



# WINE News

**SEPTEMBER** is harvest time here in California. While growers are picking the fruit for the new vintage, we're getting an abundance of new wines from across the state, especially the Central Coast. Find some of our favorites inside...

Melville Vineyards in the Sta. Rita Hills.



## A TRIP TO SANTA BARBARA COUNTY

Our Los Angeles-based domestic wine team just got back from a few long days of tasting all over Santa Barbara's wine growing region. Considering I live about two hours from many of the places we visited, it is a shame I don't get up there more often. It seems less busy than Napa, and it is quite a bit cheaper. It's also much more laid back and relaxed—no suit and tie required! (I would compare visiting Napa to visiting Bordeaux and Santa Barbara to the Rhône Valley.)

As far as the wine goes, I was very impressed with the quality. We focused mostly on the 2010s and 2011s, two growing seasons that were filled with challenges. Both were cool years, but we really enjoyed the acidity and freshness that came through many of the wines, especially the Santa Ynez Sauvignon Blancs. I found the wines much easier to taste in this region than in Napa. Probably because the varietals that grow best in Santa Barbara don't have the power and tannin that Cabernet can have. And even though this is Southern California, one of Santa Barbara's AVAs, the Sta. Rita Hills, is one of the coolest wine growing regions in the state. Driving west to Lompoc from Highway 101 the temperature drops about a degree a mile. The fog seems to sit there all day, and it rolls into the entire region at night, not pulling back until late morning some days.

We had many appointments while we were in Santa Barbara, so I can only mention a few in the space allotted here. One of our earliest stops was at Tantara Winery, right next to the Bien Nacido Vineyard. My first highlight of the tasting was the **2010 Tantara "Cadence" Santa Maria Chardonnay (\$27.99)**. This Chardonnay sees no oak and shows great freshness and balance, with all the richness coming from the fruit. Delicious, food-friendly wine! My second highlight was the **2010 Tantara "Old Vine Bien Nacido" Santa Maria Pinot Noir (\$51.99)**. This is an intensely rich, deep and concentrated Pinot Noir that should develop nicely in a cellar. (Personally, I like the wine's fresh, intense fruit, so I would just give it a few more years in bottle to round out the edges.)

Another stop on our trip was Foxen Vineyards to meet with Dick Dore and Bill Cates, the winery's owners and founders. We had a nice little tour of the rather new facility near their old tasting shed, and we tasted one of our favorite Foxen wines, the **2010 Foxen Santa Maria Pinot Noir (\$34.99)**. It is a fruit-forward, balanced wine that is a blend of multiple clones from various vineyards within the Santa Maria appellation, primarily Bien Nacido, Julia's and Riverbench. We also had a chance to

preview two new releases, the **2011 Foxen "Ernesto Wickenden" Santa Maria Valley Chenin Blanc (\$24.99)** and the **2011 Foxen "Bien Nacido Vineyard Block UU" Santa Maria Valley Chardonnay (\$31.99)**. The Chenin Blanc is the perfect shellfish wine: crisp, bright and loaded with mineral flavors. The Chardonnay has a rich, lush texture that is creamy and round on the palate. The finish is still bright and fresh.

On day two of our trip we spent some time with Chad Melville, who calls himself a winegrower, not a winemaker, first tasting his Samsara wines in the Lompoc "Wine Ghetto." Our three highlights from this tasting included the **2011 Samsara Santa Ynez Grenache Rosé (\$18.99)**, a juicy style rosé that has some color and depth. The wine is perfect for those looking for a little more punch and fruit from their rosé. The **2010 Samsara Sta. Rita Hills Pinot Noir (\$29.99)** shows dark roasted coffee aromas, hints of mocha and bright strawberry fruit. This wine sees only neutral wood. The **2009 Samsara "Larner" Santa Ynez Grenache (\$32.99)** amazed us with its purity of fruit and "light on its feet," fresh mouthfeel. This is a different take on Grenache in California and one we all appreciated. After our Samsara tasting we headed over to Melville with Chad to taste their current lineup. (See Adam's article on page 11.)

A trip to this area would not be complete without a stop to Palmina. I am always amazed at the passion that Crystal and Steve have for what they do. All of their wines are un-manipulated, pure, balanced and true to their varietal. Currently we have the following wines from our tasting (they are all delicious): **2010 Palmina "Honea Vineyard" Santa Ynez Valley Arneis (\$16.99)**, **2010 Palmina Santa Barbara County Barbera (\$20.99)**, **2010 Palmina Santa Barbara Dolcetto (\$16.99)** and **2007 Palmina Santa Barbara County Nebbiolo (\$27.99)**.

Clyde "Trey" Beffa III

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# How Good are They?



Clyde Beffa Jr.  
Co-owner/Bordeaux Buyer

**How good are they? If you are talking about 2009 Bordeaux, I would say “as good as they get.” As these gems keep arriving daily, my Bordeaux staff and I are amazed by how good they taste**

**right now.** Whether you’re talking about a \$9.99 wine or a \$199.99 wine, the 2009s consistently taste fruity and forward. But do not drink most of them right now—you can age these wines for many years in your cellar. There are plenty of ripe, round tannins hidden under the tremendous fruit and the acidity levels are fine. I was just talking to Ralph and Jeff yesterday, and they commented that the July customer Bordeaux tasting was the best they had done in a long time—every wine was delicious and every wine had its fans. Ralph and Jeff loved the **2009 Le Thil Blanc (\$24.99)** as the starter and the **2009 Roûmieu-Lacoste, Sauternes (375ml \$21.99)** as the closer. In between they tasted the fruit bomb **2009 Lagrange, St-Julien (\$64.99)**—Ralph/Jeff think it’s their best wine since 2000. The **2009 Kirwan (\$59.99)** is surely their best effort in many years; same for the **2009 Beychevelle (\$99.99)**. From the north, the often hard-edged **Sociando-Mallet (\$49.99)** was soft as a

teddy bear, but will cellar 20+ years easily. The very inexpensive **La Garde (\$29.99)** and **Gigault “Cuvée Viva” (\$18.99)** sold very well after they were tasted.

Two of the top 2009 values in my book are from the Right Bank—Merlot territory. Both are lush and plummy, with toasty notes. You need some of the **2009 Cap de Faugeres (\$19.99)** and the super-rich **2009 Pipeau (Inquire)** in your cellar. Speaking of the Right Bank, the **2009 Vrai Canon Bouche (\$27.99)** from Canon Fronsac really surprised us with its mineral aromas and flavors—we thought it was from Pessac.

You get the point: no matter if the wine is from the Right or Left Bank, Graves or Sauternes, you can count on the 2009s to give you many years of drinking pleasure. Buy \$9.99 wines to drink now, and save the others for years. To me fruit content is the best preservative in wine, not tannin. And 2009 has both. End of story. Just buy cases of these beauties.

We will feature a lot of these 2009 Bordeaux values at our September 15th Bordeaux tasting/lunch in Redwood City. It is the best value meal of the year at Chantilly, next to our Redwood City store. See our events page (3) for more details. *Toujours Bordeaux.*

*Clyde Beffa Jr.*

## K&L LOCATIONS, HOURS AND INFORMATION

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

### K&L REDWOOD CITY

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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

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F (323) 836-0853

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

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

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## REVIEW KEY

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

## SATURDAY TASTINGS

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

**September 1: Wines of the Central Coast.** Come celebrate our region of the month!

**September 8: Wines of Germany.** Our buyer, Eric Story, will choose the latest and greatest arrivals from Germany.

**September 15: Bordeaux.** We'll continue to explore the awesome 2009 and 2010 vintages, emphasizing value wines.

**September 22: Wines of Spain and Portugal.** Our buyer, Joe Manekin, has some great new red, white and sparkling releases just begging to be poured.

**September 29: Wines of Burgundy.** It's time to revisit Burgundy! What better way to end the month? Both reds and whites will be featured.



## SPECIAL EVENTS

**Saturday, September 15: Sopexa's "Affordable Bordeaux" Tasting and Luncheon at Chantilly Restaurant at 12:00 noon.** We plan on featuring more than 15 different Bordeaux, focusing on how Bordeaux is the ideal food-pairing wine. The tasting will be followed by lunch at 1:00 p.m. An excellent value at \$60 per person. We will sell out, so purchase tickets now!

**Saturday, October 20 from 4-6:30 p.m. at K&L Hollywood and Sunday, October 21 from 2-5 p.m. at K&L San Francisco:** It's time for our fabulous fall Champagne Tent Events. More than 50 bubblyies from artisan grower-producers and Grand Marque houses. Tickets on sale now!

## SAVE THE DATE

Hubert de Bouïard from Château Angelus will be at K&L Hollywood on Thursday, November 15th and K&L San Francisco on Friday, November 16th for special in-store tastings followed by wine dinners. More details will be announced in our October newsletter.

## 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 6: TBA; September 13: Atlas Peak;

September 20: TBA; September 27: Pey-Marin Vineyards

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

September 7: Silver Oak; September 14: New Zealand Pinot Noirs;

September 21: Dry Creek Vineyards;

September 28: Pey-Marin Wines with the Pey Family

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

September 6: Dragonette;

September 13: Revel Wines featuring Alta Maria, Native9 &

Others from the Central Coast;

September 20: Melville; September 27: Palmina

## Sommelier Notes **INDULGE YOUR CAB CRAVING**

I generally favor traditional reds from Spain, Italy and France, but I do get a craving for good ol' California Cab now and then. My native state is Mecca for structured yet ripe Cabernet Sauvignons. A handful will improve with age, but for the most part these are Cabs made to drink upon release. I think there are a lot of really superb values to be found from California, but the gems tend to get buried beneath the more aggressively marketed, heavy-handed, over-priced, noticeably manipulated jokers out there. When I crave Cab, the challenge for me is not to find one, but to find one I want to drink. When I'm in a "just Cab" mood, what I want to drink is easy, unfussy, fruit-forward Cabernet with typicity. Medium to full-bodied, with richness on the mid-palate, firm yet ripe tannins and a lingering finish. Mineral or spicy complexity and oak, if well-integrated, a plus. It should be ready to drink and cost no more than \$25. I don't want a California Cab trying to be Bordeaux, nor do I want Shiraz in a Cab's clothing. Just plain, simple Cab is all I want.

Everybody has a different palate. If, however, you think you might like what I like, consider giving these a try the next time you've craving Cab:

**2010 Alexander Valley Vineyards "Wetzel Family Estate" Cabernet Sauvignon (\$16.99)** From the cool 2010 vintage comes this classic, elegant, medium-bodied offering. It shows bright black currant and red berry aromas and flavors accented by leafy floral notes, clove and baker's chocolate. A light dusting of minerals and fine-grain tannins add texture on the back end and promote a finish laced with spice. A judicious use of French oak, with a small amount of Merlot, Cab Franc, Malbec and Petit Verdot, this bridges the gap between Old and New World, with character and class, while remaining true to its Alexander Valley terroir.

**2008 Merryvale "Starmont" Napa Valley Cabernet Sauvignon (\$16.99)** For a rich and fruity Cab with all the hallmarks of Napa—ripe cassis aromas and flavors, a bold impression with a velvety mouthfeel, present but not dominating oak, lingering flavors of spice—this sure over-delivers for the money. Made at Starmont's state-of-the-art green winery from fruit sourced from all over the Napa Valley, this also contains some blending varietals (13% Merlot, 2% each Cab Franc and Petit Verdot). Not only does it pack a big punch while offering considerable complexity for the price, but it finishes clean and lifted for a well-balanced finish.

**2010 Broadside "Margarita Vineyard" Paso Robles Cabernet Sauvignon (\$17.99)** I have been a fan of Broadside, a project of duo Chris Brockway (Broc Cellars) and Brian Terrizzi (Giornata), from the start. Their Cab, made with fruit from Paso's historic Margarita Vineyard, is brighter and more balanced than the more commonly found Paso "bomb." This is due to the fact that the exceptional Margarita Vineyard is protected from Paso's heat extremes by its southerly location and proximity to the ocean. Oak plays a very minor role here, the emphasis instead on the expression of pure black and red fruit aromas and flavors. Plump and fruit-forward, but balanced by natural acidity and freshness.

**Explore the World of Wine!** Whether you are keen to explore the many expressions of California Cab or are simply an open-minded drinker eager to learn while exploring wines hand-selected to suit your tastes and interests, you can design your own customized wine club through the **K&L Personal Sommelier Service**. Email [Sommelier@KLWines.com](mailto:Sommelier@KLWines.com) or visit [KLWines.com/Sommelier.asp](http://KLWines.com/Sommelier.asp) to get started!

Chiara Shannon



## 2009 Bordeaux A 200 POINT VINTAGE!

Greetings from the other side of the tasting bar here at K&L Redwood City, where a full house showed up on a hot 90-degree Saturday afternoon in July to taste some recently-arrived 2009 Bordeaux. The AC was doing its job, so everyone was comfortable, and the wines took center stage. This was really a great tasting, with every wine showing perfectly! I've almost never had a tasting with so many different favorites among the crowd; I certainly had mine, but you will have to email me for that answer.

Some people think 2009 is a 100-point vintage, and if a vintage ever deserved this type of hype and points it is 2009. (Though regular readers of this column might recall that I am not a fan of the 100-point rating system.) For my colleagues and I, along with most Bordeaux wine lovers and wine lovers in general, it is all about passion and pleasure, not about aging, flipping and investments. In either case, 2009 is a winner, and I give it an extra 100 points for the absolute pleasure it delivers now and will continue to give for decades to come. It was true when I tasted the wines *En Primeur* in April 2010, it was true when the petite châteaux wines arrived earlier this year, and it is true now of the higher end and classified wines arriving daily. Perfect weather made perfect wines.

The quality of the 2009 vintage was on full display at the aforementioned tasting in July. We started with the **2009 Le Thil Comte Clary Blanc, Pessac-Léognan (\$24.99)**, which featured a lovely nose of white flowers and tart green apple and lime fruit on the palate, with a long finish. Le Thil is located one-quarter mile down the road from Smith Haut Lafitte and was just purchased by SHL. This should be a great thing as Florence and Daniel Cathiard are as passionate as anyone in the world when it comes to making great wine!

Our first '09 rouge was one of three Right Bank wines at the tasting: the **2009 Gigault "Cuvée Viva" Côte de Blaye (\$18.99)** is a perennial best buy here at K&L, and I own many vintages. The wine ages fantastically even though it is not huge in body; what it does have is striking freshness and a strong attack of spicy, tart cherry Merlot fruit. Owner Christophe Reboul-Salze is one of the great old and rare palates in Bordeaux, and after 15 years in the trade he realized that Blaye contained some great and underappreciated terrior so he invested heavily there. With winemaking help from Stéphane Derenoncourt, he is proving his theory year in and out.

The **2009 Cap de Faugeres (\$19.99)** from the Côtes de Castillon is just loaded with soft, sweet, round fruits of blueberry and blackberry, framed by new oak. Ready to go right now, California palates will also love it! The **2009 Pipeau (Inquire)** from St-Emilion is a very popular estate now as the wine has serious black fruits and good structure, which will ensure some nice cellaring. It is also one of the best values in all of St-Emilion!

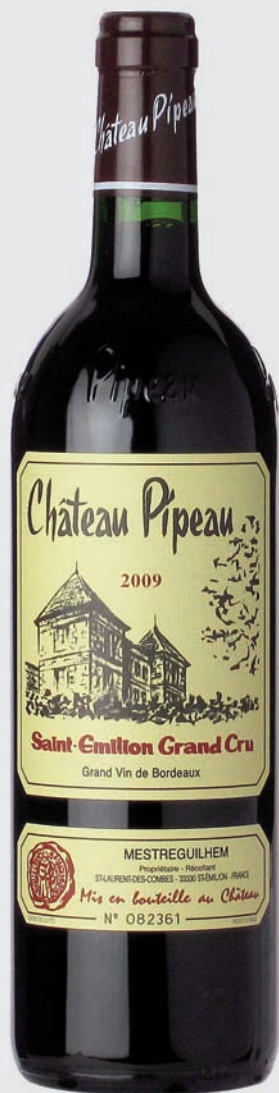
Our "bridge" to the Left Bank was the **2009 La Garde, Graves (\$29.99)**. We carried this wine decades ago, but had never visited the estate until our trip last April. Located next to Latour-Martillac, it has undergone a 20-year-long revamp of its vineyard to get the right clones in the right soil. The 2009 is an outstanding value—accessible, fresh, relatively firm, with lots of nice grapey fruit and dark chocolate.

The Left Bankers included the **2009 Kirwan, Margaux (\$59.99)**, where a very similar transformation is taking place. Winemaker Philippe Delfaut has been mapping the vineyard and has found 29 different soils! If there is a better wine value for the quality in Margaux, I'm not aware of it. I love and own this flashy wine, with its lovely, sweet raspberry fruit. It is pure and focused. Fourth Growth **Beychevelle, St-Julien (\$99.99)** is often misunderstood because it is never a blockbuster wine; it is a wine of purity and elegance. In 2009 the tasty blueberry fruit is super fresh and balanced by good mineral tones and a long, clean finish. People loved it! The **2009 Sociando-Mallet, Haut-Médoc (\$49.99)** is a very big wine from the far reaches of the upper Médoc north of St-Estèphe, with many layers of dark, masculine but silky fruit. Full but round tannins are the key to this delicious, complex wine that will age effortlessly.

Dessert was an absolutely delicious small production wine (2,000 cases), the **2009 Roûmieu-Lacoste, Sauternes (375ml \$21.99)**. Located near the Climens and Doisy estates, it has a lot of lovely aromas and the taste of the great Climens, which has been my favorite Sauternes/Barsac wine for decades, at nowhere near the price!

Please feel free to contact me anytime with questions or for advice on the wines of Bordeaux at x2723 or at [Ralph@KLWines.com](mailto:Ralph@KLWines.com). Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands



“The 2009 Pipeau is also one of the best values in all of St-Emilion!”

## STEVE BEARDEN *On Bordeaux*

The 2009 Bordeaux vintage provides a wide range of styles and price points, but one thing the wines all share in common is a deep, roasted warmth that has become the hallmark of the vintage. Whether soft and accessible or powerfully structured and tannic, 2009 was a year where plenty of sun and lots of heat shaped what some are calling the greatest vintage ever. Here are some great bottles to try.

**2009 Clarke Rothschild, Listrac (\$24.99)** Ripe, warm raspberries leap from this generous but firm wine, with notes of red licorice and toasted herb adding complexity. As modern and deep as the middle fruit is, there is also plenty of grip and structure to hold things together and allow for further bottle aging. This is fantastic quality from the most renowned name in Bordeaux.

**2009 La Croix de Moines, Lalande-de-Pomerol (\$24.99)** A long, lingering bargain of finesse and elegance. There is an almost jammy quality to the flavors of sweet cherry fruit, but this stays fresh and lively all the way to the mineral-tinged finish. Shows surprising class and breed for the price.

**2009 Vrai Canon Bouche, Canon Fronsac (\$27.99)** Here we have a smooth, creamy and lush style of wine brimming with chocolate-covered cherries, warm baked plums and sweet oak. This is thick and rich, with no hard edges whatsoever, and a gentle and voluptuous personality. Delicious now.

**2009 Quinault L'Enclos, St-Emilion (\$36.99)** This wine melds a velvety and caressing nature with the freshness and lift of balanced acidity. The flavors of mixed berries are ripe, warm and gentle, and there is an almost liquid minerality that persists throughout the entire length of the wine. This is a layered wine of finesse and precision that also possesses great depth of fruit.

**2009 Lagrange, St-Julien (\$65.99)** This great Third Growth turned out an unusually dense and brooding style of wine that is concentrated, full-bodied and bone dry. The mid-palate is deep and chewy where a powerful core of blackberry, iron and licorice reside. This serious wine has outstanding potential and should likely age for decades.

*Steve Bearden*

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## JEFF GARNEAU'S *Bank Shot*

Bordeaux is a big part of what we do here at K&L. Many of us collect and enjoy these wines, and so we are very much aware of the considerable investment our customers make in terms of both money and time when they choose to cellar and drink Bordeaux. We take very seriously our responsibility to them to provide the very best advice.

