



WINE News

IT'S APRIL, and that means we're in Bordeaux (and Champagne and Burgundy and the Rhône Valley) sourcing new wines to share with you. Until we return, sate yourself with some of the older wines and rarities our Library Wine team has put together for you...

LOVE FOR THE ODD BOTTLE



Clockwise from top: Nick Carpenter, John Lewis, Tyler Shaffer, Molly Zucker and Gary Westby, K&L's Library Wine team. (NP: Trey Beffa.)

osmosis and rotary fermenters have all played their part in making some types of wine extinct. But unlike a car, great old bottles were once too young to drink and needed a dark, cool place to come together. Only when time has passed does their potential become realized.

I feel very fortunate to have had more than my fair share of great old bottles, and I have to thank my father Jim, my boss Clyde and my customers and friends Jeff Solt, Wilf Jaeger and John Tilson, in particular, for passing on their love of the good old stuff to me. One thing that all these connoisseurs have in common is a love for the odd bottle, the over-achiever and the once-famous-and-now-obscure, as well as a respect for the classic blue chip producers.

Take a moment to look over our selection on the website; you will find everything from First Growth Bordeaux to old German Riesling to great old California Pinot Noir in our constantly expanding and changing stock. Don't think that your budget won't allow for an older bottle—we have great stuff across the price spectrum! We also now have a growing team dedicated to sourcing old and rare wines for you. Nick Carpenter, John Lewis and Tyler Shaffer are our old and rare wine specialists, Molly Zucker is our auction director, and I am the old wine buyer up north, with Trey Beffa buying in Southern California. Please reach out to us if your tastes have changed or if you are running out of room in your cellar, we would love to look at the wines you would like to sell. If you are searching for a special bottle from a birth or anniversary year, we would love to help with that as well. The wine world is big and, usually, every vintage was good somewhere! Email me with any questions at: GaryWestby@KLWines.com.

Gary Westby

OLD WINES FOR DRINKING

I always get a kick out of buying wines from a private seller and finding K&L's old "price gun" tags on them. One of my favorites was a bottle of 1990 Latour with the original \$90 sticker on the bottle. (I think we sold it for \$79.99 on futures.) Considering that the current retail price for 1990 Latour is \$799 a bottle, I'd say that anyone who bought this wine on release would do pretty well if they decided to sell it.

We've been getting a ton of calls and emails lately from private collectors that want to thin out their wine cellars. Most of them are seeing the crazy prices for current Bordeaux, and the temptation to sell is just too great. Others were just in an acquiring state of mind for so long that when they took a step back, they realized there was no way they could drink all of their wine. Either way, as the top Bordeaux become commodities rather than wines to be enjoyed with a meal, even people who bought the wines to drink are finding it makes more sense to sell. That \$1,000 bottle can be turned into several cases of \$40 drinking wine. Cases of top vintage First Growths can mean a new car! The old and rare department is made up in large part by these super-expensive top Bordeaux and California wines.

The other side of our old and rare department, though, is devoted to finding great drinking wines that don't break the bank. Wines from the 1999 vintage are a case in point. These wines are exciting to drink because they are starting to show flavors and aromas of "older" wine, but they're priced in this stratosphere. The **1999 Juslyn "Vineyard Select" Napa Valley Cabernet Sauvignon (\$34.99)** is a perfect example. Here is an 11-year-old California wine that is perfect to drink right now. It was more than \$70 a bottle upon release, but we were able to source a bunch of it at this excellent price. And, despite crazy prices for 2009 Bordeaux, we can find lots of great buys from the 1999 and 1997 vintages. The **1999 Haut-Bailly, Pessac-Léognan (\$89.99)** is a really delicious bottle of wine. It focuses on balance, minerality and finesse. Other super buys in the old and rare department right now include **1997 Clerc Milon, Pauillac (\$49.99)** and **1999 Kirwan, Margaux (\$69.99)**. Enjoy!

Trey Beffa

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It's April, and We Are in Bordeaux



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

Our Bordeaux team is off to Bordeaux to taste the wines of the fabulous 2010 vintage. These tannic 2010s may be great, but I'll be 90-plus-years-old when they are ready for the table. That's why I stopped buying vintage Port after the 1991 vintage, and I will probably stop buying Bordeaux after the fabulous 2009s are released because they will drink well very young and still age for 50 years. At least I think so... My very good friend Mickey Dora is a young 97 and he's still collecting Bordeaux. (He just bought several cases of 2008.) So I asked him why he still buys Bordeaux futures; "I'm optimistic," he told me.

We will fill you in on the 2010 Bordeaux soon, but for this month's newsletter, we're featuring old wines that drink great now, including some of my favorite older Bordeaux that are quite affordable. First, you must try **1994 Corbin Michotte, St-Emilion (\$44.99)**. It is still full flavored and quite smooth going down. Just in is a great bargain from **Château Siran,**

Margaux, the 1997 (1.5L \$59.99). The wine is straight from the Château, but there are only limited quantities available, so don't hesitate too long. Older large format Bordeaux have also just arrived from **Château Saint Georges,** too: the **1999** in **3L (\$149.99)** and **6L (\$249.99)** bottles.

Old Sauternes are great values, even some **d'Yquem** vintages like the **1996 (375ml \$129.99)**. The **1989 Guiraud** is one of my favorite stickies, and we just received 10 cases and are selling it for **\$59.99**.

There are so many other old wines in our inventory—way too many to mention in this newsletter—but all of these are in short supply and they tend to sell out quickly. Fortunately, we have five active buyers looking for old wine in private cellars across the USA, at auctions and also in cellars in France. Check our website, KLWines.com, often for our newest finds. And visit our new auction site, too—we have lots of old wine listed there. If you want to sell some old wine or put it up for auction, please contact us. We BUY and sell old and rare wines these days.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

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

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

K&L HOLLYWOOD

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Hollywood, CA 90028
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F (323) 836-0853

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

We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End April 30, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

*Direct Import
WS:Wine Spectator
RP:Robert Parker
WE:Wine Enthusiast
GR:Gambero Rosso
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 and click on "local events."

April 2: New release Rhône wines.

April 9: Pacific Northwest. We'll taste red and white wines from Washington and Oregon.

April 16: Wines of Alsace and the Loire Valley.

April 23: Bordeaux. Everyone's favorite tasting!

April 30: Wines of Spain and Portugal.

SPECIAL EVENT:

Thursday, May 5: A Special Pichon-Lalande tasting and dinner with winemaker Thomas Dô-Chi-Nam in Redwood City. Don't miss this spectacular event, which begins with a tasting at our Redwood City store at 6:15 p.m. and then continues with a fantastic dinner next door at Chantilly Restaurant. We will taste the 2004 Pichon-Lalande (92 points *WS*), the 2008 Bernadotte and the 2008 and 2006 Reserve de la Comtesse at our tasting bar before refreshing our palates with some bubbly. The four-course, sit-down dinner at Chantilly starts at 7 p.m. and will feature the 2004 Reserve de la Comtesse, as well as the 2008, 1995, 1996 and 1998 vintages of Pichon-Lalande. Limited seating available. Tickets are \$150/person. Cancellations must be made 72 hours in advance for a refund. No paper tickets will be mailed. You will receive an email confirmation 72 hours prior to the event confirming details.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

April 7: Boete Vineyards; **April 14:** Copain Vineyards;
April 22: Red Car; **April 28:** Lewis Cellars

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

April 1: 2009 Cru Beaujolais; **April 8:** Neyers;
April 15: Beer; **April 22:** Wines of Australia & South Africa;
April 29: Saintsbury

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

April 7: Beer; **April 14:** Passover Wines;
April 22: Italian Wines with Trilussa Wine Company; **April 28:** TBA

Sommelier Secrets **MAD FOR MADEIRA**

Madeira, the robust fortified wine named for the Portuguese island from whence it comes was a US staple during the 1700s

(not to mention a favorite tippie among our Founding Fathers—it was used to toast the signing of the Declaration of Independence!). Save for the few remaining members of the Savannah Madeira Society, most Americans today regard Madeira as cooking wine, opting instead for lighter wine to pair with a meal or a pricey single Malt to contemplate fireside. But, just as we've seen Sherry dig itself out of the hole of unpopularity, Madeira, thanks to the effort of a few dedicated enthusiasts like Mannie Berk of the Rare Wine Company, is starting to follow suit.

K&L is proud to carry a selection of Manny Berk's **Rare Wine Company Historic Series Madeiras**. These are arguably the best non-vintage, traditionally-made Maderias being produced today. The project is a collaboration between Rare Wine Company and Barbeito, one of the most historic and finest Madeira houses.

Rare Wine Co. Historic Series "Savannah" Verdelho Madeira (\$49.99) Savannah, Georgia was, and remains, the historical center of Madeira appreciation in the US. In the lineup of "noble" Madeira grape varieties, Verdelho is vinified the second driest. The nose of the RWC Savannah Verdelho opens with aromas of baking sweet bread, dried stone and citrus fruits, and hints of ginger, cinnamon and honey. These nutty, honeyed fruit flavors are deepened on the palate, which is rich and mouthcoating. This is an intense wine, and its mild sweetness is countered by high acidity, which makes for a cleansing, perceptibly dry finish. Enjoy this as an aperitif with a hard cheese like Gouda, or after dinner with a handful of honey-glazed nuts.

Rare Wine Co. Historic Series "Boston" Bual Madeira (\$49.99) Boston has a special place in US-Madeira history: it was the site of rioting after the British seized John Hancock's boat, the Liberty, on May 9, 1768 because of import tax disputes. The cargo? 3,150 gallons of Madeira! RWC's Boston Bual is made in a richer, more robust style than their Savannah. On the nose this is evidenced by more pronounced nutty and earthy aromas accented by wood and smoky notes—smoked almonds,

caramelized maple syrup and raisin. On the palate, layers of maple and caramel dance around candied orange, toffee and exotic spice notes. There is a touch more residual sugar here than in the Verdelho, but due to the very high acidity the finish remains just as clean. If paired with food, this Bual needs an equally robust dish, like barbecued baby back ribs doused in your favorite special sauce, but it would be equally savored with a good book by a crackling fire.

Rare Wine Co. Historic Series "New York" Malmsey Madeira (\$49.99)

Moving up ever-so-slightly on the scale in sweetness is the New York Malmsey (a.k.a. Malvasia), which is not shy in its offering of layers of caramelized brown sugar, fig, date and cola aromas. On the palate these aromas and flavors are spiked with smoky, meaty undertones. Once again we have incredible depth of flavor and mouthwatering acidity, with an ultra-long finish. A semi-hard, strong, slightly sweet cheese like Comte would make a great partner to this Maderia, whenever inspiration strikes.

