BORDEAUX’S COUNTRYSIDE

My journey started with a 10-hour flight to Paris and a layover at Charles de Gaulle, but when my taxi pulled up in front of Hotel Les Sources de Caudalie in Graves I could feel my body relax. I was back at my home away from home. This small, luxury hotel and spa located within the vineyards of Smith-Haut-Lafitte, owned by the Cathiard family, resembles a hunting lodge and is exactly where you should stay on your next visit to Bordeaux. You have fantastic access to the quiet countryside and some of Graves’ greatest estates, plus there are two lovely restaurants at the hotel.

I’m not in my room a minute when a knock on the door greets me with a fresh fruit arrangement and a refreshing glass of **2004 Château Cantelys Blanc (\$17.99)**. This estate, across the road from SHL, was purchased by the Cathiards in 1994 and is the source of one of Bordeaux’s greatest values, literally a “Baby Smith.” It has an effusive nose of tropical fruits and white flowers, a creamy mouthfeel and is just perfect right now! That glass of wine, after all the travel, was so invigorating it inspired me to get some exercise; so I headed out for a jog along the beautiful hiking trails that meander through the property. When I returned I was thrilled to see an ice cold bottle of **Gonet Rosé Champagne (\$36.99)**! This outrageously great rosé is much darker and more flavorful than most. My lovely wife Kim adores it and so do I; if you don’t know Gonet you should—you too will become a huge fan.

I strolled down the hall to a rare dinner on my own, knowing I would be well-cared for by the staff at La Table du Lavoir (a country inn). I was thrilled to find one of my favorite dishes on the menu: a classic combination of two eggs over a layer of *ceps* covering two pieces of foie gras! We jokingly call it the “gout starter” and it is incredible, but you definitely need some wine to cut through it (and to also go with my duck and cheese courses). Since I’ve been fortunate to have recently tasted **2000 Smith-Haut-Lafitte (\$99.99)**—a big, broad wine with good power and richness that’s not ready just yet—and the superlative tasting and ready-to-drink **2001 (\$79.99)**—lovely blueberry fruit; fresh elegant—I chose two half-bottles of **Cantelys Rouge**. The **2001 (\$21.99)** shows the tasty elegance of this underrated vintage, with a bit more mineral/red soil than SHL. The **2004 (\$21.99)** is a bigger wine with riper fruit. It’s a bit smoky and more powerful and it went perfect with the duck. Both of these wines make me shake my head because the vintages are tremendously underappreciated. Frankly, that’s fine with me (more for me and it keeps the prices reasonable), but like everything else in life, this will change as our country grows up wine-wise, with the realization that wines have taste and points do not.

For maybe the first time in Bordeaux I did not set my alarm and the next morning I jumped on a new bicycle and went exploring. In a few minutes I pulled up at **Château Carbonnieux** where, they also make great white wine (**2007 Pre-arrival \$34.99**) and where the **2005 Rouge** is the best ever produced in the modern era. It is now in stock at **\$47.99**. Next, I’m off to find the great **Château Haut-Bailly (2007 Pre-arrival \$59.99; 2006 Pre-arrival \$64.99)**, but first I stumble upon **Château Le Pape (\$24.99)**, which we carry for the first time with the 2005 vintage. Le Pape is loaded with dark fruit and power; it’s really good but needs 10-15 years in the cellar.

In the afternoon I explored (not by bike) the estate of **L’Avocat** in the small, historical commune of Cerons, just north of Barsac in the southern Graves appellation. Here the husband and wife team of Nicola and Sean Watts oversee, with precision, vineyards located on the elevated plateau overlooking the Garonne and the Côtes de Bordeaux. Great views! Good drainage, along with their passionate work, have produced super wines and great value. I loved these wines, so we are bringing in their **2004 Rouge**, which will sell for **\$19.99** and the **2005 Blanc**, which will be **\$18.99**. *Decanter* calls the Blanc one of the Top 3 white wines coming out of Bordeaux (17/20 points). Be sure to try them right away.

I’m on the road again but feel free to contact me anytime with any questions on the wines of Bordeaux at x2723 or by email at: Ralph@klwines.com

Cheers, Toujours Bordeaux and Go Niners!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

Several wines showed so well at my last monthly tasting in the San Francisco store that I felt the need to let you know about them before they sold out. You may recognize a few of these wines, as they have already arrived and sold out at least once this year.

2004 Château Brown Blanc, Pessac-Léognan (\$29.99) This small estate seems to fly under most people's radar even though it was sold and completely rejuvenated in 1994 and has been making great wine for at least a decade. This is a full-bodied white Bordeaux that also shows the fresh, balancing acidity of the '04 vintage. Rich and ripe, this has aromas and flavors of honey, butterscotch, toasty oak and even a touch of apricot. Both flavorful and distinctive. 67% sauvignon blanc and 33% sémillon.

2005 Grand Bateau Rouge, Bordeaux (\$10.99) One of our favorite fourth growths, Beychevelle, makes this delicious blend of 75% merlot and 25% cabernet sauvignon. This shows plenty of ripe red fruit and a touch of earth in a gentle and elegant style. This amazing bargain is almost too good to believe. If you missed this the first time, don't miss out again!

2005 Mylord, Bordeaux (\$10.99) This easy-to-like value is juicy, deep and a huge hit with our customers. It has bright aromas of ripe cherries and a plush body of cassis fruit ending with a surprisingly fine finish. This sold out quickly last time so don't hesitate.

2005 Bois Martin, Pessac-Léognan (\$14.99) This well-positioned château has vineyards bordering both Fieuzal and Malartic-Lagraviere. Add this to the fact that the winemaking team from Château Carbonnieux is involved and all the ingredients for great wine are firmly in place. The aromas here are of warm, ripe raspberries and dusty earth that mingle with amazing grace. The wine is medium-bodied and very elegant, showing red and dark fruits all infused with minerals. There is a long, streamlined finish where the tannins kick in. Great winemaking and the bang-for-your-buck ratio is off the charts.

2000 Domaine du Moulin-à-Vent, Graves (\$16.99) This is a graceful wine showing some bottle maturity with the firm, powerful middle of the 2000 vintage. This has aromas of cedar and warm gravel, firm, deep fruit in the middle and a finish that explodes with minerals. This is a delicious classic for lovers of Old School Bordeaux.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

Customers often ask me what my favorite Bordeaux appellation is. If pressed I may sometimes admit to a preference for the wines of St-Julien. In truth, however, it is simply impossible for me to choose one area over another since the wines are so distinctive. My first love in Bordeaux was, without question, the wines of the Graves region, which produces gems like the **2004 Brown Blanc, Pessac-Léognan (\$29.99)**. A blend of 65% sauvignon blanc and 35% sémillon, the wine is golden yellow with a nose of candle wax and lemon. It was aged on its lees in oak barrels, half of them new, for 8-10 months with regular battonage. The result is a wine of subtle texture and extraordinary ripeness. The rich, tangy fruit is almost tropical, with notes of fresh pineapple. The **2005 Brown, Pessac-Leognan (\$34.99)** is delicious, too, a blend of 60% cabernet sauvignon, 35% merlot and 5% petit verdot. It combines classic black currant notes with the stony minerality that is the hallmark of the region's red wines. Dusty tannins frame the lengthy finish. Possibly the best vintage yet for this château.

Poor merlot. Its reputation is at a low ebb in California, and in Bordeaux it is most often the unheralded silent partner to cabernet sauvignon—the Art Garfunkel to cabernet's Paul Simon, the Dean Martin to its Jerry Lewis. Yet merlot is the dominant grape on Bordeaux's Right Bank, and it is frequently the leading grape in Left Bank wines when the style calls for younger drinking, fruitier wines like the selections below.

The **2005 Valrose "Cuvée Aliénor" St-Estèphe (\$31.99)** blends 50% merlot with 35% cabernet sauvignon and 15% cabernet franc. The grapes come from a mere five hectares near Château Cos d'Estournel. The style is big, rich and concentrated with notes of black currant and bitter chocolate.

The **2005 Sansonnet, St-Emilion(\$54.99)** comes from a single seven hectare parcel just east of town. It is 90% merlot and 10% cabernet franc. The wine makes the most of its agreeable situation on one of the highest parts of the famous St-Emilion plateau. The 2005 vintage is dense and powerful with grippy tannins. Tangy red plum and sweet, ripe cherry notes lead to a firm finish.

Jeff Garneau

"This small estate seems to fly under most people's radar even though it was sold and completely rejuvenated in 1994 and has been making great wine for at least a decade."

"Poor merlot. It is most often the unheralded silent partner to cabernet sauvignon—the Art Garfunkel to cabernet's Paul Simon, the Dean Martin to its Jerry Lewis."

“I’m no wine expert, but I’d like to think that I could foil both testers and glassware and guess at least the color of a wine correctly, though I’d be stumped again and again by cabernet franc.”

Wine 101: Faking It

Much has been written on the subject of fakery and pretension among wine experts. The wine know-it-all is a character all too well known to most of us, occupying center stage at parties, tastings, corporate events, multi-course dinners. How much of their talents are to be believed? I believe, not much.

It has been shown, for example, that most expert wine tasters cannot even deduce if a wine is red or white when tasted at room temperature and from a double blind glass. I’m no wine expert, but I’d like to think that I could foil both testers and glassware and guess at least the color of a wine correctly, though I’d be stumped again and again by cabernet franc.

To me cabernet franc tastes floral, feminine and, well, white. Particularly cabernet franc from the cool-climate Loire. Its white flower aromatics and pretty palate impression not only make it a dead ringer for a white wine when tasted blind, they also make it very delicious when chilled down to white wine temperature. For this reason, it is our house favorite red to drink when it’s warm outside.

K&L currently has good stock of the **2006 Frédéric Mabileau St-Nicolas-de-Bourgueil Les Rouillères (\$14.99)**. This cabernet franc-based red shows that characteristic flowery quality as well as a serious affinity for 20 or so minutes in the refrigerator. The grapes for this wine were 100% destemmed to add to the fruity/floral element and keep out cabernet franc’s less appealing herbaceous, weedy tendencies. The wine was then aged in stainless steel tanks for 7-9 months to preserve freshness. Light on the palate and very refreshing, this is bright and juicy with layers of hibiscus, pomegranate and cherry, and a finish that calls for equally light and bright warm-weather foods. Cold, sliced chicken breast served with dill-laced potatoes, that would be nice. Chilled lentil salad and goat cheese would also be tasty.

Elisabeth Schriber

SEPTEMBER EVENTS CALENDAR

SATURDAY TASTINGS

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

September 6: Alternative White Wine Tasting. Tired of chardonnay? We will be featuring unique white wine varietals from around the world. From old favorites like Austria’s grüner veltliner to Greece’s moscofilero.

September 13: California Cabernet Sauvignon. Autumn is upon us and new releases from California are coming in! Come and taste everyone’s favorite varietal. Both well-known and boutique producers will be featured.

September 20: Bordeaux. The 2005 “big guns” are finally arriving. Come by and taste new releases of red, white and Sauternes and see why this is the vintage the critics have been raving about. Tasting price \$20.

September 27: Wines of Italy. Greg St. Clair, with the help of Mike Parres and Kirk Walker, shows off the newest releases and new arrivals from Italy. Both red and white wines will be featured.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

September 4: Silver Oak Vineyards; September 11: Alpen Cellars;
September 18: Murielle Claudel of Antech Sparkling wines from France;
September 25: Miner Vineyards

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

September 5: Vinum Cellars with Chris Condos ; September 12: Italian New Arrivals;
September 19: Spain & Portugal with Luis Moya of Vinos Unicos;
September 26: New Zealand: Beyond Sauvignon Blanc

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

September 5: The Wines of Southern France; September 12: Sake;
September 19: Hitching Post; September 26: Etude

Coming Up:

The Second Annual San Francisco WhiskyFest!

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

San Francisco and Hollywood Tent Events: Champagne!

In Hollywood, Saturday, October 18 and in San Francisco, Sunday, October 19. We will have several direct buy Champagne producers here from France to talk about their products. More than 40 bubblys to taste including Dom Pérignon, Krug, Veuve-Clicquot, Roederer and many more! Tickets (limited) are available to purchase. \$90 per person plus tax.

The 2006 Fête de Bordeaux Dinner returns to San Francisco Sunday, January 18, 2009. Mark your calendars for an exclusive dinner with Lillian Barton of Léoville- and Langoa-Barton and Jean Charles Cazes of Lynch-Bages. Details coming soon.

Single Vineyard Champagne

REAL WORLD PRICES

For me, the most intriguing thing about drinking small producer Champagnes is their individuality. I think some of the best examples of inimitability we have in Champagne are also four of our very best values—all from **House Leclerc-Briant**. They are all made from estate fruit using the same techniques, and they are all very unique. I think that comparing these Champagnes is one of the best lessons on terroir available. Pascal Leclerc-Briant gets the wines to express themselves by hard work in the vineyard—he has been farming everything biodynamically since 1990 and he is in the process of being certified. The fermentations are completed in cement tanks, and go through full malo. When the bottles are released they all get the same eight grams per liter dosage. The **Les Chêvres Pierreuses (\$32.99)** vineyard is in Cumieres and is the largest at seven acres. It is also the vineyard with the most stones—the name means “the goat stone.” The current cuvée is composed of 19% meunier, 40% chardonnay and 41% pinot noir. It has great, fresh apple fruit, lightly toasted bread notes and refreshing zing. It amazes me that a wine can be so distinctive and complex while still maintaining such easy-going charm. The **Les Crayères (\$32.99)** vineyard is also in Cumieres; it is two and two-thirds acres and is the chalkiest of the four—the name means chalk! The current cuvée is composed of 25% chardonnay, 37% meunier and 38% pinot noir. This is the bracing, mineral-driven one of the four, and a favorite with many on the staff at K&L. The **La Croisette (\$32.99)** is the only pure Epernay-grown Champagne that I have ever had; the vineyard is planted entirely to chardonnay on top of Pascal Leclerc’s deep cellars. The site is not as chalky and yields a much more exotic, even cantaloupe-like expression of the varietal. The last offering is the **La Ravinne (\$41.99)**, my personal favorite of the bunch. This all-meunier vineyard is located in Verneuil and is the furthest west of all the sites. It is the polar opposite of the mushroomy style of Rene Collard, instead showing a sweet, almost pear eau-de-vie-like clean fruit on the nose and very racy acidity on the back. It is one of the ultimate aperitif Champagnes in the store. I hope you will make a party out of comparing these four!

Gary Westby

BLANC DE BLANC *To Die For*

As we bid summer adieu and welcome the fall (actually the best time of the year weather-wise in San Francisco), we have been lucky enough to secure some of the best Blanc de Blancs Champagne we can get our hands on. For the past several seasons, when it is available, the champagnes of Launois have proven to be extremely popular with both our customers and our staff. The **NV Launois “Quartz” Brut Blanc de Blancs (\$34.99)** is a half-pressure (three atmospheres of pressure versus the typical six) bottling in the cremant style. It is at once both delicate and mouthfilling. Composed of 100% chardonnay from the world-renowned chardonnay producing area of Mesnil (and Aviz and Oger), it has flavors of apples, brioche and lemon zest. Loads of cream and vanilla at the back of the palate make this a great way to start a meal with light appetizers. The “sister” wine to the Quartz (although the more “grown up” sister) is the **NV “Cuvée Reserve” Brut Blanc de Blancs (\$34.99)**. Like the Quartz, this wine is all chardonnay with the majority of the blend from the 2002 vintage. This one has six atmospheres of pressure, so it initially comes off as “bigger” than the Quartz. All stainless steel vinification and four years on the lees make this a very complex bubbly that has more in common with fine Burgundy. It has pine nuts and minerals on the nose with tart apples, lemon-lime flavors and toasted nuts in the mouth. Happily, it has a very fine bead like the Quartz—tiny, tiny bubbles that almost literally shoot up out of the glass. Both the Cuvée Reserve and the Quartz are bottled in the bomb-shaped historical bottle, so they are easy to distinguish from the **2000 Brut Blanc de Blancs Vintage Champagne (\$39.99)**, which comes in a more traditional bottle. This wine is extremely hard to get from Launois, so buy it while we have it! An excellent cellar candidate, the 2000 vintage Champagne has a wonderful balance of ripe, golden apple fruit and minerality that comes from Mesnil’s soils. Ripe and concentrated, with the trademark miniscule bubbles. Come and meet Benoit Marguet (a very funny and outgoing man), the vineyard manager of Launois, and the winemaker for Marguet champagnes, at our Hollywood and San Francisco Champagne events on October 18th and 19th. Please remember to purchase your tickets in advance as the day is sure to sell out!

All hail chardonnay!

Scott Beckerley

“Pascal Leclerc-Briant gets the wines to express themselves by hard work in the vineyard—everything is farmed biodynamically and he is in the process of being certified.”

“This wine is extremely hard to get from Launois, so buy it while we have it!”

JIMMY C'S VIEW *Down Under*



2005 Katnook Estate “Founder’s Block Cabernet Sauvignon Coonawarra South Australia (\$13.99) This is one of the greatest values I’ve had this year. Coonawarra, along with Margaret River in Western Australia, are considered to be the best sites for the expression of cabernet. So, to get a wine of this quality and varietal character at this price is something you want to take advantage of. A dry, cooler-than-average summer in 2005 lead to an ideal growing season with good ripeness. The wine spent 12 months in mainly American oak and a portion in small French barriques (15% new). The bouquet has lifted notes of black currant and dark plum with a hint of toffee and vanilla. On the palate the wine is medium-bodied with good ripeness, a hint of mint and supple, fine-grained tannins. Though very easy to drink now, the wine will hold easily for another 3-5 years.