We are fortunate to have a number of staff members with many years of experience tasting these wines. We are equally fortunate to have many younger staff members who are eager to learn. Our shared passion for Bordeaux brought us all together recently at John Bentley's restaurant in Redwood City to taste a range of wines from the 1995 and 1996 vintages, unquestionably the finest of the decade. The 1995 vintage was the most consistent, with quality very good throughout the region. The 1996 vintage was cooler overall, and the quality of the wines suffered somewhat due to late September rains. The northern Médoc was spared the worst of this, and the return of warmer, drier weather in October led to a very fine Cabernet crop. At the moment the 1995s are a bit more accessible, just beginning to enter a very comfortable middle age, with another decade or more ahead of them until full maturity. In contrast, many of the 1996s are still quite closed and will need additional years in the cellar until they are ready to drink.

Of all the wines we tasted that night the **1995 Grand Mayne, St-Emilion (\$79.99)** was the most advanced, showing hints of cedar and truffle that will become more pronounced over time. At the moment though, there is still plenty of ripe, red fruit—cherry and plum—and youthful, fleshy tannins. A classic Right Bank profile, this is a superb introduction to Bordeaux for the wine novice. The **1996 d'Issan, Margaux (\$89.99)** showed more notable acidity and perhaps a touch more herbaceousness than the '95, reflecting both the cooler vintage and the higher proportion of Cabernet. A fuller-bodied, more concentrated effort, it will reward additional time in the cellar.

Two of the highlights of our tasting were the **1995 Cos d'Estournel, St-Estèphe (\$219.99)** and the **1996 Cos d'Estournel, St-Estèphe (\$229.99)**. The pedigree of this Second Growth really showed in both vintages. Typical of the appellation, the Cos d'Estournel was the most tannic of all the '95s tasted that night. Still very youthful, it displayed plenty of toasty oak layered over a core of sweet, dark fruit. The '96 Cos was firmer still, with less evident oak. Patience will be required here.

If you are eager to get a sense of the more accessible of the two vintages, try the **1995 Les Ormes de Pez, St-Estèphe (\$49.99)**. Our best value from this vintage, it's already drinking well with plenty of sweet, dark fruit and sufficient structure to last for many more years.

*Jeff Garneau*

“Whether soft and accessible or powerfully structured and tannic, 2009 was a year where plenty of sun and lots of heat shaped what some are calling the greatest vintage ever. Here are some great bottles to try.”

“We are very much aware of the considerable investment our customers make in terms of both money and time when they choose to cellar and drink Bordeaux. We take very seriously our responsibility to them to provide the very best advice.”

# Central Coast: California's Wine Cowboy

On our last buying trip to Santa Barbara County, we had the amazing pleasure of meeting and walking the vineyards with James Ontiveros of Native9, Alta Maria and Autonom wines. We trekked up the 101 to one those tiny little country roads off the highway that doesn't even have its own off-ramp, just a sign with an arrow. Driving down winding roads past working oil derricks and abandoned buildings, we had no idea what was waiting for us over the next rolling hill. But upon arriving at the Rancho Ontiveros Vineyard, we were warmly greeted by James, a unique and fascinating, salt of the earth kind of guy. Dressed in jeans, a plaid shirt and work boots, his family's history in cattle ranching was evident. Then he pulled out a bottle of Native9 Pinot Noir (it was 8:30 a.m.) and poured it into Burgundy stemware. We realized quickly into the conversation that we were dealing with a seasoned wine pro who had a powerful sense of tradition, knowledge and respect for the land and the wine it produces.

Rancho Ontiveros Vineyard is James' family's eight-acre organic vineyard in the Santa Maria AVA. Glancing at the compact little vines (compared to the massive, densely-leaved vineyard next door), I wondered if the vines were too young and immature to produce grapes of noteworthy recognition. James then explained his farming philosophy: if you know what you want in the bottle, it is the path created in the vineyard that will get you there.

James strives for the Native9 Pinots to elegantly straddle the line between Old World tradition and New World finesse. He wants the Native9 wines to echo that sense of place by showcasing the bright Santa Maria red fruit and acid that is abundant due to the cooler temperatures and long hang time, while simultaneously possessing a firm tannic backbone created by 100% whole cluster fermentation. James believes that smaller, compact vines with numerous clusters of small berries gives him the perfect ratio of phenolics to fruit. He also doesn't believe in pesticides. James strives for healthy grapes produced from organic soil that will integrate with the land, not burst with artificial fertility.

The 2009 Native9 "Rancho Ontiveros Vineyard" Santa Maria Pinot Noir (\$59.99) is uniquely distinct from other Santa Barbara county Pinot Noirs, with strong aromatics of lush cherries, strawberries, savory herb and sweet forest floor. What truly exemplifies James' vineyard practices is how the smaller berry clusters contribute to a solid tannin structure backed by the signature pop of racy acidity attributable to the Santa Maria AVA.

James, however, doesn't walk the path alone. Paul Wilkins is his other half in the winery, and together they create the Native9, Alta Maria and Autonom wines. After walking through the vineyards with James, we moved to the Alta Maria tasting bar where we had the pleasure of trying the 2009 Alta Maria Santa Ynez Valley Sauvignon Blanc (\$22.99). There is an unexpected harmony of bright, tropical fruit mirrored by white flowers and honey. Add some racy acidity and beautiful minerality and you have a layered Sauvignon Blanc worthy of

any Indian summer feast. The other joyful surprise in their portfolio is the 2010 Alta Maria Santa Maria Valley Pinot Noir (\$23.99). While Native9 is the expression of one vineyard, the Alta Maria Pinot Noir is an expression of the Central Coast. The feminine style and elegance, along with the bright mouthwatering acidity, proudly highlights the fruit from the Rancho Ontiveros, Bien Nacido and other contributing vineyards.

Mari Keilman

## OLD AND RARE AND NOT SO EXPENSIVE

**Old and rare inventory from California is up and down/in and out.** Unlike Bordeaux or Burgundy or Port, we can't go to xyz California winery and buy 10 cases of their 2000 or 1996 vintage. We have to rely on buying from customers. We rarely get many cases of the same wine and they sell out quickly. However, I will mention some Kistler Chardonnays that we usually have that I think represent some of the best ever, best aging Chardonnay made in California.

**1998 Kistler "McCrea Vineyard" Sonoma Mountain Chardonnay (\$79.99)** 92 points WS: "Delicious Chardonnay. Rich and full-bodied, with ripe, complex and concentrated pear, butter-scotch, fig, melon, hazelnut and honey notes, finishing with a long, lingering aftertaste."

**1998 Kistler "Dutton Ranch" Russian River Valley Chardonnay (\$69.95)** 92 points WS: "A plump, rich and creamy style, with ripe fig, hazelnut and buttery flavors, and pretty glimpses of anise, pear and tangerine."

**1998 Kistler "Durell" Sonoma Valley Chardonnay (\$79.99)** 92 points WS.

**1999 Kistler "Durell" Sonoma Valley Chardonnay (\$69.99)** 96 points RP: "...Tastes like a grand cru Chevalier-Montrachet or premier cru Meursault-Perrieres given its liquid minerality, and extraordinary nose of honeysuckle/tropical fruits. It is full-bodied, with exceptional delineation for a wine of such size."

One fine value California red I like is the **2002 Juslyn "Perry's Blend" Napa Valley Bordeaux Blend (\$59.99)**. 92 points RP: "...Exhibits aromas of white flowers, blueberries, black currants, and a hint of wood. Possessing medium to full body, terrific fruit purity, and admirable symmetry as well as elegance, this powerful red wine should drink well for 10-15 years."

My recommendation to those of you who want to try some great older California Cabernets: check our inventory weekly and look for the wines of **Caymus (1975-1990)**, **Montelena (1970s-80s, 1990s)**, **Dunn (all vintages)**, **BV (1960s and 1970s)**, **Phelps (1980s and 1990s)** and **Silver Oaks (1980s and 1990s)**. They are usually offered at very reasonable prices, such as the delicious **1990 Caymus Cab for \$99.99**. On the higher end look for **Araujo** wines from the 1990s—also **Lewis** wines of the 1990s and early 2000s. Of course **Bryant** wines and **Harlan** and **Screaming Eagle** are great, but so expensive.

Always look to the south of Napa for great buys from **Ridge** and **Mount Eden**. They made (and still make) great value wines that age very well. Some of the Mount Eden Chards are as good as it gets in Chardonnay.

And if you can't find something of interest from California you can always find great old Bordeaux that are values—How about **2001 Lanessan (\$19.99)**? One older Burgundy we have in quantity is the **2002 Domaine Moillard Vosne-Romanée 1er Cru "Malconsorts" (\$74.99)**. The nose is just starting to get secondary development and lots of charm. It still is in need of decanting to open up, but is drinking very well, or will age for a decade or two longer with ease.

Clyde Beffa Jr.



## Roederer “Cristal” ESTATE TÊTE DE CUVÉE

This past May, I had an inspiring trip to the cellar of Champagne Louis Roederer in Reims where I met cellarmaster Jean-Baptiste Lecaillon to taste and learn about his wines. A lot has changed in the 13 years that I have been doing the Champagne buying at K&L; customers are more interested in Champagne as a wine, small, artisan producers have risen from obscurity to be appreciated for the great wines that they make, and finally the big houses are opening up and revealing facts about their wine that they once jealously guarded as secrets.

Charles Heidsieck started this trend with the *mis en cave* program in 1997, revealing the harvest vintage of the base wine in their non-vintage blend. Last year, Krug started putting codes on the back of their bottles that Champagne lovers can look up online, learning everything from disgorgement date to the oldest elements of reserve wines in the blend. Most impressive of all, Champagne Louis Roederer has taken the giant step of telling the whole story of their wines, and what a story it is! All of the vintage-dated wines at Roederer are exclusively made from estate-grown fruit and are made in the vineyard first. The land for the rosé is farmed differently than that of the blanc de blancs, and the regular vintage differently than that of the Cristal. Cristal is from 125 acres of the house’s chalkiest, oldest, best-exposed vineyard. A large amount of this vineyard is farmed organically, and although Jean-Baptiste is quick to say that he does not want to market his wines this way, many of the growers we import say that Roederer is leading the way in large-scale organic work in the region. With 70% of this vineyard being plowed rather than compacted and treated, Roederer is surely the most progressive of all the big houses in Champagne. We are almost at the end of our supply of the spectacular **2004 Louis Roederer “Cristal” Brut Champagne (\$189.00)**, likely moving into the 2005 by the end of September. This vintage is a true classic—streamlined, mineral-driven, elegant and unforgettably long-finishing. In another 20 years, it will equal the great 1988. If you are interested in seeing my full video interview with Jean-Baptiste in Reims, please search Roederer at [Blog.KLWines.com](http://Blog.KLWines.com)—it will be the first thing to come up.

Gary Westby

## FALL INTO AUTUMN WITH UNIQUE BUBBLIES

It appears that summer has come and gone more quickly than bottles of **Domaine Romanée-Conti**. There are many good things about the fall, however. One of these is weather related. Where you probably live, the weather cools. Here in San Francisco, we actually see the sun for more than 15 minutes during the day. The other good thing is that we ramp up our customer events, and this includes our fabulous Champagne Tent Events coming up on the 20th and 21st of October in Hollywood and San Francisco, respectively. These are not to be missed, and they always sell out, so don’t wait to buy your tickets!

On the actual Champagne side for this month, I’m all over the map. Per “unique” bubbliies, I just love the **NV Ariston Aspasié “Cepages d’Antan” Brut\* (\$99.00)**. This wine is composed of the “ancient” varieties of Meslier (40%), Arbanne (40%) and Pinot Blanc (20%). It has a wonderful nose of white flowers, pine nuts and minerals. On the palate, rich yellow fruits with cream and toast. Then, wham! There is the super-acidic and mineral-driven finish that is so clean and pure. Versatile enough for paté or shellfish, this is simply one not to be missed. One of the “larger” producers (though not terribly so) that we have recently picked up is Champagne Lanson. Their wines have proven to be very popular, especially the “entry level” **NV Lanson “Black Label” Brut (\$35.99)**. Not only is this Champagne extremely affordable, it is also excellent and unique in flavor. A blend of 35% Chardonnay, 50% Pinot Noir and 15% Pinot Meunier account for its rich pear and apple fruit, with scents of honey and tropical fruits. It has a nice, crisp aspect that works well to counter-balance the rich fruit, and this also allows it to cellar well for a few years. The **NV Lanson Brut Rosé (\$49.99)** is classic Bouzy Rosé. It is the same blend as the Black Label Brut but also has 7% Bouzy Rouge, which gives it its great color. Stainless steel fermentation without malolactic results in an elegant bead, with graceful dark cherry and raspberry fruit. Aged for three years on the lees, with a low dosage of only nine grams per liter for balanced acidity. Simply delicious! Lastly, there is the **Lanson Extra Age “XA” Brut (\$99.00)**, a blend of the stellar 2000, 2002 and 2004 vintages composed of 60% Pinot Noir and 40% Chardonnay. It sees no malolactic fermentation, like all of Lanson’s wines. Bright and lively, with a distinctive nuttiness and, of course, that trademark elegant balance. Don’t miss this either.

Here’s to a sparkling fall!

Scott Beckerley

“Finally the big houses are opening up and revealing facts about their wine that they once jealously guarded as secrets.”

“Our fabulous Champagne Tent Events are coming up on the 20th and 21st of October in Hollywood and San Francisco, respectively.”



## BRICK'S BEER PICKS: *Crabby Pants*

We've all been there; we've all woken up on the wrong side of the bed from time to time, we've all not been our generally chipper and social selves. Maybe we've even worn a scowl or two, wrinkled our brow or sighed one too many times around our fellow co-workers. (I've been told by my co-workers that I have a fantastic sigh.) Some days just don't go our way. Well, fret no more. One of the things that has been making people happy for millennia is booze, and I have two great beers that will, I hope, pull you out of any doldrums, or just generally make your day a little bit better.

One of those cheer-me-uppers is one of the staff's new favorite beers, the **Licher Lager, Germany (11.2oz \$1.99)**. The simplest things can sometimes be the most comforting—think a loaf of really good bread, a cheesy movie, a bag of microwave popcorn. This is certainly one of those comforts, with its heady, slightly bitter aroma, crisp bite, doughy malt component and earthy finish. It is what I think

the gods intended beer to be before everyone got so darn needy. Just more proof that the Germans know how to make delicious lager. And on top of it, the batches we've received so far have been very fresh, with little to no skunked bottles in sight.

The next beverage may have the highest potential of cheeriness known to mankind. The **Crabbie's Ginger Beer (11.2oz \$2.49)** is one of the greatest things since the invention of the remote control. This is actually naturally brewed with ginger and is alcoholic. It is so fun to drink, with its wildly piquant ginger-based nose and its spicy tang of pure ginger on the palate, all balanced by mild sweetness. You'd think you were drinking Kool-Aid on a hot summer day when you were six years old! Plus this works tremendously well as a mixer. Just add some vodka or whisky and a squeeze of lime and POW, you have yourself a fantastic Moscow Mule cocktail! You can thank me later for cheering you up.

Bryan Brick

## Rhône & French Regional

## SOUTHERN FRANCE *Direct Imports*

Just landed! Straight from the vineyards of southern France come a selection of red, white and rosé wines chock full of variety and deliciousness. The six wines featured below are part of our K&L Direct Import program. We feel that they are great wine ambassadors for the south of France, and they represent phenomenal value too. These are also some of my personal top picks. Enjoy!

### Provence

**2011 Mirabeau Côtes de Provence Rosé\* (\$14.99)** From the beautiful hillside vineyards of the Côtes de Provence comes this classic southern French rosé. A super fresh combination of ripe red fruits and zesty apple are complemented by a light creaminess on the mid-palate and a quick zip of acidity. Its brightness and finesse make for a classy rosé perfectly suited for Provençal-inspired picnics and dinner parties. Syrah, Grenache and Cinsault. 13% ABV.

**2011 Mirabeau Côtes de Provence Blanc\* (\$13.99)** This dry and oh-so-balanced blend of rounded, lemony Sémillon and crisp, fresh, herb-inflected Rolle demonstrates beautifully that Provençal wine is not just about rosé. Enjoy this classic Provençal blanc with grilled fish, a variety of cheeses, Indian fare, or bouillabaisse. 12% ABV.

### Languedoc

**2011 Mas des Capitelles "La Catiède" Faugères\* (\$12.99)** Mas des Capitelles is an old family property in the middle of the Faugères appellation of southern France. Here, Jean, Cedric and Brice Laugé follow biodynamic principles across their 24-hectare domaine. The 2011 La Catiède is composed of 50% Carignan, 20% Grenache Noir, 10% Syrah and 20% Mourvèdre. The grapes are hand harvested and vinified without any oak influence. The resulting wine is a prime example of the powerful yet mineral-driven wines that come from the schist-laden soils of Faugères. Try it with osso bucco or braised lamb shank. Made with certified organically grown grapes. 14% ABV.

**2011 Domaine Le Cazal "Tradition" Minervois\* (\$12.99)** Deep in the Midi, Claude and Martine Derroja, fifth generation wine growers, farm 18 hectares of vines in the appellation of Minervois. Their 2011 "Tradition" is a blend of one-third each Carignan, Grenache and Syrah, hand harvested and co-fermented in concrete vats without the use of oak. The resulting wine is an exuberant and rich red that will certainly win over many wine drinkers. Dark berry fruits, lots of warm spice undertones and a certain garrigue-y-ness (think dry roasted herbs) place the "Tradition" squarely in the south of France. Enjoy this rich red with heartier fare like cassoulet or roasted meat dishes. 15% ABV.

### Rhône Valley

**2010 Chante Cigale "Vieilles Vignes" Côtes du Rhône\* (\$13.99)** Chante Cigale's Côtes du Rhône is sourced from a vineyard near Rasteau, 15 kilometers north of Châteauneuf-du-Pape. The 2010 release is a blend of 70% Grenache, 20% Carignane and 10% Syrah from 50-year-old vines. Chante Cigale's Côtes du Rhône is usually not available in the US market, however, when I tasted this wine at the domaine I begged Alexandre Favier to send us a small allocation. Want to get a feel for the Rhône Valley's outstanding 2010 vintage? This over-achieving Côtes du Rhône is a great place to start. 14.5% ABV.

**2010 Cécile Chassagne Gigondas\* (\$19.99)** Winemaker and longtime friend to K&L, Cécile Chassagne has done it again with the release of her 2010 Gigondas. This estate blend of Grenache, Mourvèdre and Syrah comes from vineyard sites around and above the picturesque village of Gigondas. Crushed red raspberries, roses and a hint of roasted herbs make for a very elegant Gigondas exhibiting wonderful balance at a modest 13.5% ABV.

Mulan Chan-Randel



“We’ve sold numerous vintages of wine from Piedrasassi at about three times this price point, but recently they’ve made this amazing one for a song.”

## Brick’s Backyard Picks: Mad Dash

I’ve been so darn busy recently that it seems that I sort of forgot to write this article. The editor of this newsletter, Leah, is being wonderfully nice about not yelling in my ear about my tardiness, which is truly appreciated. In fact, I don’t think anyone that reads this newsletter regularly has any idea how much work and time goes in to making it on a monthly basis. I remember how much of a time commitment, read: pain in the A\*\*, a newsletter was to produce at a wine shop I worked at years ago, and that was only six pages! I can’t imagine what she goes through to get this newsletter out on time every time. Cheers to Leah!

So, in my chaotic work life I rushed around and found a couple of the best wines I’ve tasted in the last month. I haven’t tasted a lot of wine recently (it is July as I write this) but what I have had has really been exciting. Case in point is the **2010 Piedrasassi “PS” Central Coast Syrah (\$17.99)**. We’ve sold numerous vintages of wine from Piedrasassi at about three times this price point, but recently, given the economy and the soft market for Syrah, they’ve made this amazing one for a song. From some of the best Syrah vineyards on the Central Coast, this has a huge smoky/meaty nose with chunky black fruits and a touch of hardwood. On the palate it is surprisingly agile, with a much brighter entry than you’d expect from the nose, but it still has all the blackberry, anise, fennel, black pepper and tar flavors you’d ever want in a Syrah. This value knocked my socks off.