Of course, the best part about these special Madeiras is their value. For \$50, you get a handcrafted, distinctive wine with an average age of 30-plus years that is more robust and long-lived than the light wines of the world, more exotic than Port and more versatile than Scotch. Plus, with Madeira there's no threat of spoilage! Feel free to savor a bottle over the course of a good year, or bury it in the cellar to be appreciated a century from now by your (hopefully-by-then) discerning great-grandchildren.

Design Your Own Wine Club! Are you mad for Madeira? Whether you are looking to start a Madeira collection of your own, or are simply interested in exposing your palate to new sensations, you can create your own customized wine club through the **K&L Personal Sommelier Service**. You set the number of bottles, the duration of the subscription and the budget. You can focus on specific regions and styles, or leave it open to be surprised. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started today!

Chiara Shannon

REVIEWS FROM RALPH'S WORKSHOP

My neighbor, Doug, is a regular shopper here at K&L, as is the rest of my neighborhood. When he recently pulled into our parking lot on a busy Saturday with his daughters, six-year-old Evan and four-year-old Farrah, Farrah proclaimed, "I know where we are Daddy. We are at Ralph's workshop!" This is my workshop, and like any, I have favorite tasks. Pouring in our tasting bar each month is by far my favorite, and this month was special. Our old friend Petrus Desbois from Château St. Georges in Bordeaux flew in to pour his wines at all three of our stores!

Château St. Georges is the largest estate (25,000 cases) in the very small appellation of St-Georges-St-Emilion. This incredibly beautiful château was built in 1770 and the Desbois family has owned it since 1890. Planted to 60% Merlot, 20% Cabernet Sauvignon and 20% Cabernet Franc, this estate holds a special place in my heart, as their 1982 was one of the first Bordeaux that I sold a lot of. (I believe it was \$9.99.) When Clyde and I visited the estate in April 2002 we tasted the incredible St. Georges wines from 1949 and 1926, both of which were very much alive. The wines of **St. Georges** are classic in style—dry and never over-extracted or over-oaked. As Petrus likes to say, "The soul is not for sale. We pick late and don't alter the wine."

Anyway, back to the tasting. Our customers loved the wines and were happily stunned by the prices. The **2007 (\$24.99)** was bright, fresh and elegant. As good as it is now, a few years in the cellar will help it soften and integrate into an even more delicious drink, just like the **1999 (\$29.99)**, which is dead-on perfect and ready today. It was no surprise to me while I was double decanting these wines a good two hours before the tasting that the **2006 (\$24.99)** needed much more time to open up and is a wine that may indeed age as well as the 1949 and the 1926, so put it away in the cellar. [The container carrying the St. Georges wines was delayed, they should be in stock soon.]

As I prepared the other 10 wines I was thinking that this month's tasting was what I call a "tweener tasting" because right now we're between vintages, so I pour a variety. The vintages really speak in these tastings, and adding the intrigue of aged wines makes the influence of time easier to taste.

2009 St-Jean des Graves Blanc, Graves* (\$12.99) People just adored the fresh fruit from this all-stainless combination of Sauvignon Blanc and Sémillon as it shows all the ripeness and roundness of this great vintage. The wine is an absolute steal and a regular in my refrigerator.

2008 Esprit de Pavie, Bordeaux (\$19.99) There are no Pavie grapes in this wine, but who cares when it tastes this good? The wine is loaded with ripe Merlot fruit and toasty oak, which are always the Pavie calling card. It's better than some vintages of Pavie I've tasted under the Perse ownership; I'm not kidding, and I don't care if people think I'm wrong.

2008 Reignac, Bordeaux Supérieur (\$18.99) This wine is almost black as night, with loads of new oak and structure, and it is flashy as heck. It definitely needs some time in the cellar, but its quality more than rivals many of the magical '61 classified growths, if you enjoy the style.

2007 Haut de Poujeaux, Moulis (\$14.99) The second wine of Poujeaux. I adore this estate. For decades it has been one of the greatest wines in Bordeaux for the money. The terroir is magnificent and the estate excels even in the most difficult weather vintages. Even their second wine from 2007 is a great example of this: elegant, fresh and focused.

2004 Poujeaux, Moulis (\$31.99) If you want proof of how great the terroir is, try this! Dark, serious, and delicious.

2003 D'Aiguilhe, Côtes de Castillon (\$29.99) This is another estate I just love! This wine is just oozing ultra-ripe Merlot fruit and is fantastic right now.

2003 La Croix de Beaucaillou, St-Julien (\$39.99) The second wine from Ducru-Beaucaillou. This may be from the inferno 2003 vintage, but it's Cabernet Sauvignon so it features more focused fruit and is also tasting great right now.

1998 Lalande-Borie, St-Julien (\$24.99) The 1998 vintage yielded wines with dark fruit and structure that were tough to taste and enjoy young. I invite you to taste what happens when classically-structured Bordeaux wines age; this wine is right on point now!

1993 Cos d'Estournel, St-Estèphe (\$119.99) Despite tough weather this still retains the elegant spicy fruit and fresh mineral quality of Cos wines, though not a blockbuster.

2007 Doisy-Védrières, Sauternes (\$34.99) A great Sauternes loaded with thick, exotic tropical fruit, incredible sweetness and great length. It has to be among the greatest wines ever made at DV, and that is saying a lot, my friends, since I witnessed the 1989 beat d'Yquem in a blind tasting!

Cheers, and Go World-Champion-San Francisco Giants!

Ralph Sands



"The wine is loaded with ripe Merlot fruit and toasty oak, which are always the Pavie calling card, and it's better than some vintages of Pavie I've tasted under the Perse ownership..."

STEVE BEARDEN *On Bordeaux*

Sure everyone is talking about the great 2008 and 2009 vintages in Bordeaux, but can you drink them now? A container brimming with great older vintages has just arrived, including some great wines from some of my favorite vintages. The Bordeaux from 1999 and 2001 are drinking spectacularly right now. And although we don't technically consider it an older vintage, the better wines from 2006 have had a much needed couple of years to settle down and are beginning to really strut their stuff. Don't miss these four as they will sell out soon.

2006 Smith Haut Lafite Rouge, Pessac-Léognan (\$44.99) Some of you may have read *Wine Spectator's* write up of this great property last month, so you'll be glad to know that this is in stock and delicious. It shows flavors and aromas of sweet oak, scorched earth, espresso roast, blackberry fruit, mineral and more. This super rich and flamboyant wine has finally started to integrate and is showing extremely well with decanting, but please save some for the cellar.

2001 Malescot-St-Exupéry, Margaux (\$59.99) The lively, fresh, high-acid-but-balanced 2001 Bordeaux have always been some of my favorites, and this is a perfect example as to why. This Malescot has bright aromas of crushed flowers, crunchy berry fruit and mineral accents. With air, chocolate, licorice, blackberry and tobacco notes begin to emerge in the ripe but very elegant middle palate. This clean, refined beauty was a hit at our February tasting at the San Francisco store.

1999 Malescot-St-Exupéry, Margaux (59.99) Whether the plump, low acid 1999s are better than the 2001s is a matter of personal taste, but there is no denying that with 10 years of bottle age the '99s have hit a sweet spot. Gentle, round and flowery, this fleshy wine coats the palate with sweet, dark fruit, cedar, herbs and hints of leather in a most seductive manner. It doesn't get any better.

2006 Doisy-Védrières, Sauternes (375ml \$14.99; 750ml \$29.99) I am flabbergasted by the price/quality ratio of this wine and consider it to be one of the great values in the store. The pineapple, honey and tangerine flavors are sweet and rich, but not at all heavy. The lemon, baking spice and mineral notes are all blended perfectly by great balancing acidity. Don't miss this delicious value.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

On Tuesday, February 22nd, a dozen K&L employees met after hours at our Redwood City store to explore the mysteries of the wines of Bordeaux's St-Emilion. With a viticultural history dating back to Roman times, St-Emilion is one of the oldest wine-producing areas in Bordeaux. It is the preeminent appellation on the Right Bank, and its wines—usually dominated by Merlot—offer a great introduction to the wines of Bordeaux for the neophyte.

We tasted 12 wines in two flights of six each. All the wines showed very well. The first three were all from the recently released 2007 vintage: **2007 Canon-La-Gaffelière (\$59.99)**, **2007 Clos Fourtet (\$49.99)** and **2007 Belair (\$29.99)**. The Canon-La-Gaffelière is made in a rich, extracted style with dark fruit and toasty oak. The Clos Fourtet is all studied elegance, with sweet black cherry notes and firm tannins. The Belair, recently purchased by the Moueix négociant house and a near neighbor of Château Ausone, exhibited tart red fruits and well-integrated oak. From farther west, near Cheval Blanc and the border with Pomerol, we tasted the **2006 La Tour Figeac (\$29.99)** and the **2005 Chauvin (\$34.99)**. Unlike the clay and limestone soils that dominate the area around the town of St-Emilion itself, these vineyards are planted on a mix of sand and gravel, with a much higher proportion of Cabernet Franc. Both wines were more tannic and grippier than the rest. The La Tour Figeac needs time, but it showed much promise, with classic lines and clean, round fruit. The Chauvin was a bit more extracted, with good weight and dark fruit. We finished the first flight with a wine from co-owner Clyde Beffa's cellar, the **2005 l'Arrose**.

We had to resort to Clyde's cellar again to find three of the six bottles for the second flight: the **1998 Canon-La-Gaffelière**, the **1995 Troplong Mondot** and the **1995 Larmande**. The **1998 Beau-Séjour Becot** had tart, blackberry fruit, lively acidity and firm tannins. It was taut and focused where the Canon-La-Gaffelière was rich and creamy. The 1998 vintage may have been a difficult one for many on the Left Bank, but the St-Emilion wines are singing. The **1997 Grand Pontet (\$29.99)** revealed tart red currant notes, lots of acidity and chewy tannins. The two '95s showed the strength of that vintage, with well-integrated oak and dark, plummy fruit. Both also displayed quite youthful tannins, however, and clearly would benefit from more time in the cellar. The **1994 Corbin Michotte (\$44.99)**, from a more difficult vintage, was a delightful surprise: lots of peppery spice on the nose but no hint of herbaceousness on the palate. It's a lovely, medium-bodied claret with tangy red currants, spice and soft tannins.

Jeff Garneau

“A container brimming with great older vintages has just arrived, including some great wines from some of my favorite vintages.”