2007 Huia Marlborough Sauvignon Blanc New Zealand (\$15.99) This marks the sixth vintage of Huia Sauvignon Blanc we’ve carried, ranking along side Cloudy Bay as a veteran in our Kiwi category. Clair and Mike Allan started their winery in 1996 and continue to go from strength to strength, fine-tuning their wines. The grapes are sourced from five different vineyards in the Wairau Valley, allowing them to have a palette to blend from. Some grapes are hand-harvested and fermented with natural yeast for richness, palate weight and herb to tropical flavors. The other parcels are machine-harvested, pre-dawn and inoculated to add lift and acidity. The nose is

fresh with good intensity showing passion fruit, lime, melon, pineapple and a mango note. The tropical character framed by limey acidity is, for me, a hallmark of their style. There’s never an excessive green bell pepper or pungent aromatic, but juicy refreshing fruit abounds. On the palate, the wine has excellent length and depth. This is a natural for oysters, scallops and goat cheese.

2005 Rustenberg John X Merriman Stellenbosch South Africa (\$28.99) Over the years, Rustenberg has become one of my favorite producers in South Africa, as they seem to flawlessly dance between the old and new wine worlds. Amazingly consistent, the “John X” lands in my cellar every year. A Bordeaux-styled blend matured in French oak barriques, this year sees 54% merlot, 32% cabernet sauvignon, 6% petit verdot, 4% cabernet franc, 3% malbec and (odd man out) 1% shiraz in the blend. The vines average from 7-24 years old and are planted on the decomposed granite and Oakleaf slopes of Simonsberg Mountain. From what is being called a classic vintage, this wine shows fine richness and deep fruit, but also has structure that will reward cellaring. The aromatics combine ripe mulberry, dark plum, red currant, tobacco leaf, cedar, sandalwood and a mineral note. These elements all come together with outstanding balance and fine persistence on the palate. Also, check out the great **2006 Chardonnay (\$17.99)**.

Jim Chanteloup

The Rhône

LOVE IN LES BAUX

Rhône heads, the next time you are stomping around good ol’ Châteauneuf-du-Pape, I strongly suggest that you take a sojourn south to Les Baux de Provence. This western-most Provençal appellation is dedicated to red and pink wine and is a mere 40-minute jaunt from its more famous papal neighbor. However, unlike the wines of Châteauneuf, which can run the gamut from sublime to mediocre, wines from Les Baux hold themselves to an un-characteristically high level of quality. Enter Château d’Estoublon, an estate that provides both wine and single-varietal olive oils to the weary wine/foodie traveler. Estoublon is indeed grand, having been constructed in the 14th century as a *maison de retraite* for the monks of the nearby abbey of Montmajour.

The domaine now encompasses approximately 10 hectares of organically tended vines and 35 hectares of olive trees on majestic grounds, which, by the way, one can easily visit. At Estoublon you’ll find the familiar southern French varietals (grenache noir, syrah and mourvèdre) plus a bit of cabernet sauvignon utilized in the estate red for some added oomph. The guiding principle of the estate is to craft wines that, while delicious and rich, always retain their signature elegance and style. Estoublon is indeed a great ambassador for the region of Les Baux de Provence. For more information on this grand estate, its oils and organic wines visit their website:

www.estoublon.com

2004 Les Baux de Provence Rouge Château d’Estoublon (750ml \$22.99; 1.5L \$49.99) Great for dinner parties of eight or more! The 2004 Château d’Estoublon rouge is primarily composed of grenache and syrah, and exhibits ripe raspberry aromatics and flavors, along with moderate tannins on the finish due to the addition of 10% cabernet sauvignon. The wine is supple and fleshy; however, it maintains the requisite amount of mineral drive and acidity to keep things interesting. Enjoy now through 2013 with garlic-studded leg of lamb and a generous side of ratatouille. 13.8% abv.

2007 Les Baux de Provence Château d’Estoublon A.O.C. Olive Oil (Salonenque) (\$29.99) Supple, ripe and incredibly fresh. Drizzle over fresh bread or salads.

2007 Les Baux de Provence Château d’Estoublon A.O.C. Olive Oil (Picholine) (\$29.99) Powerful and spicy; try on grilled tuna or grilled summer vegetables like garden-fresh zucchini.

2007 Les Baux de Provence Château d’Estoublon A.O.C. Olive Oil (Grossane) (\$29.99) Citrusy nuances, great with more delicate dishes or even drizzled on fresh fruit!

Mulan Chan

“This vibrant wine is made in the style of Bordeaux Blanc and in a blind tasting would stump some of the most grizzled tasters.”

Brick's Backyard Picks **THE HARVEST IS IN**

Last month I wrote about a recent trip to Washington and Oregon and told everyone to keep their eyes peeled for some of the exciting new finds we unearthed. Well the first wave of wines has arrived and we couldn't be happier to have the opportunity to turn you on to them. We'll start by introducing a brand new winery: **Cadaretta**. Michael Jordan and I were blown away by the quality of these wines and the talent of their winemaker, Virginie Bourgue, a dynamic young woman that is making quite a name for herself.

If you've never had Washington syrah before, do yourself a favor and try a bottle of the **2006 Cadaretta Columbia Valley Syrah (\$29.99)**. The nose alone is worth the price tag, showing brooding aromas of smoke, creosote, mesquite grilled lamb and whole black peppercorns. Its spice-driven nature continues throughout the wine, joined by a wave of fruit on the palate. Ample clove-dusted blackberry and Asian plum combine as a foil to all of the tangy spice. Wrap all this up with a finish displaying some fresh herbal qualities and BINGO! We have a winner.

As impressive as the syrah is, the “SBS” may be even more impressive. The **2007 Cadaretta “SBS” Columbia Valley White (\$19.99)** is a blend of 73% sauvignon blanc and 27% sémillon. This vibrant wine is made in the style of Bordeaux Blanc and in a blind tasting would stump some of the most grizzled tasters. With its nose of grapefruit and gravel this is sort of reminiscent of one of our favorite whites from Bordeaux, Clos Floridene. It shows similar depth and concentration and is packed with tangerine, kumquat and other exotic citrus fruits. Electric is the word that came to mind here, fresh and mouthwatering throughout, but retaining weight and structure; this is sure to please any fan of the Loire or low-manipulation white wine.

Another of our favorite finds from Oregon was the **2004 Carlton Winemakers Studio Willamette Valley Pinot Noir (\$18.99)**. The wine is made by Eric Hamacher, already one of our favorite Oregon winemakers. Eric and his wife Luisa Ponzi envisioned building a “green” and sustainable cooperative space for small wineries to make wine affordably, using state-of-the-art equipment. As their studio label, all of the participating wineries pitch in time, supplies and

fruit to make this wine. From the outstanding 2004 vintage this wine has had plenty of time in the bottle to blossom into the great wine that it is today. Full of sweet, lip-smacking cherry fruit with touches of oak toast and rhubarb, this is pure pinot noir. Lightweight, but not lightly fla-

vored with a long, sneaky, earth-driven finish, this is inviting and shows what Oregon can do in the realm of inexpensive pinot noir. This is one that people will be buying by the case; don't miss out.

Bryan Brick

WINERY TO WATCH: LA GRANGE TIPHAINE

Ask most K&L employees what their favorite wine-producing region is and the Loire Valley will most likely turn up in their top three. Beloved for its forward-thinking organic and biodynamic grower-producers who make “natural” wines—reds and whites fermented using native yeasts, bottled unfiltered and unfiltered—these are wines that are fresh and food-friendly and speak volumes about place. Moreover, the delicious and diverse wines from the Loire Valley are great values, priced for every day drinking, though many will last for generations.

One of our favorite producers and this month's Winery to Watch is the young, rising star Damien Delecheneau of **Domaine La Grange Tiphaine**. Educated in enology in France, Damien and his wife Coralie also did a stage here in the United States, he at Clos Pegase and she at Cain. Damien took over the family domaine in Touraine-Amboise, on the banks of the Loire near Vouvray, in 2002, farming the family's 11 hectares of vineyards there and in Montlouis to the south. The vines he tends average more than 60 years of age and he treats them with the respect given to elders. He uses no chemicals and performs aggressive triage in the vineyards (up to four passes before harvest), then hand-harvests the fruit at its peak. A passionate clarinetist, Damien's musical ability spills into the wines he makes, gracing them with perfect individual notes that come together in harmony.

“These are wines that are fresh and food-friendly and speak volumes about place. Moreover, the delicious and diverse wines from the Loire Valley are great values, priced for every day drinking...”

K&L's Loire Valley buyer, Jeff Vierra, was fortunate to stumble across Damien and Tiphaine at the Salon des Vins de Loire in Angers in 2005, before he had an American importer. That means we're able to bring you the following exceptional wines for incredible prices, despite the weak dollar. Give one (or all) a try and you'll soon find yourself adding the Loire Valley, particularly the wines of La Grange Tiphaine to your favorites, too.

Capture the waning days of summer with the bright and refreshing **2007 Touraine Rosé Riage Tournant (\$9.99)**, or add a little sparkle with the no-dosage 100% chenin blanc **Les Bulles Montlouis Brut (\$16.99)**—a staff favorite for parties and Tuesdays. The **2007 Touraine-Amboise Bel Air Sec (\$13.99)** is a serious chenin blanc from 60-70 year old vines priced like a quaffer. The new vintage of **2007 Touraine Côt Vieilles Vignes (\$16.99)** is made from 127-year old malbec vines and has intoxicating aromatics and sweet, dense old vine fruit on the palate. The **2006 Clef du Sol Rouge (\$18.99)** blends cöt with cabernet franc for an approachable red with nice grip, currant and bell pepper notes. This is just a smattering of the wines we have from Grange Tiphaine, go online or stop by a store for our full inventory.

Leah Greenstein

“The O’Reilly wines are made by winemaker David O’Reilly for his cousin’s Irish Pub of the same name in San Francisco.”

Doug Davidson’s **NORTHWEST CORNER**

It’s good to be back in my own column this month, and I’ve decided to be forgiving and let Bryan’s taunts last month go unanswered. For the time being, that is. Anyhow, more and more great new things from the Northwest are here in the store, so I’ll get right to it.

First is the newest release from Owen Roe in Oregon, the **2007 O’Reilly’s Pinot Gris (\$11.99)**, a great wine with an interesting San Francisco connection. The O’Reilly wines are made by winemaker David O’Reilly for his cousin’s Irish Pub of the same name in San Francisco. These wines are always a great value, and the 2007 Pinot Gris is no exception. Fermented in stainless steel, the fruit is the star here, showing through with fresh aromas of pear, citrus and wet stone. On the palate the lovely pear fruit flavors, bright acidity and flinty finish make for a refreshing and delicious wine to pair with seafood and other lighter dishes.

Another recently arrived wonderful white from Oregon is the **2007 Penner-Ash Willamette Valley Riesling (\$23.99)**. Winemaker Lynn Penner-Ash has received widespread acclaim for her small-production pinot noirs; which always disappear quickly from our shelves. I’ve mentioned before how the 2007 Oregon white wines have been showing great crisp acidity, and this wine definitely follows that trend. The wine’s lovely floral notes and aromas of pear and green apple jump out of the glass. The complex flavors of this dry riesling show pear, lychee and a dusting of white pepper, finishing with chalky minerality and mouth-watering acidity. A wonderfully refreshing food companion, this wine would be phenomenal with a great range of dishes, from pork loin to spicy Thai noodles.

Finally, this month we have a delicious red from Tamarack Cellars in Walla Walla, Washington. Winemaker Ron Coleman has received well-earned praise for his wines, which use fruit from some of the top vineyards in Washington State, and the **2006 Tamarack Cellars Columbia Valley Cabernet Franc (\$24.99)** lives up to expectations. This cabernet franc is comprised of prized fruit from the Weinbau and DuBrul Vineyards, and opens up with rich aromas of cranberry and dark spice. Wonderfully complex, it fills the mouth with flavors of black cherry and mocha spice balanced perfectly with great acidity and velvety tannins on the finish. Fire up the grill and try one tonight instead of your usual cabernet sauvignon—you’ll be glad you did!

Doug Davidson

BOUTIQUE CORNER

Imagine there’s no heaven, it’s easy if you try. No hell below us, above us only sky. Imagine all the people Living for today... Imagine there’s no countries

It isn’t hard to do, Nothing to kill or die for And no religion too

Imagine all the people Living life in peace...

You may say I’m a dreamer But I’m not the only one I hope someday you’ll join us

And the world will be as one

Imagine no possessions I wonder if you can No need for greed or hunger

A brotherhood of man Imagine all the people Sharing all the world...

You may say I’m a dreamer But I’m not the only one

I hope someday you’ll join us And the world will live as one.

—From “Imagine” by John Lennon

While in Oregon for Oregon Pinot Camp, several people told Bryan Brick and me to visit **Anderson Family Vineyards**. The vineyards were planted in 1992 and much of the production is sold to Lemelson, Bergstrom, JK Carriere and others. Cliff and Allison Anderson are fantastic people. Bryan and I spent a couple hours up at the vineyard tasting several vintages. When they agreed to sell to us some of the wine, Bryan and I were ecstatic. We will be the first and only retailer in California to have the wines. The **2006 Pinot Noir (\$59.99)** is bright and structured with rich fruit, cola, five spice and plum. A beautifully balanced wine; it is good now or ageworthy for 3-6 years. The **2006 Chardonnay (\$39.99)** is rich and balanced with notes of pear, mineral and spice. Fermented half in oak, half in stainless steel, this wine will age for several years. I tried the **2004 (\$44.99)** and thought that I was sipping a Meursault. I see the 2006 aging similarly.

Mike Jordan

“When Cliff and Allison agreed to sell to us some of the wine, Bryan and I were ecstatic. We will be the first and only retailer in California to have the wines.”

TREY'S *September Picks*

Cabernet season has begun! The big names are out with their latest and greatest.

Opening the floodgates back in August was the release of the **2004 Silver Oak Alexander Valley Cabernet Sauvignon (\$64.99)**. Always a year behind, the Alexander Valley is a wine that, even upon release, brings great pleasure to California cabernet fans. One of the most consistent wines made in California, the signature flavors of Silver Oak, including the American oak, never disappoint. While Silver Oak releases a year later than most, Caymus releases almost a full year earlier. The **2006 Caymus Napa Cabernet Sauvignon (\$64.99)** is already on the shelf and is drinking well right now. A different style than the Silver Oak, the Caymus is much juicier and brighter. It is two years younger and has that "barrel sample" fruity freshness with a fleshy, sweet finish. Bold but not overly aggressive! A wine that maybe not be as well known as some of the others, but is a great drinking cabernet is the **2005 Rubicon Estate CASK Cabernet Sauvignon (\$64.99)**. Mostly know for the Rubicon "Estate" blend, the Rubicon "Cask" is a tribute to John Daniel Jr. and the Inglenook Cask wines that were made at this

same property many years ago. The Rubicon Estate Cask Cabernet is 100% cabernet sauvignon that comes from the Chateau and Cohn vineyards, which are both certified organic and have been producing cabernet since 1880. This wine is aged in 500 liter American oak puncheons for 28 months. Even so, this wine is still dominated by the ripe fruit! The American oak adds a creamy, fleshy texture rather than a spicy dill character. Another big release is the **2005 Beringer Private Reserve Napa Cabernet Sauvignon (\$94.99)**. Always Bordeaux-like in its structure and balance, this wine usually is best with time in the cellar. Big and firm, this classic cabernet from 2005 will not disappoint fans of previous vintages. Patience will be rewarded. Other big names released this time of year are the **2005 Opus One (Inquire)** and the **2005 Joseph Phelps "Insignia" (Inquire)**. These two top California wines are getting increasingly expensive and more difficult to get each year. Please call any of our stores for availability. More to come next month, literally!

Trey Beffa



Domestics

HOLLYWOOD HOT PIX *Sojourn*

It's always great to be on the cutting edge. You get to say things like, "I bought Kosta Browne before it got the scores." With that said: Sojourn's pinot noirs are on the verge of critical success. And they've already garnered killer scores from the *Pinot Report*.

The story of Sojourn begins with Erich Bradley. Erich got started when his family bought several acres in Sonoma County's Valley of the Moon. He eventually went off to school and completed his studies in winemaking at UC Davis and viticulture at Santa Rosa Junior College. He took a job with Dick Arrowood as a lab technician, which eventually led to a full-time job with Arrowood Winery. In 2002 he began working with Mountain Terraces Vineyard—the fruit source for Audelssa Winery. In 2003 he became their winemaker, working with David Ramey to make Audelssa one of Sonoma's more prestigious cabernet properties. Erich recently took over winemaking duties at Hop Kiln as well.

Erich partnered with Craig Haserot for the Sojourn project and this is the duo's second release. They are committed to creating wines that are made in a New World style complemented by Old World sensibilities. The pinots were a revelation at our recent staff tastings, but the cabernets are also not to be missed. The wines are just being picked up by the mainstream press, so now is the time to jump on board.

The **2006 Sojourn Sonoma Coast Pinot Noir (\$34.99)** is a blend of 70% Sangiacomo, 22% Windsor Oaks and 8% Small Vines fruit. It is a heavily-fruited wine with pomegranate, cherry and vanilla notes from the oak. In

the mouth there is an attack of sweet cherry fruit and new oak spice. It's imminently consumable in a very pleasing style. 94 points *Pinot Report*.

The **2006 Sojourn Cellars "Sangiaco Vineyard" Sonoma Coast Pinot Noir (\$46.99)** is a more refined and balanced wine that really captures the character of the Sangiaco Vineyard. There are more earth notes of loam and mushroom on top of the rich fruit flavors. This is a wonderfully complete wine with a long finish. 96 points *Pinot Report*.

