



WINE News

SEPTEMBER marks the beginning of fall and the start of the grape harvest here in the Northern Hemisphere. Celebrate the season and the cooling weather with newly-arrived 2007 Rhône and California Cabs. And don't forget to get your tickets to October's Champagne Tent Events in San Francisco and Hollywood!

2007 RHÔNES

It doesn't get any better than this!

The Rhône Valley may quite possibly be the greatest wine producing region in the world when you consider the following:

A) The wines are full-bodied enough to be drunk and enjoyed on their own, but balanced, complex and elegant enough to perfectly complement food. B) In the under \$30 range they offer outstanding value, and at the higher end of the spectrum there are world-class collectible wines. Add to that an exceptional vintage like 2007, of which famed wine critic Robert Parker wrote, "Tasting the 2007s out of bottle has confirmed my thoughts—this is a truly historic and profoundly great vintage," and you have what we like to call a "no-brainer."

Five Fabulous Values for Under \$40

2007 Grand Veneur "Clos de Sixte" Lirac \$22.99

93 points Robert Parker. This is a classic example of the stunning values available this vintage; this wine is drinking beautifully right now.

2007 Patrick Lesec "Domaine La Roubine" Gigondas \$25.99

93 points Robert Parker: "A superstar of the appellation..."

2007 Domaine La Soumade "Cuvée Confiante" Rasteau \$29.99

91-94 points Robert Parker: "A brilliant effort, the 2007 Côtes du Rhône-Villages Rasteau Cuvée Confiante possesses sweet tannin, a touch of toasty oak and copious amounts of black cherry, black currant, chocolate and espresso notes..."

2007 Domaine de Saint Siffrein CdP \$34.99

94 points Robert Parker: "...The finest effort I have yet tasted from this estate...The wine exhibits terrific concentration, full-bodied intensity and a 45-50-second finish."

2007 Domaine Senechaux CdP \$39.99

94 points Robert Parker: "This 60+ acre estate was acquired by the Cazes family (proprietors of Château Lynch-Bages in Pauillac) in late 2006. The new owners' first complete vintage was 2007, and it is no coincidence it is the finest wine I have ever tasted from Domaine des Senechaux."

...continued on page 23



NEW CALIFORNIA CABS!

The 2007 Beaulieu Vineyard (BV) wines are here. Head winemaker Jeffrey Stambor has really brought the wines up to a whole new level with the help of consultant Michel Rolland, harkening back to quality last seen under the legendary André Tchelistcheff. We noticed a big change starting with the '06s, and the '07s are even better. They are big, with lots of ripe tannins, but they still show balance and purity of fruit.

2007 BV Rutherford Cabernet Sauvignon (\$24.99) Along with the new and improved bottle and label, the 2007 Rutherford has more depth of fruit and ripe, sweet tannins. Quite a deal for Napa Cabernet!

2007 BV "Tapestry" Napa Valley Reserve Red Wine (\$49.99) I really liked the 2006 Tapestry, but I think that the '07 is even more concentrated and complex. It is polished, clean and ripe, with lots of vanilla bean, mocha, black cherry, spice and blackberry flavors. This is an excellent wine that can be enjoyed now and over the next 10 years.

2007 BV "Georges de Latour" Napa Valley Private Reserve Cabernet Sauvignon (\$89.99) A monster of a wine. The Private Reserve is dense, thick and powerful, with loads of firm, ripe fruit tannin, espresso bean aromas, black currants and hints of vanilla and cedar. Give this a serious decanting if you want to drink it now. This wine is built to age.

Trey Beffa

SEPTEMBER 2010 FEATURES

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We just finished quarterly inventory today and...



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

...We have so much great wine to sell. Just doing French inventory was so exciting. I wanted to buy several cases. We are restocked with all of our top direct buy Champagnes—

Ariston, Bonville, Launois, Marguet, etc.—along with a good supply of **Billecart-Salmon Rosé (\$69.99)**. Moving to Alsace and the Loire, we are again stocked with some Baur wines and just received more Franck Millet and Cherrier Sancerres. The white Burgundies look great, especially that **2008 Paul Pernot Bourgogne Blanc* (\$19.99)** and the **Alain Corcia Meursault* (\$28.99)**. And the **Mâcon-Solutre*** and **Charnay*** from **Renaud** are just landing (**\$12.99 each**).

From Bordeaux, we have a sparkling assortment of value wines including the great 2007 Cantemerle, 2006 Beaumont, 2006 Reserve de Comtesse and the ever-popular 2006 wines from La Gatte. We also have plenty of stickies from the fabulous 2001, 2005 and 2007 vintages, including **2001 Doisy-Védrines (\$49.99)** and **2007 Petit-Védrines (\$21.99)**, along with the very affordable **2007 Haut Charmes (375ml \$14.99)**, which is stunning.

Don't miss my Top 12 wines of the fabulous 2009 Bordeaux vintage on page 4. And for those special occasions, try the fabulous wines from Langoa-Barton and Léoville-Barton, including 1997, 2001 and 1994.

Speaking of old Bordeaux, we have never had as many great older, mature wines as we do now. Our old wine department is VERY busy these days. If you have wines to sell, contact Gary or Trey, and you will get a quick answer.

The Italian containers keep on coming with new Rosso di Montalcino and 2005 Brunelli, along with favorites from Blason and Ermacora. We've also got new German beauties and some standout Spanish wines to drive you crazy trying to pick what to buy.

The magnificent 2007 Southern Rhônes are also arriving. We bought extra heavy on this delicious vintage, one of the best in last 25 years. If it's points you are looking for, then have at it, as many of these wines are 95+ points. Read Alex's reviews on page 1 and 23, taste them and then buy what you like.

Finally, our annual Champagne events are slated for October and two great events are set for January, the Fête du Bordeaux and the massive UGC tasting with about 80 châteaux pouring their '08s. Mark your calendars!

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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Redwood City, CA 94061
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F (650) 364-4687

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

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

K&L SAN FRANCISCO

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

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

K&L HOLLYWOOD

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

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

We accept American Express, Discover, Visa and Mastercard.

Mailing List If you are not on our mailing list and would like to be, please call one of our stores or visit our website, klwines.com. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list or our 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 September 30, 2010. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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

SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-6 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 4: Labor Day Weekend Barbecue Reds and Whites in Hollywood and San Francisco. Beer in Redwood City.

September 11: 2007 California Cabernets. \$50.

September 18: Bordeaux. Ten wines from various vintages, including two older vintages.

September 25: Premium Northern and Southern Rhônes. Some of the top wines from the fabulous 2007 vintage, plus some special surprises. \$50.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

September 2: Brooks Vineyards; September 9: Wines of Chile; September 16: Junmai Sake; September 23: Evening Land; September 30: Vinos Unico.

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

September 3: Old & Rare wines; September 10: Vinos Unico; September 17: Marble Hills Cellars; September 24: Far Niente

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

September 2: Nicholas Feuillatte; September 9: Spanish Wines from Antalva Imports; September 16: Alta Maria and the wines of Paul Wilkins; September 23: Beer Fest; September 30: Wine 201, Tuscany

COMING UP:

October 1: Special Bordeaux Tasting in SF, plus Matt Kramer visits to sign his new book.

October 2: Italian Wines, plus Matt Kramer in RWC.

October 16: Sopexa's Value Bordeaux tastings in Hollywood and SF, plus a tasting and lunch in RWC. See ad on page 13.

October 23 & 24: Annual K&L Champagne Tent Events in Hollywood and SF. See our ad on page 16 for more details!

October 30: Big Gun California Cabs. \$50. Inquire for tickets.

November 20: Some top wines from Bordeaux including two First Growths in all stores. \$75. Inquire for tickets.

December 11: Champagne! Our annual pre-holiday bubbly bash. \$50. Inquire for tickets.

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

January 21, 2011: UGC Bordeaux tasting in San Francisco from 6-8 p.m. at the Palace Hotel featuring 100 Bordeaux from 2008, including Pichon-Lalande, Léoville-Barton, Angélus, Pichon-Baron, Pontet-Canet and Smith Haut Lafitte. Tickets on sale now (\$55). This will sell out quickly.

Sommelier Secrets **CHEESE HAPPENS**

"Un dessert sans fromage est une belle à qui il manque un oeil."

—Jean Anthelme Brillat-Savarin, *The Physiology of Taste*

It is not just a French thing, or even an elite foodie thing. From San Francisco to Syracuse artisan cheese, in all its pungent glory, is here. And whether you're new to the cheese world, or a veteran *fromage* fanatic, a basic understanding of wine and cheese pairing is essential for any wine lover to possess. Don't know where to start? I say, start at the end. While I am happy to eat cheese any time, I can't help but agree with the French that the optimum cheese moment is before or in place of dessert, when the stomach is subdued and the palate properly prepped for the challenge. Here are some suggestions to rev your tasting engines:

2008 Clos Uroulat Jurançon Moelleux (375ml \$15.99) Jurançon is a white wine-producing AOC in the foothills of the Pyrenees that became famous for its *moelleux* (sweet) wines after one was used in the baptism of the infant Henry IX in 1553. Modern-day Jurançon producer Charles Hours makes his classic estate Molleux from Petite Manseng harvested from the steep slopes of Clos Uroulat. This golden-colored, elegantly sweet wine has a rich, exotic nose, showing aromas of tropical fruit and honeysuckle. The palate reveals sweet pineapple with notes of cinnamon and an underlying nuttiness. Vibrant acidity keeps the impression fresh and not cloying. This wine pairs well with rich, salty, earthy cheeses like Tomme de chèvre au Jurançon or Roquefort where the sweetness and acidity of the wine can play with the savory and tangy qualities of the cheese while tantalizing the palate with contrasting flavors.

2004 Cave de Rasteau Vin Doux Naturel (500ml \$17.99) Vin Doux Naturel are lightly fortified sweet wines produced in the South of France, where the wines are made from overripe grapes with naturally high sugar levels. To stop fermentation, a small dose of neutral spirit is added to the wine, yielding an alcohol level that is slightly higher than table wine but

lower than many other fortified wines. This VDN from the Cave de Rasteau cooperative is a handy secret wine weapon, especially if you are looking for something with flavors similar to Port but without its heaviness and alcohol. Served slightly chilled, the complex stewed plum, cherry, fig and walnut oil aromas and flavors of this VDN makes it simply stunning with Stilton.

1998 Domaine Fontanel Rivesaltes "Ambré" (\$24.99) The sweet wines of Rivesaltes are some of the best kept secrets in the world of aged sweet wine. Domaine Fontanel's 1998 Ambré is made from 100% Grenache Blanc harvested from 60-year-old vines, and it has a complex flavor profile that stretches from dried fruits (raisin, date) to maple and hazelnut, with a little earthy, *rancio* character. Thanks to delicately balanced acidity, this wine is intense but not overpowering. I've experimented with pairing it with a variety of cheeses—creamy Camembert, nutty Tallegio, savory Mimolette—and have been pleased to discover that this Rivesaltes is not only affordable enough purchase more than one bottle, but it is incredibly cheese-friendly.

Just Desserts! Design Your Own Wine Club. Whether you are interested in trying more dessert-style wines to pair with cheese or are simply looking to experiment with different food and wine pairings at home, you can create your own customized wine club through the **K&L Personal Sommelier Service**. You set the number of bottles, the duration of the subscription and the budget. Focus on specific regions and styles or leave it open to be surprised. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started today!

Chiara Shannon

2009 Bordeaux: Clyde's Top 12

Editor's Note: All of the 2009 Bordeaux are being sold pre-arrival and will arrive between late-2011 and 2013.

If you remember from our 2009 vintage report, the 2009 Bordeaux, in general, seem to be a combination of the 1982, 1947 and 2005 vintages, hence our formula 2009=1947X+1982Y+2005Z. The best of the red wines have a super silky, satin texture to them that, we think, drinks like pure cashmere.

I will say that, in general, the 2009 Bordeaux tasted better than any vintage I have ever tasted *en primeur*. And I have been tasting *en primeur* every year (except 1988) since 1985! These are wines with the sweetness of 1989 and 1990 and the structure of 2000 and 2005. Maybe I love them so much because they taste so good right now. Or, maybe it's because I will be able to drink them within the next 10 years, yet they will age well for my kids and grand-kids.

The first growths are too expensive for regular wine collectors, so I will not mention them here. Rather, I will give you a countdown of my Top 12 2009s sans First Growths. All Bordeaux lovers should buy a few bottles of each of these.

Clyde Beffa Jr

#12 Pichon-Lalande, Pauillac \$189.99
 ** 75% Cabernet Sauvignon, 20% Merlot and 5% Petit Verdot. A more masculine, bigger style of Pichon, but with great aromas of cedar and cassis. Tons of ripe fruit and very sweet middle fruit. Great texture. Ralph: Elegant, great freshness, sweet middle fruit. Tasty even now!

#11 Léoville-Barton, St-Julien \$99.99
 ** Big and brooding. Age it. At UGC: Red berry aromas and flavors. A big wine here with a tannic edge; it should age well for many years. Ralph: Deep, grapey, masculine wine. It was really good the second time we tasted it.

#10 Haut-Bailly, Pessac-Léognan \$139.99
 **+ Absolutely charming wine with cashmere-like texture. Elegant aromas of toasted blackberry pie. Big tannins, but very smooth and covered by superb fruit. Lingering finish. Violets and plums.

#9 La Violette, Pomerol \$179.99
 **++ Only 5,000 bottles of this elixir made and only 20 hl/ha produced. Picked berry by berry. A staggering wine. Sexy, beautiful nose. Pomegranate and floral notes with violet and lavender accents. Dark cherry fruit. This wine is right up there with Pétrus and Trotanoy as one of the best wines of Pomerol.

#8 Troplong-Mondot, St-Emilion GCC \$134.99
 **½ Exotic and rich. Fantastic. Only 10,000 cases of this beauty made. One of the best of the vintage. Black color. Lush chocolate aromas and flavors. Fabulous texture. Here is your cashmere on the palate. Elegant and powerful at once.

#7 Léoville-Las Cases, St-Julien \$329.99
 **½+ Sexy wine. Red currant flavors. Power and elegance together. Tons of lush, decadent fruit. Huge, but so smooth its deceptive power almost goes by unnoticed.

#6 Ducru Beaucaillou, St-Julien \$259.99
 **++ Intriguing, exotic nose of Asian spices mixed with toasty oak. A very sensual wine, so different from the Ducrus of past great vintages. Satiny texture and a lingering finish. Super long and great depth with a plush middle and a ripe, spicy finish. The tannins were fine and well-integrated.

#5 Trotanoy, Pomerol Inquire
 **++ A huge wine full of tannins that are smooth but evident. This will take a long time to come around. Alex: Wow! I tasted this at Jean Pierre Moueix, and this wine absolutely blew away every other St-Emilion and Pomerol in the room. Ralph: A perfectly balanced wine with delicious deep raspberry fruit and a long finish. Outstanding.

#4 Cos d'Estournel, St-Estèphe \$324.99
 **++ Fabulous, rich red currant aromas and tons of super-concentrated red berry flavors. Huge wine with plenty of alcohol, but balanced and long on the palate. May be the greatest Cos of all time.

#3 Calon-Ségur, St-Estèphe \$99.99
 **+ Great wine—superb balance. Fabulous. Jammy nose of sweet black cherry. Thick texture and layers on the palate. 90% Cabernet Sauvignon. Sweet red licorice flavors. Sexy, elegant wine. Delicious. Alex: This wine is gorgeous, with incredible, complex red fruits that feel almost Burgundian in style and delineation. Ralph: I agree, their best since 1995. When Calon is good, it's really good.

#2 Pontet-Canet, Pauillac \$149.99
 **++ Fabulous wine. Tons of spicy black fruits. At the property: Plummy, oaky aromas with chocolate undertones and no edges. Serenity. Alex: Blackberry fruit with a touch of spice and good acidity. Bright and fresh. Trey: So sweet, plush and fruity that the tannins were hardly noticeable. Ralph: Dark blue fruit. Very fragrant. Jeff: Tart berries and spice. Bright and lively. Superb weight and texture.