“St-Emilion is one of the oldest wine-producing areas in Bordeaux. It is the preeminent appellation on the Right Bank, and its wines—usually dominated by Merlot—offer a great introduction to the wines of Bordeaux for the neophyte.”

“If you look for the good vintages instead of the GREAT vintages, you’ll see there are superb buys lurking all over.”

SOMETIMES THE BEST VALUES AREN'T THE MOST EVIDENT

When you are looking for mature Bordeaux that can be enjoyed now or in the near future, you sometimes have to venture outside of the four-dot square to look for gems that are underpriced and underappreciated. If you look for the good vintages instead of the GREAT vintages, you’ll see there are superb buys lurking all over. (The GREAT vintages of the 1990s are, for sure, 1990, 1995 and 1996.)

Below you’ll find my picks from all of the other vintages for my recommendations this month, plus a 1981, which is the seventh best vintage of the 1980s (behind 1982, 1989, 1986, 1985, 1983 and 1988). I have enjoyed all of these wines recently and have several in my cellar. You should try some—or all—of them.

1999 Kirwan, Margaux (\$69.99) Wonderful aromas of cassis and berries, with hints of spices, this is very velvety on the palate, and it screams Margaux! Absolutely delicious, and it will cellar for 10 more years. I have this beauty in my cellar.

1998 Lalande-Borie, St-Julien (\$24.99) What a steal! This is from a vintage where some of the Left Bank wines are a bit tough and tannic. It shows the strength of the vintage combined with the elegance of the property. Lots of blackberry fruit flavors. A big wine that needs decanting. A perfect match with a Porterhouse steak, this wine will age well for 10 more years.

1997 Labegorce, Margaux (1.5L \$59.99) The perfect size bottle for four people at a casual dinner. We’ve sold out of this three times already, but this lot seems to be the best of all. The wines came direct from the Anthony Barton Fine Wines’ cellar. It’s rich, delicious and silky. Drink over the next five years. I believe K&L has sold more cases of 1997 Bordeaux than any other store in the US!

1994 Ormes de Pez, St-Estèphe (\$29.99) This wine took a month to settle down after its voyage from the Ormes de Pez cellars. Now it shows lovely old school Bordeaux aromas and flavors, not heavy oak or high alcohol. A solid wine to enjoy with a beef stew or cassoulet. We have sold more than 100 cases of this wine in the past five years.

1993 Léoville-Barton, St-Julien (\$79.99) Trey tasted this wine on his first Bordeaux trip in 1994 and has followed it throughout its life. The wines from 1993 can be tannic and unyielding, but this is one of the best of the vintage, and it is priced lower than most Léovilles of late. In my cellar.

1991 Léoville-Las Cases, St-Julien (1.5L \$269.99) K&L’s Steve Bearden writes: “This wine is surely in my cellar. I think 1991 is the most underappreciated vintage of the ’90s because of the frost problem. The thing is, the vines along the Gironde suffered very little frost damage and made fabulous value wines.

The best are Latour, Pichon-Lalande, Margaux, Palmer and this Las Cases. On the palate there are hints of tea, plums, roasted herbs, cherries, mineral and spice, all done up in satin and silk. Its long, gently persistent finish reminds us why we age great wine.”

1981 Léoville-Las Cases, St-Julien (\$169.99) I love 1981 Bordeaux, especially Palmer, Pichon-Lalande and Léoville-Las Cases. It’s also the last Bordeaux vintage before Parker (BP). This wine is mature, elegant and delicious. And it’s half the price of the 2009!

Clyde Beffa Jr.

WINE 101: RARE WINES FROM STONY HILL

You are what you drink. If that were the case, I’d be young, fruity and cheap. Well, one out of three ain’t bad. This is not the time to extol on the virtues of young and simple wines. No, this month we’re all about old and/or rare. I prefer to talk about rare, because anyone can ferret away a bunch of bottles in the basement and then trot them out as something special on account of their decrepitude. Most wine is meant to drink upon release, or shortly thereafter. This is even truer when it comes to domestic wines. It is not, however, universal. Take for example a truly special winery that has always trodden a very different path with regard to winemaking style and philosophy.

Stony Hill has been making wine since the early 1950s, when Fred and Eleanor McCrea first embarked on a journey to fashion California Chardonnays that rival great white Burgundy. Stony Hill makes only white wine, and not much of it, either. They have never gotten much in the way of high scores from the wine magazines, and they have never priced their stuff too dearly. But those in the know have long understood these to be some of the very best white wines in Napa Valley and also extremely long agers.

“Stony Hill has been making wine since the early 1950s, when Fred and Eleanor McCrea first embarked on a journey to fashion California Chardonnays that rival great white Burgundy.”

These are rarities. But at the time of writing this, K&L has a little bit of the **2007 Stony Hill “Estate” Napa Valley Chardonnay (\$34.99)**, a flinty, green apple kind of white with a long finish and decades ahead of it. There is also a smattering of the **2009 Stony Hill Napa Valley Gewürztraminer (\$22.99)**, which is much leaner than French versions of the grape, quite dry and deliciously low in alcohol—a great lunch wine, and the **2009 Stony Hill Napa Valley White Riesling (\$25.99)**, again low in alcohol and big on flavor and minerality. This is crisp and a hair removed from dry. An excellent white to pair with oysters, cheeses, Thai and Vietnamese flavors.

Every so often, K&L gets a cellar containing some older bottles of Stony Hill Chardonnay. If you ever catch wind of one from the ’60s, ’70s or ’80s, do not pass up the opportunity to try something unique, still vibrant and very, very delicious. You will be amazed by how well these wines hold up over time. Better for certain than this wine lover.

Elisabeth Schriber

CHAMPAGNE *Long Overdue!*

France loves a strike like they love Champagne, and our shelves have been empty of my favorites for far too long because of the dock workers' latest *grève*. But, by the middle of this month, K&L will once again be overflowing with bottles of tasty Champagne direct from Aspasia, Bonville, Fleury, Launois, Leclerc-Briant, Lorient, Marguet and Philippe Gonet. Along with our favorite standbys like the **Ariston Aspasia "Carte Blanche" Brut Champagne*** (\$24.99), **Franck Bonville "Brut Selection" Blanc de Blancs Champagne*** (\$29.99) and the **Launois "Cuvée Reserve" Brut Blanc de Blancs Champagne*** (\$34.99), we have some returning stars. The almost red **2004 Leclerc Briant "Cuvée Rubis" Brut Rosé Champagne*** (\$34.99) has been gone for a while, but is better than ever in this vintage, with some good snappy acidity to go with its luscious Pinot Noir fruit. The Rubis is something that all Champagne lovers should try at least once, as it pushes the boundaries of the style in depth of color and flavor. We will also receive a tiny bit more (just 10 cases) of the **2002 Launois "Special Club" Brut Blanc de Blancs Champagne*** (\$59.99), which is a perfect candidate for the cellar—if you can keep your hands off of it! Made from two very old parcels of Grand Cru Chardonnay, this is our most Mersault-like Champagne. Our overdue boat will also be bringing us a touch more of the **2004 Michel Lorient "Pinot Meunier Vieilles Vignes" Brut Champagne*** (\$49.99), which I think is a candidate for one of the best bottles of Champagne that we carry, regardless of price. It is made from a less-than-one-acre plot of Meunier vines planted in 1942 and comes across as poised and elegant in spite of its concentration and power. This has been a "small bottle" every time Cinnamon and I have opened it at home and empty far too quickly.

Gary Westby

APRIL ARRIVALS *Or, Our Ship Has Come In!*

At long last, after a month of delay, our direct import container has arrived! And with it comes bottles from our friends at Ariston, Franck Bonville, Marguet, Fleury, Launois and Gonet, plus a bounty of new wines from LeClerc-Briant and Lorient. We'll also finally be receiving wines from some new-to-us producers, including Fluteau and Tornay, and one big surprise...

One of my returning favorites (yes, I've written this up before) is the **NV Franck Bonville Blanc de Blancs*** (\$29.99). As many of you know, this is not only a great bargain, but a great wine as well. Composed of wine from the 2005, 2006 and 2007 vintages, this latest effort has a classic, clean clay nose, with richness on the palate, ripe apple fruit, citrus and minerals. For better or worse, the *Wine Spectator* has suddenly discovered this wine and has given it an outstanding 90 points!

Also returning is our beloved **NV Ariston Aspasia Brut Rosé*** (\$32.99). Composed of 50% Pinot Noir and 50% Pinot Meunier, this little beauty spends five years on the lees. It has beautiful red cherry fruit with zippy acidity and minerality on the finish. A classic style to please nearly everyone.

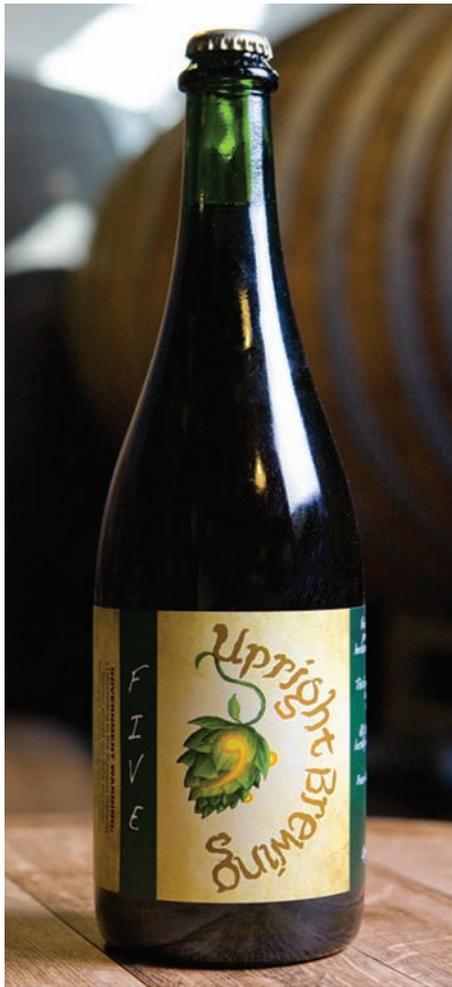
Now for the exciting news. Drum roll, please...It's Billecart-Salmon time! Yes, you read that correctly. Billecart is back, and we'll have a number of different wines from this esteemed producer. First and foremost, we'll be getting the legendary **NV Billecart-Salmon Brut Rosé (750ml \$74.99; 1.5L \$159.00)**. It is everything that you remember it to be—clean and crisp, with bright cherry and raspberry fruit. It's elegant and creamy, with a long finish laden with minerality. Also coming is the outstanding and not to be overlooked **NV Billecart-Salmon Brut Reserve (750ml \$49.99; 1.5L \$99.99)**, with its honeyed fruit, ginger spice and crisp finish. For those of you who are collectors and prefer to put your bubbles away for a number of years, we'll also be getting small quantities of the highly collectible cuvées and rare vintages, including the **1999 Billecart-Salmon Blanc de Blancs (\$134.99)**, the **Billecart-Salmon "Cuvée Elisabeth" Brut Rosé (\$169.00)**, the **2000 Billecart-Salmon "Cuvée Nicolas-François" (a bargain at \$99.00)** and the super-rare **1998 Billecart-Salmon "Le Clos Saint-Hilaire" (\$375.00)**. All of these older vintages will be in short supply, so don't wait very long to order them! We are very excited to be stocking these wines after a long absence. With the warmth of spring, comes a bounty of new releases and new choices. Enjoy!