One of the most interesting cabernets to arrive at K&L recently is the **2005 Sojourn Sonoma Valley Cabernet Sauvignon (\$46.99)**. It is made of 70% Mountain Terraces Vineyard fruit with the balance coming from the valley floor. This is a lush cabernet that has currant, blackberry and sweet mocha flavors. Well-integrated oak and a hint of black olive make this a touch more fascinating than most other cabernets from Sonoma. This is an excellent wine for immediate drinking that should last for several years.

Even more amazing is the **2005 Sojourn "Mountain Terraces" Sonoma Valley Reserve Cabernet Sauvignon (\$74.99)**. The Reserve is made using the best barrel selections from the esteemed Mountain Terraces Vineyard. There are notes of freshly-tilled soil, currants, kirsch and cassis. There is great structure that should provide this wine with a long life. This is tremendous cabernet that is comparable to some of the best that David Ramey and Dick Arrowood have produced.

Keith Mabry

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



ALSACE/LOIRE VALLEY

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

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

2007 Muscadet Sèvre et Maine Sur Lie Domaine Pépière* \$12.99

This beauty is bright, salty and not unlike a young Mosel wine with a bit more alcohol; it is über-fresh and a joy to drink. This heroic vigneron does in Muscadet with old vines, granitic soils and low yields what others dream of in much more "serious" appellations.

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

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

2007 Tessier Cheverny Rouge* \$14.99

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

2006 Franck Millet Sancerre Blanc "Insolite"* \$22.99

This reserve cuvée from our friends at Franck Millet is made from their chalkiest limestone soils. The resulting wine is charged with mineral and stony flavors, is very intense and full of bright citrus notes and, due to the amazingly warm and ripe vintage, is quite soft.

CHAMPAGNE—CLYDE LOVES THESE THREE

Philippe Gonet Brut Reserve* \$33.99

This balanced, elegant Champagne is composed of 30% chardonnay, 60% pinot noir and 10% meunier. The grapes are all from the Gonet family's estate, spread from the southernmost premier cru of Vertus to the Valley of the Marne. It is made of 70% 2001 and 30% reserve wine from 2000. It is a gorgeous wine to celebrate with: toasty, vibrant and flavorful.

Franck Bonville Brut Selection Blanc de Blanc (1.5L)* \$64.99

Champagne always tastes better out of magnum! This is all chardonnay blended from three very good years: '00, '01 and '02. This Champagne has exotic, ripe fruit aromatics and, as the glass warms up, there are also traces of clean rye and earth, just like in great Chablis

Marguet Pere et Fils Rosé* \$34.99

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

WHITE BURGUNDY

2006 Chablis Domaine Eglantiere* \$18.99

According to Allen Meadows: "This is slightly exotic with aromas that run to mango and apricot with hints of citrus that merge into round, rich and energetic flavors that possess good definition and depth plus traces of oyster shell and saline."

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

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

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

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

If you love traditional Chablis, with a steely, racy quality, this old-vine cuvée from Gerard Tremblay will light your fire. Grown in a plot of vines more than 75 years old, the intensity reflects that age. As Tanzer writes: "Pale, bright yellow. High-pitched aromas of citrus peel and violet. Fresh and pure but verging on tart, with citrus fruit flavors firmed by a steely spine."

RHÔNE/FRENCH REGIONAL

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

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

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

The 2004 Château d'Estoublon rouge is composed primarily of grenache and syrah, and exhibits ripe raspberry aromatics and flavors along with moderate tannins on the finish due to the addition of cabernet sauvignon. The wine is supple and fleshy; however, it maintains the requisite amount of mineral drive and acidity to keep things interesting.

Jean Louis Denois Brut Tradition* \$15.99

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

2006 Côtes du Rhône Villages-Rasteau

Cave de Rasteau "Dame Victoria"* \$12.99

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

2007 Vacqueryras "Mas Bouquet"* \$14.99

Spicy and peppery. Delicious. 90 points *Wine Spectator*.

2005 Gigondas Tradition, Moulin de Gardette* \$24.99

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

2005 Cornas Domaine Durand "Empreintes"* \$34.99

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

ARGENTINA

2005 Bodegas Poesía "Pasodoble" Mendoza* \$11.99

90 points WA: "The 2005 Pasodoble is a blend of 34% cabernet sauvignon, 33% malbec, and 33% syrah sourced from a 20 year old vineyard and aged for 12 months in French oak. Dark ruby/purple-colored, it exhibits an



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

expressive perfume of cedar, spice box, pepper, black currants, black cherry and blueberry. Smooth-textured, elegant, tasty Bordeaux look-alike."

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

91 points Robert Parker's *Wine Advocate*: "The 2005 Clos des Andes is 100% Malbec sourced from an 80 year old vineyard in the Lujan de Cuyo region of Mendoza. The wine was 50% barrel fermented and was aged for 12 months in 50% new and 50% 1 year French oak. Inky purple in color, the wine has a lovely bouquet of wood smoke, cedar, violets, blueberry, and black cherry..."

2005 Montevejo "Petite Fleur" Mendoza* *\$22.99*

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

ITALY

2004 Rocca di Montegrossi "Geremia"* *\$39.99*

93 points WA: "The 2004 Geremia is equally commanding in its stature and potential. This blend of 60% merlot and 40% cabernet sauvignon. The wine remains extremely fresh and primary in its expression of dark macerated cherries, minerals, spices and sweet toasted oak. This is a thrill to taste. Even better, it offers phenomenal quality for the money."

2004 Rocca di Montegrossi "San Marcellino"* *\$44.99*

93 points WA: "The estate's top Chianti bottling, the 2004 Chianti Classico Riserva San Marcellino is made from 100% sangiovese and spent 18 months in French Allier oak barrels. It reveals a powerful, brooding expression of scorched earth, tobacco, dark fruit and toasted oak. The layers of fruit need bottle age to gain volume and depth while the building tannins require time to settle down even though the use of French oak is very refined. This wine of superb weight and density offers tremendous potential..."

2007 Blason wines have arrived—superb values* *Inquire*

RALPH LOVES THESE 2007 BORDEAUX

2007 Suduiraut, Sauternes *\$79.99*

Winemaker Pierre Montugue has masterfully blended his 40-60 separate cuvées into one classic wine. Killer wine with fantastic perfumed, tropical aromas, great depth, thickness and fresh acidity that puts it firmly alongside 2001 and 1988!

2007 Smith-Haut-Lafitte Blanc, Pessac-Léognan *\$79.99*

The Cathiard family has hit their stride, elevating their white wine to the realm of Bordeaux's greatest whites. This is a strong and extremely focused sauvignon blanc; hints of lime and white flower aromas—just superb.

2007 Smith-Haut-Lafitte Rouge, Pessac-Léognan *\$56.99*

Plenty of round, deep blueberry/blackberry fruit with hints of dark chocolate and smoke; good richness for '07!

2007 Pichon-Longueville-Baron, Pauillac *\$89.99*

It's no surprise that the Baron stands out in '07 as one of the few wines that needs to cellar. A very masculine wine with deep fruit; a stern and spicy cabernet with a touch of leather. Classic claret in every sense.

2007 La Fleur de Bouïard, Lalande de Pomerol *\$31.99*

Loaded with exotic black fruit that is very pure. Fruity and spicy while

retaining its elegance without going over the top. Great job Coralee!

2007 Angélu, St-Emilion *\$169.99*

Hubert de Bouïard admits he was scared for the first time in 20 years because of August rain. Six weeks of dry weather later he picked in perfect conditions. Big, blood-red fruit dominate this thick, concentrated wine that is, as usual, just flat out delicious!

2007 Léoville-Barton, St-Julien *\$64.99*

Purple-blue color, Strong, vibrant and zesty on the palate. This masculine wine is right on the money, again!

2007 Pontet-Canet, Pauillac *\$75.99*

The incredible quality of Pontet-Canet today can send people into a frenzy and that is exactly what happened as our dinner progressed with Alfred and Isabella Tesseron. My exact note: Great juice! The deep blackberry and blueberry impression of the fruit is oh-so-pure. Almost creamy, with a thick mouthfeel, round tannins, strong yet no harsh tannins. Fantastic wine!

CLYDE LOVES THESE 2007 RIGHT BANK BORDEAUX

2007 Croix de Labrie, St-Emilion *\$56.99*

Fabulous richness and length. Semi-New World wine with plenty of stuffing for the cellar. This is a must-buy. 92-94 points RP.

2007 Fleur Morange, St-Emilion *\$74.99*

Sweet and brambly on the palate. Some mineral and iron on the finish. Fabulous wine. 100 year-old vines. 91-93 points RP.

2007 Fleur Cardinale, St-Emilion *\$39.99*

Big and ripe, tannic. Powerful—this wine was almost black in color. Very ripe—stunning chocolate tones. 91-93 points RP.

SHIPPING INFO

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

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

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

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

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

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

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

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



1970-2004 IN STOCK

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

VALUE WINES UNDER \$30

1998 Soutard, Pomerol	\$34.99
2000 Coufran, Médoc	\$27.99
2000 Lamothe-Bergeron (1.5L)	\$37.99
Perfect summertime party red—soft and elegant.	
2000 de Moulin-à-Vent, Graves	\$17.99
Old School and extremely well-made. 2000 vintage for this price? Fabulous wine!	
2000 Trebiac, Graves	\$15.99
2002 Dame de Montrose, St-Estèphe	\$24.99
2002 La Commanderie, St-Emilion	\$14.99
2002 Potensac, Médoc	\$14.99
2002 Sociando Mallet, Médoc	\$24.99
Superb wine and fine value for the cellar.	
2003 Belle-Vue, Haut-Médoc	\$19.99
2003 Closiere de Clos Fourtet	\$24.99
Sweet and sexy wine—great right now. Toasty.	
2003 Couhins-Lurton, Pessac	\$19.99
Delicious wine with tons of minerality.	
2003 de Rochemorin, Pessac	\$19.99
2003 Greysac, Haut-Médoc	\$16.99
One of best values for drinking Bordeaux.	
2003 La Gatte, Bordeaux Superior	\$10.99
2003 Lamothe-Bergeron (1.5L)	\$34.99
2003 les Allees de Cantemerle	\$19.99
2003 Malmaison, Moulis*	\$10.99
2003 De Rochemorin, Pessac	\$21.99
2003 Poujeaux, Moulis	\$29.99
2004 Blason d'Evangile, Pomerol	\$29.99
Pomerol under \$30—buy it.	
2004 Brio de Cantenac, Margaux	\$24.99
Big wine, meant to cellar. Good value.	
2004 Cantemerle, Haut-Médoc	\$26.99
2004 Clarke-Rothschild, Lustrac	\$19.99
Just tasted; it's one of best values in the store!	
2004 Cantelys Rouge, Pessac	\$21.99
2004 Seigneur de Aiguilhe, Castillon	\$15.99
2004 d'Aiguilhe, Castillon	\$29.99
Super value. Enjoy soon.	
2004 du Moulin, Haut-Médoc*	\$9.99
2004 Lalande de Borie, St-Julien	\$24.99
Super delicious. Soft and toasty.	
2004 La Fleur de Bouïard,	

Lalande Pomerol	\$29.99
Outstanding wine—rich and round.	
2004 La Vieille Cure, Fronsac	\$24.99
2004 Malmaison, Moulis*	\$14.99
Soft and elegant. Extremely good value!	
2004 Pipeau, St-Emilion	\$29.99
This wine is sexy—flashy.	
2004 Phélan-Ségur, St-Estèphe	\$29.99

OTHER BORDEAUX 1970-2004

1970 Beychevelle, St-Julien	\$199.00
Great condition—Mahler-Besse cellar.	
1970 Palmer, Margaux	\$499.00
1976 Pichon-Lalande (5L)	\$699.00
Made by Michel Delon of Las Cases fame.	
1976 Latour, Pauillac (1.5L)	\$599.00
1982 Latour, Pauillac	\$2,199.00
1982 La Lagune, Médoc	\$249.00
1983 Margaux, Margaux	\$699.00
1984 Margaux, Margaux	\$369.00
1985 Lafite-Rothschild, Pauillac	\$595.00
1985 Margaux, Margaux	\$799.00
1985 Siran, Margaux (5L)	\$599.00
1986 Cos d'Estournel, St-Estèphe	\$199.00
1986 Lynch-Bages, Pauillac	\$249.00
1986 Margaux, Margaux	\$699.00
1986 Mouton-Rothschild, Pauillac	\$949.00
1987 Mouton-Rothschild, Pauillac	\$399.00
1989 Siran, Margaux (1.5L)	\$169.00
1990 Latour, Pauillac	\$899.00
1991 Latour, Pauillac	\$499.00
1993 Latour, Pauillac	\$499.00
1994 Latour, Pauillac	\$499.00
1994 Cheval Blanc, St-Emilion (3L)	\$899.00
1994 Mouton-Rothschild, Pauillac	\$399.00
1995 Léoville-Barton (1.5L)	\$249.99
1996 Lynch-Bages, Pauillac	\$199.99
1997 du Tertre, Margaux	\$39.99
1998 Grand Pontet, St-Emilion	\$49.99
1998 Latour, Pauillac (3L)	\$1,299.00
1998 Margaux, Margaux	\$329.00
One-quarter of the price of the 2005!	
1999 Cos d'Estournel, St-Estèphe	\$139.00
1999 Cos d'Estournel (1.5L)	\$249.00
A superb value for a very underrated wine.	
1999 Haut-Bailly, Pessac	\$69.99
Elegant wine. Absolutely delicious!	
1999 Labegorce, Margaux	\$34.99
1999 Lynch-Bages, Pauillac	\$149.00

1999 Margaux, Margaux	\$329.99
1999 Pichon-Lalande (1.5L)	\$229.00
Superb value and fantastic tasting wine.	
2000 Haut-Bailly, Pessac	\$139.00
2000 La Clemence, Pomerol	\$79.99
2000 Latour, Pauillac	\$1,299.00
2000 Smith-Haut-Lafitte, Pessac	\$99.99
Right from the property—Superb wine.	

CLYDE LOVES 2001 BORDEAUX

2001 Coufran, Médoc	\$19.99
2001 Cantelys Rouge, Pessac	\$21.99
2001 Cos d'Estournel, St-Estèphe	\$159.99
Stunning wine—much better than their 2000.	
2001 Pauillac, Pauillac	\$24.99
Pichon-Lalande's third wine. Stunning.	
2001 Haut-Vigneau, Pessac	\$17.99
Drink now and enjoy the fruit and elegance.	
2001 d'Angludet, Margaux	\$34.99
2001 de Marbuzet, St-Estephe	\$29.99
Lovely, delicious wine from the Cos people.	
2001 Smith-Haut-Lafitte, Pessac	\$79.99
2001 Larrivet Haut-Brion, Pessac	\$39.99
2002 Haut-Bailly, Pessac	\$39.99
2002 d'Angludet, Margaux	\$44.99
2002 Ferrière, Margaux	\$29.99
2002 Haut-Bailly, Pessac	\$49.99
2002 Latour, Pauillac	\$1,199.00
2002 Léoville-Las-Cases (375ml)	\$99.99
2002 Léoville-Las-Cases (1.5L)	\$399.00
2002 Palmer, Margaux (375ml)	\$69.00
2002 Palmer, Margaux (1.5L)	\$349.00
2002 Reserve de Comtesse, Pauillac	\$36.99
2002 Talbot, St-Julien	\$47.99
2004 Clos d'Oratoire, St-Emilion	\$34.99
Stunning wine for the cellar.	
2004 Clos du Marquis, St Julien	\$34.99
2004 Cos d'Estournel, St-Estèphe	\$99.99
2004 Latour, Pauillac	\$549.00
2004 les Forts de Latour, Pauillac	\$199.00
2004 Lynch-Bages, Pauillac	\$84.99
2004 Malescot-St-Exupéry	\$39.99
One of the greatest Bordeaux buys in the store.	
2004 Margaux, Margaux (1.5L)	\$499.00
2004 Margaux, Margaux (3L)	\$899.00
2004 Montrose, St-Estèphe	\$59.99
2004 Pichon-Baron, Pauillac	\$76.99
2004 Pichon-Lalande, Pauillac	\$79.99
2004 Reserve de Comtesse	\$33.99



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

2005 BORDEAUX-IN STOCK

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

VALUE WINES UNDER \$30

Bernadotte, Haut-Médoc	\$19.99
Bernadotte, Haut-Médoc (1.5L)	\$41.99
Camensac, Moulis	\$27.99
Bad Boy Bordeaux	\$19.99
Bois Martin, Pessac	\$14.99
Chantegrive, Graves	\$21.99
Clarke, Lustrac (1.5L)	\$59.99
Coufran, Médoc	\$27.99
Croix de Rambeau, St-Emilion (1.5L)	\$43.99
Domaine du Bouscat, Bord Superior	\$14.99
Big score, little price, lots of flavor.	
de Lugagnac, Bordeaux	\$12.99
de Francs les Cerisiers,	
Côtes de Francs	\$14.99
de Sales, Pomerol	\$28.99
Etoiles de Mondorion, St-Emilion*	\$19.99
Fonreaud, Lustrac*	\$17.99
Grand Bateau, Bordeaux	\$10.99
Haut-Nadeau Reserve	\$11.99
Lalande-Borie, St-Julien	\$27.99
Fabulous wine; great value for the cellar!	
Le Pape, Pessac	\$25.99
Les Tours de Mons, Margaux	\$29.99
Les Tours de Peyrat VV, Côte Blaye	\$15.99
Top 10 value of 2005 in the <i>Wall Street Journal</i> .	
Les Trois Croix, Fronsac	\$24.99
Super cellar candidate.	
Mylord, Bordeaux	\$10.99
Won't last long!	
Nodeau, Côtes de Bourg	\$11.99
Top 10 value 2005 in the <i>Wall Street Journal</i> .	
Paloumey, Haut-Médoc	\$19.99
Peyraud, Bordeaux	\$10.99
Peyraud, Bordeaux (1.5L)	\$24.99
Back in—won't last long!	
Picard, St-Estèphe (1.5L)	\$39.99
Potensac, Médoc	\$29.99
Puygueraud, Côtes de France	\$26.99
Roland de Garde Prestige	\$17.99
Ste-Colombe, Castillon	\$12.99
Senejac, Medoc	\$29.99