#1 Malescot-St-Exupéry, Margaux \$109.99
 **½+V Intriguing nose. Toasty oak and spice, this wine has it all. Heavenly flavors. Bright and super fresh. Perfect balance. Jean Luc Zuger has a star of the vintage. BUY IT. The greatest Malescot ever produced.

And a Super Sleeper

Pouget, Margaux \$42.99
 *½V? We haven't ever carried the wines from this small property, but their 2009 sings. Sweet black raspberry aromas and flavors. A bit new wave, but in fine balance. Easy to drink now. 93-96 points from the *Wine Spectator*: "Full-bodied, with wonderful silky tannins and a mineral, mint and berry aftertaste. Such delicious fruit here."

Clyde Beffa Jr

STEVE BEARDEN *On Bordeaux*

We continue to sell the hot '09 Bordeaux on a pre-arrival basis and are stocking the shelves with new bottles from the approachable '07 vintage every day. However, in the midst of all this frenzy over the latest releases I find myself reaching back to some of the great past vintages like 2000, 2003, 2005 and yes, even 2006. These gems are all in stock now.

2009 Graside Blanc, Bordeaux (\$9.99) This early release from the much hyped '09 vintage is snappy and fresh and seems just a touch off-dry. The crushed melon, kiwi and lime flavors will appeal to lovers of New Zealand whites as well as fans of white Bordeaux.

2006 Reserve de Léoville-Barton, St-Julien (\$29.99) The second wine of Léoville-Barton is already drinking well and will only get better with age. This deep, dark wine is floral on the nose and has a body of black cherry, raspberry and mineral. A big wine, this has fine, crisp tannins and a sense of elegance.

2000 Lanessan, Haut-Médoc (\$29.99) This burly wine is a classic 2000 and needs to be decanted and served with hearty food. It is deep and rustic with a good core of dark fruit, sweet herbs and a firm finish showing hints of clay, chalk and sweet tannin. Like most wines from this vintage it will only get better.

2003 Lanessan, Haut-Médoc (\$18.99) This super hot vintage gave us a warm, fruity wine that melds the rustic nature of this property with the ripe fruit and richness that 2003 is known for. This is gentle and full-bodied, with a generous middle and a long, sun-drenched finish. Just delicious.

2005 Lanessan, Haut-Médoc (1.5L \$69.99) Blackberry, black currants, smoke, leather and spice are all apparent in this big, complex blockbuster. This is dark and rich, with plenty of ripe tannin and a brooding personality for decanting tonight or cellaring for a decade. Robert Parker calls this amazing value a "sleeper of the vintage."

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

Still waiting to place your order for 2009 Bordeaux? Put off by historically high prices for many First and Second Growths? While it is true that many properties saw significant price increases for the 2009 vintage, there are an equal number whose prices are at or below 2005 levels. Here are some of my favorite selections that include some of the very best wines of the 2009 vintage that won't require a second mortgage.

2009 Calon-Ségur, St-Estèphe (PA \$99.99) Once owned by Nicolas Alexandre, Marquis de Ségur, whose family gave the property its name. He also owned the now more famous First Growths Lafite and Latour, but was said to consider Calon-Ségur his favorite. One of the oldest classified growths in St-Estèphe, the wines haven't been as consistent year to year as some, but when they're great, they're truly great. 2009 is one such vintage. Rich dark fruit, sweet and ripe, without the higher alcohol of some '09s. Firm, fine-grained tannins. Exceptional balance and weight. The blend is dominated by an unusually high percentage of Cab (90%), with the remainder Merlot and Petit Verdot.

2009 Pichon-Baron, Pauillac (PA \$139.99) An outstanding value Second Growth. The quality at this Château just keeps getting better and better. Generous fruit, sweet and ripe. Good weight. Long, fine tannins. This wine is beautifully constructed, with loads of structure, but still graceful and soaring like a Roman bridge. 67% Cabernet Sauvignon, 33% Merlot.

2009 D'Issan, Margaux (PA \$59.99) In the heart of the appellation, not far from Château Margaux itself. This is, frankly, an undervalued property. Since current owner Emmanuel Cruse took over from his father in 1997, the quality of the wines has improved enormously, particularly within the last 10 years. A standout of the appellation at the Joanne négociant tasting. Gorgeous, expressive nose. Ripe red and black fruits. Solid weight, length and complexity. 62% Cabernet, 38% Merlot.

2009 Domaine de Chevalier Rouge, Pessac-Léognan (PA \$69.99) This château is much admired for its white wine, but their red, which actually sells for less, is frequently overlooked. The 2009 vintage gives you every reason to pay attention. A standout at both the UGC and the Joanne négociant tastings, the wine offers notes of plum and spice, pure mineral character, plenty of sweet fruit and loads of fine tannins. 64% Cabernet Sauvignon, 30% Merlot and 6% Petit Verdot.

2009 Troplong-Mondot, St-Emilion (PA \$134.99) I am afraid our enthusiasm for this wine got the better of us at the Joanne tasting in April. It made such a profound impression on us all. Rich, lushly textured. Silky. Ripe, dark fruit. Fine tannins. 90% Merlot, 5% Cabernet Franc, 5% Cabernet.

Jeff Garneau

"In the midst of all this frenzy over the latest releases I find myself reaching back to some of the great past vintages like 2000, 2003, 2005 and yes, even 2006."

"Here are some of my favorite selections that include some of the very best wines of the 2009 vintage that won't require a second mortgage."

“If you love your red wines with a healthy dose of sun-baked minerals, you will go gaga over the Mazet.”

Wine 101: Côte de Luberon

The Rhône Valley occupies a huge area in southeastern France, and is home to some of that country's best-known appellations like Châteauneuf-du-Pape, Hermitage, Côte Rotie, among many. There are also lesser-known pockets of the great winemaking territory that is the Rhône Valley, and these include a handful of appellations continually churning out super high-quality, full-bodied, satisfying wines for incredibly paltry sums of money.

Domaine Faverot is in the Côtes du Luberon, which is technically the Rhône Valley, although most folks link it squarely to Provence. This insanely lovely corner of France also happens to be where Peter Mayle's *Year in Provence* books take place. So, not exactly Provence Mr. Mayle. But we won't hold it against you!

K&L just started direct importing a few of Faverot's wines. They are beautiful bottles, very typical of their place. They make exceptionally tasty warm-weather sippers, which is handy timing for those of us living in San Francisco where summer has yet to appear. I know it's lurking just around the corner!

The **2009 Domaine Faverot Côtes du Luberon Rosé*** (\$12.99) is a blend of traditional Luberon varieties: Syrah, Carignan and Grenache. Like Tavel Rosé, it is very richly-colored (no salmon here), and also like Tavel its nose brings to mind garrigue and other green herbs, with a handful of tiny wild strawberries thrown in. Broad shouldered for a pink wine, it stands up very nicely with pretty much anything. It is particularly appealing when served alongside black olives and anything featuring tomatoes, garlic or fennel, but it more than has the stuffing for serious foods like wild salmon and tuna crudo.

The **2007 Domaine Faverot “Mazet” Côtes du Luberon*** (\$12.99) hails from the same grape mixture as the rosé, but here Carignan is

the old-vine star of the show, with Syrah and Grenache adding depth and aromatics, respectively. If you love your red wines with a healthy dose of sun-baked minerals, you will go gaga over the Mazet. Along with the stony elements are red raspberry notes with darker hints of

currant and pepper. Grill some tri-tip and marinated Provençal veggies, and revel in this lovely and wonderfully priced gem.

Elisabeth Schriber

BRICK'S BEER PICKS: CHANGING COLORS

Here in the Bay Area summer is just beginning, but I guess for the rest of the country the month of the September is the month of transition from summer to fall. Brewers also see it as a transitional month, with seasonal beers becoming heavier and fuller-bodied, maltier and warming. More bocks, porters, stouts and spiced ales start appearing and disappearing on shelves much to the chagrin of us here in the Bay Area that still need to quench our thirst on the warm nights of Indian summer. But I'll play along and recommend a couple of my favorite beers on the heavier side of the spectrum in the spirit of everything fall.

“With focused flavors of mocha, baking chocolate and a pleasing husky grain quality, this is a filling stout without excess fattiness.”

The first is the surprising **Bryggeriet Djoevlebyrg “Gudeløs” Imperial Stout, Denmark (500ml \$8.99)**. This new brew was quite the conversation starter with the staff here in Redwood City when I showed everybody the label, which mentions that the brewery (which, when translated means “devil's brew”) donates one Danish Crown to the Danish Atheist Society. After the dust settled, the staff, regardless of beliefs, agreed that this was one of the best stouts I had put in front of them in a long time. Rich and creamy, this is as much about what it isn't as what it is. Let me explain. Stout, like Napa Cabernet, has become more about excess and less about balance in recent years. Everyone is using more and more roasted malts, more Bourbon barrels and leaving more sugar in the final product. The Gudeløs, at least in my mind, showed great restraint on all these fronts. With focused flavors of mocha, baking chocolate and a pleasing husky grain quality, this is a filling stout without excess fattiness.

Another outstanding stout is the **Victory Brewing “Storm King” Imperial Stout, Pennsylvania (12oz \$2.19)**. This is Victory's year-round stout, and it shows its versatility given its richness but open, almost weightless palate. This has a bit more roasted malt than the beer above, adding a nice toasted quality to the milk chocolate and espresso flavors. A liberal dollop of Pacific Northwest hops add a bittering edge and a touch of citrus to the nose. This is one complex stout that you could drink just as easily in July as you could in September.

Bryan Brick

Note: Beer cannot be shipped outside California.

Isabelle Bonville is Coming to California

The Champenois are coming! On Saturday, October 23rd in Los Angeles and Sunday the 24th in San Francisco, K&L will be invaded by some of our favorite Champenois. One of our honored guests will be Isabelle from Champagne Bonville, who is coming to California for the first time. I hope that you can be there to give her a good welcome. The Bonville family owns 50 acres of property in Avize, Cramant and Oger, all Grand Cru villages in the Côtes de Blancs part of Champagne. This is the best area in Champagne for Chardonnay grapes, and all of the wines that we have from Bonville are Blanc de Blancs (literally translated as “white from white”) made exclusively from Chardonnay. The family sells some of their fruit, and it was through one of their grape clients, De Meric, that I had the good fortune to be introduced to Olivier Bonville.

The Bonvilles have been in the business of growing grapes in this area since the 1700s, and making their own wine for sale since the 1950s. They have, like most of the producers I have met in Champagne, a wonderful tension in their family between the experience of the older generations and the pioneering spirit of the young generation. Olivier Bonville was born in 1970 and has wonderful fresh ideas for the family estate; he took over the winemaking in 1996. Isabelle has been with the company since 2004 running the exports.

Isabelle will be showing the **Franck Bonville “Brut Selection” Blanc de Blancs Champagne*** (\$29.99), which is aged three years on the lees and is more than half reserve wines. This, like all of the wines she will show, is 100% estate and entirely Chardonnay. The Selection is the number one selling Champagne to the staff of K&L, and I have to double my **magnum (1.5L \$64.99)** order to cover just what Clyde buys for himself! She will also show the **2005 Vintage*** (\$44.99), which the family is very proud of for its richness and depth. This is a powerful Blanc de Blancs that, with time, should evolve into a great wine. It is hard to keep away from now, however; it already tastes very good. The bottles I have taken home have not managed to stay in the cellar (there was sushi to eat)! One of the best wines of the 40 or so that we will feature at the tent event will undoubtedly be the **Franck Bonville “Belles Voyes” Brut Blanc de Blancs Champagne*** (\$67.99), a barrel-aged, single-vineyard wine from a plot planted in the 1920s. The Belles Voyes has it all, and if you can't be there to taste it, please treat yourself to a bottle. It is a Champagne that combines the richness of Meursault with laser beam minerality. I am ashamed of how much of the 3,000 bottle production I have drunk myself!

Gary Westby

Preparing for THE TENT EVENT

Only one more month to until our annual Champagne Tent Events in San Francisco and Hollywood (see our ad on page 16 for more info). One of my very favorite Champagne houses will be on hand to pour their wines: Ariston. At this point, you've probably gotten comfortable with the label change, which highlights “Aspasie,” knowing the product inside the bottles is still marvelous and of the quality that we have come to expect from Paul-Vincent and family. His entry level bubbly, **NV Aspasie “Carte Blanche”*** (\$24.99) is a blend of 40% Chardonnay, 30% Pinot Noir and 30% Pinot Meunier. It is a nicely balanced wine that is both toasty and clean, with a wonderfully doughy nose, bright cherry fruit and hints of citrus. The perennial favorite, the **NV Aspasie Brut Rosé*** (\$32.99) is an elegant blend of 50% each Pinot Noir and Pinot Meunier, with 12% of the Meunier being vinified as red wine. This fruit, in particular, comes from an old-vine plot of land where the grapes get exceptionally ripe. Five years of aging on the lees gives this wine deep, red cherry fruit that is brightened considerably on the finish by fresh raspberry notes and bracing acidity. The minerality of this style puts the Ariston rosé into the realm of classic, crisp brut rosés, all for a very amazing price! Next up is the **NV Aspasie Brut Prestige*** (\$39.99). Although not labeled as such, this Champagne is all from the 2002 vintage, with fruit from vines that average 60 years old. On a sad note, all of these vines were destroyed in 2003 by a hailstorm, so this is the last Aspasie Brut Prestige to be composed of old vine fruit. A blend of 50% Chardonnay, 25% Pinot Noir and 25% Pinot Meunier, this effort has powerful black cherry fruit, toast, minerality and crème caramel nuances. Focused and concentrated, with a super-long finish. Don't wait to buy this one! Finally, last year, one of the two most interesting wines at the tent event (for me, anyway) was the **NV Aspasie “Cepages d'Antan”*** (\$99.00). A unique blend of the ancient varietals Meslier (40%) and Arbanne (40%) finished with 20% Pinot Blanc, it has a great palate of cream, toast, pine nuts, lychee, pear and a lot more. Rich in the forefront, with a zippy, chalky finish. Very unique. I hope that we have some left by the time the tent events roll around.

Here's to a Happy September, and to looking forward to October!

Scott Beckerley

“The Bonville family owns 50 acres of property in Avize, Cramant and Oger, all Grand Cru villages in the Côtes de Blancs area of Champagne. This is the best area in Champagne for Chardonnay grapes.”

“In October, one of my very favorite Champagne houses will be on hand to pour their wines: Ariston.”



HIDDEN JEWELS *Vaudieu*

2007 was a vintage of epic proportions in the Rhône Valley, especially in Châteauneuf-du-Pape. Yields were high, as was the hype, the points and, of course, the price tags. With many of the region's most prestigious names commanding the limelight, it was the quiet re-emergence of one of Châteauneuf-du-Pape's oldest estates that impressed me most. Centrally located within the appellation, Château de Vaudieu, under the guidance of renowned oenologist Philippe Cambie, produced some of the most terroir-driven wines of the vintage! As one of our direct imports, the Vaudieu wines represent stellar values among their elite peers. Enjoy!

2009 Château de Vaudieu Châteauneuf-du-Pape Blanc* (\$34.99) This lovely golden-colored CdP Blanc is a blend of 80% Grenache Blanc, 15% Roussanne and 5% Picardin. Elegant in style, with an aromatic nose of wildflowers and fresh peach, it possesses a creamy mid-palate of candied orange peel and fresh lime. It is aged for seven months in 70% stainless steel and 30% new oak barrels and *demi-muids*.