Another wine that’s just too good not to tell you about comes from an old friend from Washington State, the **2008 Robert Karl Horse Heaven Hills Claret (\$21.99)**. Last year we sold a nice chunk of the 2007 vintage without too much fanfare or push. We were happy to hand sell the wine to a select few and most came back to buy multiple bottles, cases even! I think the 2008 is as good or better than the 2007, mostly because it is so much more accessible than the 2007 was at this stage of its youth. This wine can be drunk tonight without any remorse or guilt. It exudes class from the moment its gravelly, bloody, dusty cherry aromas hit your nose. It instantly reminded me of the more “modern” wines of the Médoc, and we all know how expensive those have gotten over the last few years. This is claret the way it used to be: earthy, savory, appropriate for the

table and full of well-balanced flavors with enough structure to keep it all together for four to six years. Truly a “throwback” wine.

That’s all I have for this month folks. I hope the 25 minutes I pecked away at the computer during my lunch break will inform you about some cool new wines and may those wines bring you joy and maybe some peace.

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

Bryan Brick

## WINERY TO WATCH: TYLER & LIEU DIT

**With his sandy, disheveled hair and easy-going demeanor, 31-year-old Justin Willett looks like he’d be equally at home on a surfboard as he is in the vineyard.** A native to Santa Barbara, Willett is the proprietor of Tyler Winery and Lieu Dit and is part of the new guard of winemakers digging into the unique terroir of the Central Coast to make wines that have a real sense of place. “I’m just trying to make wines that are attractive to me,” Justin told Jon Bonné of the San Francisco *Chronicle* earlier this year. “My preference is for wines that aren’t as inherently fruity, and that represent place a bit better.”

Named one of *7x7 Magazine’s* “Winemaker’s to Watch in 2012,” Justin caught our eye, too, or more precisely, our palates. At K&L Hollywood, our domestic wine team has been on a mission the past few months to prove to the hardcore Francophiles and Italophiles on our staff that there are California winemakers who produce wines with the same finesse, balance and sense of place as their European counterparts. By choosing cooler climate sites—Justin works with vineyards such as La Encantada, Clos Pepe and Zotovich in the Sta. Rita Hills, Presidio just to the west, as well as Dierberg and Bien Nacido in the Santa Maria Valley—picking earlier to maintain acidity and to keep alcohol in check, and using a light hand and minimal oak in the cellar, the wines of Justin’s Tyler Winery and Lieu Dit label wind up with the Old World charm and food-friendliness we love, with qualities that root them deeply in spirit and soil of Santa Barbara County. We currently have the following wines from Justin Willett and are expecting more. Check KLWines.com for our current stock.

**2010 Tyler Santa Barbara Pinot Noir (\$31.99)** A floral, cherry and orange zest-scented Pinot Noir with stony minerality. The 2010 from Santa Barbara is made mostly from Bien Nacido fruit, with a splash from Clos Pepe.

**2009 Tyler “Dierberg-Block 5” Santa Maria Pinot Noir (\$44.99)** Justin considers this the most complex wine he’s made from this site yet. Earthy, with tangerine, brine and oyster shell qualities balancing a core of pure cherry fruit. Textured and lovely.

**2011 Lieu Dit Santa Ynez Valley Sauvignon Blanc (\$23.99)** Try pouring this blind alongside your favorite value-priced Sancerre; you may have difficulty picking which one is from California! This is one of the most mineral-driven, racy Sauvignon Blancs we’ve tried recently. Lemony, with a slight floral edge, this is a must try with late summer figs and early persimmons.

Leah Greenstein



From left to right: Nikki Gleason, Christie Cartwright, Trey Beffa and Kevin Gleason at Refugio Ranch.

“Winemaking is an ancient craft, and these wines certainly connect to the soul like a good piece of music or spending time with a best friend.”

“The Central Coast has very different growing areas and a variety of styles and varietals. Two of my favorite producers there are Calera and Pierce Ranch Vineyards.”

## LIVING THE DREAM ON REFUGIO RANCH

**There's no place like Santa Barbara Wine Country in the summertime.** From the rolling hills of Sta. Rita through the quaint town of Los Olivos, which now houses some 40 tasting rooms, winding up in the scenic AVA of Santa Ynez Valley, home to the most breathtaking parcel of land I've ever seen. You couldn't paint a picture it's so breathtaking. It's called Refugio Ranch.

In 2004, proprietor Kevin Gleason and his family bought 415 acres of ideal land in the Santa Ynez Valley, close to the Santa Ynez River and forming part of the Refugio Road hillside range that goes all the way from the coast into the Santa Ynez Valley. The entire estate was soil tested and 26 acres were planted to Syrah, Petite Sirah, Malvasia Bianca, Viogner, Roussanne, Sauvignon Blanc and Sémillon, among others, in 2005. Kevin says of this project: “I love good wine and good people. To me much of it goes back to the concept of terroir. The best definition I have ever heard of terroir is ‘a community of elements coming together to make great wine.’ That is Refugio Ranch.”

Refugio Ranch currently produces four wines, about 300 cases of each, which we tasted out on the patio with Kevin and his wife Nikki. The **Barbareño (2008 \$36.99)**, its estate red, is a blend of Syrah and Petite Sirah, rich and voluminous, with lots of intense black fruit and spice, velvety tannins and a touch of cedar and mocha. The **Ineseño (2009 \$25.99)**, one of the estate whites, is a blend of Roussanne and Viogner. Barrel fermented, rich and creamy, but with balanced acid and beautiful aromatics of flowers and honeysuckle. The **Tiradora (2010 \$24.99)** is 100% Sauvignon Blanc, and to me tastes like a richer style of Bordeaux Blanc with more bright, succulent Santa Ynez fruit. Their *vin de paille* called **Nectar de Refugio (2010 \$39.99)** is a lovely white dessert wine full of honey, flowers, crème brûlée and star fruit, made of estate Malvasia.

Only the best fruit is selected for these wines and there is no expense spared from start to finish in their making. To me they provide all that you need in great wine: finesse, power, depth and sexy volume. It all starts with respect of the land and letting the vines follow their natural desires, and the people on Refugio Ranch are certainly doing their best to keep their terroir happy. “With soul comes a certain connection to something ancient,” reads the tagline on the back of each bottle.

Winemaking is an ancient craft, and these wines certainly connect to the soul like a good piece of music or spending time with a best friend.

Christie Cartwright

## BOUTIQUE CORNER

**Over the next month or two, several of the staff will be going with the Domestic wine buyers to visit different winemaking regions in California.** The L.A. crew recently went to the Central Coast for a few days with Trey Beffa. Bryan Brick is taking a few staff members to Sonoma County, and I'm taking two members of the San Francisco team to the Anderson Valley. These are very different grape growing regions, and I thought I would highlight some of my favorite wines from each over the next couple of months. First up is the Central Coast. The region has very different growing areas and a variety of styles and varietals. Two of my favorite producers there are Calera and Pierce Ranch Vineyards.

**2010 Calera Central Coast Chardonnay (\$16.99)** This is the entry level Chardonnay from Calera, which is sourced from 13 different vineyards. Pure apple and pear fruits with just hints of melon, vanilla and baking spices. This is a great way to get to know what Calera Chardonnays have to offer.

**2010 Calera Mt. Harlan Chardonnay (\$26.99)** The fruit from this wine comes from one of the estate vineyards. A beautiful, balanced Chardonnay, it shows beautiful apple, pear, hints of vanilla, cedar and citrus. Leaner than typical Chardonnay, this wine has an amazing zip of minerality to it.

**2009 Calera “Ryan” Mt. Harlan Pinot Noir (\$36.99)** Sourced from the youngest of the estate vineyards, this wine is bright and fresh with great red fruit, hints of blackberry, forest floor, minerals and a touch of cedar. The wine can be a bit tight, but after an decanting it explodes with flavor.

**2008 Pierce Ranch Vineyards San Antonio Valley Touriga (\$18.99)** This is an amazing wine from a grape that is rarely planted in the US, but the Pierce family does a great job of showcasing it. Dark black fruit blows up out of the glass with touches of chocolate, flowers and a hint of cinnamon. This is a big, bold wine with plenty of tannin and structure.

**2010 Pierce Ranch Vineyards “GSM” San Antonio Valley Red Rhône Blend (\$13.99)** A beautiful blend of Grenache, Syrah and Mourvèdre. Medium-bodied, with bright, fresh red fruit and an underlying spicy note. Just a hint of cedar rounds out this wine. Amazing for the price.

**2010 Pierce Ranch Vineyards San Antonio Valley Albariño (\$13.99)** One of the great white varietals, this is great for an everyday white wine. Done in 100% stainless, this is full of bright stone fruit and citrus flavors, with brilliant acidity. A fantastic representation of the varietal.

Mike Jordan

## The Road to Melville

**Chad Melville is a true Zen master winemaker from Santa Barbara County.**

From his incredibly chill disposition to his meticulous and deliberate approach to winemaking, he's not just a financier turned winemaker, he's the real deal. We headed up the road to Melville, the business Chad runs with his brother Brent and his father Ron. They bought and planted the vineyards in the mid-1990s, a total of 240,000 vines stretching from the Sta. Rita Hills to Los Alamos, where Verna's estate vineyard lies. The vineyard is named after Chad's grandma, Verna. Arriving at the grandiose Melville estate in the Sta. Rita Hills you immediately see the two very different worlds that Chad lives in—from the unassuming Lompoc "Wine Ghetto" where he makes the Samsara wines (see Trey's article on page 1), to the manicured vines, landscaped gardens, tasting rooms and state-of-the-art winemaking facilities of Melville. But Chad transitions from one to the other with ease.

The Melvilles are old school. From leafing to harvesting, it's all done by hand, which is no small task considering the quantity of vines they own. Greg Brewer is Melville's official winemaker (you might recognize him as the Brewer half of the fabulous Brewer-Clifton winery, a partnership he has with Steve Clifton

of Palmina wines (also a member of the ghetto). What a great intermingling of amazing talents in this part of the world!

**2010 Melville "Estate-Verna's" Santa Barbara Pinot Noir (\$21.99)** Wild strawberries on the nose, candied cherries and raspberries on the palate. Delicate and soft, this really speaks volumes about the hands-off, vineyard-to-glass approach at Melville.

**2010 Melville "Estate-Verna's" Santa Barbara Syrah (\$19.99)** The most Pinot-like Syrah I've ever tasted, clearly produced by a great Pinot winemaker. Light in color and body, with fantastic acidity.

**2010 Melville "Estate-Verna's" Santa Barbara County Viognier (\$19.99)** Lovely nose of apricots and white flowers. Bright and lively acidity makes this very attractive as an early fall sipper.

**2011 Melville "Inox-Clone 76" Sta. Rita Hills Chardonnay (\$34.99)** A small production wine, 400 cases, this is not your typical Santa Barbara Chard. Finished all in stainless steel, there is a steely minerality going right through to the finish, with lively acidity. My favorite white wine of the trip!

*Adam Parry*



## Hollywood Hot Pix

### FALL BACK POSITION

**Fall is rapidly approaching, and I still haven't gotten being outside out of my system.** It's still pretty warm in SoCal and the leaves won't start changing until October (green to yellow then brown), but once Labor Day passes it seems everyone stops thinking about summer and starts thinking fall. Who's to say you can't split the difference though? How about some wines that are inside and outside friendly, on the grill or off the stove, versatile and just plain good drinking?

The time for crisp whites may be shortening, but a terrific white that has nerve and a little more weight is Albariño. This grape is quickly growing in popularity much like Pinot Grigio and Grüner Veltliner. It is one of the great alterna-whites to Chardonnay, with body and minerality but generally without the oak treatment. The **2011 Veiga Naum Albariño Rias Baixas (\$15.99)** is a prime example. Beautiful mineral notes wrapped in citrus, melon and apricot. A perfect apéritif, but really great with grilled shrimp, sautéed scallops or oysters Rockefeller!

The **Glen Carlou** winery was established in South Africa's Paarl district in 1985 and has been run by the Hess Family of Napa since 1993. This beautiful property is located amid a stunning series of rolling hills surrounded by craggy mountains jutting up out of the scenery. The classically styled **2011 Chardonnay (\$12.99)** is barrel fermented in 30% new oak with the rest a mix of second and third use. I don't usually go out of my way to recommend oaky Chardonnays, but this is well balanced and well fruited. Not too creamy, not too steely, with bright apple flavors

and subtle tropical notes. This is very friendly and a perfect transition between light summer whites and fuller more substantial ones for the fall.

The label for the **2010 Kirnbauer "Blau Haus" Blaufränkisch (\$14.99)** is inspired by the Bauhaus art movement, and the contents inside the bottle are pure masterpiece! Okay, I am using a little hyperbole, but this is definitely one of the best introductions to Blaufränkisch that I have tasted. The producer, Kirnbauer, hails from Burgenland, which is the primary growing area for this unique varietal. Their Blaufränkisch has beautiful floral perfume notes with aromas of dried tobacco, crushed raspberries and Asian spices. Think the body of Pinot Noir and oomph of Syrah. Expressive and lively, this is long on the palate and a perfect foil for a whole host of late summer/early fall foods. It's not too late to grill some rosemary and thyme marinated pork chops with this one.

The epitome of juicy, fun-loving wine is the **2010 Peñamonte "5 Meses en Barrica" Toro (\$9.99)**. Brought to us by our friends from Bodegas Riojanas, this side project is composed of 100% Tinta de Toro, and it is aged for five months in barrel (translated: *cinco meses in barrica*). This is a juicy, polished red wine that is so user friendly, you can drink it with almost anything. A mixed grill of different cuts of meat and vegetables would be great, but why not have a little chili cook-off? This wine has plump black raspberry fruit, juicy currants and supple acids and tannins. A true crowd pleaser that will stand up to even the spiciest of chili!

*Keith Mabry*



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

#### LOIRE VALLEY

**2010 Domaine de la Noblaie Chinon\*** \$14.99

Subtle peppery spice, ripe dark berries and a soft, chalky mineral character really make the wine's fruity core come to life.

**2011 Domaine Cherrier Sancerre Blanc\*** \$16.99

Very aromatic, with lovely citrus notes to entice the nose. Fresh lime, kiwi and honeydew are balanced by profound minerality.

**2010 Franck Millet Sancerre Rouge\*** *Inquire*

Aromas of cherries and purple flowers give way to a vibrant, crunchy red-fruited palate with just a enough tannins to balance out the juicy fruit.

**2011 Hubert Veneau Pouilly-Fumé\*** *Inquire*

Pale and yellow with a floral and fruity nose of grapefruit. Full on the palate with a hint of flintiness. A refreshing wine to enjoy with seafood. Will age nicely for the next four to seven years.

**2010 Franck Millet "Insolite" Sancerre\*** \$24.99

Charged with mineral and stony flavors, this is very intense and full of bright citrus notes and, due to the amazingly warm and ripe vintage, is quite soft, with layers of rich fruit. Ready to drink now.

#### WHITE BURGUNDY

**2011 Domaine Renaud Mâcon-Solutré\*** \$12.99

The Solutré has pronounced minerality and a charming way of making your mouth water, pretty citrus notes and a focused finish.

**2010 Domaine Gerard Tremblay Chablis "Vieilles Vignes"\*** \$18.99

This is terrific Chablis, with drive and energy, worth putting down for a bit or drinking now with a cracked crab.

#### RHONE & FRENCH REGIONAL

**2009 Château de Montfaucon Côtes du Rhône** \$10.99

Elegant wine with a good, juicy edge to the red currant, floral and red licorice notes that hang through the warm, stone-tinged finish.

**2009 Château de Montfaucon "Baron Louis" Côtes du Rhône** \$17.99

This substantial yet elegant red can be enjoyed now, but it will be superb with several years more of cellar time. Try it with a sirloin steak.

#### ARGENTINA

**2010 Monteviejo "Altitude 1050" Malbec\*** \$11.99

Tons of spicy fruit with blackberry aromas that follow to the palate. Lively, vibrant value. Finishes with notes of licorice and mint.

**2009 Monteviejo "Petite Fleur" Mendoza\*** \$17.99

91 points RP: "Notions of sandalwood, Asian spices, tobacco, violets, and assorted black fruits inform the nose of a savory, ripe, succulent wine..."

**2004 Bodegas Poésia "Poésia" Lujan de Cuyo\*** \$29.99

92 points WE: "...The '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries."

#### NEW ZEALAND

**2011 Te Whare Ra Sauvignon Blanc Marlborough\*** \$18.99

Combining tropical passion fruit and lychee notes with cooler qualities of elderflower, citrus and gooseberry from the Awatere fruit.

**2011 Te Whare Ra Pinot Noir Marlborough\*** \$24.99

A fantastic example of rich, elegant, balanced NZ Pinot.

**2011 Te Whare Ra "D" Riesling Marlborough (Dry)\*** \$18.99

Elegantly floral with Kaffir lime and grapefruit. Zesty acid and minerals.

#### ITALY

**2011 Ermacora Pinot Grigio Friuli\*** \$14.99

This is a wine with power, depth, aromatics and superb balance that carries weight with an effortless gait.

**2011 Ermacora Pinot Bianco Friuli\*** \$14.99

Unoaked and truly majestic on the palate with tremendous focus and concentration. This white is rich and creamy with custard-like flavors and hints of green apples spiced with bergamot, white peach and lemon.

**2010 Baricci Rosso de Montalcino\*** \$19.99

The soil, position, well cultivated Sangiovese grapes and medium capacity barrels make up Nello's recipe for this splendid wine.

**2009 Ferrero Rosso di Montalcino\*** \$14.99

Gorgeous Sangiovese. Full-bodied and ripe with layers of lush black cherry fruit. Lively, balanced and fresh, with a long finish.

**2010 Ruggeri Corsini Langhe Nebbiolo\*** \$17.99

Full of classic Nebbiolo aromas of dried roses, truffle, smoke and earth. There's lots of richness, loads of fruit, a long finish and integrated tannins.

#### VINTAGE PORT

**1970 Graham** \$169.99

94 points WS: "This is an extremely full-bodied, powerful wine, but it still retains a classy balance..."

**1983 Gould Campbell** \$79.99

90 points WS: "This is right up with the major-league 1983s..."

**1994 Graham** \$89.99

Fruity, powerful and rich, with an addictive hedonistic quality. It will be ready to drink in 8-10 years and keep for up to 30.

#### 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.

Need to replenish your cellar? We've got spectacular California, Rhône, Bordeaux and Italian wines on pre-arrival. Below are some of our favorites.

### 2010 CALIFORNIA PRE-ARRIVAL

**2010 Robert Mondavi "To Kalon Vineyard-Monastery Block"**  
Oakville Cabernet Sauvignon **\$199.00**  
Exceedingly rare; only 100 cases made.

### 2010 CHÂTEAUNEUF-DU PAPE PRE-ARRIVAL

Better than the great 2009s? Most in the know say YES! Many of these wines received big scores.

Bosquet des Papes "Chante le Merle VV"-94-96 points RP	\$59.99
Château de Beaucastel-92-94 points RP	\$79.99
Domaine Charvin-95-97 points RP	\$69.99
Domaine de la Charbonnière "Les Hauts Brusquieres Cuvée Speciale"-92-95 points RP	\$49.99
Domaine de la Charbonnière-90-93 points RP	\$31.99
Domaine de la Janasse "Vielles Vignes"-98-100 points RP	\$119.99
Domaine de Marcoux-91-93 points RP	\$59.99
Domaine du Pégaü "Cuvée da Capo"-98-100 points RP	\$399.99
Domaine du Pégaü "Cuvée Réservee"-97-99 points RP	\$79.99
Domaine Giraud "Tradition"*-92-94 points RP	\$39.99
Domaine Grand Veneur "Les Origines"*-94-96 points RP	\$49.99
Domaine Grand Veneur "Vieilles Vignes"*-95-99 points RP	\$89.99
Olivier Hillaire "Les Petits Pieds d'Armand"*-94-96 points RP	\$74.99
Pierre Usseglio "Mon Aieul"*-94-96 points RP	\$99.99
Pierre Usseglio "Reserve des Deux Freres"*-95-98 points RP	\$179.99
Raymond Usseglio "Cuvée Imperiale" (Vigne Centenaires)	\$89.99
Roger Sabon "Les Olivets"*-90-92 points RP	\$34.99
Roger Sabon "Prestige"*-94-96 points RP	\$69.99
Roger Sabon "Réserve"*-91-93 points RP	\$39.99
Roger Sabon "Secret de Sabon"*-96-99 points RP	\$179.99

### BRUNELLO DI MONTALCINO PRE-ARRIVAL

The 2007s are as good as the fabulous 2006s.