Saransot-Dupre, Lustrac	\$19.99
Sorbey, Haut-Médoc*	\$12.99
Souvenir, Bordeaux*	\$11.99
Trebiac, Graves	Inquire
Villegeorge, Haut-Médoc*	\$19.99

LEFT BANK/PESSAC

Baron de Milon, Pauillac	\$37.99
This is the second wine of Duhart Milon—this label is usually only found in Europe.	
Brown Rouge, Pessac	\$34.99
Clerc Milon, Pauillac	\$64.99
Clos du Marquis, St-Julien	Inquire
Cos d'Estournel, St-Estèphe	Inquire
Croizet-Bages, Pauillac	\$39.99
d'Armailhac, Pauillac	\$49.99
de Pez, St-Estèphe	\$39.99
Duhart-Milon	Inquire
Lagrange, St-Julien	\$69.99
La Parde de Haut-Bailly, Pessac	\$36.99
Second wine of Haut-Bailly at 1/4 the price.	
Lascombes, Margaux	Inquire
Labegorce, Margaux	\$49.99
Langoa-Barton (3L)	\$369.00
Léoville-Las Cases, St-Julien	\$399.00
Meyney, St-Estèphe	\$31.99
Pagodes de Cos, St-Estèphe	Inquire
Pichon-Baron, Pauillac	\$154.99
Pichon-Lalande, Pauillac	Inquire
Pichon-Lalande, Pauillac (3L)	\$599.00
Reserve de Comtesse Lalande	\$54.99
Talbot, St-Julien	\$59.99
Valrose Cuvée Alienor, St-Estèphe	\$31.99

RIGHT BANK

Bourgneuf, Pomerol-91 pts WS	\$39.99
Canon, St-Emilion	\$119.99
Clos des Jacobins, St-Emilion	Inquire
Clos de la Vieille Eglise, Pomerol	\$59.99
Destieux, St-Emilion	\$54.99
d'Aiguilhe, Côtes de Castillon	Inquire
de Pressac, St-Emilion	\$35.99
Esprit d'Eglise, Pomerol	\$39.99
Fleur de Bouïard, Lalande Pomerol	\$39.99
Franc Mayne, St-Emilion (1.5L)	\$69.99
Larmande, St-Emilion	\$34.99
Le Fer, St-Emilion	\$29.99
l'Enclos, Pomerol	\$37.99
Lynsolance, St-Emilion (1.5L)	\$139.99
Monbousquet, St-Emilion	\$79.99

Rochebelle, St-Emilion	\$39.99
Rochebelle, St-Emilion (1.5L)	\$69.99
Exceptionally well-made wine. Old School.	
Sansonnet, St-Emilion	\$54.99
Soleil, St-Emilion	\$31.99
Fabulous wine made by Stephan Neipperg of Canon-La-Gaffelière.	

WHITE BORDEAUX

2004 Brown Blanc, Graves*	\$29.99
2004 Canteleys Blanc, Pessac*	\$17.99
2005 Clos Floridene Blanc, Graves*	\$19.99
2005 Château Ducla Experience XIII	\$14.99
Ralph's favorite. Creamy and rich.	
2005 Cos d'Estournel Blanc	Inquire
2005 Couhins-Lurton, Pessac	\$34.99
2005 La Louvière, Pessac*	\$19.99
2005 de Rochemorin Blanc, Pessac	\$17.99
2006 Clos Floridene Blanc, Graves*	\$24.99
2006 Lynch-Bages Blanc	\$54.99
2006 Château Reynon "VV"*	\$13.99
Delicious, snappy, citric aromas and flavors. Great balance. Durbourdieu makes great wines.	
2006 Le Cygne de Fonreaud	\$13.99
2006 Le Cygne de Fonreaud (375 ml)	\$6.99
Perfect balance and structure. Stunning.	
2006 Roquefort Blanc,	
Entre Deux Mers*	\$11.99
2006 St-Jean des Graves Blanc*	\$13.99

SAUTERNES 1982-2005

Château d'Yquem Vertical Set \$6,999.00
A special vertical set of the most famous white wine in the world. Direct from the Chateau is this 12-bottle set containing one bottle each of 1984, 1985, 1987, 1988 (99 points Robert Parker!), 1991, 1994, 1995, 1996, 1997, 1998, 1999, and 2000! Packed in a leather case. Very limited availability.



K&L has a broad selection of top domestic wines from California, Oregon and Washington and many hard-to-find and high-scoring gems. Check our website for more inventory.



CABERNET SAUVIGNON

1999 Beringer "Private Reserve"	\$89.99
2001 Mayacamas, Napa	\$64.99
2002 Beringer "PR" (375ml)	\$39.99
2002 Dominus, Napa	\$109.00
2003 Amici, Napa	\$34.99
2004 Burgess, Napa	\$24.99
2004 Clos La Chance "Estate"	\$34.99
2004 Col Solare	\$49.99
2004 Bonneville "Carriage House"	\$49.99
2004 Grgich, Napa	\$51.99
2004 Heitz Cellars, Napa	\$39.99
2004 Jordan, Alexander Valley	\$46.99
2004 Keenan, Napa	\$39.99
2004 Mount St. Helena, Napa	\$19.99
2004 Napanook, Napa	\$39.99
2004 Opus One, Napa	\$199.00
2004 Petit Bâtard, Napa	\$27.99
2004 Phelan "Estate Grown"	\$69.99
2004 Rodney Strong, Alex Vly	\$18.99
2004 Rombauer, Napa	\$34.99
2004 Roy J. Maier "St. Helena Rd"	\$38.99
2004 Silver Oak, Alexander Valley	\$64.99
2004 St Clement, Napa	\$24.99
2004 Vine Cliff, Napa	\$39.99
2004 Worthy "Sophia's Cuvee"	\$28.99
2005 A to Z "Night and Day"	\$14.99
2005 Andrew Will "Ciel du Cheval"	\$57.99
2005 Avalon, Napa	\$10.99
2005 Beringer, Knights Valley	\$16.99
2005 Bogle, California	\$9.99
2005 Buehler, Napa	\$21.99
2005 Cadence "Bel Canto"	\$59.99
2005 Cadence "Klipsun Vineyard"	\$44.99
2005 Cannonball, California	\$12.99
2005 Castle Rock "Reserve"	\$15.99
2005 Caymus, Napa	\$67.99
2005 Chateau Montelena, Napa	\$41.99
2005 Cliff Lede, Stag's Leap District	\$49.99
2005 Cloverdale Ranch, Alex Vly	\$27.99
2005 Donati Family Vineyard	\$17.99
2005 Duckhorn, Napa	\$64.99
2005 Edge, Napa	\$16.99
2005 Ehlers Estate, Napa	\$39.99
2005 Genuine Risk, Santa Ynez	\$21.99
2005 Green Lion, Napa	\$18.99
2005 Hawk Crest, California	\$9.99
2005 Hess Collection "19 Block"	\$31.99
2005 Hess Estate "Allomi"	\$21.99

2005 Hogue "Genesis"	\$11.99
2005 Honig, Napa	\$30.99
2005 House Wine, Columbia Valley	\$10.99
2005 Karl Lawrence, Napa	\$59.99
2005 Larkmead, Napa	\$54.99
2005 Line Shack, Central Coast	\$12.99
2005 Newton "Unfiltered"	\$44.98
2005 Newton "Red Label"	\$18.99
2005 Olema, Napa	\$18.99
2005 Poppy, California	\$11.99
2005 Provenance (375ml)	\$16.99
2005 Raymond Reserve, Napa	\$26.99
2005 Robert Mondavi, Napa	\$19.99
2005 Roth, Alexander Valley	\$31.99
2005 Sbragia "Andolsen Vineyard"	\$29.99
2005 Shelter "Headwater"	\$59.99
2005 Simi, Alexander Valley	\$19.99
2005 Snowden "The Ranch"	\$39.99
2005 Terra Valentine, Spring Mtn	\$32.99
2005 Thomas Fogarty "Skyline"	\$14.99
2005 Turnbull, Napa	\$39.99
2005 T-Vine Cellars "T"	\$44.99
2005 Twenty Bench, Napa	\$15.99
2005 Two Tone Farm, Napa	\$8.99
2005 Wolf Family "Phaedrus"	\$39.99
2006 Decoy, Napa	\$27.99
2006 Forth "All Boys"	\$19.99
2006 J Lohr "Seven Oaks"	\$11.99
2006 Joel Gott "815 Blend"	\$14.99
2006 Justin "Justification"	\$39.99
2006 Kalinda, Napa	\$17.99
2006 Khroma, Alexander Valley	\$15.99
2006 McManis, California	\$8.99
2006 Stephen Vincent, California	\$9.99

MERLOT

2004 Cloverdale Ranch, Alex Vly	\$21.99
2004 Simi, Sonoma	\$14.99
2004 Swanson, Napa	\$23.99
2005 Andrew Rich "Mesalliance"	\$19.99
2005 Barnett Vineyards, Spring Mtn	\$42.99
2005 Duckhorn, Napa	\$49.99
2005 Etude, Sonoma Valley	\$33.99
2005 Ferrari-Carano, Sonoma	\$19.99
2005 Frog's Leap, Napa	\$28.99
2005 Green Lion, Napa	\$13.99
2005 Lewis Cellars, Napa	\$69.99
2005 Pahlmeyer, Napa	\$99.00
2005 Parcel 41, Napa	\$16.99

2005 Rombauer, Napa	\$27.99
2005 Shafer, Napa	\$39.99
2005 Stags' Leap Winery, Napa	\$26.99
2005 T-Vine Cellars, Napa	\$29.99
2005 Whitehall Lane, Napa	\$24.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 Twenty Rows, California	\$19.99

PINOT NOIR

2005 Domaine Serene "Evenstad"	\$54.99
2005 Eyrie "Estate Grown"	\$31.99
2005 J Wine Company	\$24.99
2005 Kynsi "Bien Nacido"	\$32.99
2005 Lane Tanner, Santa Barbara	\$23.99
2005 Maysara "Jamsheed"	\$19.99
2005 Willakenzie (375ml)	\$9.99
2006 A to Z, Oregon	\$16.99
2006 Bogle, Russian River	\$12.99
2006 Chalone, Monterey	\$13.99
2006 Chasseur, Sonoma Coast	\$39.99
2006 Cristom "Mt. Jefferson"	\$32.99
2006 Elk Cove, Willamette Valley	\$21.99
2006 Ferreira "Moore Vineyard"	\$23.99
2006 Hocus Pocus, Willamette Vly	\$24.99
2006 Holdredge, Russian River	\$31.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Kanzler, Sonoma Coast	\$47.99
2006 Lucia, Santa Lucia Highlands	\$39.99
2006 Mark West, California	\$9.99
2006 Migration, Anderson Valley	\$31.99
2006 Olivet Lane, Russian River	\$34.99
2006 Patton Valley, Willamette Vly	\$33.99
2006 Patz & Hall, Sonoma Coast	\$37.99
2006 Poppy, Monterey	\$11.99
2006 Roessler "Bluejay"	\$26.99
2006 Westrey "Oracle Vineyard"	\$27.99
2006 WH Smith "Maritime"	\$52.99
2006 WH Smith "Umino"	\$46.99
2006 WH Smith, Sonoma Coast	\$26.99
2006 ZD, Carneros	\$32.99
2007 Castle Rock, Willamette Valley	\$10.99
2007 McManis, California	\$9.99
2007 O'Reilly's, Oregon	\$16.99

SYRAH AND PETITE SIRAH

2003 Kunde Sonoma Syrah	\$19.99
2004 Jade Mountain Syrah	\$16.99
2004 Jaffurs "Verna's" Syrah	\$37.99



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

2005 Barrel 27 Syrah	\$14.99
2005 Concannon Petite Sirah	\$13.99
2005 Copain "L'Hiver" Syrah	\$15.99
2005 Cristom "Estate" Syrah	\$29.99
2005 Lewis Cellars "Ethan's" Syrah	\$47.99
2005 Lost Canyon "Stage Gulch"	\$34.99
2005 Purisima Canyon Mendo Syrah	\$17.99
2005 Ridge "Lytton West" Syrah	\$35.99
2005 Rosenblum "Pickett Road" PS	\$27.99
2005 Rosenblum "Rominger" Syrah	\$23.99
2005 Stags' Leap Winery PS	\$34.99
2005 T-Vine "Frediani" Syrah	\$33.99
2006 Beckmen Estate Syrah	\$18.99
2006 Bogle California Petite Sirah	\$9.99
2006 Cadaretta Columbia Vly Syrah	\$29.99
2006 Elyse Rutherford Petite Sirah	\$29.99
2006 Four Vines "Heretic" PS	\$34.99
2006 Girard Napa Petite Sirah	\$26.99
2006 Hocus Pocus SB Syrah	\$17.99
2006 Novy Sonoma County Syrah	\$20.99
2006 Qupe Central Coast Syrah	\$14.99
2006 Red Car "Boxcar" Syrah	\$21.99
2006 Sobon Estate Syrah	\$13.99
2006 Spicerack "Punchdown" Syrah	\$19.99
2006 Two Mile "Rosciano" PS	\$31.99

ZINFANDEL

2000 Joseph Swan "Lone Redwood"	\$24.99
2003 Banknote, Sonoma	\$12.99
2003 Old World "Peña Creek"	\$20.99
2004 S. E. Chase "Hayne"	\$39.99
2005 Carol Shelton "Monga Zin"	\$19.99
2005 Chateau Montelena Estate	\$28.99
2005 Klinker Brick "Old Vine"	\$14.99
2005 Limerick Lane "Collins"	\$27.99
2005 Pellegrini "Eight Cousins"	\$19.99
2005 Plungerhead, Dry Creek	\$15.99
2005 Poco á Poco, Russian River	\$19.99
2005 Rosenblum "Annette's"	\$29.99
2005 Storybook "Eastern Exposures"	\$42.99
2005 Turley "Old Vines"	\$59.95
2005 Turley "Juvenile"	\$39.95
2005 T-Vine "Brown Vineyard"	\$31.99
2006 Brown Estate, Napa	\$35.99
2006 Bucklin Bambino (ORGANIC)	\$21.99
2006 Gamba "Old Vine-Estate"	\$38.99
2006 Girard, Napa	\$22.99
2006 J. Runquist "Z"	\$19.99
2006 Kalinda, Napa	\$16.99

2006 Kunin "Westside"	\$18.99
2006 Parkmon "Ancient Vines"	\$24.99
2006 Ridge "East Bench"	\$28.99
2006 Rombauer, California	\$26.99
2006 Shenandoah "Special Reserve"	\$8.99
2006 Woodenhead "Braccialini "	\$34.99
2006 Woodenhead "Martinelli"	\$43.99

MISC REDS

2005 Adelaida "Recess Red"	\$13.99
2005 Bacio Divino "Pazzo"	\$27.99
2005 Kaena Grenache	\$23.99
2005 Paraduxx, Napa	\$47.99
2005 Paraduxx, Napa (375ml)	\$24.99
2005 Purisima Canyon	\$10.99
2005 Rosenblum Blk Muscat (375ml)	\$14.99
2006 Folie à Deux "Menage à Trois"	\$8.98
2006 Four Vines "Anarchy"	\$37.99
2006 Hey Mambo "Sultry Red"	\$8.99
2006 Lang & Reed Cabernet Franc	\$19.99
2006 Orin Swift "The Prisoner"	\$31.95
2006 Tamarack "Firehouse Red"	\$17.99

CHARDONNAY

2005 A to Z, Oregon	\$15.99
2005 Beringer "Sbragia Ltd Release"	\$34.99
2005 Chasseur, Sonoma Coast	\$37.99
2005 Dehlinger, Russian River	\$31.99
2005 Hudson Vineyards, Carneros	\$64.99
2005 Iron Horse, Sonoma	\$22.99
2005 Pine Ridge "Dijon Clones"	\$23.99
2005 Talbott "Sleepy Hollow"	\$36.99
2006 Acacia, Carneros (375ml)	\$9.99
2006 Beringer "Stanly Ranch"	\$19.99
2006 Chalone, Monterey	\$9.99
2006 Columbia Crest "Grand Estates"	\$7.99
2006 Darioush, Napa	\$39.99
2006 Four Vines "Naked"	\$11.99
2006 Hanna, Russian River	\$16.99
2006 Heron, California	\$8.99
2006 Iron Horse "Unoaked"	\$21.99
2006 Justin, Paso Robles	\$14.99
2006 Kalinda, Anderson Valley	\$13.99
2006 Landmark "Overlook" (375ml)	\$13.99
2006 L'Angevin "Laughlin Family"	\$44.99
2006 L'Angevin, Russian River	\$36.99
2006 Lioco, Sonoma	\$19.99
2006 Londer "Corby Vineyard"	\$25.99
2006 Margaret's, California	\$7.99
2006 Martinelli "Zio Tony"	\$59.99