2007 Château de Vaudieu Châteauneuf-du-Pape* (\$34.99) This blend of 80% Grenache, 15% Syrah and 5% Mourvèdre is showing quite well in its youth. Made from 50-year-old vines, it displays a nose of fresh black currant, lavender, licorice and hints of smoke and cured meat. With nicely-integrated oak, soft tannins and a touch of minerality, this is a one of the better values of the vintage!

2007 Château de Vaudieu "Val de Dieu" Châteauneuf-du-Pape* (\$59.99) More concentrated than Vaudieu's regular Châteauneuf-du-Pape, this blend of 62% Grenache, 23% Syrah and 15% Mourvèdre is a great cellar candidate. Showing intense dark berry and black currant, its higher percentage of Syrah is evident by its nose of grilled meat. Balanced out by a lovely floral quality, it is a multi-faceted wine that possesses great texture and a superb finish.

Jason Marwedel

Rhône Valley

Les Clos Perdus

The Lost Vineyards. Small vineyard sites. Secretly tucked away throughout the garrigue-laden hills and valleys of the Midi, strewn with old vines, many at 50, 60 and 75+ years of age, with names like Mourvèdre, Grenache, Carignan and Cinsault. It sounds so evocative, does it not? Throughout the Languedoc and Roussillon there exist numerous "lost vineyards" waiting to be rediscovered. Many had been disregarded by larger producers because of their isolation, their low cropping potential and their inability to be machine worked. However, with passion, talent and lots of hard work (in that order) fantastic and memorable wines can be made from such sites that bear the unmistakable imprint of this gorgeous countryside.

This ethos is precisely what inspired friends Paul Old and Hugo Stewart to establish their modest winery aptly named: Les Clos Perdus (the lost vineyards). This past spring, en route from Cahors to the Southern Rhône, I met and tasted with Hugo Stewart at their modest garage/winery located in the small seaside village of Peyriac de Mer.

Neither Paul nor Hugo possesses a conventional background in viticulture or winemaking. Before working several vintages in Australia and Bordeaux, Paul Old enjoyed a successful career as a professional dancer. Pre-Les Clos Perdus, Hugo Stewart worked and managed a farm in Wiltshire, England. I suspect that the supreme dedication and rigor of both professions lend themselves to the present challenges and successes of Les Clos Perdus.

Organic farming in the vineyards, hand harvesting, fermentation in smaller lots via indigenous yeasts and utilizing a traditional basket press are *de rigueur* at Les Clos Perdus. A select range of wines are produced from three vineyard sites. K&L has just received a limited amount of the following two wines direct from the domaine. I hope that you will have the opportunity to try them both and experience the lost vineyards of the South of France for yourself.

2006 Les Clos Perdus "Priundo" Corbières* (\$15.99) Priundo contains 70% Grenache and 30% Cinsault from select vineyards in the Corbières hills, near the village of Villesèque. The wine's bouquet is both floral in character (faded roses), but also evokes a fresh bowl of strawberries. On the palate, this medium-plus bodied wine presents itself as fresh and vibrant. Ripe fruit envelops the palate while fine tannins provide extra dimension and texture. The Priundo is an excellent choice to enjoy with grilled tuna with fresh herbs or roasted chicken. 14% ABV.

2006 Les Clos Perdus "Mire la Mer" Corbières* (\$24.99) The Mire la Mer (in view of the sea) comes from Mediterranean vineyards around the villages of Peyriac de Mer and Bages. The wine contains 55% Mourvèdre and 35% Carignan from 100-year-old vines and 10% Grenache. With firmer tannins than the Priundo, and a meaty finish, it will benefit from a year or two in the cellar. Then drink it with hearty fare such as brisket or grilled tri-tip. 14% ABV.

Mulan Chan-Randel

“Moulin de Gardette produced some of the finest wines we’ve ever tasted from them in 2007. That’s why they’re this month’s winery to watch.”

Brick’s Backyard Picks: Living Summer, Thinking Fall

It seems odd to write about wines to be drunk in September at the end of July.

September feels like an eon away. Hell, there’s still the whole month of August, when summer really starts to kick in around the Bay Area, the divisional baseball races are tightened up and every weekend there’s some barbecue at some friend’s house, most likely mine. I know September means the beginning, officially at least, of fall, but right now summer is all I want. In thinking about the fall equinox it feels like I’m cheating myself out of all the summer that I haven’t lived yet. I haven’t even shot-gunned a beer this summer.

But if I have to, which I do, I will, and there is no better place to start than the **2007 Caraval California Cabernet Sauvignon (\$9.99)**. This is a great new négociant label that is really making some delicious wines. I tasted both their Cabernet and Zinfandel and was blown away by the balance, poise and class of both for \$10. The Cabernet is a bit on the ripe side of the spectrum, but far from being out of bounds, with a nose chock-full of brambly boysenberry, clove, baking chocolate and some pretty marjoram qualities. Soft and broad on the palate, this has the texture of a much more expensive Napa Cab. Dense flavors of cassis, espresso and cinnamon dovetail wonderfully into the long, open, flavorful finish.

I’m also happy to re-introduce one of the best affordable Zinfandels on the market today, the **2006 Graziano Mendocino Zinfandel (\$15.99)**. This disappeared from almost every wine shop in Northern California over the last few years for lack of quality distribution, but at one time it was one of the best and most recognizable Zins out there. In fact, it was the top-selling wine three years in a row where I worked before coming to K&L. The key to this wine is its supreme balance; it is perfectly in the middle ground, stylistically speaking. Zinfandel styles have never been more polarized, but somehow this wine achieves a happy medium where all Zin fans can agree. Spiced plum and white pepper combine on the nose for a warm, ripe experience. No big teeth-hurting residual sugar here, instead it goes for a more naturally ripe approach, something like

wild blackberries picked from a briar patch. Lush and fleshy, this is easy-drinking while remaining serious.

And for something white and refreshing for all those warm late-summer/early-fall nights is the **2009 Calera Central Coast Viognier (\$14.99)**. Better known for their outstanding Pinot Noir and Chardonnay, Calera has been making one of the best and most restrained Viogniers in California for years. This is not über-tropical Chardonnay with a Viognier

label, it’s true to the varietal and comes across with a sense of its outstanding raw materials. Clean, with little, if any, obtrusive oak flavors, this is packed full of pineapple, gardenia and key lime aromatics. Add the snappy acidity from the tropical citrus flavors and more of the floral lacing on the palate and there is something not only special here, but rare in the world of inexpensive Viognier.

Bryan Brick

WINERY TO WATCH: MOULIN DE LA GARDETTE

When Jean-Baptiste Meunier took the helm of his family’s 17.4 acres of vineyards in Gigondas in 1990, he became the fifth generation of his family to farm the upper slopes of Les Dentelles. Olive, apricot and cherry trees grew in the stony soils between the teeth-shaped spires carved by the wind and rain and sun, and goats grazed on the brush alongside vines well into the 20th century. But it wasn’t until 1946 that Victor Jurdic, Jean-Baptiste’s grandfather, produced the first two wines under the la Gardette name.

The vines at Moulin de la Gardette now average 65 years of age and are tended without the use of artificial herbicides or fertilizers. They are kept fresh by the cooling, cleansing *mistral* that passes through this part of the Rhône Valley, allowing Jean-Baptiste to capture the purity of the fruit and soil that makes Gigondas so special. While Moulin de la Gardette isn’t new, nor are they new to K&L (we’ve been importing the wines since the 1992 vintage, after Clyde discovered them in 1993), they produced some of the finest wines we’ve ever tasted from them in 2007. That’s why they’re this month’s winery to watch.

Gardette makes five wines based on Grenache, Syrah and Cinsault, of which we carry two. The **2007 Moulin de la Gardette “Cuvée Ventebren” Gigondas* (\$29.99)** is composed of 80% old-vine Grenache and 30% co-fermented Syrah (20%) and Cinsault (10%), fermented in concrete and aged in neutral French barrique. It has a powerfully herbaceous, meaty, peppery nose that wraps itself around your senses like a boa constrictor at first, but with some air it loosens its grip to reveal anise and cherry and a touch of minerals. As brooding on the palate now as the nose suggests, this wine needs decanting (or a long nap in your cellar) so you can reach past the primary fruit and garrigue notes. Despite its brawn, the wine is very well knit-together, and should start drinking at its best in a few years.

The **2007 Moulin de la Gardette “Tradition” Gigondas* (\$24.99)** is a bit more approachable than the Ventebren right now, though still reflecting the ripeness of the vintage. Pepper, root beer and bittersweet chocolate notes create an alluring bouquet complemented by olive and bacon fat flavors on the palate. Still, give this a decant, but then enjoy it tonight with grass-fed beef burgers topped with blue cheese, fresh fall figs, caramelized onions and arugula.

Leah Greenstein

“If the critics are any indication, DeLille Cellars is certainly on track, consistently being named to every annual ‘Best Of’ list imaginable, whether it’s the top wines of the year, top Washington wineries, or, in one case, one of the Top 100 Wineries in the World.”

“Next time you have a barbecue or go to a steakhouse, bring these two wines with you. They will elevate even the most commonplace evening.”

Doug Davidson’s **NORTHWEST CORNER**

I recently had the opportunity to meet Jay Soloff, one of the founders of Woodinville’s DeLille Cellars, and taste through their lineup of current releases. Started in 1992, DeLille strives to make “the very best handcrafted, Old World-style red and white wines made in the state of Washington.” If the critics are any indication, they’re certainly on track, consistently being named to every annual “Best Of” list imaginable, whether it’s the top wines of the year, top Washington wineries, or, in one case, one of the Top 100 wineries in the world. Every wine I tasted was of the highest quality and showed great Washington State character.

Soloff offers two labels. Under DeLille are Bordeaux-style wines, including a flagship white, the **2008 DeLille Cellars “Chaleur Estate” Columbia Valley Blanc (\$29.99)**. This blend of 62% Sauvignon Blanc and 38% Sémillon has great aromas of lemongrass and pumpkin spice, with multi-layered flavors of stone fruit, hazelnut and a touch of citrus. This wine is a remarkable achievement, with great balance, thought-provoking flavors and a finish that lasts and lasts. Their **2007 DeLille Cellars “Harrison Hill” Yakima Valley Red (\$69.99)** is a Bordeaux-style blend of Cabernet, Merlot, Cabernet Franc and Petit Verdot all from the second-oldest vineyard in Washington State. What a wine! Deep, dark, dusky aromas of black fruit, earth, exotic spice and a touch of framboise are offset by perfectly balanced acidity and silky tannins. The depth of flavor and powerful structure make this an amazing wine for the cellar, if you can manage to keep your hands off of it in the short term. If you still think Napa Valley is where the country’s best red wines come from, I would urge you to take home a bottle of this. It might change your mind.

Soloff also makes and sells Rhône- and Provence-style wines under the Doyenne label. The first of the Doyenne wines I tasted was the **2008 Doyenne Roussanne (\$29.99)**, from the Ciel du Cheval vineyard in the Red Mountain AVA. This is a sensational Roussanne, with impressive aromas of salty lime and a touch of bright spice. On the palate, this richly-textured but perfectly balanced wine has flavors of creamy key lime pie and lemon zest, finishing with a touch of wet stone and spice. Also from the Doyenne line is the **2007 Doyenne “Aix” (\$34.99)**, a delicious blend of Syrah, Cabernet Sauvignon and Mourvèdre inspired by the wines of Aix-en-Provence. The fruit for this wine is all from the Red Mountain AVA, but from a number of vineyards including their own Grand Ciel vineyard. This lush red has warm aromas of plum and mocha spice, with a full, rich mouthful of fruit offset by fresh acidity. There are layers of complexity here showing blackberry fruit, winter spice, bittersweet chocolate and a long finish with slightly grippy fine tannins. A great wine that drinks great now and will improve in the cellar for at least five more years.

Doug Davidson

BOUTIQUE CORNER

“The common idea that success spoils people by making them vain, egotistic and self-complacent is erroneous; on the contrary it makes them, for the most part, humble, tolerant and kind.” —W. Somerset Maugham

There are so many wineries in California today that many great wines never get the accolades that they deserve. K&L always strives to find these wines—the ones just beneath the critics’ radars. The **2007 Tamber Bey “Deux Chevaux” Yountville Cabernet Sauvignon (\$36.99)** is one such wine from Napa Valley. Owner Barry Waite has spent several years developing this great label and continues to strive to make great wines. The Deux Chevaux is made from 90% Cabernet Sauvignon, with 10% Merlot, and has bright cassis and plum fruit with hints of chocolate, truffle, minerals and vanilla. The wine has an amazing balance for being so forward. The lush tannins help support the beautiful fruit. It will drink great tonight or hold it for two to four years.

The **2007 Envy Wines “Bee Bee’s” Napa Valley Proprietary Red (\$39.99)** is another hidden gem on the shelves at K&L. Produced by Napa Valley legends Nils Venge and Mark Carter, the wine is similar to the Tamber Bey above in that it’s very big but also has great balance. Beautiful plum, black cherry and cassis fruit filled with spice and cedar are held together by lush tannins and vanilla. The wine is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petite Sirah.

Next time you have a barbecue or go to a steakhouse, bring these two wines with you. They will elevate even the most commonplace evening.

Michael Jordan

A QUARTER CENTURY AT MONTELENA!

The other day I had a great opportunity to attend a three-part tasting at Chateau Montelena. It was a rare chance to taste 25 straight vintages of Estate Napa Cabernet. There are only a handful of wineries in California that can put on a tasting like this, and even fewer who actually want to. Lead by Bo Barrett, we started off with a 10-year retrospective tasting of Chateau Montelena Chardonnay. The vintages included were: 1979, 1982, 1985, 1992, 1994, 1997, 1999, 2002, 2004 and 2006. The '79 was really amazing. It was brighter in color than the '82 and '85, and it showed excellent freshness and minerality. It was amazing how young and tight the 2004 Chardonnay was after all the older wines. Overall, my favorites were the 1992 and 1994 vintages. I think they are peaking right now, and I would love to have a case of each in my cellar to enjoy over the next year or so.

While the Chardonnay tasting was very interesting, as I mentioned the main focus of the tasting was the Cabernets. We tasted wines from 1984 through 2008, and it was broken up into two flights:

Flight 1: 1984 through 1995. In this flight, the 1985 was the winner if I were going to drink the wine tonight. If I were to buy a wine to enjoy over the next several years, it would be the '94. Delicious now, it will age many years.

Flight 2: 1996 through 2008. The second half of the tasting was led by Cameron Perry, a winemaker at Montelena. My pick from this flight was the 2001; it just needs to be cellared for a few more years. The current vintage, 2006, showed very well. Overall the three-hour tasting was a great opportunity to see how Napa wines can age if they are made in the right way; and Mr. Barrett was very clear that Montelena still makes Cabernet to age.

Current Releases

2006 Chateau Montelena "Estate" Napa Valley Cabernet Sauvignon (\$99.00) Quite Bordeaux-like in its aromas and flavors, this wine is big and firm with lots of fruit tannin. This vintage needs time, but should come around nicely. It will be best for consumers looking for the less ripe, less sweet style of Cabernet Sauvignon.

2007 Chateau Montelena Napa Valley Chardonnay (\$44.99) We tasted this wine in the store after I got back from my trip to Napa. It shows excellent depth of fruit and balance. Maybe a bit lower in acid than recent Montelena Chards, I think this wine is drinking very nicely right now.

Trey Beffa



Hollywood Hot Pix

RHÔNE VARIETAL PERSONALITIES

So many people love Cabernet or love Pinot Noir, they find endless fascination in the perpetuation of those two hallowed varieties. Me? Give me a Rhône varietal every time. Syrah, Grenache, Carignan, Mourvèdre, Cinsault and Counoise are the grapes that grab my attention. My all-time favorite wine is Guigal's Côte Rotie "La Turque" (Syrah) and my favorite appellation is Châteauneuf-du-Pape (where they mix Grenache with any permutation of Rhône grapes). The beauty of these grapes is how well they can work together to produce something more than the sum of its parts or, sometimes, stand alone and showcase their individuality. It's easy to talk about Syrah and Grenache, but here are a few varietals that often find themselves in the background. See what happens when they step in front of the camera in all their crazy glory.