2007 Baccinetti "La Saporioia"*	\$34.99
2007 La Lecciaia-95 points JS	\$34.99
2007 Pian dell'Orino*-97 points RP	\$84.99
2007 Poggiarellino*-94 points WE	\$29.99
2006 Tenuta di Sesta Riserva*-92 points WE	\$49.99
2007 Tenuta di Sesta*-94 points WE	\$32.99
2006 Sesta di Sopra Riserva*-92 points RP	\$89.99
2007 Sesta di Sopra*-94 points RP	\$49.99

### 2010 BORDEAUX PRE-ARRIVAL

Most people rank the 2010 Bordeaux ahead of the fabulous 2009 vintage, and we have no doubt these wines will age magnificently in your cellar.

Angelus, St-Emilion-97-98 points JS	\$364.99
Branair-Ducru, St-Julien-93-95 points RP	\$79.99
Calon-Ségur, St-Estèphe-94-97 points ST	\$109.99
Certain de May, Pomerol-95-98 points WS	\$139.99
Clinet, Pomerol-95-98 points RP	\$149.99
Clos Fourtet, St-Emilion-95-97 points RP	\$139.99

Fonplégade, St-Emilion-92-94 points RP	\$39.99
Haut-Bailly, Pessac-Léognan-95-97 points RP	\$149.99
La Lagune, Haut-Médoc-93-96 points RP	\$69.99
La Mission Haut-Brion Rouge, Pessac-Léognan-98-100 points RP	\$979.99
Lafite Rothschild, Pauillac-100 points JS	\$1,629.00
Langoa-Barton, St-Julien-93-94 points JS	\$79.99
Latour, Pauillac-98-100 points RP	\$1,349.00
Léoville-Poyferré, St-Julien-95-98 points RP	\$149.99
Les Forts de Latour, Pauillac-94-95 points JS	\$299.99
Malescot-St-Exupéry, Margaux-96-97 points JS	\$99.99
Margaux, Margaux-100 points JS	\$1,129.00
Montrose, St-Estèphe-96-99 points RP	\$249.99
Mouton-Rothschild, Pauillac-99-100 points JS	\$1,129.00
Pontet-Canet, Pauillac-96-100 points RP	\$199.99

### 2011 BORDEAUX PRE-ARRIVAL

The prices have softened a lot from 2009 and 2010, and the wines are quite good. Clyde's picks below.

Angelus, St-Emilion-One of the best of the vintage!	\$219.99
Cantemerle, Haut-Médoc-Great nose. So fruity. Fabulous.	\$32.99
Certain de May, Pomerol-Great value for Pomerol.	\$82.99
Clos Fourtet, St-Emilion-Vibrant, spicy and delicious.	\$79.99
Cos d'Estournel, St-Estèphe-\$200 a bottle less than 2009!	\$154.99
Ducru-Beaucaillou, St-Julien-Three of this for one 2009!	\$111.99
Fonplégade, St-Emilion-An absolute must buy! 92-94 points RP.	\$36.99
Haut-Bailly, Pessac-Léognan-Big wine. Lots of spice.	\$84.99
La Mission Haut-Brion Rouge-\$600 a bottle less than 2009!	\$329.99
La Vieille Cure, Fronsac-Super delicious. 92 points RP.	\$19.99
Lafite Rothschild, Pauillac	\$698.99
Latour, Pauillac-Best of the firsts. The best value Latour.	\$679.99
Les Forts de Latour, Pauillac-Baby Latour. Awesome wine.	\$169.99
Lynch Bages, Pauillac-About half the price of 2009! Excellent.	\$109.99
Mouton Rothschild, Pauillac	\$549.00
Pichon-Baron, Pauillac-93-95 points from K&L.	\$109.99
Pichon-Lalande, Pauillac-Could be better than 2010?	\$109.99
Pontet-Canet, Pauillac-Must buy! 96+ points.	\$104.99
Poujeaux, Moulis-So sweet and lovely. Delicious as usual.	\$29.99
Rouget, Pomerol-Our pick as best value Pomerol.	\$39.99

### 2011 SAUTERNES

The 2011 stickies are super great. Big scores.

Coutet, Sauternes-Barsac (375ml \$35.99)	\$69.99
95-98 points WS: "This is really packed, with heather, golden raisin, dried pineapple, fresh white peach, quince and honey notes all woven beautifully together. The long, pure, singing finish has loads in reserve."	
Doisy-Daëne, Sauternes (375ml \$22.99)-95-98 points WS	\$44.99
Doisy-Védrières, Sauternes (375ml \$17.99)-95-97 points WE	\$34.99
Rieussec, Sauternes (375ml \$38.99)-96-98 points WE	\$74.99
Suduiraut, Sauternes (375ml \$34.99)	\$69.99
95-97 points WE: "Opulent and finessed, this has great weight, and scents of ripe fruit and botrytis. Stylish flavors of yellow fruit, citrus and cinnamon combine with bright acidity on the rich palate."	

We've got some incredible old and rare Bordeaux in stock now and available at auction. Check [KLWines.com](http://KLWines.com) for up-to-the-minutes selections.

### 1959-2007 RED BORDEAUX

Values and classics to drink and cellar.

1959 Ausone, St-Emilion	\$799.00
1961 Malescot-St-Exupéry	\$219.99
1966 Léoville-Las Cases, St-Julien	\$229.99
1966 Pichon-Lalande, Pauillac	\$299.99
1970 Talbot, St-Julien (1.5L)	\$199.99
Direct from the property.	
1970 Lafite Rothschild, Pauillac	\$399.99
1971 La Mission Haut-Brion	\$299.99
1978 Lafite Rothschild (1.5L)	\$1,999.00
1979 Lafite Rothschild (1.5L)	\$2,499.00
Direct from the Château. In perfect condition.	
1979 Cos d'Estournel, St-Estèphe	\$129.99
1979 Ducru-Beaucillou, St-Julien	\$129.99
1979 Lynch Bages, Pauillac	\$119.99
1982 Lynch Bages, Pauillac	\$299.00
1983 Domaine de Chevalier	\$179.99
1985 Soutard, Pomerol-Delicious	\$84.99
1988 Léoville-Barton, St-Julien	\$129.99
1988 Tourelles Pichon-Baron (3L)	\$299.00
1988 Tourelles Pichon-Baron (6L)	\$549.00
1989 La Lagune, Moulis	\$119.99
1989 Cheval Blanc, St-Emilion	\$389.99
1990 Calon-Ségur, St-Estèphe	\$169.99
1990 Domaine de Chevalier	\$149.99
1990 Figeac, St-Emilion	\$299.00
1990 Latour à Pomerol	\$149.00
1990 Latour, Pauillac (1.5L)	\$1,599.00
1990 Latour, Pauillac	\$799.00
1993 Haut-Brion, Pessac	\$449.99
Mahler Besse cellar. Half the cost of their 2009.	
1993 Pichon-Lalande, Pauillac	\$139.99
1994 Domaine de Chevalier Rouge	\$59.99
1994 Gruaud-Larose, St-Julien	\$79.99
1994 Ormes de Pez, St-Estèphe	\$24.99
1994 Ormes de Pez (1.5L)	\$49.99
1995 Calon-Ségur, St-Estèphe	\$149.99
1995 Cos d'Estournel, St-Estèphe	\$219.99
1995 Ferriere, Margaux	\$69.99
1995 Grand Mayne, St-Emilion	\$79.99
1995 Lafon-Rochet, St-Estèphe	\$69.99
1995 Lafite Rothschild, Pauillac	\$899.99
1995 Latour, Pauillac	\$599.99
1995 Les Forts de Latour, Pauillac	\$269.99
1995 Margaux, Margaux	\$599.99
1995 Mouton Rothschild, Pauillac	Inquire
1995 Ormes de Pez, St-Estèphe	\$49.99
1995 Smith Haut Lafitte, Pessac	\$99.99
1996 Corbin Michotte, St-Emilion	\$44.99

1996 Giscours, Margaux	\$99.99
1997 Du Tertre, Margaux-Delicious	\$39.99
1997 Labégorce, Margaux-Last batch	\$29.99
1997 Poujeaux-So good!	\$42.99
1997 Potensac, Médoc	\$26.99
Wow! Do NOT miss these fine 1997s.	
1998 Soutard, Pomerol	\$54.99
1998 Clos du Marquis, St-Julien	\$69.99
1999 Lafite Rothschild, Pauillac	\$999.99
2000 Coufran, Médoc	\$29.99
2000 Gazin, Pomerol	\$109.99
2000 Lanessan, Haut-Médoc	\$24.99
2000 Labégorce, Margaux	\$39.99
Great old school Bordeaux with plenty of stuffing for the cellar. Clyde's fave.	
2000 Roc de Cambes, Bourg	\$49.99
2001 Haut-Batailley, Pauillac	\$59.99
2001 Sarget de Gruaud-Larose	\$29.99
2002 Haut-Brion, Pessac (1.5L)	\$1,399.99
2003 Coufran, Médoc-Ralph's fave	\$19.99
2003 Marquis de Calon, St-Estèphe	\$34.99
2003 Peyrabon, Haut-Médoc	\$19.99
2003 Verdignan, Haut-Médoc	\$19.99
2004 Certan Marzelle, Pomerol	\$19.99
2004 Hosanna, Pomerol	\$89.99
2004 Lanessan, Haut-Médoc	\$19.99
A great value for enjoying right now. Old school, rich and minerally. Superb.	
2005 Beaugard, Pomerol	\$49.99
Clyde loves this wine. Blackberry fruit flavors and aromas. Excellent for mid-term aging.	
2005 Coufran, Haut-Médoc	\$24.99
2005 De Fieuzal Rouge, Pessac	\$49.99
2005 Fleur Cardinale, St-Emilion	\$69.99
2005 Langoa-Barton, St-Julien	\$89.99
2005 Magdelaine, St-Emilion	\$79.99
2005 Mouton Rothschild	\$799.99
2005 Petit Villages, Pomerol	\$69.99
2005 Petit Villages (1.5L)	\$139.99
Excellent wine. Full-flavored and elegant with two hours decanting.	
2005 Reserve de Léoville-Barton	\$39.99
2006 Cantemerle, Haut-Médoc	\$42.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 D'Aiguilhe, Castillon	\$24.99
2006 D'Agassac, Haut-Médoc	\$14.99
2006 Ducluzeau, Lustrac	\$19.99
2006 Haut-Brion, Pessac	\$449.99
About half the price of 2009 and 2010.	
2006 Haut-Bergey, Pessac	\$34.99

2006 La Tour Carnet, Margaux	\$39.99
2006 Margaux, Margaux	\$599.99
2006 Puygueraud, Côtes de Francs	\$14.99
2006 Poumey, Pessac	\$19.99
2006 Pauillac de Latour, Pauillac	\$89.99
Baby Latour. Rich and full. Will be great in five years. A bottle of Latour for a case of this.	
2007 Bellegrave, Pauillac	\$24.99
2007 De Pez, St-Estèphe	\$33.99
2007 Domaine de Chevalier Rouge	\$49.99
2007 Hauts de Poujeaux, Moulis	\$14.99
2007 Le Jardin de Petit Village	\$29.99
2007 La Croix de Beaucaillou	\$39.99
2007 L'Aura de Cambon, Margaux	\$19.99
2007 Moulin D'Angludet, Margaux	\$19.99
2007 Palmer, Margaux	\$199.99
2007 Poujeaux, Moulis	\$29.99
2007 Reserve de Léoville (1.5L)	\$59.99

### 2008 BORDEAUX

The best value vintage of the decade.

Bernadotte, Haut-Médoc	\$16.99
Bois-Malot, Bordeaux Supérieur	\$10.99
Certan de May, Pomerol	\$69.99
Clarke Rothschild, Lustrac	\$19.99
Clos de Madelaine, St-Emilion	\$29.99
Cos d'Estournel, St-Estèphe	\$149.99
Domaine de Chevalier Rouge	\$59.99
Almost perfect. Stunning wine.	
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
Fonplégade, St-Emilion-Love it!	\$39.99
Fonraud, Lustrac-Powerhouse!	\$14.99
Hosanna, Pomerol	\$139.99
95 points RP. As good as 2009 and 2010.	
La Chapelle de Calon, St-Estèphe	\$19.99
Awesome wine and a fabulous buy. Sweet!	
Latour, Pauillac	\$899.99
L'Avocat Rouge, Graves-Value!	\$18.99
Léoville-Poyferré, St-Julien	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Les Trois Croix, Fronsac	\$19.99
Le Thil Comte Clary, Pessac	\$17.99
Lilian Ladouys, St-Estèphe	\$19.99
Malmaison, Médoc-Delicious!	\$14.99
Montrose, St-Estèphe	\$139.99
Plaisance "Cuvée Alix"*	\$11.99
Coming around nicely. Give it a try.	
Saint Pierre, St-Julien-Fabulous	\$39.99
Trebiac, Graves	\$13.99



K&L has some stunning 2008 Bordeaux, as well as some of the best values in 2009 Bordeaux—one of the most acclaimed vintages since 1982—in stock now!

#### WHITE BORDEAUX

2000 "Y" Lur-Saluces (d'Yquem)	\$149.99
2006 Lynch Bages Blanc, Bordeaux	\$39.99
2007 Carbonnieux Blanc, Pessac	\$39.99
2009 Le Thil Comte Clary	\$24.99
2009 Le Clarte de Haut-Brion Blanc	\$89.99
2010 Dourthe "Grand Cuvée"	\$11.99
2010 L'Avocat Blanc*	\$16.99
2010 Grand Bateau Blanc*	\$9.99
2010 Clos Floridene Blanc*	\$21.99

Tremendous wine. Cellar it for 10 years!

#### SAUTERNES IN STOCK (1989-2010)

1989 Suduiraut "Crème de Tête"	\$299.99
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96 point *Wine Spectator*. Very rare.

1990 Climens, Barsac	\$179.00
1995 Suduiraut, Sauternes	\$69.99
1996-1998-2002 Guiraud Set	\$39.99

100ml of each in a handsome box. A great gift.

1997 D'Yquem, Sauternes	\$349.99
1998 D'Yquem (375ml)	\$139.99
1999 D'Yquem (375ml)	\$149.99
2001 Guiraud, Sauternes	\$59.99

Smashingly good.

2003 Doisy-Védrines	\$39.99
2004 D'Yquem (375ml)	\$149.99
2005 Guiraud-#4 <i>WS Top 100</i>	\$54.99
2007 Cypres de Climens, Barsac	\$39.99
2007 Cypres de Climens (375ml)	\$19.99

This is a great stickie. A baby Climens with great acidity and balance. Loads of pineapple.

2007 Petit-Védrines, Sauternes	\$21.99
2009 Doisy-Védrines, Sauternes	\$39.99
2009 Roûmieu-Lacoste (375ml)	\$21.99
2010 L'Avocat, Cerons (500ml)	\$16.99
2010 La Fleur des Pins, Graves	\$14.99

#### 2009 BORDEAUX IN STOCK

This is the great vintage that all the critics and consumers love. For the cellar and tonight! New wines arriving daily. Go to [KLWines.com](http://KLWines.com) for current inventory.

Barthez, Haut-Médoc	\$14.99
Beaumont, St-Julien (1.5L)	\$39.99
Belair Monange, St-Emilion	\$169.99
Bellevue "La Chapelle" Castillon	\$14.99
Bellevue La Randée, Bordeaux	\$9.99
Bellevue, St-Emilion	\$64.99
Bernadotte, Médoc	\$23.99
Beychevelle, St-Julien	<i>Inquire</i>
Bord'Eaux Merlot	\$9.99

**Bord'Eaux Merlot (3L Bag-in-a-Box)** \$29.99  
So sweet and lovely. Enjoy a bottle or the box.

Canon, St-Emilion	\$159.99
Cantenac Brown, Margaux	\$84.99
Cambon La Pelouse, Haut-Médoc	\$19.99
Cantemerle, Haut-Médoc	\$44.99
Cantin, St-Emilion-Lush and lovely	\$21.99
Cap de Fauerges, Castillon	\$19.99

One of the greatest values of the vintage. Rich and fruity. Delicious.

Clarke Rothschild, Lustrac	\$24.99
Clos St. Martin, St-Emilion	\$79.99
Clos des Quatre Vents, Margaux	\$39.99
Côte Monpezat "Compostelle"	\$18.99
Croix Mouton, Bordeaux Supérieur	\$17.99

90 points *WS*: "A big-time sleeper in this vintage, this dense purple wine from Jean-Philippe Janoueix over-delivers for its humble pedigree..."

D'Aiguilhe, Castillon	\$28.99
Duhart-Milon, Pauillac	\$159.99
Fonreaud, Lustrac	\$14.99
Franc Mayne, St-Emilion	\$39.99
Gigault "Cuvée Viva"	\$18.99
Grand Mayne, St-Emilion	\$44.99
Haut Bailly, Pessac	\$169.99
Haut-Maurac, Médoc	\$19.99
Haut Musset, Lalande-de-Pomerol	\$17.99
Joanin-Bécot, Castillon (1.5L)	\$49.99
Kirwan, Margaux	\$59.99
La Chapelle de La Mission Haut-Brion, Pessac	\$99.99

94 points *JS*: "A gorgeous red, with sweet tobacco, plums and ripe strawberries and hints of cigar box. Full body, with chewy and ripe tannins and a creamy texture. Dense and rich, yet so balanced and beautiful..."

La Couspaude, St-Emilion	\$59.99
Le Clarence de Haut-Brion (1.5L)	\$249.99
La Conseillante, Pomerol	\$239.99
La Croix des Moines	\$24.99
La Croix de Beaucaillou (1.5L)	\$149.99

Special label by artist Jade Jagger; a stunning package for a great wine.

La Dauphine, Fronsac	\$21.99
La Dauphine (1.5L)	<i>Inquire</i>
Lanessan, Haut-Médoc	\$21.99
Langoa-Barton, St-Julien	\$69.99
Langoa-Barton, St-Julien (1.5L)	\$139.99
L'Argenteyre, Médoc	\$12.99
Laubarit, Bordeaux-Biodynamic	\$9.99
La Dominique, St-Emilion	\$56.99

La Gaffelière, St-Emilion	\$89.99
La Grange, St-Julien	\$64.99
La Garde, Pessac-Superb value	\$29.99
Lamothe-Bergeron-Stunning	\$16.99
Lamoureux, Graves-Big score	\$14.99
La Mission Haut-Brion	\$949.99

100 points *RP*: "A candidate for the wine of the vintage, the 2009 La Mission Haut-Brion stood out as one of the most exceptional young wines I had ever tasted from barrel, and its greatness has been confirmed in the bottle."

Le Prieuré, St-Emilion	\$39.99
Le Serre, St-Emilion	\$41.99
Les Thil Comte de Clary, Pessac	\$21.99
Les Tourelles de Pichon (1.5L)	\$89.99

Second wine of Pichon-Baron. Wonderful!

Malmaison, Moulis	\$19.99
Montlandrie, Côte de Castillon	\$29.99
Marquis de Terme, Margaux	\$44.99

\*+V At UGC: Their best in a long time, perhaps ever? Super-ripe and sexy, with tons of everything and a silky finish. Not shy.

Moulin Haut la Roque, Fronsac	\$29.99
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Big score and a small price!

Pedesclaux, Pauillac	\$39.99
Pipeau, St-Emilion	<i>Inquire</i>

Huge score. Great wine.

Plince, Pomerol	\$44.99
Providence, Pomerol	\$139.99
Prieuré Canteloup, Bordeaux	\$14.99

A superb value from Stephan Von Neipperg.