Here's to hoping it is warmer where you are.

Scott Beckerley

"By the middle of this month, K&L will once again be overflowing with bottles of tasty Champagne direct from Aspasia, Bonville, Fleury, Launois, Leclerc-Briant, Lorient, Marguet and Philippe Gonet."

"We'll also finally be receiving wines from some new-to-us producers, including Fluteau and Tornay, and one big surprise..."



BRICK'S BEER PICKS *Upright Laying It Down*

I recently discovered my new favorite brewery. Sometime back in late 2010 my friends at Lime Ventures, a great local beer distributor, called me up all giddy and excited, talking about a new brewery that they just signed from Portland, Oregon called Upright Brewing Company. Well, needless to say their enthusiasm instantly rubbed off on me. After all, I've drank a lot with them and we have fairly similar palates.

In looking into these guys I found out that they were right in my wheelhouse, inner half of the plate, belt-high, making farmhouse style ales using local ingredients, saison yeast and open-top fermenters. Upright is the brainchild of Alex Ganum, a homebrewer turned professional who moved to Portland in 2002 and opened Upright in 2009. Upright makes four year-round beers called Four, Five, Six and Seven, after their starting gravity, and a handful of seasonal brews. This is the first time they're available in California.

Four (750ml \$9.99) is a straightforward Saison, light and refreshing. It has a subtle doughiness to its sweet green apple and lemon meringue flavors. It comes across as light and refreshing, with round, mouthfilling carbonation. I love this with the fresh spring flavors popping up at the markets.

Five (750ml \$9.99) is for hop fans. This beer uses more whole leaf hops (Willamette, Liberty and Perle) from farms in Mt. Angel, Oregon to create something akin to the great Belgian Pale Ales like De Ranke's XX Bitter or De La Senne's Taras Boulba. A lovely, balanced ale that pleases both the hoppy-minded and the balance-seeking.

Six (750ml \$9.99) is Upright's Rye Ale, using both malted and unmalted rye. This dark brown-colored beer is deeply spiced, with notes of anise and five spice, and it has a lovely finishing bitterness to accompany some of the more confectionary and fruity flavors found on the palate.

Wrapping things up is the **Seven (750ml \$9.99)**, which is like a ramped up version of the Four. More amber in color and expressing more yeasty richness on the nose, this is a fuller, weightier and slightly drier beer than its lower-in-alcohol sibling. Adding a level of malty spice and textural richness, I felt this was a perfect mid-point between traditional Belgian/French Saison and the modernity of the Portland brewing scene.

Bryan Brick

French Regional

Drinking Outside Your Comfort Zone

This month's newsletter theme is **Old and Rare**, so I decided to venture out of my Rhône/Southern France comfort zone to bring you three of my current top picks of old, rare and most unusual wines from around the world. Cheers!

2002 Domaine de la Tournelle "Vin Jaune" Arbois (620ml \$59.99)

Vin Jaune is a wine like no other. Produced only in exceptional vintages, when the Indian summer enables Savagnin to develop optimum ripeness, the wine undergoes a most unique *élevage*. Once fermented, it must age in old oak barrels for at least six years without any topping up to replace the portion of wine that evaporates. A thin layer of yeast, or *voile*, forms on the wine's surface much like the *flor* used in the making of Fino Sherries. Domaine de la Tournelle's version displays an unbelievable degree of richness and complexity. Deep golden in color, this dry wine from the Jura region of eastern France is incredibly nutty and savory, with aromas of golden raisins, chicken consommé, yellow curry and ginger. Enjoy with an assortment of fine cow or sheep's milk cheeses. 14% ABV.

2001 Renaissance Vineyards Cabernet Sauvignon Reserve (\$39.99)

Renaissance's 2001 Reserve Cabernet Sauvignon was a revelation for me. With all of powerful press and hoo-ha about Napa Valley Cabernet Sauvignon, who would think that such a stunning (and appropriately aged) example would come from the Sierra Foothills of California?

The first thing I noticed about this wine was that the 2001 Reserve comes in at a modest 13.6% ABV, leaving no excess heat on the finish or up my nose. And it certainly had all of the textbook characteristics that I look for

when I drink Cabernet Sauvignon: black currant, hints of tobacco, eucalyptus, mineral and smoke. Have I landed in St-Julien, Bordeaux? The wine also had fine tannins and acid to boot. This Cabernet should easily hold its own for another 8-10 years, if stored properly. This is the Cabernet Sauvignon that I will open at my next dinner party, or to "show off" California wines to my French wine friends.

2004 Yalumba "FDR1A" Cabernet-Shiraz Barossa Valley South Australia (\$34.99) Yalumba, Australia's oldest family-owned winery, first created the outstanding "Fine Dry Red" called FDR1A back in 1974. The goal here was to create a benchmark Cabernet Sauvignon/Shiraz blend that showcased the terroir and potential of Australian wine. Since that inaugural vintage, the FDR1A has only been produced three other times, in 2000, 2004 and 2006.

I recently got a chance to try the 2004 Yalumba FDR1A, and it turned out to be an intense, elegant and seamless wine that was drinking beautifully. Here you'll find the requisite black currant notes for which Cabernet Sauvignon is so famous. However, thick, lush fruit is not the only thing going on. Bay leaf, camphor, slight dusty earth and mineral nuances present themselves every-so-subtly to give this wine a flavor profile and structure that is hitting its marks perfectly right now. Full-bodied, but not so pumped up that you couldn't enjoy it tonight, the wine has good acid and fine medium-plus tannins that indicate it can still go the distance if need be. (Five to eight more years?)

Mulan Chan-Randel

“Doesn’t it bother anyone else that the same five consulting winemakers put their two cents in on 85% of all Napa Cabs? I think this makes the wines unbearably homogenous.”

Brick’s Backyard Picks: Stuff I Don’t Like

So I was sitting here at my desk thinking about what to write this month, and I really didn’t have much other than three completely delicious wines. That in itself is not the problem, but if I just wrote about wine it’d be pretty boring. So I went wandering around the warehouse looking for inspiration, when suddenly Sal Rodriguez, a K&L vet with a new position in Customer Service, unwittingly gave me all I needed. He simply said the word “moist.” Just writing that word makes my skin crawl; there is something about the way it sounds that just creeps me out. Other things that rile me up? Asking me how San Francisco is when I live in Oakland, people who have no cell phone manners, people who litter—especially people who throw cigarette butts everywhere—and people who just don’t have any common courtesies. I also hate the words “unctuous” and “elegant,” especially when they are used to describe wine. C’mon people, get some new vernacular already. Here are some of my other wine pet peeves:

Lifeless wines are just unacceptable in my book. I need acid. Not necessarily searing, laser beam acid, but I surely don’t mind that if the wine has the raw materials to hold it. The **2009 Green & Red “Catacula Vineyard” Napa Valley Sauvignon Blanc (\$18.99)** has the freshness a wine needs to please me. This 100% musqué clone Sauvignon Blanc spends four months in half neutral oak and half stainless steel, leaving all the wild, musky natural acidity to come out in the wine. Add exuberant grassy notes in the nose and snappy sweet pea with richer tropical fruit flavors on the palate, and this is my kind of SB.

I also don’t like wines that have unnecessary residual sugar. Never was this more apparent than at the recent Zinfandel Advocates and Producers (ZAP) tasting at Fort Mason. My teeth are still reeling from the onslaught of jammy (read: sweet) wines that I tasted that day. But there are still a few lighthouses in the storm of sugar, and one that I’m savoring this year is the **2006 Scherrer “Old and Mature Vines” Alexander Valley Zinfandel (\$27.99)**.

Year in and year out this wine has been staunchly dry, with deep spice notes and refined fruit. Cinnamon, nutmeg, toasted marshmallow and Bing cherries are all fully apparent. Creamy in texture, but without unneeded heft, this seems almost light on its feet for such a powerful wine. Plus it will continue to develop into something more complex for at least another 8-10 years.

Doesn’t it bother anyone else that the same five consulting winemakers put their two cents in on 85% of all Napa Cabs? I think this makes

the wines unbearably homogenous. It really irks me. Napa will pay for this down the road, when enough people get sick of cookie cutter wines. In the meantime, I’ll be drinking the **2007 Peter Franus Napa Valley Cabernet Sauvignon (\$37.99)**. This has all the oak richness and grape extraction you’d expect from a Napa Cab, but with a much better sense of balance and poise. This wine keeps getting better in the glass, and has a long and interesting life ahead of it thanks to a good dose of acidity.

Bryan Brick

WINERY TO WATCH: LANGOA-BARTON

Like most American wine drinkers my age, weaned on plush, fruit-forward California wines bathed in oak (which I rejected as soon as I discovered the affordable, acid-driven wines of the Rhône and Italy), I didn’t have much experience with the wines of Bordeaux before I started working at K&L. I knew the Bordeaux varietals, but I assumed that they’d taste the same in the hands of the Bordelais as they did Robert Mondavi’s. Boy, was I wrong.

This month’s Winery to Watch—Langoa-Barton—was one of the châteaux that initiated my conversion into a true Bordeaux lover. Owned by the Barton family since 1821, and now run by Anthony Barton, this St-Julien estate was classified a Third Growth in 1855. The wines, dominated by Cabernet Sauvignon, are known for their subtlety and balance, and are always well-made, even in the so-called “off” vintages. Of course, the winery isn’t new, and it’s not under new ownership, so why are they a “Winery to Watch,” you ask? Because their wines age so spectacularly, and in the era of stratospherically-priced Bordeaux, pre-2005 vintages are often priced more modestly. So, you could imagine my excitement when I learned K&L’s co-owner and the King of Bordeaux, Clyde Beffa, would be coming down to our Hollywood store to pour some aged vintages of Langoa from his cellar. Here are some of the highlights:

1997 Langoa-Barton (\$39.99) Classic claret for a song. I could drink this “off-vintage” Bordeaux every day. Herbal on this tasting, with hints of Castelvetro olive, coriander and spice on the nose. In the mouth it’s supple, with black cherry fruit and perfectly integrated tannins.