One of my favorite discoveries this year is the **2007 Ferrer Ribière Carignan "Empreinte du Temps" VdP des Côtes Catalanes (\$19.99)**. This Languedoc wine is one of the most fascinating examples of Carignan you can hope to experience. The average vine age is 129 years old, some of the oldest vines in France. Carignan vines are one of the curious varieties that don't peak until middle age. The wines can be acidic, astringent and a little bland until the vines hit the 40-year mark, when they finally begin to open and show their stuff. (Think awkward kid grows into a fascinating storied adult.) Never over the top, this Carignan

has wonderful purity of fruit, expressing currant, blackberries, smoked meats and a graphite minerality. It is sleek and fascinating.

Another beautiful curiosity is the **2007 Domaine de Monpertuis "Vignoble de la Ramiere-Cuvée Counoise" Vin de Pays du Gard (\$12.99)**. Made from 100% Counoise, this wine technically comes from a single parcel in the Monpertuis' holdings, but is not classified as a Côtes du Rhône. That's okay because this little gem deserves the limelight. It is packed with wild blueberry flavors, subtle earthy aromas and a touch of chalky minerality. The wine moves like an old school burlesque dancer, enticing, subtly making you think you're seeing more than you really are.

The **2004 Château Pradeaux "Cuvée Longue Garde" Bandol (\$49.99)** is a two-barrel selection composed entirely of Mourvèdre and is possibly one of the best expressions of this varietal produced in Provence. The region of Bandol is famous for these meaty wines that have a ruggedness that belies the quaint nature of the region. The wines make me think of bootstraps, sagebrush and the dusty plains. The Pradeaux "Longue Garde" is a deep, brooding wine that has intense flavors of mulled blackberries, lavender, creosote and garrigue. It is an exceptional expression of Mourvèdre that requires hearty hunks of meat packed with flavor.

Keith Mabry

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

GERMANY/ALSACE/LOIRE/AUSTRIA

2009 Josef Leitz Rudesheimer Klosterlay Riesling Spatlese* \$19.99

This wine is intensely fragrant, full of sweet herbs, lavender and grapefruit peel. High toned and vibrant on the palate with a refreshing raciness and minerality that begs you to drink more. A very precise and balanced expression of Riesling with clean flavors and a long juicy finish. Can be comfortably cellared for 15+ years without worry.

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

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

2008 Domaine Cherrier Sancerre Blanc* \$16.99

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

2007 Gerard Boulay Sancerre Chavignol Rouge* \$19.99

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

2008 Franck Millet Sancerre Blanc* \$16.99

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

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

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

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

The nose is textbook Grüner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the vintage.

CHAMPAGNE

Philippe Gonet "Brut Reserve"* \$29.99

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

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

This Champagne has exotic ripe fruit aromatics and, as the glass warms up, there are also traces of clean clay and earth, just like in great Chablis! On the palate, the Champagne has great fruit and a wonderful full texture. This is a perennial staff favorite.

RED BURGUNDY

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

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

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

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

WHITE BURGUNDY

2008 Domaine Anne et Arnaud Goisot Saint Bris* \$10.99

Reminiscent of a cross between a Loire Valley Sancerre and a crisp Chablis, this has a creamy middle, but lots of bright minerality, a long finish and notes of gooseberry and flowers on the nose. This is crisp, refreshing and delightful with seafood, and it remains a real bargain.

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

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

2008 Domaine Paul Pernot Bourgogne Blanc* \$19.99

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

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

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

RHÔNE/FRENCH REGIONAL

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

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

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

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

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

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

2007 Chante Cigale Châteauneuf-du Pape* \$24.99

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

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

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

SPAIN/ARGENTINA

Gran Sarao Brut Cava Penedes* \$9.99

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

2004 Casita Mami Merlot-Cabernet Navarro* \$9.99

Casita Mami only uses their own grapes, which helps to define this wine's

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

smoky cherry fruit buffered by pretty freshness.

2007 Acústic "Acústic" Monstant* \$16.99

Back and every bit as tasty as the previous vintage, this staff favorite shows beautiful black cherry and blackberry fruit aromas with extraordinary freshness, purity and lift on the palate.

2008 Monteviejo "Festivo" Malbec Mendoza* \$11.99

From WA: "Monteviejo's 2008 Festivo Malbec offers up an attractive nose of spice box, incense and black cherry. This leads to a medium-bodied wine with ample ripe black fruit, plenty of spice notes, good depth and a medium-long finish. Drink it over the next 5 years."

ITALY

2008 Ermacora Pinot Bianco* \$14.99

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

2005 La Fortuna Brunello di Montalcino* \$36.99

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

2007 La Fortuna Rosso di Montalcino* \$19.99

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

2005 Ferrero Brunello di Montalcino* \$34.99

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

2008 Sesta di Sopra Rosso di Montalcino* \$21.99

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

OLD PORT FOR THE SUMMER

1963 Croft Port \$149.99

91 points *Wine Spectator*: "Has great elegance and harmony, and should continue to improve for many years. Medium ruby-red, with very fresh plum aromas, medium-bodied, with very delicate fresh fruit flavors, lively acidity and a delicate finish."

1977 Taylor Port \$149.99

97 points *Wine Spectator*: "Good ruby color still. The nose is fresh, with lots of crushed berry and plum, with a hint of piecrust. Full-bodied, with firm tannins and a caressing texture."

1977 Graham Port \$129.99

93 points Robert Parker: "Graham is another great Port house, producing one of the deepest-colored and sweetest styles of vintage Port. Along with Taylor and Fonseca, Graham has probably been the most consistent producer of great Port in the post- World War II era."

1983 Graham Port \$99.99

93 points *Wine Spectator*: "A superb achievement from a very underrated year. Deep dark ruby-purple, with rich floral and violet aromas, full-bodied, with masses of strawberry flavors."

1985 Fonseca Port \$109.99

95 points *Wine Spectator*: "A hard, take-no-prisoners Port, extremely powerful and still closed when last tasted. Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb backbone and a very long finish."

1992 Taylor Port \$199.99

100 points Robert Parker: "Taylor's 1992 Vintage Port is unquestionably the greatest young Port I have ever tasted. It represents the essence of what vintage Port can achieve. The color is an opaque black/purple, and the nose offers up fabulously intense aromas of minerals, cassis, blackberries, licorice and spices, as well as extraordinary purity and penetration. Yet this is still an unformed and infantile wine. If Château Latour made a late-harvest Cabernet Sauvignon, I suspect it might smell like this..."

SHIPPING INFO

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

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

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

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

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

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

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

French Value Tasting & Luncheon presented by Sopexa

Saturday, October 16th at noon. Join K&L Bordeaux buyer and co-owner Clyde Beffa and Bordeaux specialist Ralph Sands as they host a "French Value" tasting on Saturday, October 16th at Chantilly Restaurant in Redwood City featuring the wines of Bordeaux. The tasting will be followed by a three-course luncheon. \$50. Can't get to Redwood City? There will be Value Bordeaux tastings in Hollywood and San Francisco, too.



K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. Plus we've got some incredible impeccably cellared older vintages you should not miss.

1957-2006 Red Bordeaux In Stock

There are some fabulous buys here—
check them out!

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

1997 Destieux, St-Emilion	\$19.99
1997 Larmande, St-Emilion	\$29.99
2000 Lanessan, Haut-Médoc	\$29.99
2001 Camensac, Haut-Médoc	\$29.99
Sweet and lovely. Decant one hour and enjoy.	
2001 Latour de By, Médoc	\$19.99
2002 Coufran, Médoc	\$12.99
2003 Lanessan, Haut-Médoc	\$18.99
2003 Verdignan-Sweet. A Ralph pick!	\$14.99
2004 Coufran, Médoc	\$12.99
2004 Montviel, Pomerol	\$27.99
2005 Castera, Médoc	\$14.99
2005 Chantegrive, Graves	\$19.99
2005 Fourcas-Dupre, Listrac*	\$19.99
2005 Goulee, Médoc-Trey's pick	\$29.99
2005 Haut Vigneau, Pessac	\$14.99
Back in again. A superb wine to enjoy young.	
2005 Haut-Beausejour, St-Estèphe	\$21.99
2005 Haut Vigneau, Pessac	\$14.99
Expressive aromas of earth and ripe, dark fruit soar from this rich and velvety bargain.	
2005 Lamothe Bergeron	\$19.99
Powerful and deep wine.	
2005 Larrivau, Haut-Médoc	\$16.99
Clean, silky and very approachable. Hints of earth, touches of tobacco, tart cranberries, sweet cherries and dark currant flavors.	
2005 Le Bonnat, Graves	\$12.99
2005 Le Bord'Eaux "Bag-in-a-Box"	\$29.99
3-liter box = 4 bottles of great tasting Merlot!	
2005 Leonie, Graves*-Elegant!	\$14.99
2005 Picque Caillou Rouge, Pessac	\$19.99
2005 Plaisance "Alix"-90 points WS	\$19.99
2005 Plain Point, Fronsac*-Clyde pick	\$19.99
2005 Puygueraud, Côtes de Francs	\$24.99
92 points and #32 in WS's Top 100 Wines of 2008: "Shows lovely black currant, floral and licorice notes. Full-bodied-velvety tannins."	
2006 Beaumont, Haut-Médoc	\$14.99
2006 Bellegrave, Pauillac	\$24.99
One of Clyde's Favorite châteaux.	
2006 Bonnet Rouge	\$9.99
2006 Clarke Rothschild, Listrac	\$19.99
2006 Divon, St Georges St-Emilion	\$14.99
2006 Joanin Becot, Castillon	\$14.99
2006 La Chapelle aux Moines*	\$19.99

Silky with tons of blackberry fruit. The elegance of 2006 is unmistakable. Great value.

2006 Les Tours de Peyrat "VV"*	\$14.99
2006 Lugagnac, Bord Superieur	\$11.99
2006 Malmaison-90 points WS	\$16.99
2006 Poitevin, Médoc-Silky, spicy	\$12.99
2006 Reserve de Léoville-Barton*	\$29.99
2006 St-Hilaire, Médoc*	\$16.99
2006 Trebiac, Graves*	\$14.99

CLASSIC WINES (1957-2005)

1957 Mouton-Rothschild (375ml)	\$149.00
1959 Pichon-Lalande (1.5L)	\$1,499.00
1961 Pichon-Lalande (1.5L)	\$2,699.00
From the cellars of May Eliane Lencquesaing.	
1975 La Mission Haut-Brion	\$1,499.00
1975 Palmer, Margaux	\$199.00
1975 Poujeaux, Médoc (1.5L)	\$169.99
Great old school flavors. Decant and enjoy.	
1976 Mouton-Rothschild, Pauillac	\$149.00
1978 Mouton-Rothschild, Pauillac	\$299.95
1978 Pichon-Lalande, Pauillac	\$199.00
1979 La Dauphine, Fronsac (1.5L)	\$69.99
1979 Palmer-From Mahler-Besse	\$199.00
1981 D'Issan, Margaux (1.5L)	\$149.99
1982 D'Issan, Margaux (1.5L)	\$299.00
1982 La Dauphine, Fronsac	\$79.99
1982 La Dauphine, Fronsac (1.5L)	\$149.99
1982 Pontet-Canet, Pauillac (1.5L)	\$399.99
1983 D'Issan, Margaux	\$89.99
1983 Léoville-Las Cases (1.5L)	\$299.99
1985 Chasse-Spleen, Moulis	\$129.99
1986 La Lagune, Haut-Médoc	\$99.99
1986 D'Issan, Margaux (1.5L)	\$199.00
1986 Siran, Margaux (1.5L)	\$129.00
1985 Chasse-Spleen, Moulis	\$69.99
1988 Chasse-Spleen, Moulis	\$109.99
1988 Chasse-Spleen (1.5L)	\$219.99
1988 Pichon-Lalande, Pauillac	\$159.00
1989 Chasse-Spleen, Moulis	\$119.99
1990 Chasse-Spleen, Moulis	\$119.99
1989 Clos du Marquis, St-Julien	\$89.99
1989 Margaux, Margaux	\$399.00
1989 Palmer, Margaux	\$399.00
1989 Pétrus, Pomerol	\$3,399.00
1990 D'Issan, Margaux	\$99.99
Fabulous wine. Enough said.	
1991 Pichon-Baron (1.5L)	\$149.99
1993 Léoville-Las Cases, St-Julien	\$129.99
1994 Clos du Marquis, St-Julien	\$49.99

Direct from the Property

1994 Langoa-Barton, St-Julien	\$49.99
Plum, raspberry, licorice and vanilla notes. Fine tannins and a lovely, sweet fruit finish.	
1994 Léoville-Barton, St-Julien	\$79.99
An outstanding wine. One of 1994's best.	
1994 Pontet-Canet (1.5L)	\$199.99
1994 Reserve de Comtesse (1.5L)	\$89.99
1995 Reserve de Comtesse (1.5L)	\$139.99
1995 Lascombes, Margaux	\$69.99
1995 Pichon-Lalande, Pauillac	\$209.99
1995 Soutard, Pomerol	\$59.99
1996 D'Issan, Margaux	\$99.99
1996 Grand Puy Ducasse, Pauillac	\$59.99
1996 Grand Pontet, St-Emilion	\$39.99
1996 Palmer, Margaux	\$179.00
1996 Pichon-Lalande, Pauillac	\$199.00
1997 Ausone, St-Emilion	\$299.00
1997 Langoa-Barton, St-Julien	\$39.99
Biggest selling mature Bordeaux. Buy cases!	
1997 Léoville-Barton, St-Julien	\$59.99
Fabulous value. Delicious with five years left.	
1997 Pavie-Decesse, St-Emilion	\$49.99
1998 La Lagune, Haut-Médoc	\$79.99
1998 Malescot-St-Exupéry	\$59.99
1999 Domaine de Chevalier, Pessac	\$59.99
1999 Grand Puy Ducasse, Pauillac	\$49.99
1999 Lagrange, St-Julien	\$59.99
1999 Kirwan, Margaux	\$64.99
1999 Malescot-St-Exupéry	\$59.99
2000 Chasse-Spleen (1.5L)	\$139.99
2000 Chasse-Spleen (3L)	\$299.99
2001 Langoa-Barton, St-Julien	\$44.99
2001 L'Evangile, Pomerol	\$119.00
2001 Pontet-Canet, Pauillac	\$59.99
2002 Cos d'Estournel, St-Estèphe	\$119.99
2002 Haut-Brion, Pessac	\$249.99
2003 Pavie, St-Emilion	\$219.99
2004 Haut-Brion, Pessac (1.5L)	\$499.00
2004 Margaux, Margaux	\$299.00
2004 Margaux, Margaux (1.5L)	\$589.00
2005 Clos de la Madeleine	\$34.99
2005 Cordeillan Bages, Pauillac	\$31.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 De Pez, St-Estèphe	\$34.99
2005 L'Enclos, Pomerol	\$39.99
2005 Lanessan, Haut-Médoc (1.5L)	\$69.99
2005 Lafleur-Gazin, Pomerol	\$39.99
2005 Pedesclaux, Pauillac	\$39.99
2005 Reserve de Léoville-Barton	\$39.99

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

2006 CLASSIC BORDEAUX IN STOCK

2006 Ausone, St-Emilion	\$799.00
2006 Cheval Blanc, St-Emilion	\$399.99
2006 La Mission Haut-Brion	\$399.00
2006 Langoa-Barton (1.5L)	\$79.99
2006 Palmer, Margaux	\$199.99
93 points WS: "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish."	
2006 Pichon-Baron, Pauillac (1.5L)	\$169.99
93 points WE and 92 RP.	
2006 Reserve de Comtesse Lalande	\$39.99
From RP: "This beautiful, velvety, seductive effort offers sweet black cherry and black currant fruit intermixed with notions of forest floor and roasted herbs. Luscious, fruity, savory, and long."	