Quinault l'Enclos, St-Emilion	\$36.99
Roc de Cambes, Côte de Bourg	\$69.99
Sarget de Gruaud-Larose, St-Julien	\$26.99
Seguin, Pessac	\$29.99

92 points *Clyde*.

Seigneurs d'Aiguilhe, Castillon	\$14.99
Siran, Margaux	\$29.99
Sociando-Mallet, Haut-Médoc	\$49.99
Tayac-Plaisance, Margaux	\$26.99
Tour de Mons, Margaux	\$26.99

91 points *WS*: "This assertive red delivers bold flavors, with crisp texture, offering bright black cherry and pomegranate notes over firm tannins. Orange zest acidity carries this through the juicy finish."

Tour Maillet, Pomerol	\$29.99
Tour Maillet, Pomerol (1.5L)	\$69.99
Tour Maillet, Pomerol (3L)	\$139.99
Tour Seran, Médoc-91 points <i>WS</i>	\$29.99
Vrai Canon Bouche, Canon Fronsac	\$27.99
Valandraud, St-Emilion	\$299.99

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

**CABERNET SAUVIGNON**

2006 Long Shadows	
"Chester Kidder"	\$39.99
2006 Robert Young	
"Red Winery Road"	\$29.99
2007 B.R. Cohn "Tetz"	\$29.99
2007 Bennett Lane "Maximus"	\$29.99
2007 Eponymous "MacAllister"	\$39.99
2007 Hestan "Stephanie"	\$47.99
2007 Lancaster "Sophia's Hillside"	\$39.99
2007 Lancaster "Estate"	\$54.99
2007 Neal Family, Napa	\$44.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 Silver Oak, Napa	\$89.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Cain "Concept"	\$54.99
2008 Cakebread, Napa	\$64.99
2008 Ch Montelena "Estate"	\$109.99
2008 Ch Ste. Michelle "Cold Creek"	\$24.99
2008 Clos du Val, Napa	\$24.99
2008 Conn Creek, Napa	\$19.99
2008 Forman, Napa	\$79.99
2008 Freemark Abbey, Napa	\$29.99
2008 Januik, Columbia Valley	\$16.99
2008 Jordan, Alexander Valley	\$49.99
2008 Kathryn Kennedy "Lateral"	\$32.99
2008 Keenan "Reserve"	\$89.99
2008 Ladera, Napa	\$29.99
2008 Long Meadow Ranch	
"Ranch House Red"	\$26.99
2008 Merryvale "Starmont"	\$16.99
2008 Ramey, Napa	\$44.99
2008 Robert Craig, Mount Veeder	\$79.99
2008 Robert Mondavi "Reserve"	\$89.99
2008 Ruston "Lost Acre"	\$34.99
2009 Anderson's CV "Prologue"	\$24.99
2009 Anderson's CV "Reserve"	\$84.99
2009 Angeline, Stag's Leap	\$24.99
2009 Avalon, Napa	\$12.99
2009 Banshee, Napa	\$29.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Boyanci "Inspire"	\$64.99
2009 Buehler "Estate"	\$29.99
2009 Buehler, Napa	\$19.99
2009 Chappellet "Signature"	\$44.99
2009 Ch Montelena, Napa	\$42.99
2009 Ch Ste. Michelle, Columbia Vly	\$9.99
2009 Dusted Valley "Boomtown"	\$15.99
2009 Edge, Napa	\$16.99
2009 Faust, Napa	\$49.99
2009 Flora Springs "Trilogy"	\$44.99

2009 Ghost Block "Estate"	\$59.99
2009 Hess Estate "Allomi"	\$23.99
2009 Honig, Napa	\$32.99
2009 Joseph Carr, Napa	\$17.99
2009 Kalinda "Cuvée Reserve"	\$21.99
2009 Kalinda "Reserve"	\$29.99
2009 La Jota, Howell Mountain	\$59.99
2009 L'Ecole No. 41, Walla Walla	\$33.99
2009 Lewis Cellars, Napa	\$79.99
2009 Martin Ray, Sonoma Mtn	\$19.99
2009 Newton "Red Label"	\$18.99
2009 Philip Togni "Tanbark Hill"	\$38.99
2009 Pine Ridge, Napa	\$36.99
2009 Pine Ridge "Forefront"	\$17.99
2009 Robert Craig "Affinity"	\$44.99
2009 Round Pond, Napa	\$29.99
2009 Sbragia "Andolsen"	\$34.99
2009 Shafer "One Point Five"	\$69.99
2009 Stonestreet "Monument"	\$39.99
2009 The Ministry of the Vinterior	
"The Messenger"	\$21.99
2009 Tor Kenward "ToKalon Old B"	\$150.00
2009 Trim, California	\$11.99
2009 Von Strasser "Rudy"	\$19.99
2009 Wallis "Little Sister"	\$44.99
2010 Alexander Valley "Wetzel"	\$16.99
2010 Bonterra, Mendocino-Lake	\$13.99
2010 Decoy, Napa	\$21.99
2010 Foxglove, Paso Robles	\$12.99
2010 Hedges "CMS Red"	\$11.99
2010 J Lohr "Seven Oaks"	\$13.99
2010 Layer Cake, California	\$13.99
2010 Rickshaw, California	\$14.99
2010 Twenty Bench, Napa	\$18.99

**MERLOT**

2006 Paradigm, Oakville	\$39.99
2007 Twomey (Silver Oak), Napa	\$44.99
2008 Castle Rock, Columbia Vly	\$9.99
2008 Frog's Leap, Napa	\$29.99
2008 Swanson, Napa	\$24.99
2009 Duckhorn, Napa	\$49.99
2009 Freemark Abbey, Napa	\$19.99
2009 Pahlmeyer, Napa	\$76.99
2009 Ridge "Monte Bello"	\$38.99
2009 Shafer, Napa	\$46.99
2009 Stags' Leap Winery, Napa	\$27.99
2010 Avalon, Napa	\$10.99

**PINOT NOIR**

2007 Domaine Serene "Evenstad"	\$39.99
2007 J Swan "Saralee's"	\$29.99

2008 Baileyana "Grand Firepeak"	\$19.99
2008 Fort Ross "Fort Ross"	\$29.99
2008 Hamacher, Willamette Valley	\$45.99
2008 Neely "Hidden Block"	\$29.99
2008 Twelve Estate, Yamhill	\$23.99
2009 Arterberry Maresh "Maresh"	\$49.99
2009 Bethel Heights "Estate"	\$27.99
2009 Brooks "Janus"	\$34.99
2009 Calera "Ryan"	\$36.99
2009 Cambria "Julia's"	\$19.99
2009 Castle Rock, Carneros	\$9.99
2009 Chehalem "Stoller"	\$44.99
2009 Dom. Serene "Yamhill"	\$38.99
2009 Evesham Wood "Le Puits Sec"	\$32.99
2009 Flowers, Sonoma Coast	\$44.99
2009 Gary Farrell "Russian River"	\$36.99
2009 Handley, Anderson Valley	\$27.99
2009 Hirsch "San Andreas Fault"	\$59.99
2009 Husch, Anderson Valley	\$17.99
2009 J Swan "Cuvée de Trois"	\$28.99
2009 J Swan "Trenton Estate"	\$54.99
2009 Matello "Winter's Hill"	\$39.99
2009 Paraiso, SLH	\$19.99
2009 Raptor Ridge "Reserve"	\$32.99
2009 Sequana, Russian River	\$32.99
2009 Sequana, SLH	\$29.99
2009 Walter Hansel "Cuvee Alyce"	\$38.99
2010 Alta Maria, Santa Maria	\$23.99
2010 Angeline, California	\$9.99
2010 Belle Glos "Las Alturas"	\$39.99
2010 Bench, Sonoma Coast	\$16.99
2010 Big Table Farm "Resonance"	\$46.99
2010 Byron, Santa Barbara	\$14.99
2010 Cakebread, Anderson Valley	\$49.99
2010 Drew "Gatekeepers"	\$29.99
2010 Drew "Morning Dew"	\$44.99
2010 DuMol, Russian River	\$67.99
2010 EnRoute "Les Pommiers"	\$56.99
2010 Eric Kent "Small Town"	\$44.99
2010 Foxen, Santa Maria Valley	\$34.99
2010 Hartford Court, Russian River	\$29.99
2010 La Follette, North Coast	\$19.99
2010 Mark West, SLH	\$14.99
2010 Melville "Estate-Verna's"	\$21.99
2010 Merryvale, Carneros	\$29.99
2010 Morgan "Twelve Clones"	\$25.99
2010 Neyers "Roberts Road"	\$36.99
2010 Pali "Huntington"	\$18.99
2010 Paul Hobbs, Russian River	\$54.99
2010 Poppy, Monterey	\$11.99
2010 Rickshaw, California	\$14.99

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

2010 Sean Minor "Four Bears"	\$11.99
2010 Shea Wine Cellars "Estate"	\$37.99
2010 St. Innocent "Shea"	\$39.99
2010 St. Innocent "Temperance Hill"	\$29.99
2010 Urbanite "Solindo"	\$24.99
2010 Zepaltas, Russian River	\$29.99
2011 Luli, Santa Lucia Highlands	\$19.99
2011 The Pinot Project, California	\$9.99

**SYRAH & PETITE SIRAH**

2006 Ambullneo "Howling"	\$24.99
2006 Graziano Petite Sirah	\$15.99
2008 Copain "L'Hiver"	\$9.99
2009 Bogle Petite Sirah	\$9.99
2009 DuMol, Russian River	\$54.99
2009 Frog's Leap Petite Sirah	\$32.99
2009 Girard Petite Sirah	\$23.99
2009 Novy, Russian River	\$25.99
2009 Unti Vineyards, Dry Creek	\$24.99
2009 Von Strasser "Rudy" PS	\$19.99
2010 Spicerack "Punchdown"	\$18.99
2010 Stolpman "Angeli"	\$64.99

**ZINFANDEL**

2007 Graziano Mendocino	\$15.99
2007 Ridge "Pagani Ranch"	\$31.99
2008 Bucklin "Old Hill Ranch"	\$28.99
2008 Heitz Cellar "Ink Grade"	\$22.99
2008 Ravenswood "Teldeschi"	\$19.99
2008 Robert Craig, Howell Mtn	\$39.99
2009 Ancient Peaks, Paso Robles	\$14.99
2009 Bucklin "Bambino Old Hill"	\$21.99
2009 Decoy, Sonoma County	\$19.99
2009 Edmeades, Mendocino	\$14.99
2009 Four Vines "Old Vine Cuvée"	\$10.99
2009 Fritz Dry, Creek Valley	\$18.99
2009 Green & Red "Chiles Canyon"	\$19.99
2009 Joel Gott, California	\$13.99
2009 Klinker Brick "Old Vine"	\$15.99
2009 M&D "7 Deadly Zins"	\$13.99
2009 Peterson "Old School"	\$17.99
2010 Easton, Amador County	\$13.99
2010 Foxglove, Paso Robles	\$13.99
2010 Quivira, Dry Creek	\$19.99
2010 Ridge "East Bench"	\$27.99
2010 Ridge "Geyserville"	\$34.99
2010 Seghesio, Rockpile	\$32.99

**MISC REDS**

2006 Brassfield "Eruption"	\$11.99
2007 Bonny Doon "Le Cigare"	\$29.99
2007 Castle Rock Petit Verdot	\$9.99

2008 Prospect 772 "The Brat"	\$29.99
2009 Conundrum, California	\$17.99
2009 Lewis Cellars "Alec's Blend"	\$59.99
2009 Margerum "M5"	\$19.99
2009 Tablas Creek	
"Esprit de Beaucastel Rouge"	\$49.99
2010 Andrew Will Cabernet Franc	\$27.99
2010 Banshee "Mordecai"	\$21.99
2010 Beckmen "Cuvée Le Bec"	\$16.99
2010 Folie à Deux "Menage à Trois"	\$8.99
2010 Hey Mambo "Sultry Red"	\$9.99
2010 Lacuna, California	\$24.99
2010 Orin Swift "The Prisoner"	\$37.99
2010 Sean Thackrey "Orion"	\$89.99
2010 Tablas Creek	
"Côtes de Tablas"	\$24.99

**CHARDONNAY**

2008 Thomas Fogarty, Santa Cruz	\$19.99
2009 Alta Maria, Santa Maria	\$22.99
2009 Antinori "Antica"	\$29.99
2009 Arrowood, Sonoma County	\$19.99
2009 Foley "Rancho Santa Rosa"	\$19.99
2009 Gary Farrell "Russian River"	\$27.99
2009 K-J "Grand Reserve"	\$15.99
2009 MacMurray, Sonoma Coast	\$13.99
2009 Merryvale "Silhouette"	\$39.99
2009 Migration, Russian River	\$26.99
2009 Sarapo "Tessa"	\$19.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Vine Cliff, Los Carneros	\$29.99
2009 Walter Hansel "Estate"	\$31.99
2009 Walter Hansel, Russian River	\$19.99
2010 Artesa, Carneros	\$14.99
2010 Bishop's Peak, Central Coast	\$11.99
2010 Bridlewood, Monterey	\$11.99
2010 Broadside "Wild Ferment"	\$14.99
2010 Buehler "Reserve"	\$17.99
2010 Calera, Central Coast	\$16.99
2010 Carmel Road, Monterey	\$12.99
2010 Chappellet, Napa	\$28.99
2010 Eric Kent, Russian River	\$39.99
2010 Flora Springs "Estate"	\$14.99
2010 Fort Ross "Fort Ross"	\$29.99
2010 Foxen "Tinaquic Vineyard"	\$34.99
2010 Foxglove, Central Coast	\$11.99
2010 Freemark Abbey, Napa	\$17.99
2010 Handley "Estate"	\$19.99
2010 Hartford Court, Russian River	\$23.99
2010 Heitz Cellar, Napa	\$18.99
2010 Kalinda, Russian River	\$17.99

2010 La Fenêtre "À Côté"	\$19.99
2010 L'Oliveto, Russian River	\$16.99
2010 Neyers, Napa	\$27.99
2010 NoCo, North Coast	\$14.99
2010 Pahlmeyer "Jayson"	\$44.99
2010 Pine Ridge "Dijon Clones"	\$19.99
2010 Ridge, Santa Cruz Mountains	\$38.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Shafer "Red Shoulder Ranch"	\$48.99
2010 Talbott "Kali Hart"	\$13.99

**SAUVIGNON BLANC**

2010 Amici, Napa	\$16.99
2010 Brander, Santa Ynez Valley	\$12.99
2010 Brassfield "High Serenity"	\$7.99
2010 Cakebread, Napa	\$24.99
2010 Dry Creek Fumé Blanc	\$9.99
2010 Husch "La Ribera"	\$11.99
2010 Kalinda, Lake County	\$12.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Uppercut, North Coast	\$11.99
2010 Wattle Creek, Yorkville	\$11.99
2011 Bedrock "Kick Ranch"	\$20.99
2011 Decoy, Napa	\$16.99
2011 Duckhorn, Napa	\$28.99
2011 Frog's Leap, Napa	\$17.99
2011 Lieu Dit, Santa Ynez	\$23.99
2011 Von Strasser "Rudy"	\$15.99

**MISC WHITES**

2008 Tangent "Paragon" Pinot Gris	\$16.99
2009 Brooks Riesling	\$16.99
2009 Saddleback Cellars Viognier	\$14.99
2010 Bedrock "Cuvée Karatas"	
Sémillon/Sauvignon Blanc	\$29.99
2010 Blue Plate Chenin Blanc	\$9.99
2010 Conundrum, California	\$19.99
2010 Curran Grenache Blanc	\$17.99
2010 Eyrie Pinot Gris	\$13.99
2010 Handley Pinot Gris	\$15.99
2010 Pacific Rim Riesling	\$7.99
2011 Charles Smith	
"Kung Fu Girl" Riesling	\$11.99
2011 Conundrum, California	\$19.99
2011 Dry Creek Chenin Blanc	\$8.99
2011 King Estate	
"Signature" Pinot Gris	\$13.99
2011 La Clarine Farm, California	\$21.99
2011 Rainstorm Pinot Gris	\$11.99



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#### MISC TUSCANY

2009 Erik Banti "Carato" Morellino di Scansano*	\$6.99
2009 Erik Banti Morellino di Scansano*	\$10.99
2007 Amantis "Birbanera" Montecucco	\$13.99
2009 Erik Banti "Ciabatta" Morellino di Scansano Riserva*	\$18.99
2009 Felsina Chianti Classico	\$19.99
2001 Fanetti Vino Nobile di Montepulciano Riserva-91 points RP	\$33.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99

#### BRUNELLO DI MONTALCINO PRE-ARRIVAL

2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2007 Poggiarellino Brunello di Montalcino*-94 points WE	\$29.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 Siro Pacenti Brunello di Montalcino-97 points JS	\$79.99
2007 Stella Campalto Brunello di Montalcino	\$93.99

#### BRUNELLO DI MONTALCINO IN STOCK

2007 Ferrero Brunello di Montalcino*	\$29.99
2006 Solaria Brunello di Montalcino-92 points JS	\$29.99
2007 Tenuta Vitanza "Tradizione" Brunello di Montalcino 93 points <i>Wine Enthusiast</i> and James Suckling.	\$29.99
2006 Baccinetti "La Saporioia" Brunello*-92 points JS	\$34.99
2007 Baricci Brunello di Montalcino*-90 points WE	\$39.99
2007 Poggio San Polo Brunello di Montalcino-95 points WE	\$39.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 La Velona Brunello di Montalcino-94 points WE	\$39.99
2007 Podere La Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2007 Castelgiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello-94 points WE	\$54.95
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 San Filippo "Le Lucère" Brunello-94 points JS	\$59.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2006 Podere La Vigna Brunello Riserva-92 points JS	\$59.99
2006 Franco Pacenti Canalichio Brunello-94 points JS	\$59.99
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2006 Altesino Brunello di Montalcino Riserva-95 points JS	\$64.99
2007 Livio Sassetti "Pertimali" Brunello di Montalcino	\$63.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2007 Casanova di Neri "Tenuta Nuova" Brunello-97 points JS	\$79.99

2007 Valdicava Brunello di Montalcino-98 points JS	\$109.99
2006 Biondi-Santi Brunello di Montalcino-95 points JS	\$149.99
2007 Cerbaiona Brunello di Montalcino-94 points RP	\$179.99

#### MISC PIEDMONT

2010 Ceretto "Blangè" Arneis Langhe-93 points W&S	\$14.99
2007 Ruggeri Corsini Nebbiolo Langhe*	\$17.99
2010 Azelia Nebbiolo Langhe	\$23.99
2007 Ruggeri Corsini "San Pietro" Barolo*	\$32.99
2007 Ruggeri Corsini "Corsini" Barolo Bussia*	\$36.99
2007 Azelia Barolo	\$44.99
2007 Schiavenza "Broglia" Barolo Riserva	\$52.99
2007 Schiavenza "Bricco Ceretta" Barolo	\$52.99
2007 Schiavenza "Prapo" Barolo Riserva	\$57.99

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

2006 Francesco Rinaldi "Cannubio" Barolo-94 points RP	\$64.99
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#### TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2010 Blason Isonzo Bianco* (3L Bag-in-a-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the excellent 2010 vintage.	
2011 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina "Santa Lucia" Bardolino Superiore	\$17.99
Silvano Follador Prosecco Brut Valdobbiadene	\$19.99
2009 Silvano Follador "Dosaggio Zero" Prosecco	\$24.99
2008 Buglioni "Bugiardo" Valpolicella Ripasso-91 points ST	\$29.99

#### ABBRUZZO, SICILY, CAMPANIA, PUGLIA & UMBRIA

2010 Planeta "La Segreta" Sicilia Rosso	\$8.99
2010 Tenuta Giuliano Trebbiano d'Abruzzo*	\$9.99
2010 Tenuta Giuliano Montepulciano d'Abruzzo*	\$9.99
2010 Fujanera "Bellalma" Falanghina Campania*	\$11.99
2008 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Roccafiore "Fiorefiore" Umbria	\$15.99
Full and lush, exhibiting ripe pineapple, baked apple and wildflower aromas and flavors, with a distinctive floral and spice complexity. The palate is fleshy and broad, with ample body and balanced acidity, making it a lovely choice to serve with salads, white meats and creamy cheeses.	
2010 Bucci Verdicchio Classico del Castelli di Jesi	\$19.99
2010 Casa d'Ambra "Frassitelli" Ischia Biancolella	\$23.99
One of the highlights from Vinality, this is made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning! For fans of mineral wine.	
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99