2006 Miner Family "Wild Yeast"	\$44.99
2006 Miner Family, Napa	\$27.99
2006 Moobuzz, Sonoma Coast	\$16.99
2006 Morgan "Highland"	\$21.99
2006 Mount Eden "Saratoga Cuvee"	\$27.99
2006 Mueller "LB"	\$29.99
2006 Napa Cellars, Napa	\$17.99
2006 Olivet Lane, Russian River	\$19.99
2006 Patz & Hall, Napa	\$31.99
2006 Pellegrini, Russian River	\$13.99
2006 Poppy, California	\$9.99
2006 Rued Wines, Russian River	\$17.99
2006 St. Clement, Napa	\$12.99
2006 Stuhlmuller, Alexander Valley	\$21.99
2006 Taz, Santa Barbara	\$15.99
2006 Testarossa "Castello" (375ml)	\$14.99
2006 Walter Hansel "Estate"	\$27.99
2006 White Rock, Napa	\$29.99
2006 ZD Reserve, Napa	\$49.99
2007 Alpen Cellars, Trinity County	\$12.99
2007 Calera, Central Coast	\$15.99
2007 Chehalem "Inox"	\$17.99
2007 Evesham Wood, Willamette	\$13.99
2007 Foxglove, SLO	\$12.99
2007 Luli, Santa Lucia Highlands	\$19.99
2007 Rombauer, Carneros	\$29.99
2007 Storrs, Santa Cruz Mountains	\$19.99

SAUVIGNON BLANC

2005 Beringer "Alluvium"	\$11.99
2005 Quivira "Fig Tree Vineyard"	\$14.99
2006 Amici, Napa	\$15.99
2006 Di Stefano, Columbia Valley	\$14.99
2006 Handley, Dry Creek	\$14.99
2006 Hop Kiln, North Coast	\$15.99
2006 Kalinda, Redwood Valley	\$11.99
2006 Magito "Rivertrace Blend"	\$13.99
2006 Seventy Five Wine Company	\$14.99
2007 Barber Cellars "Lazarie"	\$15.99
2007 Duckhorn, Napa	\$26.99
2007 Heitz, Napa	\$18.99
2007 Honig, Napa	\$13.99
2007 Kathryn Kennedy, Santa Cruz	\$17.99

MISC WHITES

2007 O'Reilly's Oregon Pinot Gris	\$11.99
2007 Alban Central Coast Viognier	\$24.99
2007 Copain "Tous Ensemble"	\$19.99
2007 Etude Carneros Pinot Gris	\$21.99
2007 Melville "Verna's" Viognier	\$17.99

To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@klwines.com or call 877-559-4637 x1413



MISC TUSCANY

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

MONTALCINO

2007 Sesta di Sopra Extra Virgin Olive Oil*	\$24.99
2006 Argiano Rosso di Montalcino	\$23.99
2006 Sesta di Sopra Rosso di Montalcino*	\$27.99
2006 Valdicava Rosso di Montalcino	\$29.99
2003 La Gerla Brunello di Montalcino	\$39.99
2003 Friggiali Brunello di Montalcino	\$43.99
2003 Casanova di Neri Brunello di Montalcino	\$49.99
2003 Canalicchio di Sopra Brunello di Montalcino	\$49.99
2003 Il Poggione Brunello di Montalcino	\$54.95
2003 La Gerla Brunello di Montalcino Vigna gli Angeli	\$74.99
2003 PRE-ARRIVAL Valdicava Brunello di Montalcino	\$99.95

MISC. PIEDMONDT

2006 Cascina Cucco Dolcetto d'Alba	\$15.99
2006 Clerico Dolcetto d'Alba "Trevigne"	\$17.99
2006 Vietti Barbera d'Asti "Tre Vigne"	\$18.99
2003 Massa Barbera "Monleale"-2 Red Glasses GR	\$21.99
2006 Clerico Barbera d'Alba	\$26.99

BAROLO/BARBARESCO

2004 Produttori del Barbaresco Barbaresco	\$29.99
2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$32.99
2004 PRE-ARRIVAL Ruggeri Corsini Barolo "San Pietro"*	\$44.99
2001 Clerico "Arte"	\$39.95
2004 Marchesi di Grésy Barbaresco "Martinenga"	\$49.99
2004 PRE-ARRIVAL Ruggeri Corsini Barolo "Corsini"*	\$44.99
2004 Einaudi Barolo "Cannubi"*-92-95 points ST	\$79.95
2004 Einaudi Barolo "Costa Grimaldi"*- 92-95 points ST	\$79.95

TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2007 Blason Pinot Grigo*	\$10.99
2007 Blason Pinot Grigo* (1.5L)	\$19.99
2007 Blason Cabernet Franc*	\$9.99

2006 Bastianich Tocai Friulano*	\$14.95
2007 Manincor Moscato Giallo	\$18.99
2004 Manincor Reserve del Conte	\$18.99
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
NV Blason Bianco "Bag- in-a Box"* (3L)	\$19.99
2006 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$21.99
2006 Jermann Pinot Grigio	\$27.99
2004 Bastianich Vespa Bianco	\$29.95
2005 Jermann Vintage Tunina	\$49.95

SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$7.99
2007 Donnafugata Anthilia	\$9.99
2007 Mancini Vermentino di Gallura	\$14.99
2006 Donnafugata Sedara Nero d'Avola	\$12.95
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2003 Arnaldo Caprai Rosso di Montefalco	\$21.95
2004 Palari "Rosso Soprano"	\$29.99
2004 6 Mura Rosso Isola dei Nuraghi	\$36.99
2005 Feudo Montoni Nero d'Avola "Vrucara"-93 points ST	\$39.99
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$49.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

UMBRIA, ABRUZZO, CALABRIA, PUGLIA, MARCHE & LAZIO

2007 Vallevò Trebbiano d'Abruzzo	\$7.99
2006 Vallevò Montepulciano d'Abruzzo	\$7.99
2005 Falesco Vitiano	\$8.98
2005 Vigne e Vini Schiaccianoci Negroamaro Salento IGT*	\$9.99
2006 Contesa Montepulciano d'Abruzzo "Vigna Corvino"	\$14.99
2004 Terre di Balbia "Balbium" Rosso IGT Calabria	\$19.95
2006 Arnaldo Caprai Grecante	\$19.99
2005 Oasi Degli Angeli "Kurni"	\$94.99

EMILIA-ROMAGNA & VENETO

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



This is just a smattering of K&L's Burgundies—check our website at www.klwines.com for up-to-the-minute inventory information. Direct Imports indicated by an asterisk*.

CHABLIS

2006 Chablis, Château de l'Eglantier*	\$18.99
2006 Chablis, Domaine de Biéville*	\$18.99
2006 Chablis, Domaine Gerard Tremblay*	\$21.99
2006 Chablis 1er, Fourchaume, Domaine Gerard Tremblay*	\$29.99
2006 Chablis 1er, Les Forêts, VV, Domaine Vocoret*	\$35.99
2006 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99
2005 Chablis Grand Cru, Les Blanchots, Christian Moreau	\$52.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Griottes-Chambertin, Grand Cru, Chezeaux/Ponsot*	\$124.99
2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$164.99
2002 Clos de Tart, Grand Cru, Mommessin	\$250.00
2002 Corton Grancey, Grand Cru, L. Latour-\$90 Elsewhere	\$56.99
2002 Griottes-Chambertin, Grand Cru, Chezeaux/Leclerc	\$139.99
2002 Pommard, "Fremiers" 1er Cru, Dom Courcel-Was \$65.99	\$49.99
2004 Corton, Grand Cru, Bonneau du Martray-\$110 Elsewhere	\$59.99
2004 Gevrey-Chambertin, Clos Tamisot, Pierre Damoy	\$69.99
2005 Aloxe-Corton 1er Cru, Chaillots, Dom d'Ardhuy	\$46.99
2005 Aloxe-Corton, Domaine Henri Delagrangue	\$46.99
2005 Be Friends Villages, Pinot Noir	\$13.99
2005 Beaune 1er Cru, les Epenotes, Domaine Parent	\$53.99
2005 Bourgogne Pinot Noir, Louis Max	\$10.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Bourgogne Rouge, Domaine Desertaux-Ferrand	\$18.99
2005 Bourgogne Rouge, Les Barrigards, Dom Edmond Cornu	\$20.99
2005 Chambertin, Grand Cru, Vincent Girardin	\$299.95
2005 Chambolle-Musigny, Antonin Guyon	\$49.99
2005 Chambolle-Musigny, Clos du Village, Dom. Guyonnière	\$59.99
2005 Chassagne-Montrachet Rouge, L'Estimée, J-N Gagnard	\$30.99
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$109.99
2005 Côte-de-Nuits-Villages, VV, Desertaux-Ferrand	\$24.99
2005 Côte-de-Nuits-Villages, le Vaucrain, Daniel Rion	\$24.99
2005 Gevrey-Chambertin, Domaine Joseph Roty	\$62.99
2005 Gevrey-Chambertin, Champs Chenys, Joseph Roty	\$69.99
2005 Gevrey-Chambertin, Clos Prieur Bas, Joseph Roty	\$72.99
2005 Gevrey-Chambertin, Domaine de la Guyonnière	\$54.99
2005 Gevrey Chambertin, Vieilles Vignes, Gerard Seguin	\$38.99
2005 Gevrey-Chambertin 1er Cru, Champeaux, Olivier Guyot	\$56.99
2005 Gevrey-Chambertin 1er Cru, Craipillot, Gerard Seguin	\$47.99
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$93.99
2005 Marsannay, La Montagne, Domaine Olivier Guyot	\$34.99
2005 Mazis Chambertin Grand Cru, Harmand-Geoffroy	\$159.95
2005 Mercurey 1er Cru, Clos des Myglands, Faiveley	\$38.99
2005 Morey-St-Denis, Aux Chezeaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis 1er Cru, "Aux Petites Noix" Magnien*	\$184.99
2005 Morey-St-Denis 1er Cru, Faconnieres, J-P Magnien*	\$49.99
2005 Morey-St-Denis 1er Cru, Vieilles Vignes, H. Lignier	\$234.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Morey-St-Denis, En la Rue de Vergy, Michel Gros	\$63.99

2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard 1er Cru, Chaponnieres, Domaine Parent	\$81.99
2005 Pommard 1er Cru, Fremiers, Domaine de Courcel	\$74.99
2005 Volnay, Vieilles Vignes, Domaine Henri Delagrangue	\$40.99
2006 Bourgogne Hautes Côtes de Beaune, Henri Delagrangue	\$19.99
2006 Bourgogne Pinot Noir, Domaine de la Guyonnière	\$19.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$15.99
2006 Chorey-Les-Beaune, Maison Joseph Drouhin	\$22.99
2006 Clos Vougeot, Grand Cru, Maupertuis, Anne Gros	\$169.95

WHITE BURGUNDY DE BEAUNE/CÔTES WHITE BURGUNDY

2002 Meursault 1er, Charmes Dessus, Domaine Guyonnière	\$54.99
2004 Bourgogne Aligoté, Domaine Benoit Ente	\$18.99
2004 Chass-Montrachet 1er Cru, Chenevottes, Philippe Colin	\$51.99
2004 Corton-Charlemagne, Grand Cru, Louis Latour (375ml)	\$43.99
2004 Meursault, Les Tillets, Domaine Denis Carré	\$33.99
2004 Meursault, Maison Louis Latour	\$26.99
2004 Puligny-Montrachet 1er Cru, Chalumeaux, P. Matrot	\$42.99
2004 Puligny-Montrachet 1er Cru, Champ Gain, Benoit Ente	\$81.99
2004 Puligny-Montrachet 1er Cru, Referts, Benoit Ente	\$78.99
2005 Bourgogne Aligoté, Cuvée Raisins Dorée, M. Lafarge	\$18.99
2005 Bourgogne Blanc, Domaine Bernard Millot (Meursault)	\$16.99
2005 Bourgogne Blanc, Domaine François Mikulski	\$29.99
2005 Bourgogne Blanc, Domaine Joseph Roty	\$20.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2005 Chassagne-Montrachet 1er, Boudriotte, Blain-Gagnard	\$55.99
2005 Chevalier-Montrachet, Grand Cru, Philippe Colin	\$270.00
2005 Corton-Charlemagne, Grand Cru, Bonneau du Martray	\$129.95
2005 Corton-Charlemagne, Grand Cru, Maison Champy	\$99.99
2005 Marsannay Blanc, Domaine Joseph Roty	\$32.99
2005 Pernand-Verg 1er, Iles Vergelesses, Chandon Briailles	\$44.99
2005 Puligny-Mont, Corvées des Vignes, Maroslavac-Leger	\$43.99
2005 Puligny-Montrachet, Les Corvées, Bernard Millot	\$35.99
2005 Puligny-Montrachet 1er Cru, Champgain, P. Chapelle	\$49.99
2005 Puligny-Montrachet 1er Cru, Chalumeaux, Champy*	\$64.99
2005 Puligny-Montrachet, Domaine Bachelet Monnot	\$42.99
2005 Puligny-Montrachet, Domaine Paul Chapelle	\$43.99
2005 St-Aubin, Domaine Alain Chavy	\$29.99
2006 Bâtard-Montrachet, Grand Cru, Paul Pernot	\$174.99
2006 Bienvenues-Bâtard-Montrachet, Paul Pernot	\$144.99
2006 Bourgogne Blanc, Thierry & Pascale Matrot (Stelvin)	\$15.99
2006 Chassagne-Montrachet, VV Dom Fontaine Gagnard	\$58.99
2006 Hautes Côtes de Nuits, Cuvee Marine, Anne Gros	\$29.99
2006 Mâcon Villages, Heritiers des Comte Lafon	\$24.99
2006 Puligny-Montrachet 1er Cru, Folatières, Paul Pernot	\$74.99
2006 Puligny-Montrachet 1er Cru, Pucelles, Paul Pernot	\$97.99
2006 St-Romain, La Perrieres, Henri & Giles Buisson	\$31.99
2006 St-Veran, Domaine André Auvigue	\$13.99

From Champagne to New Zealand to Argentina, K&L has a diverse selection of top-quality imports at affordable prices. Here are just a few.



CHAMPAGNE

1985 Collard Cuvée Reservee Milles*	\$74.99
1995 Krug "Clos Abonnay"	<i>Inquire</i>
1996 Fleury Brut	\$79.99
1996 Pommery "Louise" (1.5L)	\$225.00
1996 Salon Blanc de Blancs	\$289.00
1998 Perrier-Jouët "Fleur"	\$99.00
1998 Taittinger "Comtes de Champ"	\$139.00
1999 Bollinger "Grande Annee"	\$105.00
1999 Laurent-Perrier Brut	\$49.99
1999 Philipponnat Clos de Goisses	\$159.00
1999 Dom Pérignon Brut	\$136.99
2000 Louis Roederer Cristal Brut	\$245.00
2000 Bruno Michel Cuvée Clement	\$54.99
2000 Fleury "Cuvée Robert Fleury"	\$59.99
2000 Launois Brut Blanc de Blanc	\$39.99
2001 LeClerc-Briant Cuvée Divine	\$39.99
2002 Mandois, Blanc de Blancs	\$49.99
2002 LeClerc-Briant Rubis*	\$29.99
Ariston Carte Blanche*	<i>Inquire</i>
Ariston Brut Reserve*	\$32.99
Arnould Brut Reserve*	\$32.99
Bruno Michel Carte Blanche*	\$32.99
Jacquesson Brut "Cuvée #732"	\$41.99
Henriot Brut Champagne	\$31.99
Super value in bubbly. Clean and refreshing.	
Launois Cuvée Reserve*	\$34.99
Louis Roederer Brut Premier	\$37.99
Marguet Cuvée Reserve*	\$34.99
Philippe Gonet Brut Reserve*	\$33.99
Collard Ultime Ultra or Carte d'Or*	\$49.99
Veuve Clicquot Brut	\$39.99

PORT

1963 Croft-91 pts WS	\$199.00
1963 Cockburn	\$189.99
1963 Dow-92 pts WS	\$279.00
1970 Dow-94 pts WS	\$169.00
1966 Fonseca-97 pts WS	\$299.00
1983 Fonseca-92 pts RP	\$109.00
1994 Fonseca-100 pts WS	\$229.00
2003 Fonseca	\$79.99
1963 Graham-97 pts WS	\$359.00
1966 Graham -93 pts WS	\$199.00
1970 Graham-94 pts WS	\$189.00
2003 Graham	\$79.99
1987 Krohn Colheita	\$39.99
2003 Quinta do Noval	\$59.99
1963 Taylor-97 pts WS	\$329.00

1966 Taylor	\$249.00
Very fine on the nose, with rich, very black-curranty, very concentrated fruit. Full and complete on the palate, lovely concentrated.	
1977 Taylor-100 pts WS	\$199.00
1985 Taylor-90 pts WS	\$109.99
2003 Taylor	\$89.99
Taylor 20 year old Tawny	\$39.99
92 pts RP: "It is my opinion that Taylor's tawny ports are the best of their type."	
1963 Warre-92 pts WS	\$199.00
1985 Warre	\$89.99

NEW ZEALAND

2007 Oyster Bay Sauvignon Blanc	\$10.99
2006 Kirkham Peak Sauv Blanc*	\$11.99
Outstanding value—lots of lime and perfect balance. Summertime delight.	
2007 Sherwood Pinot Noir	\$14.99
2005 Pyramid Valley Vineyards "Lebecca Vineyard" Riesling	\$19.99
2006 Pyramid Valley Vineyard "Lebecca Vineyard" Riesling	\$19.99
2007 Cloudy Bay Sauvignon Blanc	<i>Inquire</i>
2006 Mt Difficulty Pinot Noir	\$27.99
2006 Pyramid Valley Vineyards "Calvert" Pinot Noir	\$34.99