2007 BORDEAUX IN STOCK

Angélu, St-Emilion	\$169.99
Branais-Ducru, St-Julien	\$35.99
Branais-Ducru, St-Julien (1.5L)	\$69.99
91 points <i>Wine Enthusiast</i> .	
Calon-Ségur, St-Estèphe	\$49.99
Cantemerle, Haut-Médoc	\$26.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
As good as their 2006 but ready sooner.	
Cheval Blanc, St-Emilion	\$599.00
Clos des Quatre Vents, Margaux	\$29.99
Clos Fourtet, St-Emilion	\$49.99
Cos d'Estournel, St-Estèphe	\$109.99
Croix de Labrie, St-Emilion	\$56.99
Ducru Beaucaillou, St-Julien	\$89.99
Ducru Beaucaillou (1.5L)	\$149.99
Fleur Morange, St-Emilion	\$39.99
Haut-Bailly, Pessac-Léognan	\$49.99
Haut-Bailly (1.5L)	\$99.99
90-92 points Robert Parker: "A dense wine, very much in the line of powerful wines from Haut-Bailly..."	
Haut-Bergey, Pessac	\$19.99
Haut-Brion, Pessac	\$429.99
Kirwan, Margaux-91 points WE	\$39.99
La Conseillante, Pomerol	\$79.99
La Croix de Beaucaillou, St-Julien	\$29.99
La Fleur de Boüard (1.5L)	\$39.99
La Mission Haut-Brion, Pessac	\$299.99
La Mondotte, St-Emilion	\$149.99
Larcis Ducasse, St-Emilion	\$39.99
L'Arossee, St-Emilion	\$29.99
Langoa-Barton, St-Julien	\$44.99
Latour, Pauillac	\$429.99

Léoville-Barton, St-Julien	\$59.99
Léoville-Barton (1.5L)	\$119.99
Léoville-Barton (6L)	\$399.99
Léoville-Barton (3L)	\$199.99
92 points WS: "This has a wonderful nose for the vintage, with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. Best after 2014."	

Léoville-Las Cases, St-Julien	\$149.99
Léoville-Poyferré, St-Julien	\$39.99
Les Forts de Latour (1.5L)	\$199.99
Lynch-Bages, Pauillac (3L)	\$249.99
Malescot-St-Exupéry, Margaux	\$44.99
Malescot-St-Exupéry (1.5L)	\$99.99
93 points <i>Wine Spectator</i> : "Intense aromas of crushed berries, earth, meat and spice. Full-bodied, with super well-integrated tannins and a long, green tobacco and berry finish."	

Margaux, Margaux	\$399.99
Montrose, St-Estèphe	\$59.99
89-92 points Robert Parker. 87-90 points Stephen Tanzer: "Bright ruby-red. Subdued aromas of currant, licorice and tobacco leaf. Suave and sweet for St-Estèphe."	
Mouton-Rothschild, Pauillac	\$399.99
Paloumey, Médoc	\$12.99
Pape-Clément, Pessac-91 points WE	\$99.99
Pavie, St-Emilion	\$149.99
Pavie-Macquin, St-Emilion	\$39.99
Pichon-Baron, Pauillac	\$79.99
Pichon-Lalande-91 points WE	\$79.99
Pierre de Lune, St-Emilion	\$19.99
Pontet-Canet, Pauillac	\$69.99
Pontet-Canet, Pauillac (1.5L)	\$119.99
94 points and an Editors' Choice, WE.	
Potensac, Médoc	\$16.99
Poujeaux, Moulis	\$27.99
Quinault L'Enclos, St-Emilion	\$29.99
Rol Valentin, St-Emilion	\$29.99
Vieux-Château-Certan, Pomerol	\$79.99

2008 BORDEAUX IN STOCK

Au Grand Paris, Bordeaux	\$9.99
Croix Mouton, Bordeaux Supérieur	\$11.99
Hexagone, Bordeaux	\$10.99

WHITE BORDEAUX

2006 L'Avocat Blanc*	\$14.99
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
2006 Cos d'Estournel Blanc	\$99.99

2007 Cantelys Blanc, Pessac*	\$19.99
Toasty aromas and quite rich on the palate.	
2007 Carbonnieux Blanc, Pessac	\$34.99
2007 Grand Village Blanc	\$14.99
2007 Pavillon Blanc, Margaux	\$139.00
91-95 points WS: "...mineral, lemon, lime, pineapple and papaya. Full, yet balanced and fresh, crisp and long. Wonderful!"	
2008 Bonnet Blanc, Entre-Deux-Mers	\$9.99
2008 Clos Floridene, Graves*	\$24.99
2008 Lynch-Bages Blanc, Bordeaux	\$39.99
2008 Roquefort Bordeaux Blanc*	\$11.99
2008 St-Jean des Graves, Graves*	\$13.99
2008 Reynon Vieilles Vignes*	\$13.99
2009 Reynon Vieilles Vignes*	\$13.99
From the famous 2009 vintage! Fabulous.	
2009 La Graside Blanc, Bordeaux	\$9.99
Delicious wine. Figgy nose and lime flavors.	

SAUTERNES

1959 Caillou "Crème de Tete"	\$219.00
1967 Caillou, Sauternes	\$169.99
1975 Suduiraut, Sauternes	\$119.99
1996 d'Yquem (375ml)	\$129.00
1997 Suduiraut, Sauternes	\$69.99
1997 Suduiraut (375ml)	\$34.99
2001 Petit-Védrières, Sauternes	\$19.99
2001 Doisy-Védrières, Sauternes	\$49.99
2005 De Fargues (375ml)	\$59.99
2005 Guiraud, Sauternes	\$54.99
2005 Rayne-Vigneau, Sauternes	\$29.99
2005 Rieussec, Sauternes	\$59.99
2005 Suduiraut, Sauternes (375ml)	\$29.99
2006 Climens, Sauternes	\$89.99
2006 Climens, Sauternes (375ml)	\$49.99
2006 Rieussec, Sauternes (375ml)	\$29.99
2007 Carmes de Rieussec	\$29.99
2007 Climens, Sauternes	\$149.99
2007 Clos Haut-Peyraguey	\$49.99
2007 Clos Haut-Peyraguey (375ml)	\$24.99
2007 Coutet (375ml)	\$29.99
2007 Guiraud, Sauternes (375ml)	\$27.99
2007 De Myrat, Sauternes (375ml)	\$19.99
2007 Haut Charmes (375ml)	\$14.99
Baby d'Yquem.	
2007 Lafaurie-Peyraguey (375ml)	\$24.99
2007 Petit-Védrières (375ml)	\$9.99
2007 Rayne-Vigneau, Sauternes	\$42.99
2007 Sigalas Rabaud, Sauternes	\$39.99
2007 Suduiraut, Sauternes	\$79.99
2007 Suduiraut, Sauternes (375ml)	\$39.99

ADD SOME SPARKLE TO YOUR FALL CALENDAR:



Champagne Tent Events

Saturday, October 23 at K&L Hollywood

Sunday, October 24 at K&L San Francisco

Once a year K&L plays host to some of the top names in artisanal and grand marque Champagne at a pair of spectacular tastings in Hollywood and San Francisco. Join us once again as we transform each space into a fun outdoor lounge to sip some of the best bubbly on the market and mingle with a group of our favorite artisanal grower/producers, who will be flying in from France to present their wines exclusively to K&L guests. Many big-name producers will also be on hand to present their selections.

With more than 50 Champagnes to taste in all, including Clicquot, Dom Pérignon, Krug, Louis Roederer, Moët & Chandon and more, this is a tasting you won't want to miss.

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

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

Cost: \$75 per person, plus tax

Call 800.247.5987 or visit KLWines.com/local_events.asp for tickets



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



Getting to Know: Pierre and Chantal Gonet

Name: Pierre and Chantal Gonet

Winery: SAS Champagne Philippe Gonet

Number of years in business: Seven generations in our family but the first harvest for my brother [Pierre] was in 1990 (helped by an oenologist who is now the winemaker at Veuve-Clicquot), and really alone in 1993.

How would you describe your winemaking philosophy?

Respect and follow the vineyard and the wines like your kid. We do our best to do separate winemaking for each vineyard (we have invested in new small vats) in order to make selections and create and play with the assemblage (blending) to achieve our desired minerality.

What wines or winemakers helped influence your philosophy?

We are not influenced by any winemaker; we have our own philosophy. We want to play with the minerality of the Chardonnay and enjoy our Champagnes. And we are pleased that our wines are appreciated as [they are]. We want to propose top Champagnes that you can call “pleasure Champagne.”

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

We are lucky, we have [a] great vineyard and certainly the best one in Champagne for Chardonnay. I [Pierre] am in the vineyard almost everyday. Every vintage we hope for this minerality. We take care of the health of the vineyard and we work hard to get the best [out] of it.

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

I want more authenticity now, more brut Champagnes, and that is why we enjoy a lot our Extra Brut. There is no make-up (no dosage) and you can not make any mistake; it really has to be excellent.

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

I usually drink my Champagne as an apéritif, but I also like it with seafood.

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

We have created, last year, a new cuvée, the Extra Brut 3210. That makes five totally different Blanc de Blancs Champagnes in our range. I think we play a lot and we really present different faces of the minerality of the Chardonnay. We do not plan yet to create a new cuvée.

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

We really do not care how the critics rate our wines. We love our wines now; they are in the top range. Of course, we are proud if we get great ratings, but that will not change everything. Lots of customers love our style of Champagne, and if they choose Philippe Gonet Champagne it is not because [of] or thanks to the critics, but because they appreciate it, which is more powerful.

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

White Burgundy, for example Corton-Charlemagne from Michel and Laurent Juillot in Mercurey, and in red Bordeaux I like Château Nenin from Pomerol. Also, [I like] a very nice Riesling from Mosel, [the] Auslese Weingut Sankt-Urbanshof, Germany.

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

Yes, I love wine and I have more than 1,000 bottles in my cellar, mainly white Burgundy and red Bordeaux.

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

The next challenge will be the global warming and pollution problems, and we have to do our best to help that. We started to use the lighter Champagne bottles which weigh 835 grams instead of the traditional 900 grams. We also use 80% bio treatment for the vineyards. Only when we have to cure a problem in the vineyard and have no choice do we use traditional treatments. Also, we will have to find a solution to have tractors that do not use any more fuel, but [rather] another energy like electricity or sun energy.



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

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2007 Rutherford Ranch, Napa	\$15.99
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PINOT NOIR

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2008 Bergström "Lancellotti"	\$59.99
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2008 Brewer-Clifton, Sta Rita Hills	\$34.99
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2008 Purisima Canyon, Sonoma	\$13.99
2008 Sean Minor "Four Bears"	\$13.99
2008 Sojourn "Gap's Crown"	\$46.99
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SYRAH & PETITE SIRAH

2004 Meyer Family, Mendocino	\$19.99
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2007 Herman Story "Nuts & Bolts"	\$34.99
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2007 JC Cellars "Fess Parker"	\$27.99
2007 Lewis Cellars, Napa	\$62.99
2007 Novy, Napa	\$19.99
2007 Stolpman "Estate"	\$27.99
2007 Verge, Dry Creek	\$21.99

ZINFANDEL

2005 Carol Shelton "Maple"	\$29.99
2005 Joseph Swan "Zeigler"	\$24.99

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

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2007 Amphora "Estate"	\$22.99
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2007 Erna Schein "Ste Fumée"	\$39.99
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2007 Beringer "Private Reserve"	\$29.99
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2008 Brewer-Clifton, Sta Rita Hills	\$34.99
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2008 Stuhlmuller, Alexander Vly	\$20.99
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SAUVIGNON BLANC

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2009 Teira, Sonoma	\$10.99

MISC WHITES

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2008 Sans Liege "Côtes du Coast"	\$21.99
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2008 Tablas Creek "Esprit de Beaucastel" Blanc	\$32.99
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2009 Sofia Coppola Rosé	\$14.99
2009 Unti "Cuvée Blanc"	\$24.99
Sokol Blosser "Evolution"	\$13.99

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MISC TUSCANY

2008 Maritima "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2007 Roccapia Chianti	\$8.99
2008 Frescobaldi "Castiglioni" Chianti	\$10.99
2007 Villa Pillo "Borgoforte"	\$11.99
2009 Rocca di Montegrossi Rosato*-90 points RP	\$14.99
2007 La Fortuna "Fortunello"*	\$14.99
2008 Poggiarellino Rosso di Montalcino*	\$14.99
2008 Tenuta di Sesta Rosso di Montalcino*	\$14.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2006 Tenuta Monteti "Caburnio" Super Tuscan	\$16.99
2007 Baccinetti Rosso di Montalcino*	\$16.99
This is a new addition to our Montalcino portfolio from the sensational 2007 vintage!	
2006 Frescobaldi Nipozzano Chianti Rufina Riserva	\$18.99
2007 Ferrero Rosso di Montalcino*	\$17.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2007 Marchesi de' Frescobaldi "Tenuta Castiglioni"-93 points WS	\$21.99
2008 Sesta di Sopra Rosso di Montalcino*	\$21.99
2006 Viticcio Chianti Classico Riserva	\$23.99
92 points <i>Wine Spectator</i> and #35 on their Top 100.	
2005 Castello di Ama Chianti Classico	\$29.99
2005 Rocca di Montegrossi "Geremia"*-93 points RP	\$34.99
2004 La Velona Brunello di Montalcino-92 points WS	\$34.99
2004 Fattoria dei Barbi Brunello di Montalcino-93 points WS	\$39.99
2006 Rocca di Montegrossi "San Marcellino" Chianti*	\$39.99
93 points Robert Parker's <i>Wine Advocate</i> : "The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together."	
2007 Tenuta San Guido "Guidalberto"	\$44.95
2006 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2007 Tenuta dell'Ornellaia Le Serre Nuove-92 points WS and RP	\$49.99
2001 Fattoria dei Barbi Brunello Riserva-93 points WS	\$79.99
2006 Fattoria Le Pupille "Saffredi"-96 points RP	\$84.99

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$10.99
2009 La Corte "Preludio" Moscato d'Asti*	\$11.99
2009 La Corte "Lunae" Brachetto*	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2008 Renato Ratti Dolcetto d'Alba	\$14.99
2006 Bricco del Cucù "San Bernardo" Dogliani*	\$19.99
2008 Renato Ratti Nebbiolo d'Alba	\$19.99
2003 Settimo Barolo "Rocche"	\$29.99
2005 G.D. Vajra "Albe" Barolo	\$29.99
2004 Travaglini "Gattinara"	\$29.99

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

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

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

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 San Francesco Ciro	\$12.99
2008 Fujanera "Arrocco" Nero di Troia*	\$14.99
The Arrocco is loaded with blackberry fruit, but it isn't like a bunch of blackberry jam, there is something more exotic, lilted, inviting and lingering, with a higher tone to it rather than just simple fruit. It smells of wildness subtly layered in. No wood aging, only stainless steel, yet on the palate the wine is luxuriant and supple, with power, depth and significant weight at only 13.5% alcohol.	
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2007 Benanti "Rosso di Verzella" Etna Rosso	\$16.99
2007 Murgo Etna Bianco	\$17.99
Fascinating wine. The freshness and earthiness of this wine's bouquet (yellow apples and granite) is specific to Etna. It's a wine that goes well with delicate dishes whose flavors marry with the marked minerals.	
2009 Antichi Vinai "Petra Lava" Etna Rosato	\$19.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2005 Cantina Santadi "Shardana"-94 points RP	\$29.99
2007 Passopisciaro Etna Rosso-92 points RP	\$29.99
2007 Passopisciaro "Guardiola" Etna Chardonnay	\$29.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99