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**CHABLIS**

2008 Dom. Etienne Boileau Chablis	\$19.99
2008 Dom. Drouhin-Vaudon Chablis "Grande Reserve"	\$19.99
2009 Dom. des Malandes Chablis	\$19.99
2009 Dom. Jean-Paul & Benoit Droin Chablis 1er Cru "Vaillons"	\$26.99
2009 Dom. Christian Moreau Chablis Grand Cru "Valmur"	\$61.99
2010 Dom. Jean-Paul & Benoit Droin Chablis*	\$17.99
2010 Dom. Gerard Tremblay Chablis "Vieilles Vignes"*	\$18.99
2010 Maison William Fèvre Chablis "Champs Royaux"	\$19.99
2010 Dom. Gerard Tremblay Chablis 1er "Côte de Lechet"*	\$23.99
2010 Dom. Gerard Tremblay Chablis 1er "Fourchaumes V.V."*	\$26.99

**CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE**

2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. Michel Lafarge Volnay "Vendanges Selections"	\$66.99
2008 Dom. Jerome Chezeaux Bourgogne Rouge	\$19.99
2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "V.V."	\$23.99
2008 Dom. Aurélien Verdet Vosne-Romanée	\$62.99
2009 Bouchard Ainé & Fils Bourgogne Rouge	\$13.99
2009 Dom. Thomas Morey Bourgogne Pinot Noir	\$19.99
2009 Dom. Vincent & Sophie Morey Santenay "Les Hâtes"	\$24.99
2009 Château de la Cree Santenay "Clos de la Confrerie"	\$29.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"*	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"*	\$46.99
2009 Dom. Henri Delagrangue Volnay	\$44.99
2009 Dom. de Montille Volnay 1er "Champans" or "Mitans"	\$114.99
2009 Dom. de Montille Pommard 1er Cru "Les Grands Epenots" or "Pezzerolles"	\$114.99
2009 Dom. de Montille Beaune 1er Cru "Les Sizies"	\$57.99
2009 Dom. de Montille Beaune 1er Cru "Les Perrières"	\$63.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Lès Vergelesse"	\$35.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Dom. Jadot Côte de Nuits-Villages	\$29.95
2009 Dom. Thibault Liger-Belair Haute Côte de Nuits "Corvee de Villy"	\$29.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"*	\$69.95
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$94.99
2009 Dom. de Montille Nuits-St-Georges "Les Saint Juliens"	\$58.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$89.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Beaumonts"	\$109.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Suchots"	\$114.99
2009 Dom. Eugenie Vosne-Romanée	\$54.99
2009 Dom. Thibault Liger-Belair Vosne-Romanée "Aux Reas"	\$89.95
2009 Dom. Eugenie Clos Vougeot Grand Cru	\$224.99
2009 Dom. de Montille Clos Vougeot Grand Cru	\$179.99
2009 Dom. Amiot-Servelle Chambolle-Musigny	\$61.99
2009 Dom. Gérard Seguin Chambolle-Musigny "Derriere le Four"	\$44.99

2009 Maison Champy Chambolle-Musigny	\$49.99
2009 Vincent Girardin Chambolle-Musigny "V.V."	\$49.99
2009 Dom. Jadot Chambolle-Musigny 1er "Les Feusselottes"	\$74.99
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.95
2009 Dom. P. Roty Gevrey-Chambertin "Champs Chenys V.V."	\$69.95
2009 Dom. Pierre Gelin Fixin 1er Cru "Clos Napoleon"	\$45.99
2009 Dom. J. Roty Bourgogne Rouge "Pressoniers"	\$26.99
2009 Dom. Martin Bart Marsannay "Les Grands Vignes"*	\$24.99
2009 Dom. Martin Bart Marsannay "Les Longeroies"*	\$24.99

**WHITE BURGUNDY**

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Maison Jacques Bavard Rully Blanc*	\$17.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "V.V."*	\$12.99
2009 Jacques Bavard Monthelie Blanc*	\$24.99
2009 Jacques Bavard Saint Romain Blanc "Sous le Château"*	\$24.99
2009 Dom. François Carillon Bourgogne Chardonnay	\$19.99
2009 Dom. Maroslavac-Leger Chassagne-Mont. "Les Voillenots"*	\$44.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"*	\$44.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chass-Montrachet 1er "Champs Gains"*	\$59.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2009 Dom. Louis Jadot Puligny-Montrachet 1er "Champ Gains"	\$84.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2010 Dom. des Nembrets Denis Barraud St-Véran*	\$13.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Dom. Paul Pernot Puligny-Montrachet*	\$44.99
2010 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$79.95
2011 Dom. Renaud Mâcon-Charnay or Mâcon Solutré*	\$12.99
2011 Dom. Renaud Pouilly-Fuissé "V.V."	\$19.99

**BEAUJOLAIS**

2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Potel-Aviron Moulin-à-Vent Cru Beaujolais	\$12.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$32.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$32.99
2009 Dom. Labruyère Moulin-à-Vent	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Moulin-à-Vent "Trois Roches"	\$27.99
2010 Château de Saint-Lager Brouilly*	\$14.99
2010 Château des Capitans (Georges Duboeuf) Julienas	\$18.99

# Getting to Know: Justin Willett

**Name:** Justin Willett

**Winery:** Tyler Winery and Lieu Dit

**Number of years in business:** Tyler since 2005, Lieu Dit 2011

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

I prefer to focus on working with only the best vineyard sites in the area and take a very active role in the vineyard. We tend to pick fruit much earlier than most to allow for brighter aromatics and fresher flavors. I also use a modest level of oak in the Tyler wines and use absolutely none in the Lieu Dit bottlings.

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

Locally, guys like Billy Wathen from Foxen and Jim Clendenen from ABC and Adam Tolmach from Ojai Vineyard. But the main focus has been European producers like Roulot, Bonneau du Martray, Dujac, Bachelet and Rousseau in Burgundy and Cotat, Vatan, Hue and Breton in the Loire.

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

I only will work with vineyards that allow me to play an active role in the vineyard. To make great wines, one must absolutely have the highest quality raw product. I'm extremely captivated by many vineyards and parcels I work with, but if I had to pick a few out, the old vines from N & Q Blocks at Bien Nacido vineyard or La Encantada vineyard are quite stunning.

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

I was lucky to have the opportunity to try a lot of great wine early in my career. I had a solid group of buddies here in Santa Barbara who all were interested in European wine. So, I think my palate was formed quite early to prefer wines with less density and more elegance.

Through the years now, I find myself liking wines with less and less wood and richness and seem to prefer minerality and bright acid.

These preferences have certainly influenced my wines as I really aim to pick earlier and produce wines built for aging and to be consumed with food.

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

I love to eat simply. Roast chicken, great vegetables from my garden, fresh bread, etc. The wines do great with seafood, pork and fowl.

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

Not really too many changes happening at Tyler, though I do have old vine Pinot Noir and Chardonnay from Sanford & Benedict Vineyard that I'm really excited to bottle. Besides that I am now the estate winemaker for four different properties in the county. Stay tuned for the first wines from Wenzlau Vineyard (between Seasmoke and Mt. Carmel). I'm also now making the Grassini Family Vineyard wines, a spectacular Cabernet project back in Happy Canyon.



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

I've always made the wines to the best of my ability and in a style that I like. I figure it's most honest to make the wines and then go find an audience. I think being truthful to yourself is the best way to feel fulfilled in not only winemaking, but life.

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

On a hot day after working in the vineyard, it's usually a beer. But most times it's a dry Riesling, Burgundy or Northern Rhône.

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

I do collect; basically the cellar is full of what I just mentioned I drink, but mostly red and white Burgundy and Northern Rhône.

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

I see the biggest challenge today in the wine industry domestically is getting more producers to make wines that are more balanced. Though I'm so excited about what so many producers are doing, there are still a lot of disappointingly styled wines. I think the main challenge is convincing producers and growers that bigger isn't better.

*Check out our selection of Tyler and Lieu Dit wines at [KLWines.com](http://KLWines.com).*



## LO AUTÉNTICO *Biodynamic Gold in Vinho Verde*

**Wineries come into the biodynamic fold in various ways.** Perhaps a winery owner notices that his favorite producers farm biodynamically. To some others, the ecological, proactive, preventative, self-sufficient approach to farming just makes sense. And then there is Vasco Croft. A long-time student of Rudolf Steiner and biodynamics, Croft is a designer and architect, who only recently became a regular wine drinker, even more recently a winery owner. If I recall correctly, Croft told me that it was a former professor who passed along the wine bug to him. Sharing a particularly tasty bottle over a meal, the professor praised the moderate consumption of fine wine with food. Savoring every last drop of the wine, Croft finally got it, the joy of not merely drinking, but truly enjoying, discussing, considering what is inside the bottle. From then on, Croft decided to take wine more seriously. Before long, he had acquired 14 hectares of vines in Vinho Verde, renting an additional six hectares to farm. These wines are all produced from certified biodynamic grapes, in an area where farming this way is not easy. I think you will find them to not only be surprisingly affordable, but also among the most exciting to recently hit our Portuguese and Spanish shelves.

**2011 Aphros “Ten” Loureiro Vinho Verde (\$14.99)** “Ten” here refers to the very low 10% ABV. This here wine is for drinkin’! Produced from Loureiro grapes, which are picked earlier than usual, the wine is incredibly bright, with lip-smacking acidity and yet a balanced overall expression due to the very small amount of residual sugar. So delicious.

**2011 Aphros Vinhao Vinho Verde Rosé (\$14.99)** Vinhao is one of the rare red grape varieties with both darkly colored skin and pulp inside. Even with a delicate foot trodding in traditional granite *lagares*, without any additional maceration on the skins, the wine is a dark hue. This is a lovely rosé, serious and sufficiently structured to merit serious attention, but bright and tasty enough to quaff. I suspect that this will be one of those rosés that holds up nicely with bottle age.

**2008 Aphros Loureiro Espumante Bruto (\$24.99)** Produced from estate grown Loureiro grapes from the Lima sub-region of Vinho Verde, this classy sparkling wine undergoes a secondary fermentation in bottle, with aging on its lees for further complexity. A 30% portion of the wine is fermented in barrel for some added richness, though it does not make the wine at all heavy or lacking in refreshment. Simultaneously an elegant bubbly and true to the flavor of Vinho Verde.

**2009 Aphros “Silenus” Vinhao (\$39.99)** A very serious expression of Vinhao grapes, this beauty has a rich, spicy, Syrah-like aromatic profile. These scents carry over to the palate, full of black cherries and other dark fruits, with a suggestion of orange pekoe tea and a pleasant steeped cardamom taste towards the finish. Given the terrific acid-driven structure of this wine, it will surely be exciting to see its development in bottle. A serious wine for the intrepid explorer.

*Joe Manekin*

## SARAH'S *Back to School Sippers*

**It's September again, and that means after the Labor Day festivities, it's back to reality for most of us.** School schedules resume, work becomes more structured and summertime fun slowly fades in our memories. I don't know about you, but between all of the picnics, weddings and vacations this summer, I indulged heartily (and financially) in the food and beverage category. This fall, I'm looking for tasty wines that will be easy on my pocketbook. You can't go wrong with these!

**2009 Riotajo Tempranillo Garnacha Vinos de Madrid (\$9.99)** Madrid, in the center of Spain, is surrounded by mountains and many miles of hot, dry land. Riotajo's (river Tajo) vineyards are located a few miles southwest of Madrid by the Tajo River. The cooling effect of the river, combined with the limestone/clay soil and the great contrast between hot days and cool nights, contribute to this wine's lighter style. Made from 75% Tempranillo and 25% Garnacha. Red and black plum, raspberry, black licorice and cedary spice. Soft, pleasantly fruity and easy to drink.

**2011 Adega Cooperativo Regional de Monção “Muralhas de Monção” Vinho Verde (\$14.99)** Adega de Monção, located just outside the village of Monção in Portugal, is the largest Vinho Verde cooperative in the region. The famous “Walls (*Muralhas*) of Monção” that encircle the village, from which the Adega's signature wine gets its name, are built from the local granite, which helps give the soil its unique mineral character. Legend goes: During a siege in 1368, the mayor's wife scraped together enough flour and water to bake a few last loaves of bread and threw them over the walls at the Castilian attackers, shouting, “If you need any more, just ask!” The Spanish, thinking that Monção still had plentiful resources, were discouraged from their siege and retreated. A blend of 85% Alvarinho and 15% Trajadura, it has tiny bubbles and Alvarinho's characteristic peach, pear, apple, citrus and white flowers continuing on the palate with nice minerality and medium acid. Quite delicate and complex for a \$14.99 wine! Enjoy a glass (or more) as you prepare dinner or are simply entertaining friends in the warm September evenings. Salud!

*Sarah Covey*

“From then on, Croft decided to take wine more seriously. Before long, he had acquired 14 hectares of vines in Vinho Verde, renting an additional six hectares to farm.”

“I don't know about you, but between all of the picnics, weddings and vacations this summer, I indulged heartily (and financially) in the food and beverage category. This fall, I'm looking for tasty wines that will be easy on my pocketbook.”

“I’ve never understood why Grenache isn’t more popular, especially with the explosive interest in Pinot Noir the last few years.”

## JIMMY C’S VIEW DOWN UNDER

A few months back I had a visit with Chapel Hill’s chief winemaker, Mike Fragos. His **2010 Chapel Hill “Parson’s Nose” Shiraz McLaren Vale South Australia (\$16.99)** and **2010 Chapel Hill “Bush Vine” Grenache McLaren Vale South Australia (\$27.99)** were standouts from that tasting. I have always liked the wines of McLaren Vale, and the mantra at Chapel Hill sums it up well... “to produce wines with pure varietal and regional characters, that have power and grace, balance and texture.” And while they consider their vineyard practices “sustainable,” they are employing biodynamic methods as well. The “Parson’s Nose” is a beautiful expression of McLaren Vale Shiraz where the grapes were harvested to avoid any overripe, jammy flavors and were gently fermented then matured in tight grained French oak. The bouquet shows classic McLaren Vale blueberry and violet notes, with hints of Asian spice, earth and milk chocolate. On the palate the tannins are supple and integrated, with fine balancing acidity leading to a long finish. The “Bush Vine” Grenache is simply gorgeous. I’ve never understood why this varietal isn’t more popular, especially with the explosive interest in Pinot Noir the last few years. Grenache offers some similar traits, such as perfumed aromatics, and usually has a more supple, silky texture. And, outside of France and Spain, nobody has more old vine material than Australia. The berries that come off these vines are very small, with thick skins that have complex flavor, fine color and great texture. Each vineyard parcel was hand harvested and fermented separately in open top fermenters and was aged 16 months in two- to five-year-old French hogsheads before being bottled unfiltered and unfiltered. The nose has pretty black raspberry, blueberry, licorice, violets, spice and earth. On the palate the wine shows exceptional balance and length.

**2005 Eventide (Mischa) Shiraz Wellington South Africa (Previously \$16—now \$9.99)** Here’s a great value for a barbecue/pizza/party wine. The bouquet is full of bright blackberry, dark plum, licorice, spice, chocolate and earth that leap out of the glass. On the palate, the wine is concentrated but, with its balancing acidity, not at all heavy. There are some mineral and cedar notes that come into play with the core of fruit flavors and soft, supple tannins that frame this delicious package. This is one to buy a case of and have as a go-to weekday wine.

Jimmy C

## NEW ZEALAND’S GIMBLETT GRAVELS

Hawke’s Bay is one of the warmest growing climates in NZ (climactically similar to Bordeaux.) Within Hawke’s Bay the Gimblett Gravels has become defined as a premier sub-region. This area (approximately 500 hectares) has remarkably deep gravel soils deposited by the Ngaruroro River. In the late 19th century, a huge flood changed the river’s course, leaving the gravel riverbed high and dry. The soil is so lacking in organic matter (80% stones) it’s remarkable that anything can grow! However, the vine flourishes in this challenging environment. Much of the area is planted to Bordeaux varietals, drawing on the similarities to the deep gravel soils of the Left Bank, especially Graves, in Bordeaux. Syrah also does especially well here.

Mission Estate, founded in 1851, makes a range of wines that illustrate the world class potential of this region. At a recent tasting in Hong Kong, hosted by Master of Wine Lisa Perrotti-Brown, eight Gimblett Gravels wines were lined-up against eight top Bordeaux properties. **Mission Estate’s** proprietary wine, the **2009 “Jewelstone” (\$31.99)** came in third, beaten out only by Haut-Brion and Mouton. It ranked ahead of Lafite, Latour and Margaux when tasted blind by 40 of the world’s top wine professionals. Pretty good when you consider the price!

So as summer wanes and the appeal of bright, crisp Marlborough Sauvignon Blanc lessens, take my advice: stick with New Zealand for some robust, hearty reds from this unique terroir.

**2010 Mission Estate Syrah Hawke’s Bay (\$12.99)** Shows Hawke’s Bay benchmark freshly cracked black peppercorns on the nose along with spicy red fruits. The palate is of medium weight, fresh and balanced, with bright acidity. Quite “Rhône-like,” with unmistakable black pepper aromatics.

**2009 Mission Estate Reserve Cabernet Sauvignon Hawke’s Bay (\$19.99)** Dense, dark and powerful. A heavyweight Cab with lots of fruit concentration and richness on the palate. Underlying this muscular persona are nuances of crushed rocks, clove and lavender with some hints of cedar emerging with air.

**2010 Craggy Range “Te Kahu” Gimblett Gravels (\$18.99)** A bright, fresh and fragrant Bordeaux blend. Medium-bodied. Blueberries, black currants and gravelly minerality dominate the palate with crushed mint and a touch of vanilla from the oak. A steal at this price.

**2010 Craggy Range “Sophia” Gimblett Gravels (\$64.99)** Intense concentration and focused power. Not a broad, über-ripe wine, more like a 2009 Pauillac with some upfront sweetness but the stuffing to age for decades. Blackberries, plum, sweet baking spices, anise, vanilla, cocoa and cigar box all intermingle beautifully. The wine’s opulent expression in youth belies its cellaring potential.

Ryan Woodhouse



Gimblett Gravels soil.

“Mission Estate’s ‘Jewelstone’ came in third, beaten out only by Haut-Brion and Mouton. It ranked ahead of Lafite, Latour and Margaux when tasted blind by 40 of the world’s top wine professionals.”

# One for Now, A Bunch for Later

**2011 Kalinda Rheingau Riesling Qba\* (\$10.99)** Clear some space in your fridge because it's back baby! Our favorite everyday/house/quaffing Riesling is on our shelves once again. This actually may be better than our last Kalinda Riesling. Unlike the 2009, which took a good hour of tasting samples to find the right wine, it took less than 10 minutes to find the exact style and profile I was looking for from the 2011 vintage: crisp, aromatic, juicy and clean. Lots of stone fruit laced with cool spring herbs, flowers and wet stones hit you first on the nose. The rich Rheingau texture mingles with soft minerality and then zips along the palate and leaves just a subtle hint of juicy sweetness. The pretty texture is backed up by just enough weight and power and its delicate finish keeps you coming back for more. Great with salads, sandwiches, cured meats, grilled meats, Asian-inspired dishes, cheeses...pretty much anything, really. One of our best values in the store, without question.

**2011 J.J. Prüm Pre-Arrivals (visit [KLWines.com](http://KLWines.com) or give us a call for the entire range of 20+ wines and prices)** I think I've come to the point where I can stop asking how or why the wines of J.J. Prüm are always ahead of the pack. I've tried looking at them from every possible angle, but the pure and simple fact is that they are just brilliant. I was tantalized by the 2009s, floored by the 2010s, and now I have been humbly charmed by the 2011s—I could go back further, but you get the picture here—another vintage, another feather in the cap of this famed and historic estate. The wines, as always, have persistence, length, elegance, purity and truthfulness to them.