AUSTRALIA

2004 Wolf Blass Gold Label Cabernet	\$9.99
2005 Rosemount "Show Reserve"	\$11.99
2004 Brokenwood Sémillon	\$11.99
2003 Kirkham Peak Shiraz-Cabernet	\$12.99
2005 Peter Lehmann Shiraz	\$12.99
2006 Marquis Philipps Shiraz	\$12.99
2006 Terlato & Chapoutier Shiraz-Viognier, Pyrenees Victoria	\$12.99
2005 Katnook Estate "Founder's Block" Cabernet Sauvignon	\$13.99
d'Arenberg "Peppermint Paddock" Sparkling Chambourcin	\$14.99
2006 Longwood Shearer Shiraz	\$15.99
2006 Thorn Clarke "Shotfire" Cabernet Sauvignon Barossa Valley	\$16.99
2002 Brokenwood Wade "Block 2" Shiraz	\$16.99
2006 Torbreck Woodcutters Shiraz	\$16.99
2006 Epsilon Shiraz Barossa	\$16.99
2005 Kurtz Family Shiraz Barossa	\$21.99
2006 Oliverhill "Clarendon" Shiraz	\$22.99

2005 Cascabel Shiraz Fleurieu	\$26.99
2006 Oliverhill "Jimmy Section"	\$28.99
2006 Mitolo "Riever" Shiraz	\$35.99
2006 Mitolo GAM Shiraz	\$39.99

ARGENTINA/CHILE

2007 Altos Las Hormigas Malbec	\$10.99
2005 Bodegas Poesía "Pasodoble"*	\$11.99
2004 Belasco de Baquedano "Llama"	\$11.99
2007 Crios Malbec	\$12.99
2005 B. Poesía "Clos des Andes"*	\$19.99
2005 Monteviejo Petite Fleur*	\$19.99
2007 Achával Ferrer Malbec	\$19.99
2005 Monteviejo "Monteviejo"*	\$29.99
2004 Neyen Espíritu de Apalta	\$34.99
2004 Almaviva (375ml)	\$39.99
2005 Monteviejo Lindflor*	\$39.99
2004 Catena Alta Malbec	\$49.99
2005 Bodega Poesía Poesía*	\$59.99
2005 Viña Montes "M"	\$69.99
2005 Achával Ferrer Finca Mirador	\$69.99

SPAIN/PORTUGAL

2007 Adamado Vinho Verde	\$9.99
2007 "Sola Fred" Monsant	\$10.99
2006 Luna Beberide Mencia Bierzo	\$12.99
2007 Martinsancho Verdejo	\$15.99
2006 Viña Valoria Joven Rioja	\$15.99
2006 Bodegas Vizcarra Ramos Roble	\$16.99
2004 Juan Rojo Toro	\$21.99
2005 Mas Estela Quindals Empordà	\$22.99
2004 Marques de Murrieta Reserva	\$22.99
2002 Clos Dominic Priorat	\$29.99
2005 Arzuaga Crianza	\$29.99
2004 Mas Doix Salanques Priorat	\$32.99
2003 Mas d'Abundancia "Helena del Rio" Monsant	\$39.99
2004 Torrederos Seleccion	\$39.99
2004 Chryseia-Was \$49.99	\$29.99
2005 Chryseia-Was \$45.99	\$29.99

CLYDE LOVES THESE CHÂTEAUNEUF...

2006 CdP Blanc Dom de Marcoux	\$59.99
2005 CdP Domaine de Marcoux	\$54.99
2005 Châteauneuf-du-Pape Domaine de Marcoux (1.5L)	\$119.99
And so do the critics—high scores/good prices.	

BRICK'S LATIN PICKS *Cava Anyone?*

Cava, while widely available in recent years, is still underrated. Few people fully appreciate the fresh, fruity nature these Spanish sparklers have to offer. There are a lot of misconceptions out there so I'd like to clear the air. While most Cava comes from the Penedes, there is also Cava that comes from areas around La Rioja, La Mancha and Castilla y Leon. And while there are remarkable Cavas on the market, the biggest roadblock to the sparklers success is the bottomless supply of neutral, mass-produced, dirt cheap bottlings we have all experienced at one point or another. You know the ones; they usually come in some sort of ridiculous package with ornate metal detail or frosted glass and taste like sweetened, alcoholic sparkling water. This doesn't mean Cava has to be expensive to be good, it just means you have to work a little harder to differentiate the good from bad.

An inexpensive bottling that I have found to be the polar opposite of bad Cava is the **NV Dibon Brut Reserve Cava (\$8.99)**. This traditional blend of xarel-lo, parellada and macabeo is inexpensive, but far from cheap. Full of toasty, nutty qualities with notes of cinnamon and corn meal—it is very aromatically complex. Add some notes of brioche and fresh sourdough on the palate and a streak of chalk to the abundant

baked apple quality and this is something remarkably special for less than \$10.

Another steal is the **NV Pares Balta Brut Cava (\$14.99)**. Notes of spearmint, lemongrass and lime blossom jump out of the glass, immediately giving you a sense of overall freshness. From the smell alone you start thinking about how well this would go with spicy Thai or Vietnamese food. The palate shows a continuation of these refreshing themes, along with fresh shortbread and porcini mushroom notes. The finish is long and floral, reminiscent of wisteria or magnolia blossoms. I was really shocked at the complexity of this wine.

Rosé Cava is something of a rarity in the States, even more scarce are the chances of finding one that doesn't taste like bubble gum. The **NV Avinyó Rosado Cava (\$22.99)** is far from the tutti-frutti, Kool-Aid-like flavors of so many Rosado cavas. Made from the free run juice of organically grown pinot noir, this Rosado is aged 12 months before being disgorged. The classiness of pinot noir is on full display here with flavors of raspberry, rose petal, sous bois and rosemary. If you have an affinity for pink bubbly, Champagne or otherwise, this is a must try.

Bryan Brick



Spain

LIKE FRUIT? POESÍA DELIVERS

There is arguably no better grape than malbec for delivering gobs of juicy fruit in a more than fairly priced bottle of wine, and very few people would argue against the fact that Mendoza, Argentina makes this style of malbec better than any other region in the world. Bodegas Poesía is overseen by Helene Garcin, who helps direct as well as make the wine at several châteaux in Bordeaux including Barde Haut (St-Emilion), Haut Bergey (Pessac-Léognan), Château Branon (Pessac-Léognan) and Clos l'Eglise (Pomerol). These days, it seems as though Bordeaux is the wine world's New York City (if you can make it there, you can make it anywhere); the lovely and talented Helene Garcin, along with husband/winemaker Patrice Leveque and consulting winemaker Dr. Alain Raynaud, certainly prove this to be true with their outstanding efforts.

2005 Bodegas Poesía "Pasodoble"* (\$11.99) Consisting of roughly one-third each malbec, syrah and cabernet sauvignon; characteristics of each grape emerge in this wine. Supple and juicy in the mouth, with boysenberry and mixed berry flavors accented with a touch of black pepper. This is what I would call a "drankin" wine. Drink up.

2005 Bodegas Poesía Clos des Andes* (\$19.99) This is 100% malbec from a high-elevation vineyard (over 2,600 feet!) originally planted in 1935. Having spent 12 months in French oak (50% new, 50% once used) this wine is a good bit more structured both in terms of acidity and tannins. Underneath all the structure, though, is the same underlying supple mouthfeel, with classic malbec dark fruits and a touch of minerality showing itself.

Decant an hour and drink with a steak; if you like the wine then buy a case and stash it away for a few years when it will show wonderfully.

2005 Bodegas Poesía "Poesía"* (\$59.99) Composed of 60% malbec and 40% cabernet grown on their high elevation Lujan de Cuyo Vineyard (3,000 feet), this is the winery's flagship offering. Intense red fruit aromas with some hints of cedar lead to a mouthful of lush, concentrated raspberry fruit flavors. Lots of fruit intensity, surprisingly well-integrated oak and huge structure make this one to enjoy now or cellar for 5-7 years.

2004 Bodegas Poesía "Poesía"* (\$59.99) Same blend, different vintage, decidedly different wine! One of the fascinating things about wine is that different vintages yield different fruit characteristics and, in turn, produce distinctive wines. Though some of our more jaded, Euro-inclined palates here at K&L (ok, myself included) occasionally joke that they are all good vintages in the Southern Hemisphere (implying that abundant sunshine and predictably good weather result in little to no vintage variation), we all know that, of course, this is not true, as these two vintages of Poesía clearly demonstrate. The '04 is a black fruit vintage: fresh, lively blackberry, black currant and dark plum skin flavors dominate, with a bit of a more formidable tannin structure than the '05. I prefer the '04, but try each and pick your own favorite.

Joe Manekin

“...cabernet sauvignon “enjoys” dramatic and powerful music, while chardonnay is in sync with “zingy and refreshing” tunes...”

“I HEARD IT THROUGH THE GRAPEVINE”

A recent fascinating and controversial study conducted by a prominent Edinburgh university discovered that playing certain kinds of music can physiologically enhance or alter the way wine tastes. According to a mind concept called “Cognitive Priming Theory” the choice of music somehow informs the brain and, in turn, the palate, to respond favorably or negatively to a specific wine varietal. The study indicated that cabernet sauvignon “enjoys” dramatic and powerful music, while chardonnay is in sync with “zingy and refreshing” tunes... I may undertake some independent study to develop a master playlist, but have to thank the visionary Chilean winemaker Aurelio Montes of Montes Winery for requesting this harmonious research project in the first place. And yes, he plays sonorous monastic chants to his beautifully maturing wines. For essential listening/tasting play this unforgettable number:

2005 Montes Alpha “M” Santa Cruz, Chile (\$69.99) Talk about harmonic convergence, this phenomenal topflight Bordeaux blend, consisting of 80% cabernet sauvignon, 10% cabernet franc, 5% merlot and 5% petit verdot is an elegant tribute to the natural sloping amphitheater of the Apalta estate in Colchagua, Central Valley. With a largely southern exposure over well-drained, poor soils, the vineyards are subjected to abundant sunlight, intensely warm days and cool nights with a slight ocean breeze. Harvested at a minimal 1.9 tons per acre, the Montes “M” spent 18 months in new French oak and is bottled unfiltered. Structured to last, but revealing early layers of dark coffee, supple chocolate and intense black currants, with finely-polished, round tannins. The *Wine Spectator* awarded “M” 95 points, calling it the best vintage yet for this iconic flagship wine. I am convinced it contains more than enough arresting notes to sing beyond 2020.

John Majeski

Name: Xavier Weisskopf

Winery: Le Rocher des Violettes

Number of years in business: 4 years
(Since 2004)



GETTING TO KNOW *Xavier Weisskopf*

Describe your winemaking philosophy?

My philosophy is about the search for the most precise aromatics and beautiful balance while respecting the terroir.

What wines or winemakers helped influence your philosophy?

Grands Vins from Burgundy, Contes Lafond, Leflaive... influence my work. Those people possess a perfect knowledge of their terroir and pull secrets from it to create wonderful wines.

Tell us about how you work in the vineyard? Do you believe in *Terrior*?

Our vines are grown organically without the use of herbicides or synthetic fertilizers or pesticides. The soil is mechanically worked in the rows and under the vines, but the harvesting is all done by hand. In Montlouis, like in Vouvray, terroir is a sacred notion. Everyone goes by it. Chenin can translate itself in a vast array of flavors depending on the soil. To me, it is inconceivable to ignore the element of the terroir. It is the key for making outstanding wines. That and I insist on vinifying all my wine in the cave, separately.

What is unique and special about your particular area and the wines grown there?

I am quite lucky since I own mostly old vines (65-115 years old) and I have amazing organic material that allows me to obtain ripe and concentrated fruit regardless of the vintage. It is easier with old vines; the grapes are always in balance and less prone to diseases.

Are there any changes planned for coming vintages?

Not really! Every year is a new challenge and we always try to do better. As for me, I am only starting to get to know my terroirs. I run tests and experiments, play with the material but no revolution coming up, I assure you.

How has your palate evolved?

My palate did indeed evolve. In fact, it happened faster than expected and without me noticing it. Five years ago I was a big fan of white Burgundy (Meursault, Chablis). I liked the freshness and balance of it. Today, I taste chenin on a daily basis (almost exclusively) and the white Burgundies don't show as they used to. I find them lacking balance and a bit too fat...

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

I like pairing my dry whites with freshwater fish like trout or pike-perch. I enjoy the sweeter wines as aperitifs or after a meal.

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

In today's industry, we have to face globalization and I hope it won't have a negative effect on the terroir and quality. I also hope we won't erase in a few decades all the knowledge we humans have gained and took years to master.

Read the complete interview at:
blog.klwines.com

DIFFERENT *Rich and Big*

If you haven't noticed through my many articles, I'm a huge fan of going against the grain. I figure if everyone else is doing something, why do I need to? I'm sure there is more out there for me to explore, learn and sometimes even re-learn, like these exceptional, out-of-the-winery wines.

2006 Heidi Schröck Furmint (\$23.99) Furmint, known best as the grape in Hungarian Tokay, was reintroduced to Burgenland (which was once part of Hungary) by Heidi Schröck and a few others in the early 1990s. If you're a fan of high-toned, nervy wines, as I am, you will love this. The wine is a bit of an enigma: Its aromas are spicy and sharp, without being thin and one-dimensional. The weight is cutting, dry and edgy, but with body, texture and character. I just can't stop trying to figure it out... Maybe I never will, but I'm having a great time trying! If you have never tried furmint you might as well start with one of the best. And, it doesn't hurt that Heidi is one of the nicest people on the face of the earth.

2006 Hiedler Weissburgunder "Maximum" (\$44.99) Admittedly I have never been a fan of pinot blanc—until recently, at least. This is a big, forceful style full of quince, creamy orange blossom and leesy richness, though it still needs time to develop. In typical Hiedler fashion, this wine packs soil and fruit character into liquid form. This is serious wine and is in no way to be sucked down carelessly. Take your time with this one and let the 51-plus year old vines tell you their story. Your patience will be rewarded with something unique and meaningful.

2006 Nikolaihof Riesling Vom Stein Federspiel (1.5L \$82.99). Fantastically light and bright filled with green apples, spiced stone fruit, juicy minerals and just a hint of sweetness. Not an overly-acidic wine by any means, there's just enough to leave a clean juicy finish on the back end. Magnum bottles of riesling are impressively tall and eye-catching. This is a perfect wine to bring to a dinner party and put right in the middle of the table in place of flowers.

Eric Story



Loire Valley

...CONTINUED FROM PAGE 1

Following the Loire from east to west the climate gradually changes from continental to maritime and the wines change as well. The east is home to sauvignon blanc—where the grape reaches its apogee in the chalk and flint-laden hills of Sancerre and Pouilly-Fumé. I can think of no better way for you to get a taste of this area than to try a bottle of **2007 Gerard Boulay Sancerre Chavignol (\$21.99)** with a little fresh chevre. Never have I tasted such vivid clarity and expressiveness in Sancerre, much less sauvignon blanc. The wines of Boulay transcend what you think of the grape; they are much more than simple quaffers with aromas of candied grapefruit, mandarin orange, lime and wildflowers, but what really sets them apart is their mineral-infused personality. These are wines of the soil, wines that echo the land with precision and delineation found in only the greatest of whites.

Moving west from Orleans the climate takes a temperate turn. Here, in the Touraine, late-ripening chenin blanc reaches its peak in the vineyards of Vouvray and Montlouis. Chenin is unique in that it excels in many styles, from sparkling, to dry, to semi-sweet, to glorious botrytis-infected dessert wines. Try a bottle of the **2006 Grange Tiphaine Grenouillères Montlouis Demi Sec (\$17.99)**, which comes from 80-year-old vines on a mixture of limestone and clay. A great off-dry chenin with racy acidity, scents of pear and quince and a long, electric finish. The Touraine is also home to three of the Loire's major red wine appellations (based on cabernet franc): Chinon, Bourgueil, and St-Nicolas-de-Bourgueil. Here fragrant and fresh cabernet franc produces wines of immediate pleasure and wines to be laid down for many years. Light the grill and open a bottle of **2006 Domaine Philippe Alliet Chinon (\$21.99)**, from one of the most exciting producers in Chinon today. Philippe's wines have finesse, subtlety and presence without being manipulated or over-oaked.

At the confluence of the Vienne and the Loire we now cross into the Anjou, an area that encompasses the great red wine appellations of Saumur-Champigny and Anjou-Villages, home of the mineral-rich, dry chenin blancs of Savennières and the great sweet wines of Coteaux du Layon, including Quarts-de-Chaume and Bonnezeaux. Try the **2004 Domaine Aux Moines Savennières Roche Aux Moines (\$19.99)**; this is where chenin blanc grows on slate, schist and sandstone and provides us with some of the most concentrated mineral wines in the Loire. Mother-daughter team Monique and Tessa Laroche have crafted a wine of ripe, full character, highlighting its salty minerality with aromas of peach pit and white pepper.

Our journey now brings us to the sea and the land of Muscadet, an appellation that illustrates what is possible when you farm the land with respect and avoid mechanization. Muscadet is made with melon-de-borgogne and is fun, fresh, uncomplicated and utterly satisfying. This classic partner to seafood, especially oysters, tastes of the soil, the sea air and citrus when made with care. My favorite producer is Marc Olivier; this heroic vigneron does in Muscadet with old vines, granitic soils and low yields what others dream of. Open a bottle of **2007 Domaine de la Pépière Classique Muscadet Sèvre et Maine Sur Lie (\$12.99)** before dinner; you will be amazed how it almost evaporates. Marc Olivier hand harvests, a rarity in the region, uses natural yeasts, waits for the wine to finish and bottles with very light filtration. This is from vineyards around 40 years old with a particularly good exposition on a plateau overlooking the river Sèvre. This beauty is bright, salty and not unlike young Mosel wine with a bit more alcohol. It is über-fresh and a joy to drink. A really great vintage for this bottling.