1998 Langoa-Barton (\$59.99) This wine was all rose petals and sea air on the nose, with a soft approach slowly revealing blackberry and raspberry fruit with an outline of graphite. There is plenty of backbone to help this develop another 10 years, though I think it’s going to be spectacular in five. A pretty wine from a château known for elegant wines in hard vintages.

1999 Langoa-Barton (\$54.99) One of the staff favorites. Cinnamon stick, dried tobacco and blackberry fruit on the nose, with dusty just-picked raspberries popping on the palate like caviar. There’s just a touch of oak, fantastic acidity and plenty of fruit and mid-palate texture. Great now and over the next 10 years, at least.

Leah Greenstein

“But it wasn’t until I met Harry, a quick-to-smile North Carolina native who still speaks with a gentle southern twang, that I realized the wines were not just Oregonian in style, but very Harry, too—thoughtful and generous...”

“The 2004 Dunn Howell Mountain Cabernet Sauvignon is probably one of my top ten wines from California in the last four years.”

Touring the Willamette Valley **CHEHALEM**

There’s a rustic old house on Chehalem’s Corral Creek Vineyard, just north of 99W in Newberg, Oregon, tucked behind the crush pad and perched on the edge of Riesling and Pinot Gris vines, where I stayed on my visit to the Pacific Northwest last fall. It’s the house where owner and winemaker Harry Peterson-Nedry has lived for the last 13 years, though now it’s also home to harvest interns from as far away as New Zealand through crush, and it’s full of its owner’s warmth and hospitality, a wide collection of wine glasses and a big, long wood dining table perfect for big meals and tasting parties.

I was a fan of Chehalem’s wines (pronounced shu-hay-lem) long before I visited the winery, always impressed with the sheer verve and complexity from the range, from their entry-level Pinot Noir on up through the single vineyard wines. But it wasn’t until I met Harry, a quick-to-smile North Carolina native who still speaks with a gentle southern twang, that I realized the wines were not just Oregonian in style, but very Harry, too—thoughtful and generous, but not in your face. (Read more about Chehalem and watch our video interview with Harry on Uncorked at Blog.KLWines.com.)

Here are a few of my favorite Chehalem wines currently in stock:

2008 Chehalem “3 Vineyards” Willamette Valley Pinot Noir (375ml \$14.99; 750ml \$24.99)

From the region’s defining vintage so far, this has lovely aromas of ripe red and black fruit, forest floor, bacon and violet, and a polished, fresh palate with plenty of secondary notes underneath, if you can hold onto it long enough to let it evolve.

2009 Chehalem “Reserve” Willamette Valley Dry Riesling (\$19.99) The great unsung varietal of the Pacific Northwest, this dry Riesling has lovely lemon marmalade qualities with surprising hints of Rainier cherry to complement the stone fruit and spice. Great acidity and weight. As one of my favorite varietals when aged, I’m looking forward to seeing how this evolves.

2008 Chehalem “Inox” Willamette Valley Chardonnay (\$15.99) A figgy, flinty, crisp Chardonnay that easily demonstrates the varietal’s potential in the Northwest, now that later-ripening Dijon clones have made their way there. I’d easily drink this in place of Chablis.

2009 Chehalem “Wind Ridge Vineyard” Ribbon Ridge Grüner Veltliner (\$18.99) Staving off boredom for Harry is awfully tasty for the rest of us. This is the second vintage of Grüner from Chehalem and it’s spicy, dry, minerally and fun. I love all the white pepper and ginger notes, which complement quince and muskmelon character like a pillbox hat complements a Chanel suit.

Leah Greenstein

BOUTIQUE CORNER

*And David’s lips are lockt; but in divine
High-piping Pehlevi, with “Wine! Wine! Wine!
“Red Wine!”—the Nightingale cries to the Rose
That sallow cheek of hers to’ incarnadine.
Come, fill the Cup, and in the fire of Spring
Your Winter garment of Repentance fling:
The Bird of Time has but a little way
To flutter—and the Bird is on the Wing.
Whether at Naishapur or Babylon,
Whether the Cup with sweet or bitter run,
The Wine of Life keeps oozing drop by drop,
The Leaves of Life keep falling one by one.*

—From the *Rubáiyát* of Omar Khayyám

I tend to talk a lot about new releases here at the Boutique Corner. This month I wanted to talk about a few older wines, relatively speaking, that are well worth a look. The **2004 Dunn Howell Mountain Cabernet Sauvignon (\$84.99)** is probably one of my top 10 wines from California in the last four years. Released in 2006, this wine is just coming into its own and will age nicely for another 20 years, with its ripe black fruit, layers of chocolate, licorice, cedar and beautiful minerality. The tannins are strong, but smoother than younger Dunn wines used to be. Give this an hour and a half in a decanter and it will blow your mind. The **2004 Smith-Madrone Napa Valley Cabernet Sauvignon (\$34.99)** is in perfect drinking condition right now, but will hold for another three to five years. A Spring Mountain favorite of mine, this winery produces beautifully balanced wines with amazing fruit and structure. The 2004 shows black and blue fruit, with hints of cedar, vanilla and lush tannins. This is a great food wine.

Michael Jordan

TREY'S APRIL PICKS!

It's that time of year again! Yes, you guessed it. It's time for the Lewis Cellars spring releases! We just received two new 2009 Chardonnays and the 2008 Reserve Cabernet.

I have already tasted the wines on a couple of occasions, and I think they will be some of his highest-rated to date. My personal favorite in the lineup is the **2009 Lewis Cellars "Barcaglia Lane" Russian River Chardonnay (\$57.99)**. This wine shows a rich, creamy mid-palate, hints of toasty oak, vanilla and hazelnuts, with citrus and green apples on the finish. With the higher acidity of the two Chardonnays, I feel this is the best choice to serve with food. The **2008 Lewis Cellars Napa Valley "Reserve" Chardonnay (\$57.99)** is done in a different style. It is deep, rich and layered in the mouth, with more hints of toasty oak, cream and butterscotch on the finish. Randy Lewis believes this is the best Chardonnay they have produced to date.

The third release from Lewis is the highly anticipated **2008 Lewis Cellars Napa Valley "Reserve" Cabernet Sauvignon (\$114.99)**. This wine is showing amazingly well. The 2007 was a bit tighter and more tannic at this stage. The 2008, on the other hand, is lush and layered in the mouth, with a very high level of

extraction and ripeness of fruit. Still firm on the finish, it is completely overwhelmed by the intense, pure cassis-like fruit. For those who love big Cabs, this one is sure to please.

Switching gears a bit, I wanted to mention a few wines I just brought in from a new project called Expression. The numbers in the wine names represent the different latitudes of the vineyards from which the fruit was sourced. The first is the **2008 Expression 38 Sonoma Coast Chardonnay (\$23.99)**. The fruit for this wine comes from several vineyards, including Gap's Crown and Redwood Vista. The wine is crisp and clean with a pretty vibrant quality. It is fruity and rich, but the cool climate of the Sonoma Coast really helps it maintain balance. A good, food-friendly Chardonnay! One of the Pinots they produce is the **2008 Expression 44 Eola-Amity Hills Pinot Noir (\$27.99)**. The Eola-Amity Hills is a sub-appellation of Oregon's Willamette Valley, and this wine is blended from three vineyards: Rose Rock, Zena Crown and Willakia. The wine is a fruity, well-balanced Pinot that leans more towards the softer side of the grape than the big, dark, extracted side. Another excellent food wine.

Trey Beffa



Hollywood Hot Pix

ROSÉ PREVIEW

Rosé season is just around the corner, and we're planning ahead. But before we even get started, please keep in mind that some of these wines may be delayed due to the port strikes in France. In my opinion though, it is never too early to start talking about rosé. And 2010 looks to be another exceptional vintage for the wines of Southern France.

Château Peyrassol is consistently one of my favorite rosé producers. The **2010 Commanderie de Peyrassol Côtes de Provence Rosé (\$16.99)** always delivers great complexity and intensity for the price. It is the workhorse wine from this property, with a lovely pale rose color, a lively palate and a dry mineral finish. It is the essence of purity and elegance. The **2010 Château Rosé (\$22.99)** bottling is more full-bodied, with a more precise palate. This always has a long finish and develops wonderful depth and complexity over the year. Don't be in a rush to consume all your bottles of this; it only gets better. Both wines are composed of Grenache, Cinsault and Syrah. The Commanderie has a little Mourvèdre.

One of the most unique rosé bottlings I've tried thus far comes from a small fishing village in Cassis. The **2010 Domaine du Bagnol Cassis Rosé (\$24.99)** is loaded with intense minerality and a lovely saline quality that can be attributed to the proximity of the vineyards to the Mediterranean Sea. The wine is composed of Cinsault, Grenache and Mourvèdre and has a lovely deep pinkish hue. You can taste the beauty of this village right there in the bottle.

Another favorite producer from Provence is Saint Andre de Figuiere. I always sing the praises of this wine each year, and 2010 is no exception. The two wines to look out for are the "Magali" and the "Vieilles Vignes." The **2010 Saint Andre "Magali" Côtes de Provence Rosé (\$14.99)** has lovely watermelon rind, peach and citrus notes. This wine is sourced from the winery's vineyards and from some surrounding properties that they have long-term growing contracts with. The **2010 Saint Andre "Vieilles Vignes" Côtes de Provence Rosé (\$19.99)** is all old-vine estate fruit. It is predominately Mourvèdre (50%), with equal parts Cinsault and Grenache completing the blend. This wine is much more compact, with more layers. It is elegant, too, with spicier notes and citrus elements. It should continue to evolve beautifully as it integrates.

Finally, my favorite sleeper of the coming vintage is the **2010 Château Le Cengle Côtes de Provence Rosé (\$12.99)**. This is a new wine for us and is sourced from 30-year-old vines. It is composed primarily of Syrah and Grenache, with a touch of Cabernet Sauvignon and Mourvèdre to round out the blend. The wine shows aromas of lemon zest, melon and guava. There is a bright intensity to this wine that makes it extremely pleasurable, and the touch of strawberry on the palate that completes this vibrant expression of rosé. I know I will be buying cases of this wine, I recommend you do so as well.