The 2011 vintage was marked by perfect springtime weather conditions, a nice, drawn out, somewhat cool summer and a lovely fall that allowed for extended hang times and, in turn, excellent ripening. Somewhat similar to the 2007 vintage, the quality in 2011 is fantastic and the wines are abundant. These quintessential growing conditions enabled the Prüm estate to bottle all Prädikat levels, Kabinett to noble sweet. But unlike 2010, where the grapes were über-ripe, the main focus of the vintage is the Kabinett, Spätlese and Auslese wines. Even at such an early stage of development the wines are clearly showing the different vineyard characteristics and the fantastic promise of the vintage. The 2011s will be slightly more accessible earlier on (5-15 years, depending on Prädikat), but with their complexity, elegance and fine structure the aging potential is frustratingly fantastic (patience may be required).

*Eric Story*

## WHAT TO DRINK *On a Sunny Fall Afternoon*

**Sunny afternoons in the fall provoke the question: what to drink during and after lunch?** You need something with moderate alcohol, an engaging personality and revitalizing energy. Here are some picks.

Most Muscadet (around 80%) is from the famous Sèvre-et-Maine appellation, which lies to the east of the city of Nantes. Southwest, toward the Atlantic Ocean, the AOC of Muscadet Côtes de Grandlieu lies on the slopes overlooking the Lac de Grand-Lieu on soils composed of sandstone, gneiss, sparkly mica schist and greenstone and granite rocks. The wines are known for a fresh, white floral fragrance and for their sandy mineral streak.

The **2010 Domaine des Herbauges "Classic" Muscadet Côtes de Grandlieu Sur Lie (\$15.99)** is a really lovely wine. With orchard blossom aromas, firm, fleshy citrus and juicy hints of pineapple on the palate, it makes a delicious lunchtime or afternoon wake-me-up wine. It has plenty of minerally structure but in a different way from the briny Sèvre-et-Maine style—more like the crumbly, sandy texture of a good sable cookie. Definitely dry and crisp, with a refreshing finish.

Austrian wines are famously food-friendly (as many of our customers know: a liter bottle of Grüner is always a good thing to have in the fridge!). For something delicious and a little different, how about a wine from the southern Austrian region of Styria (a.k.a. Steiermark). The wines from these rolling hills range from super-serious and powerful to fruity and zippy, such as the **2011 Sabathi "Classic" Sauvignon Blanc Styria (\$16.99)**. Peachy and aromatic, with a little lime zest and orange flower, this is one of my favorite SBs in the store right now. It is a lovely sipper on its own and is wonderfully balanced, the fruit supported by nice acidity and a little fresh tingle on the finish. Lots of friendly personality and a lot of fun!

The usual suspects for a great afternoon wine are often white or rosé, but if a red wine is crisp, fruity and interesting enough it might get an occasional look. A Pinot Noir from a cool climate yet sunny part of the world, such as the **2009 Friedrich Becker Estate Pinot Noir (\$18.99)** from Germany's Pfalz, is a perfect red to open over lunch or on an afternoon among friends. Gorgeous, playful, spicy orange and red cherry notes define the fruit on the nose, and on the palate it is a silky textured, engaging Pinot of the lightest yet most succulent kind.

*Susan Thornett*

"I think I've come to the point where I can stop asking how or why the wines of J.J. Prüm are always ahead of the pack. I've tried looking at them from every possible angle, but the pure and simple fact is that they are just brilliant."

"Austrian wines are famously food-friendly (as many of our customers know: a liter bottle of Grüner is always a good thing to have in the fridge!). For something delicious and a little different, how about a wine from the southern Austrian region of Styria (a.k.a. Steiermark)."



# K&L ONLINE AUCTIONS *Holiday Season Auctions*

The holiday buying season is around the corner, and that means thousands of people descending on our site to browse K&L's wealth of in-stock items. If you're considering selling wine and your goal is to have those bottles up for auction during the November/December months, now is the time to act! Please compile your list of wines, preferably in an Excel spreadsheet, and send over to Auctions@KLWines.com. Depending on the length of your list, the process of appraising can take a few days to a few weeks as we analyze your inventory and give an accurate snapshot of where your wines are selling. It's also very important to keep records of where you purchased your wine, especially those older, rare selections. To achieve top echelon pricing for wines at auction, it is paramount to have a specific and detailed provenance. The more information you can provide, the better we are able to market your collection.

From the time you drop off your wines with us (or ship them to us if you're a non-local seller), we ask for a 30-day window to get your bottles ready for auction. We'll do a detailed inspection and photograph each lot as well as confirm all tasting notes are up to date. It's also our goal not to

pit any sellers against each other in head-to-head competition, meaning we won't list multiple lots of the same wine at the same time. Each lot is up for a seven-day period, allowing our bidders from around the world to view and participate on the auctions of their choosing.

As you can see, the process of selling wine does take some time and patience—we want to accommodate everyone who hopes to sell their collection by New Year's, so please give us plenty of time when submitting your list. If you get a jump start and your wine sells by early December, you can take full advantage of our store credit option. By taking payment in store credit, all commission is eliminated and you take home 100% of the proceeds from the sale of your wine. The timing is perfect to use those savings on buying gifts for loved ones or for hosting a fabulous holiday party.

If you have any questions about what types of wines to sell or the value of your collection, please call or email. We're happy to perform free local cellar inspections and can assist in compiling your list for auction. The K&L Auctions team hopes to hear from you this fall!

Molly Zucker

*Jim's Gems*

## JIM'S SEPTEMBER GEMS

We finally have had a normal growing season after two years of absolutely bizarre, cold weather conditions in both spring and summer. (I am writing this on July 25th; so much can still happen.) We have a beautiful crop-set on the North Coast, and I am sure on the Central Coast too, with the potential of a fairly large, high quality crop. I am sure the growers and wineries with vineyards will have to drop fruit this year due to the potential size of the crop. The weather is the key here, with the outcome hinging on what happens between now and September/October. But it looks great so far, and plentiful.

**Kalinda Sonoma Chardonnay\* (\$17.99)** Those of you who love big, rich, creamy Chardonnay with tons of viscosity will absolutely fall in love with *this* big, rich, creamy Chardonnay with tons of viscosity. White peach, nectarine and tropical fruit abound in this deeply flavored, highly profiled Chardonnay that Rizzo has told me will be a house Gem for the month. 14.5% ABV. (🍷🍷🍷🍷🍷🍷)

**2011 Kalinda Rheingau Riesling QBA\* (\$10.99)** Our German wine buyer, Eric Story, continues to amaze me with the German wines that he puts together for our private label. The semi-halbtrocken that he created last year with one of our favorite German producers rocketed out of here within weeks of its arrival. This QBA, which I feel is a bit drier, has a gorgeous, perfumed fruit aroma of white peach and wet river stone that carries over to its refreshing, bright, near-dry mouthfeel. Eric feels that this Gem would be a great wine with salads, sandwiches, cured or grilled meats, but according to the Bean, who is of a much higher authority, this is just a wonderful wine to consume with anything, and it will be one of our house whites for the month and thereafter. 11.5% ABV. (🍷🍷🍷🍷🍷🍷)

**2010 Domaine du Roumané Côtes du Rhône\* (\$10.99)** Although the 2010 Rhône Valley vintage is not as great as the 2009, there were some exceptional village wines made by some of the great producers (typical!) and some really nice drinking Côtes du Rhône. This is a perfect example of a "really nice drinking" CdR from one of the small producers that we

directly import. A blend of Grenache (65%) and Syrah, this deeply-colored Rhône Valley red is loaded with white pepper to anise-like spiciness on its nose and its ever expansive, broad palate. Rich, lush, almost Hermitage-like, the tannins are well integrated in a very serious, complex wine that drinks well now, but will age and continue to improve over the next few years. Rusty has informed me that this Gem will be one of our house reds for however long it is around. 14% ABV.

(🍷🍷🍷🍷🍷🍷)

**2009 Étoile du Rhône (Stéphane Vedeau) Côtes du Rhône\* (\$10.99)**

We just received our second and last shipment of this lovely Rhône Valley wine from this great vintage, and as with the first shipment, it will sell out quickly. Medium-deep ruby in color, the opulent nose of rich, plum-like fruit and anise spice predominate, carrying over to its rich, lush, complex, deeply-flavored palate with a long, lasting finish. This Gem will be one of our house reds for the month, according to Rusty. 14.5% ABV.

(🍷🍷🍷🍷🍷🍷)

**2009 Bellevue La Randée Bordeaux Rouge (\$9.99)** Just another 2009 *vin ordinaire* from a great vintage that tastes great now and probably will improve over the next several years. Medium-deep ruby in color, the nose offers blackberry to currant-like fruit that carries to a soft, silky palate impression with bright fruit and lovely richness on the finish. Rusty has deemed this Gem another house red for the month. 14% ABV.

(🍷🍷🍷🍷🍷🍷)

**2009 Febre Montmayou Cabernet Sauvignon Reserva Mendoza**

**(\$15.99)** This is an immensely rich, full-bodied Cab that has incredible balance and structure, with tons of cassis to blackberry fruit with undertones of anise and white pepper on the nose and in its amazingly complex set of flavors. This is a perfect red to pair with a grilled steak or beef stew, and will be our house red for the next X number of weeks, according to Rusty. 14.5% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Rusty, Eby, the Bean and Rizzo

## UNDER THE RADAR *Seriously Different*

**A year and a half or so ago, the K&L Italian team had the good fortune to visit the Terlano winery just outside of Bolzano in the Alto Adige.** We tasted their entire lineup, 20 some-odd wines, and everything was very good at the least, outstanding in many cases. The grapes for this first wine were mere twinkles in the eyes of the dormant vines at the time of our visit, but I'm happy to say the **2011 Terlano "Terlaner Classico" Alto Adige (\$17.99)** is here, and our friends in the Südtirol have failed to disappoint again. This wine is absolutely lovely: 60% Pinot Bianco, 30% Chardonnay and 10% Sauvignon, it has gorgeous golden delicious apple, yellow plum, lime skin, white flower and lovely mineral aromas and flavors on a generous but racy frame. As I mentioned, everything they do is top notch, but if pressed, I'd say the Classico bottling offers the best bang for your buck, at least among the whites. If you are at all a fan of the Alto Adige, I implore you to try this wine.

Moving a little south and west, from the Franciscorta area (an area known for producing *metodo tradizionale* sparkling wines that often rival many a Champagne) comes this oddball but utterly lovely little Lombardian red. The **Ca' del Vent Cellatica Lombardia Rosso (\$15.99)** is a blend of mostly Barbera and Marzemino, with a fair dollop of Schiava and a grape called Incorcio Terzi #1 (which is a

crossing of Barbera and Cabernet Franc), plus a dash of Cabernet Sauvignon and Merlot. What does all this mean, you ask? Essentially it's like a rustic Barbera—lots of spicy cherry and berry—with some lovely earthy notes, hints of coffee bean, spicy herb, forest floor. There's fleshy fruit on the palate that would allow you to enjoy it on its own, but it's firm and well structured enough to stand up to some fairly robust cuisine.

Finally, it takes a lot for me to get excited about Dolcetto d'Alba these days. Not that I don't love them; I absolutely adore Dolcetto, in fact. But there's an ocean of very good Dolcetto in that \$15 range out there, and the truly special ones tend to be up in the mid-\$20s. The **2010 Cordero di Montezemolo Dolcetto d'Alba (\$15.99)** really blew me away for the price. All the quintessential grape and berry aromas and flavors of the varietal, with ever so slight hints of licorice, smoke and exotic spice, this wine has such lovely weight, balance, acidity and silky tannins, I have a hard time not making chewing motions when this wine is in my mouth (I'm serious!). It's so pretty and delicate, you could enjoy it as an apéritif before dinner, but it's substantial enough that you could stay with it through the cured meats, pasta courses and into the osso bucco (actually...you should still switch to a Barolo for the osso bucco).

Chris Miller

## GETTING TO KNOW *Sean Fernandez*

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

In my role as Auctions/Old and Rare Operations, I've been preparing rare, old wines for sale and auction for a little over a year.

### What was your epiphany wine?

The lights came on for me with a bottle of Domaine Laffont "Hecate" Madiran. Made entirely from Tannat in the south of France, it is tannic, rustic and chewy. This masculine, savory wine opened the door to a love affair with Bordeaux, Tuscany—really the full spectrum of flavors found in structured, age-worthy reds. Today, somewhat paradoxically, I'm reveling in fresh, pure flavors such as those found in Michel Lorient "Cuvée Reserve" Brut Champagne.

### How has your palate changed?

I've come to appreciate a sweet spot in wines, spirits and dishes. Nothing tops a wine with a brilliant purity of flavor, supple texture and beguiling complexity. I take great pleasure in getting to know a wine, letting it breathe and develop subtle, secondary flavors. In the past I preferred being "hit over the head" with big fruit and sweetness.

### Advice for people just getting into wine?

Remember to hydrate; then feel free to make

any excuse to open a bottle—tastings happen as soon as you do! While trying something new, enjoy the ride. Focus on the flavors and how you experience them before rating it. When you find something you like, read and write about it to help you remember your experience. Bring your findings to the "palates on the ground" (wine professionals who get a first-hand look at hundreds of wines from all over the world). No one is better prepared to align your palate with a broad range of producers and wine styles.

### Dinner with anyone in history and what would you serve?

Abe Lincoln, Isabel Briggs Myers and Frances Perkins. Even if Mr. Lincoln rarely drank, I think he ought to be aware of what is happening in Kentucky Straight Bourbon, having been born in Kentucky. Since Isabel Briggs Myers, co-creator of the Myers-Briggs type indicator, and I share the same type, I know she'd love a glass of Château d'Yquem from her birth vintage, 1897. Finally, Frances Perkins, the first female presidential cabinet member could probably use a toast of Dom Pérignon Champagne.

## GETTING TO KNOW: *Sean Fernandez*



"While trying something new, enjoy the ride. Focus on the flavors and how you experience them before rating it."



Francesco Buffi (third from left), grandson of Nello Baricci and Federico's brother, as they open the envelope in Roma at the Oscars of Wine, 2012.

## PENSIERI DA MONTECHIARA

The *Versante Senese* is what the locals call the slope facing north towards Siena, just under the town of Montalcino. In this little valley are some of Montalcino's most storied names—Livio Sassetti's Pertimali, Valdicava, La Gerla, Il Marronetto, Canalicchio, Capanna, to name a few. The jewel of this little valley is the Montosoli Hill, where Capanna, Valdicava (a new small vineyard for them) and vineyard designates Altesino "Montosoli" and Caparzo "La Casa" are. And then perched on the southeast corner of the hill is Baricci. We've imported and sold their wines starting with the 1998 vintage, and now we're selling the 2007 vintage. Nello Baricci was one of the 26 founding fathers of Brunello di Montalcino's original Consorzio back in 1967. He has been farming this hill for a lifetime, passed the reins of the estate to his winemaker son Graziano and now to his grandson and Graziano's nephew, Federico Buffi. Nello, at 90-plus years old still keeps an eye on things, and at this year's Benvenuto Brunello he strolled through the hall talking to fellow producers just like he did 50 years ago. Federico and Graziano told me that in every vintage Nello would say, "That's a good wine, but it could have been a little better." However, of the 2010 vintage he finally simply said, "That's a good wine!"

The 2010 vintage in Montalcino startled most every producer, making wines much darker than ever before and yet still perfectly balanced. The **2010 Baricci Rosso di Montalcino\*** (\$19.99) is truly stunning; it is a mini Brunello: powerful, with depth and the structure to age. The wines from Baricci are more supple, elegant and long and have an understated power that isn't usually obvious in their youth. This year, however, the AIS (Association of Italian Sommeliers) voted the 2010 Baricci Rosso di Montalcino one of the best wines in Italy. It also took second place at the Oscars of Wine. The award means a lot in Italy, and the winery was overrun with requests for the wine. Fortunately, we already had our order in! The 2007 vintage in Montalcino was another five-star vintage, yielding wines of power, ripeness and a richly-textured palate presence that is readily apparent in the **2007 Baricci Brunello di Montalcino\*** (\$39.99). The ripe fruit gives more depth and upfront suppleness to this Brunello, but its core is still that sweet earth, leather and smoke that are its hallmark. This wine will age easily for another decade or two, but is really

great to drink now!

I visited with Claudia Ferrero and her husband Pablo Hari at the Ferrero estate last May, arriving on a beautiful spring day for lunch. We decided to dine inside rather than out, fortunately, because an hour later there was a deluge that went on until dessert arrived, clearing by coffee. We tasted all of the wines from their Montalcino property, but they have a second property as well. Pablo, ever the silent Swiss salesman, said, "Would you like to try the 2007 Ferrero Cabernet Sauvignon?" Well, my container was already bursting at the seams, and Clyde was breathing down my neck about inventory, but I thought I should at least taste it. The Cab was originally part of a marketing plan that went awry; Claudia and Pablo had bought some land just a few miles outside of Montalcino's borders and planted Alicante, Montepulciano, Merlot and Cabernet. The "awry" part had to do with the labels, which were called Al, Mo, Me and Ca for the previously mentioned varietals. Confusing. We had a huge mix-up of our own in one of the Clubs with the Me and Mo. Needless to say, it wasn't going well other than that the wines were really good. Cabernet, however, isn't a grape that usually stirs my blood, but tasting this wine was an eye opener. Not wanting to play my hand too early, I swirled, pondered and stared off into the distance. Finally Pablo said, "You know, there are only 25 cases left. Maybe you could help us out?" Originally I thought he might have 250 cases, and for that I didn't have room. But 25 of this really exciting Cabernet? I said okay, done deal. The **2007 Ferrero Cabernet Sauvignon Maremma\*** (\$17.99) is a product of the superb 2007 vintage and has that ripeness that appeals to California Cab drinkers too. But this wine takes off from there: layers of fruit, earth, leather, spice and herb notes all come together in a long, supple and sexy finish. Hurry before this one gets away.

Oh, and by the way, the **2007 Ferrero Brunello di Montalcino\*** (\$29.99) is really dynamite. Bold, rich and smooth, with layers of complex fruit and spice. It is perhaps one of the best they've made. It probably deserved the lead portion of the article, but I thought the Cabernet story made for good reading...I hope!

Greg St. Clair



## SETTEMBRE'S SELEZIONE

**2011 Ermacora Pinot Bianco Friuli\*** (\$14.99) Here is one of our most popular wineries from Colli Orientali del Friuli, just a few miles from the Slovenian border. I tasted all of the new Ermacora wines with Chris Miller (K&L Hollywood) last March, and the first two things I have written down are “OMG” and “Wow!” Perfectly balanced, this wine has incredible depth, concentration and focus. There are ripe apples and pears with minerals on the front palate; it is very rich and creamy on the mid-palate, with great length on the finish. Serve with grilled chicken diablo or a seafood risotto.

**2011 Ermacora Ribolla Gialla Friuli\*** (\$14.99) Ribolla Gialla enjoys a long history as one of Friuli's oldest indigenous vines. This extremely unusual wine would be worth buying solely on account of its very low price, but once you have tried this unusual grape varietal I assure you that you'll be back for more. The palate is intense and full, with a supple body, echoing the wine's varietal character. Exotic and honeyed bliss, floral notes, hints of flint and citrus, delivering several complex layers that transform as they evolve in the glass; the finish is dry and fresh with lots of acidity.

**2009 Ferrero Rosso di Montalcino\*** (\$14.99) This is one of the last of the 2009 Rossos. We sold out of this earlier in the year, and when we went to see the 2010 we were told they still had some 2009 left. (We jumped all over it and said, “back up the boat!”) I thought this was great when I tasted this in February 2011, then it got even better. This is a user friendly Rosso. Its bright fruit hits you first—black cherries, cassis and ripe strawberries—and then Tuscany starts to roll across your palate. The terroir takes over the rest of this wine, giving it a long finish that lingers. It needs an hour or so of breathing time and would be delicious served with the pizza or pasta course.