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

CHABLIS

2008 Château de Maligny Chablis "Vieilles Vignes"	\$17.99
2008 Dom. de Biéville Chablis "Vieilles Vignes"	\$17.99
2008 Dom. J-M Brocard Chablis "Vieilles Vignes"	\$24.99
2008 Dom. Vocoret Chablis	\$21.99
2008 Drouhin-Vaudon Chablis	\$20.99
2008 Dom. Dauvissat-Camus Chablis 1er Cru "La Forest"	\$52.99
2008 Dom. Gerard Tremblay Chablis 1er Cru "Côte Lechets"	\$23.99
2008 Dom. Gerard Tremblay Chablis 1er "Fourchaume" VV	\$26.99
2008 Dom. J-M Brocard Chablis 1er "Montée de Tonnerre"	\$32.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2005 Dom. Desertaux-Ferrand Côte de Nuits-Villages	\$21.99
2005 Dom. Chapelle Santenay 1er Cru "Beaurepaire"*	\$29.99
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.95
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"*	\$27.99
2006 Dom. Tollot Beaufort Chablis Côte de Beaune	\$19.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$134.95
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers"	\$99.99
2006 Dom. Lignier-Michelot Morey-St-Denis 1er "Charmes"	\$56.99
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"*	\$49.99
2006 Dom. Roty Bourgogne "Pressioniers"	\$23.99
2007 Alex Gambal Bourgogne Rouge "Deux Papis"	\$22.99
2007 Antonin Rodet Bourgogne Rouge	\$13.99
2007 Dom. Nicolas Potel Bourgogne Rouge "Maison Dieu"	\$21.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Faiveley Bourgogne Rouge "Cuvée Joseph Faiveley"	\$16.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Fremiets"	\$56.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Taillepieds"	\$74.99
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99
2007 Dom. de Courcel Pommard 1er Cru "Epenots"	\$79.99
2007 Dom. de Courcel Pommard 1er Cru "Rugiens"	\$86.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"*	\$23.99
2007 Dom. de Montille Vosne-Romanée 1er Cru "Malconsorts"	\$164.99
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Dom. Fèry Morey-St-Denis*	\$39.99
2007 Dom. B. Clair Gevrey-Chambertin 1er "Clos St. Jacques"	\$149.95
2007 Dom. Martin Bart Marsannay "Champs Salomon"*	\$24.99
2008 Dom. Lequin-Colin Bourgogne Rouge*	\$13.99
2008 R. Dubois Bourgogne Rouge*	\$13.99
2008 Dom. Paul Pillot Bourgogne Rouge	\$14.99
2008 Dom. Paul Pillot Santenay, Vieilles Vignes*	\$19.99
2008 Dom. P Pillot Chass-Montrachet 1er Cru "Clos St Jean"	\$29.95
2008 Dom. Anne Gros Chambolle Musigny "Combe d'Orveau"	\$61.99
2008 Dom. Paul Misset Vosne-Romanée "Barraux"	\$44.99
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"	\$49.95

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

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2005 Dom. Chanson Pernand-Vergelesse 1er Cru "Caradeux"	\$28.99
2006 Dom. Jean-Marc Morey St-Aubin 1er Cru "Charmois"	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. Alain Gras Saint-Romain	\$19.99
2006 Jean St. Honoré Meursault	\$29.99
2006 Dom. J-M Morey Chass-Montrachet 1er "Chenevottes"	\$46.99
2007 Dom. A&A Goisot Bourgogne Aligoté "Vieilles Vignes"*	\$11.99
2007 Dom. Ramonet Bourgogne Aligoté	\$23.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Dom. Ramonet Bourgogne Blanc	\$23.99
2007 Dom. Sauze Bourgogne Blanc	\$34.99
2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$29.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Clos St. Jean"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Maltroie"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Chaumées"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Vergers"	\$69.99
2007 Dom. Ramonet Chassagne-Montrachet Blanc	\$47.99
2007 Dom. Ramonet Chassagne Montrachet 1er "Chaumées"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er Cru "Morgeot"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Boudriotte"	\$76.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Ruchottes"	\$79.99
2007 Dom. Ramonet Puligny-Montrachet "Enseignères"	\$47.99
2007 Sauzet Puligny-Montrachet 1er "Folatières"	\$119.99
2007 Sauzet Puligny-Montrachet 1er "Champ Canet"	\$119.99
2008 Dom. Nialles Mâcon-Villages	\$12.99
2008 Dom. Anne et Arnaud Goisot Saint-Bris (Sauvignon)	\$10.99
2008 Dom. Bernard Millot Bourgogne Blanc (Meursault)	\$17.99
2008 Dom. Paul Pernot Bourgogne Blanc*	\$19.99
2008 Dom. A&A Goisot Bourgogne Cotes d'Auxerre Rosé	\$11.99
2008 Dom. P Pillot Chass-Montrachet 1er "Grande Ruchottes"	\$49.95
2008 Dom. Paul Pillot Chass-Montrachet 1er "Caillerets"	\$49.95
2008 Dom. P Pillot Chass-Montrachet 1er "Grande Montagne"	\$46.99
2008 Dom. Paul Pernot Meursault 1er Cru "Piece Sous Bois"	\$57.99
2008 Dom. Paul Pernot Puligny-Montrachet*	\$44.99
2008 Dom. Sylvain Langoureaux St-Aubin*	\$23.99
2009 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2009 Dom. Renaud Mâcon-Charnay*	\$12.99
2009 Dom. Renaud Mâcon-Solutré*	\$12.99
2009 Dom. Renaud St-Veran*	\$14.99

BEAUJOLAIS

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

LO AUTÉNTICO *Benito Santos*

Gallegos, as people who hail from the remote northwestern Spanish region of Galicia are called, are travelers. They have settled all over the world, particularly in the Americas. It is rare, however, for people from outside of the region to settle in Galicia, let alone an American like Todd Blomberg. Todd hails from San Francisco and ended up in Spain for a perfectly sensible reason—he fell in love with a Galician girl. Besides the obvious local connection, though, we recently started to carry the wines that Todd makes at Benito Santos in the Rias Baixas DO's Salnés Valley because they are phenomenal.

If you think you know Albariño and want to further explore the variety, Benito Santos' wines are a terrific place to start. Benito Santos was one of the original growers in Rias Baixas when the DO was created, and the company that now bears his name farms Albariño in three distinct vineyards in Salnés. Each of the vineyards is owned by the church and each is dominated by an 8th century chapel. Benito Santos leases the vines in perpetuity. All of the vines are certified organic by CREAGA, the first vineyards certified in Galicia. They are wines with minerality, bold acidity and structure that's atypical for everyday white wine. To put it simply, these wines floored me, and I urge you to give them a try.

2006 Benito Santos "Pago de Bemil" Albariño Rias Baixas (\$24.99) Bemil is a mere half-hectare limestone vineyard. This wine is aromatically expressive, with amazing yellow-fruited freshness, terrific purity and excellent acidity. Despite its bottle age, it not only shows incredibly vibrant, but has the structure to develop a bit with some more time. It is a serious wine for people who are serious white wine drinkers (think good Muscadet, Chablis, Loire Valley Chenin, etc).

2007 Benito Santos "Pago de Xoan" Albariño Rias Baixas (\$29.99) Xoan is another half-hectare vineyard composed of granitic soils, originally planted 80 years ago. It's intriguingly mineral and not totally dissimilar in its intense minerality to very good dry Chenin Blanc, just replace limestone with granite. Impressive wine, indeed. This would be delicious with whatever type of shellfish or seafood that you can get your hands on.

Joe Manekin

"Besides the obvious local connection, though, we recently started to carry the wines that Todd makes at Benito Santos in the Rias Baixas DO's Salnés Valley because they are phenomenal."

"Fromm is not your average winery. They produce wines that are more Old World in style with the structure to develop secondary complexity for those patient enough to give them some time in the cellar."

JIMMY C'S VIEW DOWN UNDER

Two Sides of Shiraz/Syrah

2004 Fromm "La Strada" Reserve Syrah Marlborough New Zealand (\$14.99) This wine definitely breaks rank, not only in style, but because I can't think of another person producing Syrah in Marlborough. Gimblett Gravels and the Hawkes Bay area have been the dominant regions for this grape in New Zealand, with a little help from Waiheke Island as well. But Fromm is not your average winery. They produce wines that are more Old World in style, with the structure to develop secondary complexity for those patient enough to give them some time in the cellar. Fortunately, I found a bit of this 2004 Reserve Syrah with a bit of bottle age and at a fraction of what it should cost. This wine normally sells for \$40 or more in New Zealand. Weighing in at 13% alcohol, this is a more restrained style of wine that offers a bouquet of violets, plum, dark berries, pepper and a granite mineral note. On the palate, there are fine tannins with good middle concentration managing a perfect balance between power and elegance. So, if you're a fan of broad shouldered Barossa Shiraz, I would avoid this. But, if you like a more Northern Rhône-influenced wine, this is for you. Very limited quantities available.

2008 Gemtree "Tadpole" Shiraz McLaren Vale South Australia (\$9.99) I have been extremely impressed with the quality and value of the Gemtree wines since I was first introduced to them a few years ago. James Halliday, who is one of Australia's foremost wine writers and founder of the Coldstream Hills winery, added them to his list of ten "dark horses" to watch in 2009. The grapes have been grown 100% biodynamically since 2008. For every bottle sold, they also donate to Greening Australia, which supports the wetlands on their property. The *Wine Spectator* awarded 90 points to the 2007 Tadpole, and I'm here to tell you the 2008 is every bit the as good. The grapes were picked under ideal conditions before a record heat wave in March, creating a wine of density, but with good acidity and fine tannins. It spent 14 months in French and American barriques. For a wine at this price, it shows remarkable concentration, with a perfumed nose of blueberry, blackberry, iron, crème de cassis and a hint of milk chocolate. On the palate, the wine is rich and juicy, with silky tannins that present superb balance and length. The wine is bottled without fining or filtration.

Jimmy C

FIEFS VENDÉENS

It's only a five-minute walk from the briny Atlantic oyster beds over a small set of dunes to Thierry Michon's **Domaine Saint Nicolas**. The vineyards lie on the southern extreme of the Loire delta—just south of Muscadet in the village of Brem—where an abundance of schist and silex give the wines brilliant clarity.

The name of this little known growing region is Fiefs Vendéens, which does not yet have full AOC status. It consists of four zones, which are based around four villages, and all have the right to proudly display the name of their village on the label. (Other nearby villages like Mareuil, Vix and Pissotte have a combination of silex and clay soils.) The oceanic influences exert themselves in many ways here, too. Winds coming off the Atlantic keep the vines pushed down, such that harvesting at Saint Nicolas is carried out by crawling through the vines, not walking. And the wines tend to pick up a delicious salinity from the sea air, which adds yet another layer of character.

Michon is also extremely passionate about biodynamic viticulture. Some may consider him a sort of prophet, if you will. He has actually gone as far as to create a buffer system that surrounds his property to ensure

protection from any sort of chemicals other winemakers use from seeping into his land.

2009 Domaine Saint Nicolas “Gammes en May”* (\$14.99) This bright and silky Gamay hails from a vineyard situated on slight slopes with a southwestern exposure that's been farmed biodynamically since 1995.

2009 Domaine Saint Nicolas “Les Clous”* (\$16.99) This scrumptious white is a blend of 90% Chenin and 10% Grolleau from vines averaging in age from 15-25 years.

2009 Domaine Saint Nicolas Fiefs Vendéens Rosé* (\$15.99) Rosé rules! This one is 70% Gamay, 20% Grolleau and 10% Pinot Noir, from vines averaging between 15- to 25-years-old planted on schisty soils. Elegant and full of fruit, it is great with picnic fare, egg dishes and smoked fish.

2009 Domaine Saint Nicolas Pinot Noir* (\$17.99) This is 100% Pinot Noir aged partially in used barrels and partially in tank. True, this is not traditional Pinot Noir country (it's practically Muscadet!), but one taste will prove Thierry is on to something truly special here. Try it with grilled salmon.

Eric Story



Rhône Valley

2007 RHÔNES *It Doesn't Get Better Than This*

...continued from page 1

Six Stunning Wines that Over Deliver for Under \$80

- 2007 Domaine de La Charbonniere**
“Les Hautes Brusquieres Cuvée Speciale” CdP \$49.99
 95 points Robert Parker: “This wine is composed of a selection the Maret family makes from their holdings in one of the great sites in all of Châteauneuf-du-Pape, the lieux-dit known as La Crau.”
- 2007 Domaine de La Charbonniere “Vieilles Vignes” CdP \$49.99**
 94 points Robert Parker: “My notes on the dense ruby/purple-colored 2007 Châteauneuf-du-Pape Cuvée Vieilles Vignes begin with the words ‘serious stuff’...Deep, rich, and full-bodied with abundant notes of forest floor, truffles, earth, kirsch, raspberries and black currants.”
- 2007 La Ferme du Mont “Capelan” CdP \$59.99**
 96 points Robert Parker: “Outrageously rich, complex wine exhibiting beautiful crème de cassis, kirsch, licorice, forest floor, and spring flower-like aromas. This is a superb, young Châteauneuf-du-Pape from an up-and-coming star of the appellation.”
- 2007 Cuvée du Vatican “Reserve Sixtine” CdP \$59.99**
 94 points RP: “The blockbuster 2007 Châteauneuf-du-Pape Reserve Sixtine is built like a young Bordeaux with its tannic structure, this full-bodied, intensely flavored wine reveals a meaty character in the mouth.”
- 2007 La Soumade “Cuvée Fleur de Confiance” Rasteau \$69.99**
 94-96 points Robert Parker: “...The 2007 Côtes du Rhône-Villages Rasteau Fleur de Confiance, is awesome... This full-bodied, massive, stacked and packed Rasteau is destined for two decades of life. Its sweet tannin and textured mouthfeel are compelling”

2007 Domaine du Pégau “Cuvée Reserve” CdP \$79.99
 94-96 points Robert Parker, 95 points WS. A consistently amazing wine year after year, packed with fruit and powerful. This is the Yang (masculine and powerful) to the Yin (feminine and elegant) of Beaucastel.

Four Must-Haves for the Collector

- 2007 Château de Beaucastel CdP \$89.99**
 96 points Robert Parker, 96 points WS. One of the greatest producers in the Rhône. This will age gracefully.
- 2007 Domaine de la Mordoree “Reine des Bois” CdP \$99.99**
 96 points RP, 96 points WS. A big, powerful wine with lots going on. Intense black fruits, earth and terroir all showcased in this show-stopper.
- 2007 Domaine Gerard Charvin CdP \$99.99**
 97 points Robert Parker: “I believe the 2007 Châteauneuf-du-Pape is the finest wine ever made at Charvin... Like many 2007 Châteauneuf-du-Papes, the extraordinary fruit level makes it hard to resist.”
- 2007 Clos des Papes CdP 750ml \$189.99; 1.5L \$399.99**
 99+ points Robert Parker: “I have not only tasted this wine at the estate, but I purchased it for my cellar, and have now drunk it on three separate occasions out of bottle. It is unquestionably one of the great Châteauneufs of my lifetime, and I suspect it will merit a three digit score after another 3-4 years of cellaring.”

Alex Pross

PORT IN SEPTEMBER? YES!

Now is the best time to purchase your Thanksgiving and Christmas Port! Since vintage Port is bottled unfiltered, it throws a considerable amount of sediment, which doesn't taste particularly good. After shipping bottles, giving the wine a few months to settle down will make all the difference between tasting something good and tasting something that's as great as it should be.