Keith Mabry

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

GERMANY, ALSACE, LOIRE, AUSTRIA & HUNGARY

2009 Kalinda Rheingau Riesling Qba* \$10.99

A touch dryer than a halbtrocken, this Riesling still carries weight, texture and a juicy core of fruit. The rich Rheingau texture is mingled in with soft minerality that zips along your palate and leaves a subtle hint of sweetness.

2008 Schloss Saarstein Pinot Blanc* \$18.99

This Pinot Blanc deserves center stage. It is very fresh, with stone fruit, minerality and layers of acidity and texture. This is fantastic with lighter foods, or just on its own.

Charles Baur Cremant d'Alsace Rosé* \$18.99

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

2009 Tessier Cheverny Rouge* \$14.99

This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store.

2009 Gerard Boulay Sancerre "Monts Damnés"* \$29.99

This has a bittersweet iris perfume, plus fennel, honeydew, cassis and a whiff of chalk on the nose.

2008 Franck Millet Sancerre Blanc* \$16.99

We love the Millet wines for their freshness, charm and affordability, and this is easily our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the Millet domaine, it's got plenty of snap.

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

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

2009 Hetszolo Furmint Sec* \$10.99

Light in color, this fascinating dry Furmint offers aromas of fresh flowers, herbs and white fruit. This is a high acid grape naturally, and the dry style really emphasizes its briskness and minerality.

CHAMPAGNE

2002 Bruno Michel "Cuvée Millesime" Brut* *Inquire*

This vintage Brut is 80% Chardonnay and 20% Pinot Meunier, and it offers stupendous balance between simple enjoyment/drinkability and more intellectual, geeked out notes of wet stone and austere minerality.

Michel Loriot "Extra Brut" Brut* \$39.99

This wine has a touch of gold in the color and is quite spicy and exotic on the nose, in part because they do not allow the wine to go through malolactic fermentation. In the mouth it is quite rich for an extra brut.

RED & WHITE BURGUNDY

2008 Domaine Chicotot Bourgogne Rouge* \$16.99

This is all estate-grown and hand-harvested from Chicotot's vineyards in Nuits-St-Georges. On the palate it is rich and spicy, with lovely transparency and both red and black fruit notes.

2008 Maison Champy Chambolle-Musigny* *Inquire*

Red fruit and exotic spice play off subtle earth and oak notes for a wine that is very correct, rather traditional and delicious with food.

2008 Maison Jacques Bavard St-Romain Blanc* \$23.99

This is from a tiny négociant in Puligny-Montrachet named Jacques Bavard. He comes from a long line of wine-growers and is dedicated to

working with organic and biodynamic farmers. I met him on my June trip, and was most impressed with the purity of his wines. Available at a very modest price, thanks to our direct import.

2008 Maison Champy Bourgogne Chardonnay "Signature"* \$17.99

Always a hit at K&L, this falls squarely into the category of rich, buttery Chardonnay that California wineries make, but with a difference. In spite of the oak, this still shows interesting minerality and charm.

2009 Paul Pernot Bourgogne Blanc* \$19.99

This comes from vines in the village of Puligny, on the Meursault border. The bright and elegant entry is followed by characteristic Puligny minerality, a very nice creamy middle and slight citrus notes at the finish.

2008 Maison Jacques Bavard Meursault* \$34.99

This Meursault from négociant Jacques Bavard is stunning, with crisp minerality and great texture.

RHÔNE & FRENCH REGIONAL

2009 Les Clos Perdus "Priundo" Corbières* *Inquire*

Les Clos Perdus is a small winery based in the village of Peyriac de Mer in the Languedoc region of the South of France. This beauty received 91 points from the *Wine Advocate*.

2008 Jean Louis Denois "Les Garrigues" Rouge* \$7.99

This wine has a gorgeous pomegranate color, with fresh aromas of small, red berry fruits and delicate hints of spice box, followed by subtle notes of tobacco leaf and licorice.

2009 Vignerons de Fontes "Prieure Saint-Hippolyte" Rosé* \$9.99

If you love deeply colored rosés that are nearly red, this will blow you away. Syrah and Grenache make for a chewy, medium-bodied wine with strawberry and cassis notes and a fresh, intense, slightly herbal palate.

2008 Antech "Emotion" Cremant de Limoux Rosé* \$14.99

The Emotion is pale pink, with lively tints and a fine bead. Delicate nuances of cherry and strawberry, along with white floral notes, make for a crisp and elegant sparkler destined to become a favorite.

2008 Château de Montfaucon "Baron Louis" Côtes du Rhône* \$17.99

The Cuvée Baron Louis is a special assemblage from select parcels with vines between 50 and 90 years of age. The 2008 is a blend of 40% Grenache, 15% Syrah, 15% Cinsault and 10% each of Carignan, Mourvèdre and Counoise.

2009 Comte Louis de Clermont-Tonnerre "Tradition" Châteauneuf-du-Pape (Alain Corcia)* \$21.99

From RP: "Medium bodied, with notes of dark cherries, lentil, spicebox and coffee nib, this 2009 Grenache based red displays more savory characteristics than some of the other cuvées in the 2009 Corcia lineup."

2008 Domaine de Fontbonau Côtes du Rhône* \$19.99

Frédéric Engerer, the president of Château Latour, and Roussillon vigneron Jérôme Malet worked together to create this benchmark wine from the Rhône Valley. The 2008 (80% Grenache and 20% Syrah) is bottled without fining or filtration and is rich, full and delicious.

SPAIN, PORTUGAL & SOUTH AMERICA

2008 Bodegas Sierra Salinas "Mo" Monastrell* \$9.99

Shows lots of the rich, mouthcoating dark fruit and spiciness that its more expensive sibling shows. A very good mouthful of Monastrell for those who are looking for a dense, dark-fruited wine that over-delivers.

You might not find reviews in the *Wine Spectator* or in Robert Parker's *Wine Advocate* for a number of the wines below, but you also won't find these well-priced gems anywhere else in California!

2008 Bodegas Sierra Salinas "Casa Mira"* \$19.99

91 points Robert Parker: "The 2006 Mira is a blend of 45% Cabernet Sauvignon, 45% Garnacha Tintorera and 10% Monastrell aged for 20 months in new French oak. A glass-coating opaque purple color, it displays a reticent nose of toasty oak, blackberry and black currant. On the palate layers of succulent fruit emerge."

2005 Bodegas El Chantre Ramos Paul Ronda* \$39.99

Almost overwhelmingly aromatic, with sweet red fruit and exotic spice, toasted oak notes and raspberry liquor. On the palate this is big and dark, with earth and ripe fruit in equal measure. Not subtle, but a huge wine with a ton to offer.

2008 Kalinda Malbec Mendoza* \$9.99

We selected this wine for its typically generous, Malbec-y plum and berry fruit, mouthfilling texture and balancing acidity. The richness and freshness of the fruit is what stands out the most in this wonderful Malbec.

2009 Monteviejo "Festivo" Malbec Mendoza* \$10.99

According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

2009 Noble Malbec Mendoza* \$12.99

Calling this an entry level wine is rather misleading, as the wine has so much depth of flavor and fruit intensity. It shows wonderfully soft, forward, plummy dark fruit, with a rounded texture.

2007 Monteviejo "Bicentenario" Mendoza* \$26.99

90 points *Stephen Tanzer's International Wine Cellar*: "Deep, bright ruby. Crushed dark berries, roast coffee, smoked meat and flinty minerals on the nose; conveys a strong impression of soil."

ITALY

2009 I Stefanini "Selese" Soave* \$8.99

This is a clean, refreshing white wine that goes well with many lighter dishes and makes an excellent aperitif. Delicately perfumed, with notes of violets, hawthorn and elderberry. Dry, medium-bodied and smooth, with almond notes on the finish.

2009 Blason Pinot Grigio* \$14.99

Giovanni Blason and his wife Valentina are nascent producers who have shocked us with the price-to-quality ratio of their wines. Their Pinot Grigio is really sensational, full in the mouth, rich on the palate and extraordinarily drinkable at this price.

2008 Sesta di Sopra Rosso di Montalcino* \$21.99

Pure, classic Sangiovese just explodes from the glass, not opulent and fruity, just heady, lithe and focused. Ettore Spina has crafted a superbly complex and classic expression of the vintage.

2005 Poggiarellino Brunello di Montalcino* \$29.99

93 points and a Cellar Selection from *Wine Enthusiast*: "This is a blockbuster Brunello that delivers pleasure and intensity on multiple levels. The aromas are deep and penetrating with an emphasis on cherry, forest berry, pressed violets, cola and balsam notes."

Ca'Berti Lambrusco Robusco* Inquire

This one is bubbly and addictive, its purple froth rising in the glass to reveal an intense perfume of red fruits like maraschino cherries and red currants, with a note of zesty spice. The palate is reasonably dry, soft and quite persistent. For cured meats like bresaola and speck, and hard cheeses like Parmigiano Reggiano.

VINTAGE PORT

1963 Fonseca \$349.99

98 points *Wine Spectator*: "A grand slam. Deep ruby with a slightly red edge, intense black cherry and raspberry nose..."

1963 Warre \$199.99

92 points *Wine Spectator*: "Extremely impressive, with beautifully balanced, sweet fruit on the palate."

1977 Warre \$129.99

92 points Robert Parker: "This house makes rather restrained yet rich, flavorful vintage Port..."

1983 Ramos Pinto \$79.99

91 point *Wine Enthusiast*: "Almeida refers to this vintage as playing Mozart compared to the 1994's Beethoven and 2000's Bach."

1985 Croft \$79.99

4 stars from Broadbent: "Extremely good, rich nose and fine flavour. An attractive, well-balanced wine."

1985 Dow \$129.99

5 Stars from Broadbent: "Very sweet, intense and powerful. Very tannic. Very flavoured."

1994 Taylor Fladgate \$229.99

100 points and #1 on the *Wine Spectator's* Top 100 Wines of 1997: "In a word, superb..."

2003 Ramos Pinto LBV Inquire

Superb balance and plummy flavors. Smooth as glass. A value!

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.