**Ca' de Medici “Terra Calda” Vino Frizzante Rosso (\$14.99)** It's back! Woo hoo! Greg and I discovered this winery at Vinality many years ago, found the distributor and introduced it to many a happy customer. We sold a lot of it, and then it stopped coming to California. Now it's back, and I'm glad because I really missed this Lambrusco, which is very dry, with some cherry cola notes and lots of spice. The perfect wine for the last days of summer.

Saluté!

Mike “Guido” Parres

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

We recently received our drop of the 2010 **Domaine des Nembrets Pouilly-Fuissés**. But it is the **2009 Domaine des Nembrets Pouilly-Fuissé “Clos de la Combe Poncét”\*** (\$23.99) that I'm drinking while they settle down. It has shown itself to be the most serious and most unique of all three in both vintages. The wine is unique in that it is from a monopole operated by Domaine des Nembret's Denis Barraud that is barely an acre in size. Unlike any of his other wines, it is vinified completely in oak (in old used barriques). What is fascinating about this wine is that it smells and tastes like he was using new oak, not old. There is a spiciness and richness to it that makes you jump to that conclusion. But it also has complex orchard and citrus fruits that are bright and pure on the nose, with lots of yellow fruits on the palate. This also has the most mineral drive of any wine in his lineup. This is the perfect vintage for this wine; it is rich, powerful, but balanced, with no one component dominating and a very long finish. You can and should drink this now, just give it a chance to breathe. But hold onto a bottle or two if you can for a couple of years, I have a feeling this still has places to go.

I am also excited about the 2010 vintage in Chablis. These are the wines that you read about when you first start getting into Burgundy: racy, pure and minerally. What I really like about this vintage is that you don't have to overspend to get those qualities; up and down the price spectrum you find classic wines. Take the **Jean-Paul & Benoit Droin Chablis\*** (\$17.99). The Droin Family have been landowners for more than 14 generations. Their village level Chablis is fermented and aged only in stainless steel. It's simply a classic. This has all of the characteristics that I described above, with modest mid-palate weight and a respectable finish. Buy this by the case or two; it is delicious now and will continue to be so for a few more years.

Finally, last year we brought in the **Château de Saint-Lager Brouilly** for the first time. How can you go wrong with 2009 Cru Beaujolais? But the real test was to see what this wine was like in 2010. The **2010 Château de Saint-Lager Brouilly\*** (\$13.99) is serious stuff. I have always preferred this Cru because of its aromatics, and this wine delivers. Floral and spicy, with fruit tones that are surprisingly bright. This vintage packs a little more punch without carrying extra weight. I think I like it even more than the '09.

Kirk Walker

“This extremely unusual wine would be worth buying solely on account of its very low price, but once you have tried this unusual grape varietal I assure you that you'll be back for more.”

“I am also excited about the 2010 vintage in Chablis. These are the wines that you read about when you first start getting into Burgundy: racy, pure and minerally.”



“We have an extraordinary range of the delicious 2010s, in fact, more than I can list here, so go to [KLWines.com](http://KLWines.com) for the complete lienup.”

## POUR VOTRE PLAISIR

### 2010s from Maison Champy Arrive!

The very first négociant house established in Burgundy was Champy Père & Cie, in 1720. They were the first to recognize the importance of cleanliness in winemaking, working directly with Louis Pasteur, and they built a then state-of-the-art, three story gravity winery in downtown Beaune. But after 150 years, the family’s interest in winemaking declined. After the last Champy died in 1985 the business was sold and the vineyard holdings stripped away. But then Henri Meurgey and his son Pierre took over the reins and breathed fresh life into the company.

Under the aegis of Pierre Meurgey, and of Dmitri Bazas, their winemaker, the place has been restored, and the wines are balanced. Their 27 hectares (66 acres) of domaine vineyards are all run biodynamically and the wines reflect that sense of place that the French call terroir. We have worked with them since the 1998 vintage, so this is the 12th vintage we’ve carried, and the wines have been getting better and better, with elegance and approachability, as well as the ability to age.

We have an extraordinary range of the delicious 2010s, in fact, more than I can list here, so go to [KLWines.com](http://KLWines.com) for the complete lineup. The **2010 Maison Champy Mâcon-Villages\*** (\$12.99) is bright, clean Chardonnay, unoaked and fermented with wild yeast and aged in stainless. It’s crisp, bright and delicious. The **2010 Maison Champy Bourgogne Chardonnay “Signature”\*** (\$18.99) has rich toasty oak notes, combined with minerality from the fruit from Puligny and Meursault. From recently acquired vineyards, we have the **2010 Domaine Champy Pernand-Vergelesses 1er Cru “Caradeux”** (\$36.99). This is a Corton-Charlemagne in many ways, coming from just across from the hill of Corton. Rich and open on entry, it shows a pretty limestone and salty minerality and some lime blossom notes. The **2010 Champy St. Aubin 1er Cru “Murgers Dent de Chien”\*** (\$36.99) offers Puligny character for a fraction of the cost. This is rich and concentrated with lovely texture. It’s going into my personal cellar, for certain.

*“Under the aegis of Pierre Meurgey, and of Dmitri Bazas, their winemaker, the place has been restored, and the wines are balanced. Their 27 hectares (66 acres) of domaine vineyards all run biodynamically and the wines reflect that sense of place that the French call terroir.”*

For reds, there is even more to offer, as we have three terrific ones, each with individual character, for less than \$25. The **2010 Domaine Champy Pernand-Vergelesses “Clos de Bully” Rouge\*** (\$23.99) comes from a vineyard planted in the 12th century in an amphitheater with a southeastern exposure. It has fine and elegant texture, lovely fruit and a thread of attractive minerality. Lovely! Or perhaps the **2010 Domaine Champy Chorey-lès-Beaune\*** (\$23.99), with rich, pretty cherry fruit, a pretty mid-palate and lots of plush charm is more your speed. If that is not the one, then try the **2010 Maison Champy Beaune “Vieilles Vignes”\*** (\$24.99). This is off the charts, planted in 1947, with concentration and beautiful black fruit notes. It is from one vineyard, biodynamically farmed, just above the *Route de Pommard* south of Beaune. Fine tannins, good acidity and a fine structure. Or you might be well advised to try the **2010 Maison Champy Savigny-lès-Beaune “Aux Fourches”\*** (\$29.99), which is concentrated and rich, due to the low 25hl/ha yields (about 1.75 tons/acre), with ripe black fruit, serious character, very pretty depth of fruit and old vine concentration, made from carefully and biodynamically tended grapes. We also have two Beaunes, the **2010 Champy Beaune 1er Cru “Champs Pimont”\*** (\$39.99) and the **2010 Champy Beaune 1er Cru “Aux Cras”\*** (\$39.99). The Aux Cras is rich and ripe, with high-toned red fruits, while the Champs Pimont is black-fruited, with more structure and lovely elegance.

If you are feeling a bit more flush, do not miss the **2010 Domaine Champy Volnay\*** (\$39.99) from four parcels in Volnay, both above and below the village. The combination of deeper clay soils on the lower slopes, and soils as shallow as four inches on the upper slopes, makes for an exciting wine, with lovely concentrated black fruit, vibrant energy and terrific quality. Or for an amazing experience try the **2010 Domaine Champy Volnay 1er Cru “Taillepieds”\*** (\$64.99), which is just an over-the-top great Burgundy for your cellar. Period. My personal favorite is the **2010 Domaine Champy Vosne-Romanée 1er Cru “Suchots”\*** (\$94.99), with an exuberant bushel of lovely red fruit notes.

À Santé!  
Keith Wollenberg

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



Le Creuset makes a wide array of wine accessories to fill your needs. Clockwise from top left: **Lever Pull and Foil Cutter (\$69.99)**, **Vacuum Wine Preserver (\$9.99)**, **Decanting & Aerating System (\$79.99)** and the **Black Nickel Wing Corkscrew (\$49.99)**. Visit [KLWines.com](http://KLWines.com) for our complete selection of these high quality tools.



**SEPTEMBER FEATURED ITEM: GoVino Shatterproof Glassware (\$11.99 for 4 glasses)** Perfect for summertime pool parties, camping and picnics! The GoVino shatterproof wine glass is made from a superior proprietary, food/pharmaceutical safe polymer that reflects the wine's color and aromatics much like crystal. It is recyclable (#1), but better yet it is reusable. Available in stemless wine or Champagne styles. Only \$11.99 for a box of four glasses! A great hostess gift.

## LA CACHE WINE STORAGE CABINETS



Heat, light, temperature fluctuations and humidity (or lack thereof) are the enemies of wine. So why not protect the bottles that you buy at K&L until you're ready to drink them?



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



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

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

	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
2400	\$3,999.00	\$4,799.00	\$4,399.00	\$4,599.00	(256+30 bottles)
3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
5200	\$5,099.00	\$6,099.00	N/A	N/A	(544+78 bottles)
Vault 3100	\$3,599.00 (320+ bottles)				
Credenza	\$4,199.00 (150+ bottles)				



**The Wine Mummy! (2-pack \$5.99)** An innovative bag that offers today's traveler a simple, affordable and practical way to transport wine and spirits in checked luggage. Two layers of polyplastic provide protection and a zip-top safeguards against leaks. Fits a variety of bottle sizes and is reusable!

## Wine Storage Lockers

Lockers available in San Carlos.  
Open Mon-Sat from 10 a.m. to 5 p.m.  
920 Bing Street  
San Carlos, CA 94070  
Secure, temperature-controlled lockers also at our Redwood City store. To get on the wait list or for billing, call Shaun 650.364.8544 x2739 or email [onsite-lockers@klwines.com](mailto:onsite-lockers@klwines.com)

## Tritan Titanium Crystal Lead Free!

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

## New Whisperkool Cooling Units

Whisperkool has just released its new line of cooling units for your home wine cellar. All models now include, standard, digital thermostats. Call for more info.



“We have five great club options, all allowing you to drink like a king and pay like a pauper. With a staff full of wine experts at our disposal, we have access to great deals on spectacular wines sourced from around the world.”

# K&L Wine Clubs: Variety is the Spice of Life

## How often do you buy the same wine varietal or same producer's wines?

Sometimes we all need a little extra push to break out of our normal routine, to try something new and different. Why not let the K&L Wine Clubs help shake things up with two unique, exciting wines every month? We have five great club options, all allowing you to drink like a king and pay like a pauper. With a staff full of wine experts at our disposal, we have access to great deals on spectacular wines sourced from around the world. Our clubs offer great wines from Champagne, Bordeaux, the Rhône, Napa and Sonoma, as well as South America and many other wonderful regions from all over the globe. A K&L Wine Club Membership makes a great birthday present, wedding gift or client thank you. All clubs, except the Champagne Club, ship on a monthly schedule and are all subject to sales tax for California residents. To sign up or learn more call **800.247.5987 x2766** or email us at **TheClubs@KLWines.com**.

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

**Premium Wine Club:** The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines, fine-tuned for a more sophisticated evening. This club offers wines produced from unique grape 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:** Our Champagne buyer travels to Champagne to source the best possible grower-producer Champagnes as well as top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such miniscule quantities. Add a little sparkle to the even numbered months. The Champagne Club ships every other month and costs \$69.95 per month + shipping.

**Club Italiano:** From Italian classics to modern marvels, our Italian wine club highlights some of the best and most unique wines coming from Italy today. Each month you'll be delighted to receive the best wines that Italy has to offer. The Italiano Club ships each month at a cost of \$39.95 + shipping.

*Alex Pross, Wine Club Director*

## SOME SEPTEMBER WINE CLUB PICKS

### signature red collection

#### 2005 Clarendon Hills "Blewitt Springs" Grenache

93 points *Stephen Tanzer's International Wine Cellar*: "Deep ruby. Explosive raspberry, blackberry and blueberry scents, along with suave Asian spices and fresh rose. Mouth-filling red berry flavors offer impressive clarity and silky texture for such volume."

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

### best buy wine club

#### 2011 Kalinda Lake County Sauvignon Blanc

This Lake County Sauvignon Blanc is a lively and refreshing, fruity white, perfect for poolside sipping! The addition of 7% Riesling adds a delightful floral touch. It was produced by the talented team behind the "Girls in the Vineyard" wines.

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

### premium wine club

#### 2010 Kalinda Sonoma Chardonnay\*

Our 2010 Sonoma Chardonnay opens with honeysuckle on the nose, with the richness of a Sauternes. On the palate, grilled pineapple flavors offer fresh acidity, while the creaminess is balanced by high acidity. Cream and brioche linger on the finish, while the freshness of fruit remains forward.

Regular K&L Retail: \$17.99 Wine Club Price: \$14.99

### italian club

#### 2010 Amantis "Goghi" Rosso Toscana IGT

One of Tuscany's premier winemakers, Paolo Vaggagini, and his wife Bernardetta Tacconi have fashioned this intriguing "Super Tuscan" from just south of the border of Montalcino. The 2010 Amantis "Goghi" is predominantly Sangiovese, with Colorino, Canaiolo, Merlot and Petit Verdot, that shows off the power of this stunning vintage. Big, bold and substantial, this is a wine that rock your socks! Have with your favorite grilled steak.

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

## TALES OF THE SPORTING LIFE

We've focused so much on Scotland and France lately that it's easy to forget that we make some of the world's finest spirits right here in California. As this is the California issue, I'm going to recommend some products from some of our local purveyors that will prove to you that we can produce world class spirits in the Golden State. Today, I'd like to highlight one classic producer and one new producer making similar spirits in totally different ways.

Charbay was one of the first craft distilleries in the nation. They're famous for their high quality flavored vodkas, but the real crown jewel in their range is their whiskey. Having released two exquisite (and ultra-high end) Pilsner-based whiskies (distilled in an Alembic pot still and aged in Limousin oak for 12+ years) so far, as well as an unusual white whiskey, we eagerly await the release of the third in their series. This whiskey has already received great praise from international critics, under a private label bottled for the L.A. Whisk(e)y Society. It won't be cheap, but you'll be sorry if you miss it. In the meantime, master distiller Marko Karakasevic has been experimenting with more fabulous distillations of high end beer! This time it's the ultra hoppy Racer 5 IPA, whose essence slowly trickled from the Alembic still, making truly an eccentric and wonderful product: **Charbay R5 Aged Hop-Flavored Whiskey (750ml \$69.99)**.

Next we have a newcomer to California, but not a newcomer to spirits. The clever and crafty Bryan Davis (of Esmeralda Distillery in Spain) and his partner Joanne Haruta have built a distillery literally from scratch, outside no less, calling it Lost Spirits Distillery. Once known for his wonderful Spanish gins and absinthe, Bryan is now working with 100% organic California barley and drying it by hand with Canadian peat. The whiskey is then aged for several years in late-harvest California Cabernet barrels, in order to emulate the traditional use of sherry cask aging in Scotland. This is real California Single Malt people, and it is truly wonderful. Two are available and both are rather smoky, wonderfully salty and savory. Plenty of rich fruit from the Cab barrels remains to give balance. I'm looking forward to our first Single Barrel exclusive, but in the meantime check out their two available products: **Lost Spirits Leviathan I American Peated Single Malt (750ml \$64.99)**, which is peated to 110 ppm, and the softer **Lost Spirits Seascape American Single Malt (750ml \$49.99)**. Alcohol levels vary as each whisky is bottled by the barrel.

*David Othenin-Girard*

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## *K&L Whisky Merchants* THE ART OF BARREL HUNTING

When David Othenin-Girard and I spent the day at Glenfarclas distillery last May, we had one of the tougher tasting trips of our career. Many times when we visit distilleries or bottlers, they'll have an idea of what we're looking for and they'll locate specific barrels beforehand, or take samples a few days in advance. It's not quite as romantic as getting knee-deep in the cellar muck, popping wooden bungholes and using the dipstick to draw out the single malt, but it's much more efficient. Glenfarclas was an entirely different experience, however. While we had told them weeks earlier that we were interested in more mature, 20-plus-year-old casks, it's a family-owned company that still ages everything on site. Literally. Considering that the Grants have been producing whisky since their takeover in 1865, there's a lot to choose from.

The only guides we had for our spelunking expedition were owner George Grant and his trusty Dot-Matrix printout of casks and their locations in the warehouse. There are 10 different buildings with hundreds to thousands of casks inside of them. With no corporate ownership or global marketing team, every cask is on the table as long as you're in good standing with George, so that narrowed it down to about a thousand casks. We didn't have time to taste a thousand casks, so we said, "How about something very traditional and something a little different?" That got us down to around a hundred.

Eventually, after hours of plowing through dark walkways and moldy dirt floors, we found our first winner: a **1979 Single Barrel Fourth-Fill Sherry Cask (\$279.99 Pre-Arrival)**. Whereas most Glenfarclas whisky is heavily sherry influenced, giving it that rich and raisiny character, this cask had already given up its residue to the whiskies previously aged within it. What it gave to this 30+ year-old was an oily, earthy and resinous character, subtle hints of smoke and a creamy mouthfeel that swam with vanilla and faint caramel. The complexity was astounding and the finish went on for minutes. It was one of the best whiskies of the trip, hands down. The only whisky that came close to topping it was a 40+ year old cask of sherry-matured **1970 Vintage Malt (\$579.99 Pre-Arrival)** that gave us everything we came searching for: big flavor, cakebread, stewed fruits, rancio notes, coffee, fudge and chocolate. Usually older whiskies can fall flat with the evaporation of four decades bringing down the alcohol level. At more than 50% alcohol, this veteran still packs a punch and the high proof really is the key to the whole thing. The balance it adds to the flavor acts as a backbone to the malt, making it one of the best we've ever found.

*David Driscoll*

"As this is the California issue, I'm going to recommend some products from some of our local purveyors that will prove to you that we can produce world class spirits in the Golden State."

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

Our tasting in July saw the return of some customer favorites such as **Le Thil Comte Clary** and **Pipeau**. The **2005 Pipeau** was a huge hit, and the **2009** is even better. We also tried some other stunning great Bordeaux that won't break the bank.

**2009 Le Thil Comte Clary Blanc, Pessac-Léognan (\$24.99)** This Sémillon-dominated white Bordeaux (with 40% Sauvignon Blanc) shows lots of weight and texture, with plenty of acidity to keep it crisp. The nose is lanolin and floral with a touch of lemon custard. The palate shows more lemon tart along with ripe melon. If you were a fan of the Chasse Spleen Blanc, you will love this!

**2008 Le Thil Comte Clary, Pessac-Léognan (\$17.99)** The 2008 returns after selling out the end of last year. It is still a beautiful Pessac for a great price made from almost 100% Merlot. Bright red fruit, potpourri and cedar dominate the nose. The elegant palate shows raspberry, anise and fresh tobacco. The long finish has lots of tart red fruit and more anise.

**2009 Le Thil Comte Clary, Pessac-Léognan (\$21.99)** This is the bigger brother of the 2008. Heady plum fills the nose with some toasty spice. The anise is noticeable, as in the 2008, with a riper mouthfeel of plum and blackberry. The finish is a bit more astringent than the 2008, but with lots of power and length. This wine is a great candidate for case purchases to cellar.

**2009 Cap de Faugeres, Côtes de Castillon (\$19.99)** The first round of this wine sold out quickly after the tasting. Half the vineyards lie in St-Emilion and the other half in Côtes de Castillon. This is a big wine that needed three hours of decanting to take away a slight reductive note on the nose, which then showed ripe plums and dried berries along with chocolate, coffee and oak spice. The palate is ripe, with tons of black fruit, spice and candied plums. Plenty of tannins give structure.

**2009 Pipeau, St-Emilion (\$31.99)** Not like the 2005, where the tannins were just a bit bigger than the fruit. For as big as the 2009 is, there are layers of flavor. On the nose is plenty of toasty oak, coffee and heady blackberry. The rich, textured palate is filled with blackberry, coffee and roasted spices. The toasty finish has a slight campfire aroma that lingers around the black fruit.

**2009 Roûmieu-Lacoste, Sauternes (375ml \$21.99)** This property lies next to Climens and is owned by Hervé Dubourdieu, who also owns Château Ducasse. A wonderful, layered wine for the price. The nose is honey, butterscotch and a touch of celery seed. The palate is tons of mango and papaya with a lush mouthfeel and a long, long, almost crème brûlée finish.

Steve Greer

“We also tried some other stunning great Bordeaux that won't break the bank.”