Currently, we have a great selection of old vintage Port in stock at prices that make me sure that this category has some of the best deals in fine wine. The **1983 Graham's Vintage Port (\$99.99)** is from one of my favorite vintages for current drinking. It showcases the best of the Graham's house style, with sweet black fruit, voluminous body and a rich finish. We also have a fantastic example from the house that got me into the wine business, Fonseca. The **1985 Fonseca Vintage Port (\$109.99)** is perfectly balanced, with the elusive elegance of great Burgundy. Finally, we have a fantastic deal on the **1977 Taylor Vintage Port (\$149.00)**, which can be drunk this year or held for decades to come. This is grippy, powerful Port in a drier, more cerebral style.

When your Port arrives, store it on its side to keep the cork moist. Stand your bottle up again anytime from one week to the morning before you enjoy it. This will settle whatever sediment is still loose at the bottom of the bottle and make it easier to separate from the wine.

Clean a container (preferably glass) to pour the bottle into. If you have a wine decanter handy that is great, but if not a water pitcher, a vase or even an empty wine bottle will do just fine. A funnel will help with a small target. Make sure the container is clean, dry and free of any odors.

Remove the capsule and the cork. Sometimes Port corks break—the high alcohol and high sugar content are tough on it—and the older the Port, the more likely it will break. Persevere and get that cork out doing your best not to shake the bottle and disturb the sediment.

Finally, pour the Port into your container. Start pouring slow and steady, but don't stop until the sediment at the bottom comes. If you stop and start, you'll lose more Port in the sediment soup at the bottom of the bottle. Lots of people like to use a candle or a flashlight underneath the neck of the bottle to look for sediment, but you can also just wait until the first little chunk drops into the container and stop pouring then. One little chunk never hurt anyone.

To save some Port for the next night, rinse the sediment out of the original bottle and pour your Port back in. Again, a funnel will help. Cork it up with a new stopper if the old one has broken. Vintage Port will last about seven days after being opened in top condition, so drink up!

Gary Westby

Jim's Gems

JIM'S SEPTEMBER GEMS

Harvest, yes, the pending harvest. As of this writing (July 28th), the harvest is two to three weeks behind because of a very cool spring and summer. I haven't heard from too many people from the production side of the industry or traveled to too many locations to give a general assessment at this point, but I will do so within next few months and report what I learn here. Nonetheless, by the time you read this, the harvest should be underway, with growers picking for sparkling wines.

When I owned my vineyard in the Anderson Valley, one of the grape varieties I considered planting was Grüner Veltliner, the national white wine of Austria (sort of). I find the wines from this grape rather unique and much more multi-dimensional than Chardonnay. The **2009 Weingut Allram Gaisberg Grüner Veltliner Kamptal Reserve* (\$19.99)** is a classic example of Grüner at its very best. Offering distinctive tones of wet stone to chalky minerality with a clove to white pepper spiciness on the nose and in the mouth, this flashy, effervescent, brilliantly-made wine is one Gem that shouldn't be missed. This is a food wine, with a particular affinity for Asian dishes, and will be one of our house whites for the month according to the Beaner. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

We are at the peak of the 2007 Rhône Valley vintage arrivals, and the **2007 Andre Brunel Côtes du Rhône* (\$9.99)**, which recently came in, is a classic example of a Rhône Gem on steroids. This is a lovely wine with wonderful, perfumed aromas of allspice, black cherry and white pepper that crosses over to a balanced, integrated, fleshy palate with undertones of a meaty, almost smoked sausage note and a long, warm, satisfying finish. Anderson has informed me that this flashy Gem will be one of our house reds for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

As an extension of the Rhône Valley, the wines produced in the other areas of Southern France are equally great in 2007, and the **2007 Domaine Faveroit Côtes du Luberon Rouge "Mazet" (\$12.99)** is an ideal example. Produced from Carignan, Syrah and Grenache, this beauty,

which comes from the hills of Luberon between the Rhône and Provence, is deep ruby, almost inky in color, with a high-profile bouquet showing powerful, lush fruit aromas of cassis, plums and raspberries. In its expansive, ever-changing palate presentation, this Gem is broad, complex, and hugely concentrated, yet provides ample structure and depth of character with really fine, integrated tannins, all of which are supported by a limestone minerality. With airing, the Mazet drinks fantastically well, but will age a good 5-10 years if that is your desire. Anderson has informed me, though, that we plan on consuming this great value in the near-term and that it will also be one of our house reds for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

The final red for the month is the **2008 Casa Ferreirinha "Esteva" Douro Portugal (\$11.99)**. Produced from native Touriga Francesa, Tinta Roriz and Tinta Barroca, this Gem is medium-deep ruby in color and offers up a lovely fruity red cherry to violet-like aromas with hints of oak. Bright, flashy, clean and soft on the palate, this also has hints of anise and white pepper. Meant to drink now, it would go great with a grilled pork tenderloin dinner. 13% ABV. (🍷🍷🍷🍷🍷🍷)

I normally don't include sweet wines in my column, mainly because really good dessert wines are, by nature of the beast, incredibly expensive. But when Greg and Mike returned from a recent buying trip to Italy and announced that one of our new direct import producers made some of the finest, freshest Moscatos that we have ever offered, I couldn't resist. The **2009 La Corte "Preludio" Moscato d'Asti* (\$11.99)** is a classic, with a bright, perfumed nose and fresh, clean white peach and honeydew melon flavors enhanced by natural effervescence and lovely freshness. This incredible Gem is our house dessert or afternoon quaffer for the month, according to Eby. 5% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and the Beaner.

UNDER THE RADAR *Fall Favorites*

September marks the beginning of my favorite time of the year, mostly because I associate the change in weather with pleasant memories from the past: starting a new year at school (both as a student and as an elementary school teacher), taking walks through the gold and orange foliage, staying in bed with a book on a cold weekend morning, and preparing for more substantial meals. Where summertime is about grilling and taking it easy on the patio, fall means spending more time inside, primarily in the kitchen. It also means more red wines than whites and fuller-bodied wines over juicy and lean ones. Luckily, we've just seen another load of direct imports hit the docks, and we are currently teeming with various options to choose from. As I begin using my oven more than my barbecue, I find that rustic wines pair better with the roasted meats and vegetables I plan on consuming. Here are some fantastic wines that can pair with a variety of different dishes:

2008 Tenuta de Sesta Rosso di Montalcino* (\$14.99) I find that every year when we receive our veritable boatload of Tuscan wines, that the Tenuta de Sesta wines please the broadest spectrum of palates. Sangiovese (and Italian wines, in general) can be too acidic for some

people because the acidity can come across bitter on the tongue. This juicier style is perfect for those who usually shy away from Tuscany's finest grape because it packs all of Sangiovese's concentrated red fruit and earthy tones, but releases the throttle a bit on the tannins and acidity. It goes perfectly with pizza and pasta, but it screams for pork and potatoes. Drink up while it lasts.

If you want something from France instead, then it's truly hard to do better than some of our great Bordeaux deals right now. While I usually try to write about wines that our other staff overlooks (hence "Under the Radar"), I really can't help but join the bandwagon and also preach about the fantastic **2006 Beaumont, Haut-Médoc (\$14.99)**. This is ready-to-drink claret that I think tastes better out of the bottle than the now-legendary '05. The fruit is silky and concentrated and tastes delicious on the initial sip before heading towards the more traditional structured body and mineral backbone of classic Bordeaux. I'm finding that I really like the 2006 vintage, and I hope to see more values as good as this. Pair this with roasted anything or with a juicy burger topped with Humboldt Fog.

David Driscoll

GETTING TO KNOW *Jason Marwedel*

What's your position at K&L?

I am a part of the sales staff at the Redwood City store, and also do some customer support on the phone lines. I started with K&L in December of 2009.

What do you do in your spare time?

Above all, I love to spend time with my lovely wife Emily, our families and many good friends. I enjoy cooking and making homemade charcuterie. I also spend time reading, exercising and enjoy being outdoors. Recently, I set up my first vintage Hi-Fi stereo system and am beginning explorations into the world of vinyl.

What was your epiphany wine?

Without a doubt, the 1968 Corton from Domaine Patriarche that I tasted on my first trip to France four years ago. My cousin Eric invited his brother and I to join him at the annual Hospices de Beaune wine auction. Over the course of one week we consumed a sea of fabulous wine, but one particularly memorable day was spent tasting at Domaine Patriarche. After hours of winding through their ancient underground caves, the magnum awaited us atop a weathered wine barrel. The server poured us each a glass, and it was like nothing I had ever experienced before. One couldn't ask more of a great Burgundy. What a magical trip...thanks again E-Man.

Describe your perfect meal.

My perfect meal would be served family style at my house with a host of family and close friends. For starters: An antipasti platter of jambon de bayonne, pequillo peppers and cured olives served with a glass of Txakolina from Bodega Gurrutxaga. For dinner: A grilled leg of lamb (bone in, of course) with roasted potatoes and green beans, paired with 1970 Castillo Ygay Gran Reserva Especial. Next, a light green salad to aid digestion and for dessert: Sheep's milk cheese from the Pyrenees served with black cherry jam.

What do you like to drink?

At home we love to drink Champagne, any and all wines from the Loire Valley, as well as traditionally-styled Rioja. That being said, I am adventurous and always jump at the opportunity to try something new!

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

Know thyself! There are no right or wrong answers when it comes to YOUR taste, so don't feel the need to conform to the likes and dislikes of others. Experiment with new wines and regions, ask questions, and always wait 45 minutes after consuming alcohol before diving in the pool!

"As I begin using my oven more than my barbecue, I find that rustic wines pair better with the roasted meats and vegetables I plan on consuming."

GETTING TO KNOW: *Jason Marwedel*



"Know thyself! There are no right or wrong answers when it comes to YOUR taste, so don't feel the need to conform to the likes and dislikes of others."



“Every April I travel to Verona to participate in the controlled madness that is Vinitaly.”

POST TAPPETO ROSSO

Every April I wade through a sea of wine humanity to attend Vinitaly in beautiful Verona. Perhaps “attend” isn’t the correct word; rather, I travel to participate in the controlled madness that is Vinitaly. There are tens of thousands of wines to taste and so many producers I would like to meet with, I could barely fit it all in over the course of a month let alone a weekend. Still, there is enough time to find some standouts.

My first stop at Vinitaly this year was at winemaker Jean-François Coquard’s Tenuta Mazzolino. Tenuta Mazzolino is in the Oltrepò Pavese, about an hour south of Milano east of Piacenza. Pinot Noir production here dates back more than 150 years, so when owner Dottorressa Sandra Braggiotti decided that enough was enough, it was time get a French guy in to give them a new perspective on Pinot Noir, it made sense. Jean-François is from Burgundy and comes from a winemaking family generations long. (His brother is making wine in Wisconsin—a long, but very successful story.) His **2009 Tenuta Mazzolino “Camara” Chardonnay (\$11.99)** is bright, fresh, mineral and beautiful, everything I like Chardonnay to be. It has body yet is balanced, fermented on the lees in stainless steel to preserve freshness and fruit character. The **2009 Tenuta Mazzolino “Terraze” Pinot Nero (\$13.99)** is so flavorful, soft and forward, it is just a delight to drink. Raised entirely in stainless, it is full in the mouth but just sings freshness; it’s delicious. Now for the “big boy,” the **2006 Tenuta Mazzolino “Noir” Pinot Nero (\$34.99)**, a real live Pinot Noir made from clones brought directly from Burgundy by Jean-François and aged in a combination of new, one-year and two-year-old barrique. This wine is impressive and powerful, with structure, density and subtle aromatics. It’s more Burgundian than a Pinot from the Sta Rita Hills, but decidedly Italian. It’s got earth, intrigue and subtlety. I really like this wine. Finally, when visiting Lombardia, it is a necessity to drink what the locals do and that’s Bonarda Frizzante! I love this style of wine; it’s fresh, vibrant and snappy with a bit of bubble, best served slightly chilled. It is just wonderful and versatile at the table. The **2009 Tenuta Mazzolino Bonarda Frizzante (\$12.99)** is just a delight with your favorite pasta, especially if it has a little cream sauce, or a roasted chicken, or even a ham sandwich. This stuff is just great; if you’ve never had fizzy Bonarda give it a shot!

“Finally, when visiting Lombardia, it is a necessity to drink what the locals do and that’s Bonarda Frizzante!”

This year I also tasted with a Sardinian producer whose wines were simply stunning. I like wines from Sardinia, but I haven’t ever been as bowled over by the overall consistent quality and variety as I was by the wines from Contini. The **2009 Contini Nieddera “Valle Tirso” Rosato (\$10.99)** is stunning rosé made from the Nieddera grape. The wine has a striking color—sort of a vibrant neon strawberry—but is really something remarkable. The wine is heavenly, with beautiful aromatics, great acidity and a body that is supple and resonant; you’ll love it. The **2009 Contini Vermentino di Sardegna (\$10.99)** and **2009 Contini Vermentino di Gallura (\$15.99)** are two expressions of this wonderful grape variety that always shows best when grown close to the sea. The Sardinian version offers crisp, snappy freshness with a hint of a Mediterranean Sea breeze in the nose. It is unoaked and easy drinking; very refreshing. The Gallura is a more complex wine, with more mineral, more complexity and more depth on the palate. It has a graciousness that makes one reach for another glass. The **2007 Contini “Tonaghe” Cannonau di Sardegna (\$11.99)** is made from Grenache (Cannonau is the Sardinian name for Grenache) and it is delicious, full, broad and rich on the palate, yet balanced and fresh with a distinctive Sardinian twist of wildness. The **2007 Contini Nieddera Rosso “Valle Tirso” (\$16.99)** is Nieddera to the max—full, powerful and with heady aromatics and richness like California Syrah. The **2006 Contini “Inu” Cannonau Riserva (\$19.99)** has an exceptional nose, so focused and elegant, yet underneath this wine is about power and richness and it has a really gorgeous, satiny texture. One last thing about these wines: the Contini wines have a new importer and a new, lower market price—35% lower or more in some cases—for the same high-quality wine; take advantage!

Greg St. Clair

SETTEMBRE'S SELEZIONE

2007 Baccinetti "La Saporioia" Rosso di Montalcino* (\$16.99) "I tawt I taw a puddy tat, I did, I did see a puddy tat!" Yes, that is a cat on the label of this wine and despite the label (which has been given the nickname "Cat-Zilla" by my co-workers), we bought this wine. Why? Because it's classic 2007 vintage Rosso di Montalcino with its deep red color, aromas of cherries, blackberries and hints of vanilla and its smooth, perfectly integrated tannins. A Sangiovese that is user-friendly; just pull the cork and you are good to go.

2008 Poggiarellino Rosso di Montalcino* (\$14.99) WARNING ! Buy and buy quickly; this is sure to sell out soon. When Greg and I were first tasting this in tank in 2009, Greg and owner/winemaker Lodovico Ginotti began speaking very quickly in Italian. I picked up on some of their conversation, and when they finished, I asked Greg, "Did I hear right, did he sell some of this already?" And Greg told me that one Lodovico's friends got hit hard by hail the previous August, and so he gave him some of this wonderful juice. All that aside, I love this wine. I think it's the best they have ever made. (I say that every year, and every year it gets better.) This is Old World Rosso, with leather, spice, cranberries, lots of minerals, Tuscan dust and soft tannins on the very long finish. At 15 bucks this will go fast. You've been fairly warned!

2008 Sesta di Sopra Rosso di Montalcino* (\$21.99) I love the 2008 vintage wines from Montalcino; they have a little more structure than 2007 and it really shows here. This was a favorite at our last staff tasting, and it was even just off the boat (tight and wound up). This Rosso was matured in French oak barriques and aged in bottle for three months before release. It has classic rich and ripe black fruit, strawberry and toasty vanilla notes, Sesta's terroir, a little earth and minerals and incredible length on the finish. This will work great with ribs, burgers or pork loin for the last barbecues of summer.

Barbolini "Lancillotto" Lambrusco (\$12.99) And now for something completely different. This is my favorite red wine for warm weather. (Think Indian summer.) The purple froth on this is really amazing to watch rise in your glass. It has an intense perfume on the nose and the palate has lots of spice, black cherries, red currants and a hint of dustiness to add to its complexity. Give this a good chill, pop the cork and pour yourself a big glass.