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

1981-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUES UNDER \$30

1994 Ormes de Pez, St-Estèphe	\$29.99
1997 Labegorce, Margaux	\$29.99
1997 Labegorce, Margaux (1.5L)	\$59.99
1997 Grand Pontet, St-Emilion	\$29.99
1998 Lalande-Borie, St-Julien	\$24.99
1999 Dalem, Fronsac	\$29.99
Clyde loves this old school, mature drinker.	
2000 Dalem, Fronsac	\$29.99
2001 Camensac, Haut-Médoc	\$29.99
Sweet and lovely. Decant one hour and enjoy.	
2001 Dalem, Fronsac	\$29.99
2001 Latour de By, Médoc	\$19.99
2003 D'Aiguilhe, Castillon	\$29.99
2004 Pauillac de Pichon-Lalande	\$28.99
2005 Castera, Haut-Médoc	\$12.99
2005 Escurac, Médoc	\$14.99
2005 Ferrand Lartigue, St-Emilion	\$26.99
2005 Loudenne, Médoc	\$19.99
2005 L'Avocat Rouge, Graves*	\$17.99
Full-bodied, with nice bright fruit and hints of mineral flavors. It's one of our favorite Bordeaux in the store right now.	
2005 La Dauphine, Fronsac	\$26.99
2005 La Fleur de Bouïard	\$24.99
91 points <i>Wine Enthusiast</i> : "With its high proportion of Merlot, this is a slinky, rich wine, smooth and ripe."	
2005 Plaisance "Alix"-90 points <i>WS</i>	\$19.99
2005 Puygueraud, Côtes de Francs	\$24.99
2005 St-Genès, Côtes de Blaye	\$12.99
2005 St Jacques de Siran, Médoc	\$14.99
2005 Valentons Canteloup	\$11.99
2006 Bellegrave, Pauillac	\$24.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 Divon, St-Georges St-Emilion	\$14.99
2006 La Chapelle aux Moines*	\$19.99
2006 La Gatte "Butte"*	\$14.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$14.99
2006 La Tour Figeac, St-Emilion	\$29.99
2006 La Fleur de Bouïard	\$24.99
2006 Domaine de Montalon	\$11.99
2006 Mauvais Garçon	\$16.99
2006 Puygueraud, Côtes de Francs	\$17.99
2006 Poitevin, Médoc	\$11.99
This new wave, silky and super fruity value offers flashy, sexy aromas and flavors.	

CLASSIC WINES IN STOCK

1981 Léoville-Las Cases, St-Julien	\$169.99
See Clyde's comments on page 6.	
1982 Léoville-Barton, St-Julien	\$229.99
1982 Léoville-Poyferré, St-Julien	\$269.00
1982 Larcis Ducasse (1.5L)	\$199.99
1983 Grand Puy Lacoste (1.5L)	\$299.99
1985 Chasse Spleen, Moulis	\$129.99
1986 La Lagune, Haut-Médoc	\$99.99
1986 D'Issan, Margaux (1.5L)	\$199.00
1986 Siran, Margaux (1.5L)	\$129.00
1988 Chasse Spleen (1.5L)	\$199.99
1989 Cos d'Estournel, St-Estèphe	\$199.99
1990 Chasse Spleen, Moulis	\$119.99
1990 Figeac, St-Emilion	\$299.99
1991 Léoville-Barton (1.5L)	\$169.99
1991 Léoville-Las Cases (1.5L)	\$269.00
Fabulous wine. Rich and full and delicious. Could be the best wine of the vintage.	
1993 Cos d'Estournel, St-Estèphe	\$119.99
1993 Cos d'Estournel (1.5L)	\$239.99
1993 Léoville-Barton, St-Julien	\$79.99
K&L's Trey Beffa writes, "All of the youthful promise of this St-Julien has evolved into classic claret. It has aromas of cedar, tobacco and spice cake. The exuberant fruit of its youth has mellowed and softened for perfect drinking over the next few years."	
1993 Pichon-Lalande (1.5L)	\$139.99
1994 Corbin Michotte, St-Emilion	\$44.99
1994 Clos du Marquis, St-Julien	\$49.99
1994 Calon-Ségur (1.5L)	\$139.99
1994 Pontet-Canet (1.5L)	\$199.99
1995 Lascombes, Margaux	\$69.99
1996 Haut-Batailley, Pauillac (1.5L)	\$199.99
1996 Langoa-Barton, St-Julien	\$79.99
1996 Rausan-Ségla, Margaux	\$119.99
1997 Clerc-Milon, Pauillac	\$49.99
1997 Langoa-Barton, St-Julien	\$39.99
It's back! Our best-selling Bordeaux!	
1997 Pavie Decesse, St-Emilion	\$49.99
1997 Troplong Mondot, St-Emilion	\$39.99
1997 Haut-Bailly, Pessac	\$59.99
This wine is simply perfect right now! According to Robert Parker: "One of Bordeaux's most delicate, elegant, graceful wines, Haut-Bailly's 1997 displays a deep ruby color, and already evolved sweet, spicy, red currant, and tobacco aromas."	
1997 Siran, Margaux (1.5L)	\$59.99
A steal.	
1998 Clerc Milon, Pauillac	\$69.99

1998 Cos d'Estournel, St-Estèphe	\$119.99
1998 Langoa-Barton, St-Julien	\$59.99
1999 Corbin, St-Emilion	\$34.99
1999 Cos d'Estournel, St-Estèphe	\$109.99
1999 Ferriere, Margaux	\$59.99
1999 Kirwan, Margaux	\$69.99
According to Robert Parker: "The aromatic, oaky, modern-styled 1999 Kirwan boasts a deep ruby/purple color as well as considerable size, depth, and muscle (atypical for the vintage), abundant texture, and loads of flavor (primarily licorice, cassis, and earth)."	
1999 Haut-Bailly, Pessac-Léognan	\$89.99
1999 Langoa-Barton, St-Julien	\$54.99
1999 Malescot-St-Exupéry	\$59.99
From Robert Parker: "This 1999 is one of the finest efforts of the vintage. It offers up complex aromatics consisting of herbs, red and black fruits, minerals, acacia flowers and licorice...this is pure seduction."	
1999 Margaux, Margaux	\$499.99
1999 St. Georges, St-Emilion	\$24.99
Great value for enjoying now.	
2001 Chasse Spleen, Haut-Médoc	\$44.99
2001 Cos d'Estournel, St-Estèphe	\$129.99
2002 Pontet-Canet, Pauillac	\$59.99
2003 Gruaud Larose, St-Julien	\$49.99
2004 Cos d'Estournel, St-Estèphe	\$119.99
2004 Langoa-Barton, St-Julien	\$49.99
2004 Poujeaux, Moulis	\$31.99
2005 Belair, St-Emilion	\$49.99
2005 Bellefont-Belcier, St-Emilion	\$49.99
2005 Clos Marsalette, Pessac	\$34.99
Stunning wine. Do not miss it.	
2005 Chauvin, St-Emilion	\$34.99
2005 Croix de Gay, Pomerol	\$34.99
2005 Baron de Brane, Margaux	\$34.99
The second wine of Brane Cantenac. Value!	
2005 D'Aiguilhe, Castillon	\$35.99
2005 D'Angludet, Margaux	\$49.99
90 points RP.	
2005 Pichon-Lalande, Pauillac	\$149.99
2006 Cos d'Estournel, St-Estèphe	\$99.99
95 points <i>Wine Enthusiast</i> .	
2006 St. Georges, St-Emilion	\$24.99
Cellar it.	
2006 Magrez Fombrauge	\$59.99
2006 Malescot-St-Exupéry	\$59.99
2006 Smith Haut Lafitte, Pessac	<i>Inquire</i>
93 points Robert Parker: "A top-notch success..." 92 points <i>Wine Spectator</i> .	

We've got early-drinking and value-priced 2007 Bordeaux, plus the first arrivals from 2008 and 2009. That's red Bordeaux to fit every taste and budget. And don't forget white Bordeaux, Sauternes and rosés to make every day extra-special.

2007 BORDEAUX IN STOCK

Ausone, St-Emilion	\$599.00
Bélaire, St-Emilion	\$29.99
Next to Ausone. A superb value.	
Cantemerle, Haut-Médoc	\$29.99
Cantemerle, Haut-Médoc (1.5L)	\$59.99
As good as their 2006, but ready sooner.	
Caronne St-Gemme, Haut-Médoc	\$14.99
Cheval Blanc, St-Emilion	\$399.00
D'Aiguilhe Querre, Castillon	\$18.99
Domaine du Bouscat "La Gargone"	\$14.99
Fombrauge, St-Emilion	\$17.99
This wine is an absolute steal.	
Haut de Poujeaux, Moulis	\$14.99
Second wine of Poujeaux.	
Les Grands Chênes, Médoc	\$9.99
A Magrez wine for half the normal price.	
La Conseillante, Pomerol	\$69.99
Latour à Pomerol, Pomerol	\$39.99
90 points <i>Wine Spectator</i> : "Offers black olive and dark fruits on the nose. Subtle yet rich. Full-bodied, with lovely silky tannins that stay in balance with the fruit. Refined and delicious."	
Langoa-Barton, St-Julien	\$44.99
91 points <i>WS</i> and <i>WE</i> : "Soft and ripe, here is a wine that enjoys being rich and fruity...an elegant structure of tannins."	
Léoville-Barton, St-Julien	\$64.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."	
Malescot-St-Exupéry, St-Estèphe	\$49.99
90 points <i>Wine Spectator</i> : "Offers plum, milk chocolate and light toasty oak aromas. Full-bodied, with delicious fruit, soft, velvety tannins and a medium finish."	
Petit Manou, Haut-Médoc	\$17.99
Bottled without fining or filtration, this heady, unctuous red is ready to drink now.	
Pétrus-Gaia, Bordeaux Supérieur	\$19.99
Stunning value. Famous names.	
Pince, Pomerol	\$24.99
<i>Stephen Tanzer's International Wine Cellar</i> : "Good ruby-red. Sexy aromas of black cherry and minerals. Supple, sweet and easygoing."	
Rouget, Pomerol	\$39.99
From RP: "The soft, silky, tasty 2007 boasts copious black cherry and ripe strawberry fruit interwoven with notions of sandy soil."	
Seigneurs d'Aiguilhe, Castillon	\$13.99

St. Georges, St-Georges-St-Emilion	\$24.99
Tourelles de Pichon, Pauillac	\$34.99
Trotanoy, Pomerol	\$149.99

2008 BORDEAUX IN STOCK

Clos Fourtet, St-Emilion (1.5L)	\$89.99
Esprit de Pavie, Bordeaux	\$19.99
Hexagone, Bordeaux	\$9.99
Les Hauts de Pontet, Pauillac	\$24.99
Second wine of Pontet-Canet. Super value!	
Lugagnac, Bordeaux Supérieur	\$12.99
Malartic-Lagravière, Pessac	\$35.99
Reignac, Bordeaux Supérieur	\$18.99
Toasty and delicious for mid-term drinking.	
Seigneurs d'Aiguilhe, Castillon	\$14.99
Tour Maillet, Pomerol	\$26.99

2009 BORDEAUX IN STOCK

Belian Giraud, Entre-Deux-Mers	\$9.99
Forward and fresh, with red berries and black currant fruit and a foresty/mineral quality.	
Du Grand Pierre, Côtes de Blaye	\$9.99
Du Colombier, Entre-Deux-Mers	\$9.99
An extremely drinkable strawberry- and cassis-nuanced red with a touch of herbs on the nose and a palate that is forward and supremely appealing.	
Montjouan, Côtes de Bordeaux	\$9.99
La Croix Blanche, Mt St-Emilion	\$13.99
Lots of blackberry flavors emerge. You will not believe how good this very great value tastes!	