If you would like more info please drop me a line at jeffvierra@klwines.com.

Jeff Vierra

JIM'S SEPTEMBER GEMS

As you read this, the California grape harvest should just be beginning. The crop size this year will be down, in some locations, rather substantially, due to too many frost days and a colder than normal spring. Combine those factors with the lack of winter rain and a summer that has been at times too hot and most of the time too cold, and you have the makings of a potentially weird vintage. I will get a better feel for the quality by October and report to you on it accordingly.

This month's Gems includes some new vintages of some of my favorite price performers. Produced mostly from sauvignon blanc (90%), with the balance sémillon, the **2006 Château Saint-Jean-des-Graves Blanc*** (\$13.99) has a lovely set of aromatics, full of lime zest and figs, which carry over to its bright, clean, crisp mouthfeel with hints of wet stone minerals and a mouthwatering finish. This year's version comes to us with a screw cap and The Beaner says it will be one of our house whites for the month.

(🍷🍷🍷🍷🍷🍷)

The new vintages of **Franck Millet Sancerre*** have arrived and, typically, they are not only exceptional examples of excellent quality wines from that village, but wonderful buys. The **2007 Blanc** (\$16.99) offers aromas of citrus with faint undertones of chalk that carry over quite nicely to an incredibly refreshing, clean palate impression. It finishes in a snappy style while showing just a hint of grassiness. Eby says this will be our other house white for the month.

(🍷🍷🍷🍷🍷🍷)

The **'06 Rouge** (\$17.99) is a medium-ruby colored pinot noir, with a straightforward red cherry quality on the nose and in the mouth, with hints of cloves and thyme, integrated soft tannins. It is probably the perfect red wine to serve with chicken or salmon. Anderson says this will be one of our house reds for the month.

(🍷🍷🍷🍷🍷🍷)

The new vintages of **Domaine des Girasols Côtes du Rhône-Villages*** have also arrived and they are amazing wines. The **Rosé** (\$12.99) is wonderful stuff! Although completely dry, the richness of fruit in this wine is brilliant, almost as if you were caught in a field of ripe strawberries. It doesn't get any better than this, according to the guys. This will be our house Rosé until we run out of this Gem. (🍷🍷🍷🍷🍷🍷) The **2005 Rasteau "Vieilles Vignes"** (\$18.99) may be the finest red that we have received from this magnificent estate. Deep ruby in color, the nose explodes with white pepper spiciness and plums, with a hint of game. The palate is expansive, focused, broad and deep. This is a yummy wine, according to Anderson, that will improve even more with age; but it will be really difficult not to consume it near-term. It's that good! Needless to say, Anderson absolutely loves it and this Gem will be our house red until there is no more available. (🍷🍷🍷🍷🍷🍷)

If you have any questions about these wines, you can e-mail us at jimbarr@klwines.com.

Enjoy—Jim, Anderson, Eby, and The Beaner



A JIM BARR BIRTHDAY CELEBRATION

As you three loyal readers rush to these printed words with live baited breathlessness, Mr. James Augustus Luciano Vladimir Barr will have reached a milestone that few dreamed possible: He lived another year.

Jim was born to a dyslexic father who was never diagnosed (as he was a radar specialist). His mother was very devoted, but not to the family. Jim came West to pan for gold, but ended up as a short order cook, grilling one item or less at the Greasy Fork.

Jim's birth year was a tumultuous and memorable one that turned boring and forgettable by July. Coincidentally, this was the month that brought Jim Barr to the world. A couple of watershed events from these historic months:

*The Red Sox defeated Chicago in the World Series, thus beginning generations of fertility for Cubbies fans.

*The year marked German general Kaiser Wilhelm Roll's engagement in battle with the Earl of Sandwich. The resulting bloodshed ended with Kaiser Roll being split in half and the Earl's intestines splattered in between. Mayonnaise and mustard only added fuel to the fire.

*The United States Army enticed the "best and the brightest" to join up. Sadly, this invitation was not extended to any member of the Cubs.

Jim shares the 21st of July with so many great people and events. This auspicious day marked the beginning of the 80 Year War (ending in another Cubs defeat); the Scopes trial ended with primates separated from any human

link, thus alienating Mickey Dolenz, a Cubs left fielder and the entire Barr lineage. This day marks the birth of other luminaries besides our beloved Barr: Ernest Hemingway, Robin Williams, Don Knotts and, of course, the less than stellar but oft colorful pitcher Moe Drabowsky. Drabowsky coached the Cubs in 1994, when they managed a last place finish—16 ½ games out of first—and in a strike-shortened season at that.

Was there a celebration on Jim's day? Oh yes, there was a celebration, a magnificent event of such questionable magnitude that no one dared to breathe a word about it. But the day would not go away, and so the day was embraced, at least in a matter of speaking. Presents were eaten, and cake was opened. Jim spoke at length about the value of friendships and assisted care facilities. Everyone sang happy birthday in sign language. And the wine—oh, the wine! Everything from the **1998 Margaux (Inquire)** a powerhouse of a wine, to the **1990 Cronin "Joe's Cuvée" Red** (\$14.99) the steal in mature reds for next to nothing. But, like all ocasiones grandes y pequenos, the party ended.

Jim stood up to speak, and said thusly:

"Will the owner of a 1975 Ford Matador please return to your vehicle? Your lights are on. And thank you for coming to my eleventy-third birthday party."

He put his ring on and vanished. The rest, as they say, is history.

Joe Zugelder

Old & Rare

L.A. CORNER *Beloved Bordeaux*

My first big wine trip as a wine wholesaler was to Bordeaux in June 2001. I was barrel tasting the 2000 vintage. The wines were tasty and I found that deciding what to buy was easy. Writing about the wines of Bordeaux for K&L is wonderfully easy, too, because I'm passionate about the wine. Add to that the deliciousness and exceptional quality of the 2005 vintage and my job gets even easier. Here are a few of my favorites.

2005 La Tour de Mons, Margaux (\$29.99) If you want a wine that purely expresses Bordeaux, a wine that you can buy by the case that will be ready to drink in five years, then this is your wine. It's quite evocative, with fruit and spice dominating the nose. Higher in acid with tannins that are sharp right now, but with such vibrant fruit and only 1/3 new oak, this wine will come into its own quicker than most. A beautiful expression of Margaux.

2005 Larruau, Margaux (\$29.99) She stole the show. In the last in-store tasting two wines were the hit of the party: the 2002 Malescot and this one. I love the Larruau because at \$30 it's a steal. Rich fruit on the nose and on the palate with lots of spice and nice round tannins.

2005 Les Tours de Peyrat Vieille Vignes, Côte de Blaye (\$14.99) Who said Bordeaux is expensive? At \$15 this wine is gorgeous. It is packed with rich plum and blackberry followed by lots of spice with tannins that are polished. Drink while you wait for the wines in your cellar.

2003 Belle-Vue, Haut-Médoc (\$19.99) When I met winemaker Remy Fouin I was struck by how excited he got about his fermenters. They are made out of broken brick that gets watered and then naturally controls temperature without the use of machines. He is a very passionate winemaker and this wine delivers that passion and much more. Aromas of dark fruit and lots of cedar. He uses 100% Hungarian oak, which he feels is sweeter. I think the wine's texture is the highlight. A tight little package for \$20.

Steve Greer

UNDER THE RADAR *Chevalerie from the Loire*

This month's offering is a bit different from the usual. Instead of finding two rather unknown bottles and giving them their due, I would like to talk about a favorite producer that flies under the radar. Domaine de la Chevalerie is located in the Bourgueil region of the Loire Valley, headed by family patriarch Pierre Caslot. Caslot's children, Emmanuel and Stéphanie, have been instrumental in upgrading the winery equipment and helping transform the domaine to a fully organic farm. The wines are superbly made and every effort is taken to make sure that the integrity of the fruit is preserved.

Does this make a difference in the how the wine tastes? My short answer is: yes. I had the pleasure of dining with Stéphanie Caslot some time back and tasting some of her older wines, as well as the 2005 offerings that we currently have in stock. Compared to the machine-harvested wines I had tasted earlier that day, there was no comparison. The berry flavors were remarkably pronounced and the wine had a distinct character that she associated with the vineyard sites.

The **2005 Domaine de la Chevalerie Bourgueil Les Galichets (\$21.99)** was the fruitier of the wines, with bright red berry notes, coming from vines located on sandy soil with limestone located about a meter deep. The **2005 Domaine de la Chevalerie Bourgueil La Chevalerie (\$25.99)** was more structured with a stronger minerality present on the palate. The berries were still there, but with a complex combination of graphite and herbs. Both are bit higher than the usual \$15-or-less price tag that I usually stick to, but in this case I think the extra few bucks are truly worth it. The great thing about these wines is that they will age beautifully and end up tasting like the **1996 Domaine de la Chevalerie (\$35.99)**, which, after more than 10 years of bottle age, is sublime.

David Driscoll

“Writing about the wines of Bordeaux for K&L is wonderfully easy, too, because I'm passionate about the wine.”

Under the Western Radar

“Emmanuel and Stéphanie have been instrumental in upgrading the winery equipment and helping transform the domaine to a fully organic farm.”



From top to bottom: Sesta di Sopra's inimitable winemaker, Ettore Spina; the Sesta di Sopra Vineyard; enjoying lunch and a bottle of 1999 Brunello with Vincenzo Abruzzese, Valdicava's prodigious winemaker.

SUL TAPPETO ROSSO

This past April I was in the Alto Adige at a spectacular tasting put on by Alois Lageder at his winery, featuring his wines (in a separate facility) and some of what he thought were the best wineries in Italy, Germany, Austria, Spain and France. Wine writer Anthony Dias Blue was at the tasting and pointed out that the “best” wines he had tried at this tasting were over there in “that corner!” Looking over I saw it was the Acuti family from Vecchie Terre di Montefili, Tuscan producers from Panzano in the heart of Chianti Classico. I have loved the wines from this estate since I was exposed to them for the first time back in 1993. I went over introduced myself and tasted the wines, the **2005 Vecchie Terre di Montefili Chianti Classico*** (\$22.99) (upcoming Italian Club selection) was just heavenly. The lilted sangiovese aromatics, supple palate grace, long and decisive finish... wow! Really, really great. I was excited by seeing that we were moving on to the 2004 vintage; 2005 is really a good vintage but in 2004 there was a complete palette of flavors and structure to build from, the wines made themselves. I then tasted the **2004 Vecchie Terre di Montefili “Bruno di Rocca”*** (\$46.99) (2 Red Glasses *Gambero Rosso*) 60% cabernet sauvignon and 40% sangiovese, this is a powerful, rich and juicy wine. This isn't sweet Napa cab, it's dense and focused with layers of complexity, earth, sky, soil and grape—a symphony of masculinity. The sangiovese is a subtle overlay, a titanium veil giving structure and lightness, the power to extend the richness of the cabernet without losing its power. The Bruno di Rocca is young now and exciting, yet capable of aging 10-20 years. The **2004 Vecchie Terre di Montefili “Anfiteatro”*** (\$49.99) (2 Red Glasses *Gambero Rosso*) is pure sangiovese and extraordinary. This amphitheatre-like vineyard produces sangiovese that is stunning; it isn't like Brunello with dense, sweetish palate richness, this is more like Volnay: clear, focused, energetic, elegant yet dramatic and of uncompromising purity. This is sangiovese from Chianti and not just Chianti but Panzano. Panzano is home to Fontodi, La Massa, Castello dei Rampolla, Villa Cafaggio, Casaloste, Le Fonti, Le Cinciole; the densest concentration of quality producers in the region. Sangiovese loves air and when you wish to drink this wine decant it 3-5 hours ahead of time. If you don't have the time to get physical with it, splash it around, power decant and you'll see that core of fruit begin to unwind before your eyes. Like the Bruno di Rocca the Anfiteatro will age easily for 10-20 years. The most thrilling part of this tasting happened a few weeks later when I received an e-mail from the Acutis asking us if we would like to import them! This means these wines are also great values.

Continuing in a Tuscan mode we venture south to Montalcino, where certainly the most talked about winery is Valdicava. After a series of 97-100 point scores everyone wants to try Sig. Abbruzzese's wines! They are not inexpensive, but his **2006 Valdicava Rosso di Montalcino (\$29.99)** is truly stunning and an opportunity to try one of these wines. Valdicava lies on the Versante Senese, the slope towards Siena at the base of the north face of the town of Montalcino. Valdicava's wines sing purity, elegance in an almost pinot noir-like fashion, yet their long, elegant structure allows the spiraling aromatics to launch themselves out of the glass. Very good wine. 2006 is an exceptional year in Montalcino and as many await the sure to be highly-rated 2004 Brunelli the 2006 Rosso di Montalcino are a harbinger of what is to come. We were the first to import Sesta di Sopra to the USA; I thought at that time it was among the top 10 wineries in Montalcino and I still think so today. A MICRO producer, Sesta di Sopra makes only 340 cases of Brunello, they are on the south slope of Montalcino near Lisini, Collosorbo, Tenuta di Sesta, Agostina Pieri and Piancornello. They are at higher altitude than the rest of these producers, have a southwesterly exposure and get the cooling evening breezes higher up the hill. Their wines exude the wild, open nature of the vineyards; surrounded by forest they yield more earth, leather, rosemary, cinnamon and sage than other wines. The fruit is ripe without losing its inherent balance, length or freshness. The **2006 Sesta di Sopra Rosso di Montalcino*** (\$27.99) (another upcoming Italian Club selection) is truly stunning and while exceedingly drinkable now it has an ability to easily age another 5-10 years. The **2007 Sesta di Sopra Extra Virgin Olive Oil*** (\$25.99) is something to behold; from an old grove of olive trees, Ettore and Enrica (the loving owners) produce a few hundred bottles for themselves and a few lucky friends (that's us!).

If you'd like to keep up on the latest releases drop me an e-mail at greg@klwines.com.

Greg St. Clair

GUIDO'S SETTEMBRE SELEZIONE

Blason Isonzo Bianco “Bag-in-a-Box”* (Cannot Ship) (3L \$19.99) My recycling guys are going to love me and so will my neighbors (no more clanking bottles as the garbage gets collected). Here are three liters of pinot bianco (though, it cannot be labeled as such because the DOC's laws do not recognize box wine, as of yet.). I think there is no tastier, more versatile white wine in our store right now that beats this pinot bianco for value and pure drinkability. It combines the body and weight of chardonnay (to which it is distantly related) and the minerality and freshness of pinot grigio into the perfect cocktail white. I am making plenty of room for this in my refrigerator for the last days of summer and into this fall.

2007 Blason Pinot Grigio* (750ml \$10.99; 1.5L \$19.99) The apple and pear really jump out on the nose of this vintage, and the wine has a little more weight than previous years. Ripe honeydew melon notes are the first thing that hit your tongue, which is soft and full with a long, drawn-out finish. Despite the riper style, you can still feel the limestone and iron-oxide rich soil on the palate. This 2007 is a particularly good match for fish, seafood starters, risottos and baked vegetables or for cocktail with friends.

2007 Blason Rosato (Rosé)* (\$9.99) This year's Rosato is made of 70% merlot and 30% franconia and is really very different from last year's. On the nose you will find ripe wild strawberries along with some violet impressions. This is one of those wines that, when it hits your tongue, there is a big WOW factor—lots of minerals, with a hint of black cherry and beautifully balanced acidity. This is the perfect wine to enjoy with a *frico* of Friuli (a local cheese), autumnal dishes, such as those featuring pumpkin and chestnuts, or on its own as an aperitif.

2007 Blason Cabernet Franc* (\$9.99) It's been three years since Greg and I first tasted this wine and took a chance on bringing it in. (Cab franc from Italy? What were we thinking?) We hoped our customers would like it and you did. Then you came back for more and we were thrilled. This vintage is as good as the 2005 was: classic blueberries, ripe raspberries and a touch of white pepper plus anise and bitter walnut skin on the finish. Enjoy with roasts, poultry or mature cheeses.

Saluté

Mike Parres

CLASSIC TUSCANY

For as long as I have been into wine, one of my favorite Tuscan estates has been **Rocca di Montegrossi**. Their wines always make me happy. Year in and year out, regardless of the vintage their wines speak of terroir and varietal character. You cannot imagine what a pleasure it was to finally visit the estate with Greg and Mike this past spring. To actually see and touch the dirt (rocks) of San Marcellino, well... that was one of those great wine moments, without any alcohol involved! The new releases have just arrived and you should stop on by or fill your shopping cart online (I cannot be held responsible for buying more than my fair share). To start off at the top the **2006 Chianti Classico* (\$24.99—NOW \$19.99)** is pure sangiovese. It is sappy and bright, with plenty of fresh fruit tones, classic Tuscan earthiness and minerality; this wine has great complexity, too. Best of all it perfectly balances its round mid-palate along a core of fresh acidity. The **2004 Geremia* (\$39.99)**, a blend of cabernet sauvignon and merlot, appears to be the love child of a third-growth Pessac-Léognan and a great Pomerol estate conceived on Tuscan holiday! This wine is concentrated and intense, with lots of dark fruit as well as gravelly earthiness and spicy oak tones, all in harmony. It has a long, elegant finish that is ideal for lying down for a few more years, say three or four. If you must drink it now, decant it for a couple of hours and have a great time. Last but not least is the **2004 Chianti Classico “San Marcellino”* (\$44.99)**, which, I will apologize up front, I will buy a lot of, so there will be fewer bottles for the rest of you! This is great wine from a single vineyard that looks as if it were glazed with exfoliating Galestro soil! This is amazing sangiovese. Pure is the first word that comes to mind to describe it. It has that classic dark cherry fruit that is highlighted by savory *sotto bosco* spiciness. The wine is intense, with a broad mid-palate and just enough tannin to give it a firm gentleman farmer's handshake. The acidity gives this wine a brilliant core from which the fruit and earth really shine. The finish is great, it just goes and goes. The best thing is that this wine will really satisfy anyone looking for immediate gratification, but if you can wait, this wine will be unspeakably incredible in 10 years (I can't wait!).