Saluté!

Mike "Guido" Parres

Captain's Log OIL AND WINE

Every year I cannot wait for the newest container of our direct import Tuscan wines to arrive, and not just for the obvious reasons. I usually love the wines and look forward to trying them to see which ones I'll be buying for myself, but what I must get my hands on, no matter what, is the **Sesta di Sopra Extra Vergine Olive Oil* (\$21.99)**. The 2009 is everything that I have come to expect from this great Brunello producer. This is super-classic Tuscan olive oil: bright, green and spicy. Really spicy. I find that I cannot help but finish everything with a little drizzle of this oil. Pasta, pizza (especially with caramelized onions and pancetta), salads (especially with bitter greens), sandwiches...I could go on, but you get the idea. Almost everything is better with this. The only problem is that we only get a few cases a year, and if my love of this stuff is any indication, you know the staff has already taken some home. Hurry up and buy some.

The **2008 Tenuta di Sesta Rosso di Montalcino* (\$14.99)** is also fresh off the boat. This is our second vintage of this wine and it delivers everything that I remember from 2007. Aged in big Slovenian oak barrels, this wine is all about freshness. The nose is super vibrant, with red fruits and berries, just a hint of earth and the subtle floral thing that good Sangiovese has. The wine has decent structure, and it is perfect for pasta, antipasti and lighter secundis.

Speaking of lighter fare and antipasti, the **2009 Mumelter St. Magdalener (\$16.99)** is incredible. I have always been enamored with Schiava, so it is no surprise that this wine is bottled happiness for me. It has aromas from red and dark berries, spice, an almost tomato leaf-like vegetal note and a vibrant, lighter palate with just the right amount of tannins and great acidity. My mouth is already watering! Chill it down for about 20 minutes and then go crazy; this is the perfect way to start off an evening.

Kirk Walker

"Greg told me that one Lodovico's friends got hit hard by hail the previous August, and so he gave him some of this wonderful juice."

"Almost everything is better with Sesta di Sopra Extra Vergine Olive Oil."



“The French phrase ‘Vieilles Vignes’ merely means old vines, but it has no precise significance, so you need to ask how old the vines really are. In this case, half of the vines were planted in 1905, with an additional third planted in 1926.”

POUR VOTRE PLAISIR

Crisp Chablis, Charming Chassagne

It's September, and in California that always means more summer weather, so we are featuring more summery white wine finds, and a red or two.

I have written before about the stunningly successful 2008 vintage in Chablis, but I'll tell you again. North winds in September concentrated the flavors and increased ripeness while keeping acidity high. The result is a real Chablis-lover's vintage. We are delighted to have the **2008 Château de Maligny Chablis “Vieilles Vignes” (\$16.99)** as an example of this. Château de Maligny is the largest estate in Chablis, having been restored to its former glory by Jean Durup, whose great-grandfather managed the property in the 19th century. The French phrase “Vieilles Vignes” merely means old vines, but it has no precise significance, so you need to ask how old the vines really are. In this case, half of the vines were planted in 1905, with an additional third planted in 1926. The remaining sixth consists of “younger” vines planted 68 years ago! Now that is what I call old vine fruit, and the wine reflects it. It has much more concentration than their regular cuvée. It shows depth, oyster shells and nice length. It comes from a site with lots of calcareous inclusions in its relatively arid soil. Combined with the very old vines, this serves to reduce the yield of the parcel significantly, and thus increase the intensity of flavors. It is vinified with no oak, to preserve the freshness of the fruit and the minerality. Try this wine, and see why we are so excited about 2008 Chablis, and the values the vintage offers.

Thierry Pillot, son of Paul Pillot, is an up-and-coming winegrower in Chassagne-Montrachet now in charge of the vineyards and cellar at Domaine Paul Pillot. I have been tasting at this domaine for almost a decade, and the wines have been trending toward higher and higher quality. If that weren't great enough, our relationships in France allow us to bring you these wines at compelling prices. The **2008 Domaine Paul Pillot St-Aubin 1er Cru “Les Charmois”* (\$29.99)** comes from a vineyard right on the border with the Chassagne-Montrachet 1er Cru “Chaumées.” It is very Chassagne in style, with a creamy mid-palate, power and minerality. This is a terrific value, offering Chassagne quality at St-Aubin pricing.

“Château de Maligny is the largest estate in Chablis, having been restored to its former glory by Jean Durup, whose great-grandfather managed the property in the 19th century.”

We also have the **2008 Domaine Paul Pillot Chassagne-Montrachet* (\$34.99)**. Normally I like the old vine cuvée better, but in 2008 I preferred the regular Chassagne, which comes from a blending of grapes from three different sites in the village. It has more weight than the St-Aubin, with power, minerality and size to spare. It is bright and lovely on the finish. The combination of its bright, snappy fruit and vibrant finish is most attractive.

For a more special treat, try the **2008 Domaine Paul Pillot Chassagne-Montrachet 1er Cru “La Grande Montagne”* (\$46.99)**. It comes from a vineyard a bit higher on the hill, which means that the soil is shallower and the minerality a bit more pronounced. The result is an elegant wine with an interesting minerality, a pretty citrus quality and a complex floral nature. Lovely! 92 points and Outstanding from Allen Meadows' Burghound: “A fascinating and highly complex if atypical nose of honeysuckle, exotic tea, white peach and apricot aromas precedes the rich, powerful and quite full-bodied flavors that possess plenty of dry extract and outstanding length. I very much like the quiet poise here and this would qualify as a ‘Zen’ wine. As good as the Enseignères, it's clear that there is another dimension here.”

Thierry is making some lovely red wines as well. One of my favorites from my March visit with him was the **2008 Domaine Paul Pillot Santenay “Vieilles Vignes”* (\$19.99)**. The ripe, relatively sweet fruit shows bright blueberry notes, accompanied by just a bit of tannin and structure, but very fine tannins. This is long and flavorful, with a very nice balance and fruit character. What a deal!

À Santé!

Keith Wollenberg

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Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
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
Villa Models			
Vinotheque 220	224	\$1,999	\$1,699
Vinotheque 330	336	\$2,299	\$1,999
Vinotheque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799
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SEPTEMBER FEATURED ITEM:

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“When you ‘cue, we can make sure you have burger-, sausage- and grilled chicken-ready wines with no hassle. Our wine clubs offer a simplified way to shop.”

K&L Wine Clubs: However You ‘Cue

California’s extra long summer means more warm weather and barbecues, and in September it’s even warm in San Francisco. When you ‘cue, we can make sure you’ve burger, sausage and grilled chicken-ready wines with no hassle. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone’s taste or budget. If you love Champagne, big bold reds, classic Italian wines, interesting varietals and/or great values, you’ll find them in one of our great clubs. Our experienced buyers and purchasing power, built over more than 30 years in the business, allow us to negotiate great deals in order to give you the best possible wines for your money. The clubs are not only a great splurge for yourself, but they also make a great gift for a friend, colleague or loved one. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800.247.5987 x2766** or email us at: theclubs@klwines.com.

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

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

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

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

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

Alex Pross, Wine Club Director

SEPTEMBER WINE CLUB PICKS

signature red collection

2006 Quinta Sardonía

Located on the outskirts of Ribero del Duero, Quinta Sardonía is a biodynamic project from Dominio de Pingus’ Peter Sisseck and Jerome Bougnaud. They produce this spicy, red-fruited Bordeaux-style wine with a unique blend of international varieties. Sexy, lush. 92 points RP.

Regular K&L Retail \$39.99 Wine Club price: \$24.99

best buy wine club

2003 Graham Beck “The Ridge” Robertson Syrah

The 2003 it a worth successor to the popular 2002 with rich, supple fruit, a hint of earth and minerals and a long, complex and elegant finish. With a few years of age on, this wine has a soft touch and liveness that adds to the enjoyment of it.

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

premium wine club

2008 Franck Millet Vieilles Vignes Sancerre Blanc*

The wines of this family domaine have been a staple here at K&L since the 1994 vintage, when Franck and Betty Millet drove from Sancerre to Beaune (a long way) to meet Clyde and crew to present their wines. The wines were great even in that tough vintage, and the rest is history. This wine, from 40-year-old vines, is a bit richer than the regular Millet Sancerre and still delicious.

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

italian club

2007 Ferrero “Mo” Montepulciano*

Montepulciano (the grape) is often confused with Montepulciano (the wine/town). To make things more confusing, the 2007 Ferrero “Mo” is Montepulciano from Montalcino...Italians! Anyhow, it shows richness, yet it is its great balance that is so rewarding. The wine is spicy, brambly and shows great depth of flavor and a lingering finish. If we were in Montalcino we’d drink this with *pinici* (hand-rolled thick spaghetti) with a wild boar ragu; you’ll love it.

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

TALES OF THE SPORTING LIFE

Cocktail season is in full swing, launched into the limelight by the ultimate cocktail experience/festival/convention, the **New Orleans Tales of the Cocktail in July**. Tales is a convergence of mixologists, historians, hoteliers, bar managers and restaurateurs from around the world, all intent on mixing and mingling. New products are tested, old ones are remarketed, networks are formed and, I'm sure, some are destroyed, all during one debauchery-filled weekend. This year's coveted Spirited Award for World's Best Cocktail Bar went to New York's Death & Co. (Rumor has it that SoCal will be seeing a little love from one of the Death & Co guys soon.) Sadly, one of my favorite cocktail bars in the world, 69 Colebrook Row of London's Angel neighborhood, didn't win. But Colebrook still exemplifies the cocktail bar for me. Helmed by the illustrious Tony C, Colebrook has broken ground while resting firmly on classical cocktailing.

The boys over at Colebrook have one huge advantage over the true blue American mixologist: regulation, or lack thereof. These guys are free. Free to make and mix whatever they want. Free to dehydrate, rehydrate, distill, steep, strain, infuse and emulsify at their leisure. Our mixologists are constrained by a regulatory system that prevents them from taking full advantage of their potential. Bars are specifically prohibited from creating their own infusions based on a pre-Prohibition law intended to prevent illegal dilution of alcohol. While, I understand the need for safe food practices, I feel like our system is strangling innovation.

Luckily, our selection of bitters continues to grow in a good way. While the classics like Angostura and Peychaud's will always have a place at the bar, new bitters means entirely new drinks and reinvented classics and a chance to overcome our limitations. Here are a few of my favorites.

Bitter Truth Celery Bitter (200ml \$15.99) Winner of the Tales' 2010 Spirited Award for "Best Bitter." This celery bitter is filled with flavor—think somewhere between celery salt and Angostura—this stuff is perfect in some of the classics like the Bloody Mary and the Corpse Reviver. It also works wonders in Tequila/Mezcal cocktails. Bitter Truth's Mole bitters are exceptional, too. And keep an eye out for their coveted "Jerry Thomas Bitters," which should be in stock soon.

Dr. Adam Elmegirabs Boker's Bitters and Dandelion/Burdock Bitters (100ml \$23.99 each) Adam Elmegirab is something of a cocktail celebrity in Europe, and I first tasted his Boker's Bitters at the aforementioned 69 Colebrook in London's North End. While, these don't come cheap, they are a must for any serious cocktailian. The Dandelion/Burdock Bitters are a treat as well, although you'll definitely have to push your limits using them. Enjoy!

David Othenin-Girard

K&L Whisky Merchants

Now that we're heading toward fall weather, it's the perfect time to start thinking about which single malts you're going to sip on while you watch the leaves change color. This is the time of the year when the warm burn of a wee dram as it glides into your stomach sounds better than those gin and tonics you were drinking all summer long. Luckily for you, we've been busy at work securing more exclusive deals for our loyal brown spirit fans. Here's what we've come up with for this month:

Buffalo Trace K&L Exclusive Single Cask #162 Lot 1677 Kentucky Straight Bourbon (\$24.99) Buffalo Trace is one of the country's finest and most innovative distilleries, and their flagship brand represents one of the finest values of any American whiskey. This is yet another fine example of the benefits of our single barrel program. (Single barrel whiskey can be either significantly better or worse than the flagship brand, as the goal of blending several barrels is to get the finest, most consistent product.) This batch exemplifies the Buffalo Trace brand, but with further depth, spice, texture and greater length. There are only 17 cases of this fabulous little whiskey to go around, though. Needless to say, this is a very special bottle that should not be missed.

For all you Bay Area residents out there, coming up October 8th at the San Francisco Marriott is the Fouth Annual WhiskyFest SF, once again presented by the *Malt Advocate* and sponsored by K&L. As always, we will have a presence at the event, as it is always a fantastic tasting experience for whisky fans everywhere. Just about every producer in the world will be in attendance, so if you've ever wanted to enjoy a really expensive single malt that was always too pricey to purchase, this is the place to do it. Tickets are \$110 and can be purchased online by going to MaltAdvocate.com and clicking on the WhiskyFest banner. We are hoping to have some exclusive whiskies lined up to premiere at the event, and look forward to seeing you there and enjoying a fine dram together.

David Driscoll

“Our selection of bitters continues to grow in a good way. While the classics like Angostura and Peychaud's will always have a place in the bar, new bitters means entirely new drinks and reinvented classics.”

“This is the time of the year when the warm burn of a wee dram as it glides into your stomach sounds better than those gin and tonics you were drinking all summer long.”



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The Last Word **ON BORDEAUX**

The July Bordeaux tastings in all of the stores were a huge hit. With all the older Bordeaux arriving, we were able to taste four vintages of Langoa-Barton, two vintages of Léoville-Barton and two vintages of Lanessan. All of the wines showed well, especially the wines of Anthony Barton's properties—Léoville- and Langoa-Barton.

2007 Léoville-Barton, St-Julien (\$59.99) Both '07s from Anthony Barton are made in the same *chai*, but are completely different—perfectly illustrating the characteristics each vineyards imparts. The nose is all dark fruit and minerals, which come through on the palate with cedar, spice and more minerals on the finish. The palate has evident tannins but is not overtly astringent.

1997 Léoville-Barton, St-Julien (\$59.99) I have to say I really like the 1997s from both châteaux. On the nose of the '97 Léoville there is dried plum and cassis, spice and tobacco, with a bit of dried herbs and minerality. The palate is just a bit astringent still, but filled with lovely dark fruit, more herbaceousness, earth and mushroom notes. The finish lingers with dried mushroom and minerals.

2007 Langoa-Barton, St-Julien (\$44.99) Bright raspberry and a touch herbal on the nose. The '07 Langoa's palate is polished with spice, herb, raspberry and cassis flavors. The wine has a soft polished finish with lots of raspberry aromas. This is a solid wine!

1999 Langoa-Barton, St-Julien (\$49.99) This was the hit of the Hollywood tasting, and I quickly sold out of the wine at our store. The nose and palate are filled with sweet concentrated red fruit with a silky texture and supple mouthfeel. The heady fruit lingers in the long finish. Ready now.

1997 Langoa-Barton, St-Julien (\$39.99) I still love this wine. At this price I was able to buy almost a case, and I am still drinking it. There are lovely herbal and mineral flavors, along with red fruit and a bit of spice. There is plenty of life left in this wine to keep some in the cellar. I can't imagine there will be anymore of it judging by how much we have sold, so don't miss out on an inexpensive, aged, classified Bordeaux.

1994 Langoa-Barton, St-Julien (\$49.99) This wine was a surprise hit. The tannins are still evident on the finish, but there is still plenty of fruit. The nose is more about spice than fruit, but the raspberry comes through on the palate with more spice and an all-around a supple texture. The finish displays some astringency, but also a lot of spice. A great wine for highlighting older Bordeaux at an elegant meal.

Steve Greer

“Both '07s from Anthony Barton are made in the same *chai*, but are completely different—perfectly illustrating the characteristics each vineyard imparts.”