Kirk Walker

“A new vintage of Blason has arrived and it's definitely not one to miss!”

“To actually see and touch the dirt (rocks) of San Marcellino, well... that was one of those great wine moments, without any alcohol involved!”

POUR VOTRE PLAISIR

Be Tardy But Don't Be Late!



There is a talented young producer in Vosne Romanée, **Guillaume Tardy**. He is the next generation at **Domaine Jean Tardy**. Although he is a third generation wine-grower his family doesn't have lots of famous vineyards for him to farm, unlike some in Burgundy. Instead, his father Jean created a domaine by starting as a *metayeur* (sharecropper) for the Méo family of Méo-Camuzet, as his father had been before him. As Jean did better, he also purchased some vineyards in Vosne Romanée and Nuits-St-Georges. Guillaume is now taking over, but there is a catch. His father's arrangement ended in 2007. This means that the Méo vineyards in Clos Vougeot, Vosne Romanée and Nuits-St-Georges will revert to control of the Méo family, leaving Guillaume with a much smaller domaine. To compensate, he has acquired some new parcels, which we will see in future vintages.

This means that 2006 is a vintage well worth looking at, since the Tardy wines sell for a fraction of the price of Méo-Camuzet and are made from exactly the same fruit. And these bargains will not persist, once the vineyards return to the Méo family. Guillaume is a dedicated grower, and the Tardy wines age well. I personally have many vintages, back to 1990, in my own collection.

The domaine currently consists of 5.5 hectares of vineyards (a little less than 14 acres). They farm carefully, using *Lute Raisonnée*, the "Reasoned Struggle." What this means is that they use minimal intervention, watching the vineyards closely and using only those treatments needed, in the smallest quantity, and as early as possible. They believe firmly in wild yeast fermentation, and do not inoculate. The barrel regime consists of one- and two-year old barrels for the village wines, 50% new barrels for the Premier Crus, and 100% new oak for the Clos Vougeot and Echézeaux, their two Grand Crus. Neither Jean nor Guillaume believes in adding sugar (*chaptalization*).

"We were very excited to obtain directly from the Domaine's library some spectacular 1999 Nuits-S.-Georges 1er Cru Boudots. Bargains such as these will not persist, once the vineyards return to Méo-Camuzet family control."

We have several wines from this domaine, as we have worked closely with them for more than 10 years. Their **2006 Bourgogne Passetoutgrains, Vieilles Vignes (\$16.99)** is grown immediately below their house in the village of Vosne Romanée. It is a mixture of 50% pinot noir and 50% gamay, from very old vines. The **2006 Fixin, La Place (\$33.99)** is a new wine for them. It comes from a mid-slope vineyard, down below Les Arvelets. It is a very Vosne styled Fixin, sweet and round, with ripe tannins and no rusticity. The **2006 Chambolle-Musigny, Les Athets (\$49.99)** comes from the center of the village. This year it leans toward blacker fruit, with a nice silky richness. The **2006 Vosne Romanée, Les Vignots (\$53.99)** is from 50-plus year old vines, located just below Suchots, Premier Cru, and just across a small road from La Croix Rameau, Grand Cru. It shows black fruit, cassis and a rich mid-palate that is very Vosne Romanée in character. The **2006 Vosne Romanée 1er Cru, Les Chaumes (\$69.99)** is from vines located just below Malconsorts. It shows classic Vosne plushness, with black fruit and an almost Five Spice exotic element. It is a terrific bargain. The **2006 Nuits-St-Georges, 1er Cru, Les Boudots (\$74.99)** is a terrific value in today's market. This wonderful Premier Cru from old vines located next to Vosne Romanée Malconsorts is recommended by Allen Meadows' *Burghound*, who calls it: "Outstanding!" Finally, we have tiny amounts of the **2006 Clos Vougeot, Grand Cru (\$144.95)**, which comes from old vines in the desirable Grand Maupertuis portion of the Méo vineyard, just below Grands Echézeaux. It is intense, meaty and has what *Burghound* describes, quite correctly, as "palate staining extract." The **2006 Echézeaux, Grand Cru (\$144.95)** has a dense, almost savage character, with black fruit and tons of density.

Finally, we were extremely excited to be able to obtain directly from the domaine's library some spectacular **1999 Nuits-St-Georges, 1er Cru, Boudots (\$84.99)**. Coming as it does from the border between Vosne and Nuits, it is not surprising that my notes read: "a Vosne Romanée-like richness, but on the palate it could only be Nuits-St-Georges, with spice, deep black fruits, and a very rich mouthfeel." Older Burgundy for less than most current releases? Don't be late, if you want Tardy in your cellar!

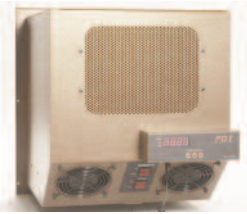
À Santé!

Keith Wollenberg

"The Tardy wines sell for a fraction of the price of Méo-Camuzet and are made from exactly the same fruit."

Whisperkool Cooling Units at Sale Prices!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call our stores for additional information and a color brochure.



Whisperkool 1,600 (300 cu ft)	\$1,278
Whisperkool 3,000 (650 cu ft)	\$1,458
Whisperkool 4,200 (1,000 cu ft)	\$1,615
Whisperkool 6,000 (1,500 cu ft)	\$2,103
Whisperkool 8,000 (2,000 cu ft)	\$2,253

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

VINO THEQUE STORAGE CABINETS

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

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
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

LOW EVERYDAY PRICES!

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



Vinotheque "Reservoir Series" Cabinet

Vinotheque's **Reservoir** is the perfect wine cabinet for those looking for function and price performance. It holds 224 bottles in fixed wire racking and has a 1,000 BTU cooling unit with humidity recirculation. No need to worry about complicated options and accessories; these are turn-key cabinets, ready to ship in black or on order with a wood stain.

Standard Cabinet	\$1,949
Window Cabinet	\$2,299

Plus shipping and tax if applicable.

Tritan Titanium Crystal Lead Free!

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



September Featured Item: Screwpull "Roll" Lever Model LM400 (\$129.99)

The LM400 is the first lever action corkscrew designed specifically to work with the increasingly common synthetic corks. Innovative technology significantly reduces the friction that builds up inside the corks and makes them hard to remove from the bottle and the screw. With a straighter, more comfortable arm action and 4 steps instead of 6, removing the cork with the LM400 is nearly effortless. This lever model is made of a high quality metal alloy and finished in either beautiful satin chrome or black nickel. A leather presentation case adds to the elegant look and feel.



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

LM-200 (\$69.99)

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

Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Monday-Saturday from 10 a.m. to 5 p.m.
920 Bing Street
San Carlos, CA 94070

Secure, temperature-controlled lockers also at our RWC and SF locations. To get on the wait list or for billing, call Sharon 650-364-8544 x2733 or email onsite-lockers@klwines.com

Le Cache Wine Cellars

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

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

K&L Wine Clubs: Five Ways to Explore

Why waste your time juggling a half-dozen different winery clubs, when K&L’s wine clubs offer you five different ways to explore the diverse world of wine?

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

theclubs@klwines.com

or, visit our award-winning web site:

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

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

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

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

Champagne Club: What other club offers you the opportunity to sample hard-to-find artisanal grower-producer Champagnes as well as the world’s top grand marque bottlings? This bimonthly club does both, adding a little more sparkle to the even numbered months. The Champagne Club costs \$69.95 + shipping. We

will be shipping two great bubbly in October. Join now to get them!

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

newest discoveries. Be the first among your friends to try a food-friendly aglianico or a crisp and minerally falenghina. Discover Italy’s diversity with Club Italiano. It ships monthly and costs \$39.95 + shipping.

Alex Pross, Wine Club Director

SEPTEMBER’S WINE CLUB PICKS

signature red collection

2005 Chateau Cantelys Rouge, Pessac

A worthy successor to the wildly successful 2003 Cantelys Rouge (and, according to Clyde, a much better wine), the 2005 is blessed with sweet fruit, mineral and tobacco notes. We are thrilled to be able to offer this exceptional wine, made by our friends Florence and Daniel Cathiard at Smith-Haut-Lafitte, for our Signature Club. This is a great mid-term cellar candidate. We only have a few extra cases for reorders; act fast so you don’t miss this stellar 2005 Bordeaux. Contact us for more information on cases of 2001 and 2004 Cantelys.

Regular K&L Retail \$31.99 Wine Club price \$25.99

best buy wine club

2002 Wolf Blass Cabernet Sauvignon Gold label (Australia)

Stephen Tanzer’s International Wine Cellar listed this wine’s retail price at \$23! An incredible wine from a legendary Australian producer at a price that’s too good to pass up. 90 points *Wine Enthusiast*: “Even tasted blind, this excellent cab’s smooth, velvety-clay feel says ‘Coonawarra.’ It’s a restrained, balanced wine with pencil eraser and red plum fruit flavors, and cherry brightening the finish; even still, it’s the texture you’ll remember.”

Regular K&L Retail \$13.99 Wine Club price \$9.49

premium wine club

2004 Purisima Canyon Mendocino Syrah

The majority of this wine’s fruit comes from the meticulously farmed hillside vines at Lovin-Patronne Vineyard south of Ukiah, which gives this wine its plush berry and earth characteristics. The syrah is balanced by petite sirah from Joe Golden’s Hart Arrow Ranch, the Cadillac of vineyard sites. And there’s also the addition of 2% viognier from the Mazeratti of vineyards, Lou Bock’s Chance Creek. An absolutely delicious wine. K&L’s Jim Barr says: “The nose explodes with aromas of licorice, white pepper and plums...that screams across the palate with soft tannins. This is an amazing syrah.” We think he’s jealous he didn’t make it himself!

Regular K&L Retail \$17.99 Wine Club Price \$11.95

club italiano

2005 Gianni Brunelli Rosso di Montalcino

Montalcino native, and appropriately named, Gianni Brunelli made his name in Siena where, at his famous La Loggia restaurant, he makes appetizers for Dustin Hoffman, pasta for George Clooney and hangs out with Sting drinking grappa. His wines are classic, long, lean, linear with delicate cherry and plum aromatics woven into the the fabric of his soil. This Rosso di Montalcino is best served with rich, creamy dishes where its wonderful acidic nature can absorb the breadth of a triple creme cheese or bechamel lasagna! If you decant you will be rewarded!

Regular K&L Retail \$31.99 Wine Club Price: \$27.99

PATIENCE REWARDED: TEQUILA!

There are some things in life worth waiting for... And we waited patiently for **THREE** years before we could sell **Hacienda de Los Diaz Reposado Tequila (\$35.99)** in our stores and it was worth every minute!

In the fall of 2005, I met Lauro Quintanar and his sister Rosalinda at our Redwood City store. Lauro is a 63-year-old entrepreneur who assists Exclusivas Benet's CEO, Mrs. Elisa Diaz, in developing marketing opportunities for her company. Madam Diaz had longed for many years to produce a tequila to honor her grandfather and ten years ago Lauro personally dedicated himself to develop the project. The result was Tequila Hacienda De Los Díaz, a new, handcrafted Reposado Tequila. Lauro and Rosalinda had come to me for help; they wanted my input on finding an importer and how to get distribution in California. Well of course, as the spirits buyer here at K&L, I have many people who come to me every-day with what they consider to be outstanding products...

I knew that Hacienda de Los Diaz was going to be special right when I took my first whiff. It made me instantly start salivating, to say the least, and that is a very good sign! My nose was filled with lovely, salty agave, green bell pepper and delicate floral notes offset by aromas of fresh cracked black peppercorns. The color was only golden wheat, which told me that they were paying attention to how the tequila was interacting with the white oak casks. Then, I took my first sip...Oh, my goodness. It completely coated my palate and slid down my throat with delicious flavors that blew my mind away! The flavors were a blend of oven-roasted, earthy and rustic agave melting together with the sweet brown sugar and honeycomb. Beautifully balanced, it finished with sumptuous, oily and peppery notes. I bow down in total adoration to all artisan tequilas makers everywhere! Take a bottle home knowing that the loving care of a family who has made traditional tequila for generations created this for you!

Susan Purnell

Disappearing Act LIMITED EDITION WHISKEY

The world of distilled spirits is filled with dichotomies. It is alternately filled with joy and despair; one day you find something really special or create the perfect cocktail, the next you find out that your favorite rye whiskey has been discontinued or that the Caol Ila 18 year won't be available for several months (which it apparently won't be)! Limited edition spirits, in particular, have the unfortunate tendency to disappear from the market moments after you've decided you love them. That is why it is so important to stay up-to-date on your own spirits situation. Identifying what you like, hate, and what you can't live without is crucial to maximizing your enjoyment.

With this in mind I'm going to recommend two product lines from one of our favorite importer/distributors. CVI Brands specializes in spirits from around the world, but some of their most impressive products come from Kentucky, America's whiskey heartland. The **Black Maple Hill 23 year Rye (On Sale for \$105.00)** is an excellent rye for collectors and whiskey-lovers alike. The **Small Batch Bourbon (\$32.99)** is well-priced for your evening cocktail. CVI is responsible for the selection, aging, and bottling of these great whiskeys. They were once flanked by several sister bottlings of bourbon and rye of various ages, but unfortunately these are the last two available. All we can do now is keep our fingers crossed that CVI Brands comes across more whiskey worthy of the Black Maple Hill label.

K&L also stocks exceptional bourbons like **Noah's Mill Bourbon (\$64.99)**, a 15-year-old small batch bourbon from Kentucky Bourbon Distillers. This elegant whiskey is complex, but not overpowering. Its soft yet distinctive aromatics range from citrus and stone fruit to forest, leather and smoke. A corn-driven front palate of caramel and toffee is followed by a pepper and spice finish owing to a significant amount of rye in the blend. For an over-proof (114.3°) bourbon, it is not at all hot. Finally, we love the **Rowan's Creek Bourbon (\$49.99)**, which is aged for 12 years and comes in at 100.1°. Incredibly balanced, its zesty aromatics feature some surprising honeysuckle and jasmine notes. The mouthfeel is supple but not thick; there's also a subdued sweetness with just a touch of pepper and no detectable heat. Attractively packaged and reasonably priced, something this good can't last forever. Get 'em before you regret 'em!

David Othenin-Girard

"I knew that Hacienda de Los Diaz was going to be special right when I took my first whiff."

"There are hundreds of limited edition scotches and bourbons throughout the years that are gone soon after you discover them."

CHIP'S QUIPS *Royal Loire*

At one time the Loire Valley was the center of power for the French empire. While the empire is no more, the Loire certainly has kept its standing when it comes to wine. It is a beautiful part of the world to tour, boasting more than 300 châteaux. But even if you have to postpone a visit to this wonderful wine growing region, marveling at the what the Age of Enlightenment brought to architecture and the cultural landscape another time, at the very least you can crack a bottle of one of the three wines below (or any of the other wonderful wines mentioned in this issue). Because, after all, one can always dream can't one?

2007 Domaine de la Pépière Classique Muscadet Sèvre et Maine Sur Lie (\$12.99) Simply put this is one of the best values in all of winedom. Marc Olivier does everything the right way; hand-harvesting, natural yeast fermentation and lees contact until the time of bottling. The vineyard is beautifully situated on a plateau overlooking the Sèvre River. The vines are 40 years or older and the concentration and focus of this Muscadet is remarkable. Lime and grapefruit sharply define themselves on the palate and the finish has a hint of herbaceousness to it. And then there is the minerality; the vines are planted on granitic soils that I swear you can taste. This is a wine that is not just for seafood, you can have it with a variety of poultry dishes as well as pork and cheese. A nice chevre would fit the bill. Heck, at this price buy a bottle to have on its own and one to have with your meal.

2005 Joel Taluau St-Nicolas-de-Bourgueil "Expression" (\$14.99) Expression is the name of one of the cuvées produced at this excellently run small estate in St-Nicolas-de-Bourgueil. It's made from 100% cabernet franc and comes from vines at least 35 years old. The nose is deep and richly-scented like wild flowers. Roasted herbs, forest floor and blackberry elements form a unique palate impression. There's a great rustic quality to this wine that makes it great with grilled steak. It's not bad with grilled vegetables as well, if meat is not your thing.

2006 Domaine Philippe Gilbert Menetou-Salon Rouge (\$23.99) Philippe's family started making wine in the Loire in 1768. He takes a painstaking approach to the quality of the vineyards and the wine-making process. Menetou-Salon Rouge is 100% pinot noir and the nose of this wine is textbook pinot. A delicate perfume of dark cherries leads to a smoky, earthiness that is incredibly intriguing. This wine is very light on its feet, a quality that makes it a very good match with food. I would love to have it with salmon or swordfish and savor the pairing.

Chip Hammack

"The Loire is a beautiful part of the world to tour, boasting more than 300 châteaux."



3005 EL CAMINO • REDWOOD CITY, CA 94061
ADDRESS SERVICE REQUESTED

PRESORT STD
US POSTAGE
PAID
HAYWARD, CA
PERMIT #3335

TO ORDER, CALL OUR TOLL-FREE NUMBER: 800.247.5987
TO REACH THE SAN FRANCISCO STORE, CALL 415.896.1734
TO REACH THE REDWOOD CITY STORE, CALL 650.364.8544
TO REACH THE HOLLYWOOD STORE, CALL 323.464.WINE (9463)
CHECK OUT OUR AWARD-WINNING WEBSITE: WWW.KLWINES.COM