WHITE BORDEAUX AND ROSÉ

2007 L'Avocat Blanc*	\$15.99
Fresh citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
2008 Bonnet Blanc, Entre-Deux-Mers	\$9.99
2009 St-Jean des Graves Blanc*	\$12.99
Absolutely delicious.	
2009 Clos Floridene Blanc	\$24.99
Lemon and cream aromas and flavors. Full-bodied, yet balanced and fresh.	
2009 La Graside Blanc, Bordeaux	\$9.99
Delicious wine. Figgy nose and lime flavors.	
2009 Rol Valentin Rosé	\$6.99
Lush and full-flavored. Structured enough to serve with your main course.	

SAUTERNES IN STOCK

1988 Rieussec, Sauternes (375ml)	\$59.99
1989 Guiraud, Sauternes	\$59.99
1996 D'Yquem, Sauternes (375ml)	\$129.99

1997 Suduiraut, Sauternes (375ml) \$34.99

92 points *ST* and 90 points *WS*: "An outstanding Sauternes, with wonderful aromas of cream, caramel and honey. Full-bodied, with a light sweetness and a long vanilla and fruit finish. A beauty. Best after 2001."

2001 Doisy-Védrières, Sauternes \$49.99

93 points *WS*: "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."

2006 Climens, Sauternes (375ml) \$39.99

96 points and one of *Wine Enthusiast's* Top 100 Cellar Selections of 2009: "Beautiful aromas of orange zest are followed by gingerbread, caramel and crème brûlée flavors."

2006 Doisy-Védrières, Sauternes \$29.99

2006 Doisy-Védrières (375ml) \$14.99

93 points *WE*: "A richly liquorous wine, ripe and packed with harmonious sweet textures."

2007 Clos de Myrat, Sauternes \$39.99

2007 Clos de Myrat (375ml) \$19.99

2007 Guiraud, Sauternes \$54.99

2007 L'Avocat, Cérons (500ml) \$16.99

L'Avocat has been quietly making this original style of late-harvest Sémillon for more than 150 years. The 2007 offers an arresting bouquet of citrus, apricot and candied citrus with good, lively acidity and clean, lemony fruit.

2007 Lafaurie-Peyraguey (375ml) \$24.99

2007 Lafaurie-Peyraguey \$49.99

94 points and an Editors' Choice, *Wine Enthusiast*: "A beautifully ripe wine, layered with the richest fruit, the acidity offering a bright moment within the richness..."

2007 Raymond Lafon, Sauternes (375ml) \$25.99 \$49.99

92 points *RP*: "The 2007 Raymond Lafon has retained its Alsace-inspired bouquet, but it is just a little subdued at this showing with honey, mandarin, oyster shell and lime leaf. ... Drink 2011-2025."

2007 Sigalas-Rabaud, Sauternes \$39.99

94 points *Wine Enthusiast*: "A beautifully ripe wine, layering all the dense botrytis of the vintage with freshest acidity..."

2007 Suduiraut, Sauternes \$79.99

97 points and a Cellar Selection, *Wine Enthusiast*: "Powered by dry botrytis, this is a wine with immense potential. It has weight, complexity and richness, all under the cloak of botrytis. To leaven the power, there is acidity, but this is certainly for aging."

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

CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2004 Dunn, Howell Mountain	\$84.99
2004 Smith-Madrone, Napa	\$34.99
2005 Heitz Cellar, Napa	\$39.99
2005 Moon Mountain "Reserve"	\$12.99
2005 Schweiger, Spring Mtn	\$32.99
2006 Altamura, Napa	\$74.99
2006 Antinori "Antica"	\$49.99
2006 Atlas Peak, Napa	\$24.99
2006 Donati Family "Paicines"	\$15.99
2006 Geysler Peak, Alex Valley	\$11.99
2006 Grgich Hills, Napa	\$49.99
2006 Joseph Family, Alex Valley	\$24.99
2006 Ladera, Napa	\$25.99
2006 Lancaster Estate, Alex Valley	\$54.99
2006 Robert Mondavi, Oakville	\$29.99
2006 Ruston "Cuvée Simone"	\$16.99
2006 Signorello "Estate"	\$39.99
2006 Silver Oak, Napa	\$89.99
2006 St Clement "Oropas"	\$29.99
2007 Amici, Napa	\$29.99
2007 Anderson's CV "Reserve"	\$64.99
2007 Benziger, Sonoma	\$16.99
2007 BV "Tapestry"	\$44.99
2007 BV, Rutherford	\$24.99
2007 Cakebread, Napa	\$69.99
2007 Carpe Diem, Napa	\$21.99
2007 Ch Montelena "Estate"	\$104.99
2007 Cliff Lede, Stags Leap	\$56.99
2007 Cloverdale, Alexander Valley	\$19.99
2007 Dominus, Napa	\$149.00
2007 Far Niente, Oakville	\$99.00
2007 Faust, Napa	\$39.99
2007 Forman, Napa	\$84.99
2007 Franciscan, Napa	\$21.99
2007 Frank Family, Napa	\$37.99
2007 Groth, Napa	\$39.99
2007 Joseph Carr, Napa	\$19.99
2007 Joseph Phelps, Napa	\$49.99
2007 Kathryn Kennedy "Lateral"	\$27.99
2007 Lewis Cellars "Reserve"	\$114.99
2007 Long Meadow Ranch, Napa	\$39.99
2007 Louis M Martini "Reserve"	\$19.99
2007 Maroon "Maroon"	\$22.99
2007 Martin Ray, Sonoma Mtn	\$24.99
2007 Moffett "Reserve"	\$49.99
2007 Pahlmeyer, Napa	\$99.99
2007 Philip Togni "Tanbark Hill"	\$38.99
2007 Provenance, Rutherford	\$29.99

2007 Ramey, Napa Valley	\$37.99
2007 Ramey "Claret"	\$34.99
2007 Ridge "Monte Bello"	\$109.99
2007 Ridge, Santa Cruz	\$29.99
2007 Robert Craig, Mount Veeder	\$69.99
2007 Robert Mondavi "Reserve"	\$109.99
2007 Rodney Strong "Symmetry"	\$39.99
2007 Sbragia "Ranhco Del Oso"	\$64.99
2007 Sbragia "Wall Vineyard"	\$69.99
2007 Sean Minor "Four Bears"	\$14.99
2007 Seventy Five, North Coast	\$19.99
2007 St Clement, Napa	\$26.99
2007 Stags' Leap Winery, Napa	\$34.99
2007 Starmont "Merryvale"	\$18.99
2007 Watkins Family "Nuns Cliff"	\$24.99
2007 ZD, Napa	\$39.99
2008 Banshee, Napa	\$29.99
2008 Bonterra, Mendocino-Lake	\$11.99
2008 Chappellet "Signature"	\$44.99
2008 Coho "Headwaters"	\$36.99
2008 Columbia Crest "H3"	\$10.99
2008 Eberle "Vineyard Selection"	\$15.99
2008 J Lohr "Seven Oaks"	\$12.99
2008 Larkmead, Napa	\$59.99
2008 L'Ecole "Recess Red"	\$19.99
2008 Lewis Cellars, Napa	\$76.99
2008 Orin Swift "Mercury Head"	\$74.95
2008 Robert Craig "Affinity"	\$44.99
2008 Rutherford Ranch, Napa	\$14.99
2008 Snowden "Reserve"	\$74.99
2008 Snowden "The Ranch"	\$39.99
2008 Tor Kenward "Mast"	\$74.99
2009 McManis, California	\$9.99
2009 Urbanite "Amplio"	\$10.99
Cain "NV7"	\$32.99

MERLOT

2005 Sterling "Three Palms"	\$29.99
2006 Hall, Napa	\$24.99
2007 Frog's Leap, Napa	\$27.99
2007 Robert Sinskey, Carneros	\$25.99
2008 Duckhorn, Napa	\$49.99
2008 Paloma, Napa	\$54.99
2008 Sean Minor "Four Bears"	\$13.99
2008 Tangle Oaks, Napa	\$13.99
2009 Avalon, Napa	\$10.99
2009 Charles Smith "Velvet Devil"	\$11.99
2009 MSH Cellars, Rutherford	\$9.99

PINOT NOIR

2006 Ambullneo "Mastiff"	\$39.99
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2006 Marimar "Don Miguel"	\$29.99
2006 Pahlmeyer "Jayson"	\$39.99
2007 Alysian "Russian River"	\$39.99
2007 BearBoat, Russian River	\$17.99
2007 C&T Cellars "Patio"	\$19.99
2007 Etude, Carneros	\$29.99
2007 Flowers "Andreen-Gale"	\$49.99
2007 Flowers "Sea View Ridge"	\$61.99
2007 Gary Farrell "Russian River"	\$36.99
2007 Hartford Court "Land's Edge"	\$39.99
2007 MacRostie "Wildcat Mtn"	\$29.99
2007 MacRostie, Carneros	\$19.99
2008 Alta Maria, Santa Maria	\$22.99
2008 Ancien, Carneros	\$29.99
2008 Au Bon Climat, Sta Barbara	\$19.99
2008 Belle Glos "Clark & Telephone"	\$34.99
2008 Belle Pente, Dundee Hills	\$24.99
2008 Chehalem "3 Vineyards"	\$24.99
2008 Dom. Serene "Yamhill"	\$34.99
2008 Evening Land, California	\$22.99
2008 Flowers, Sonoma Coast	\$39.99
2008 Fog Crest "Laguna West"	\$29.99
2008 J Swan "Cuvée de Trois"	\$28.99
2008 Mark West, California	\$9.99
2008 Napa Cellars, Napa	\$14.99
2008 Pahlmeyer, Sonoma	\$64.99
2008 Roots "Leroy Vineyard"	\$27.99
2008 Sojourn "Gap's Crown"	\$46.99
2008 Sojourn "Rodgers Creek"	\$46.99
2008 Sonoma Coast "Freestone Hills"	\$29.99
2008 Walter Hansel "Cahill Lane"	\$35.99
2008 Walter Hansel "Estate"	\$31.99
2008 Wild Horse, Central Coast	\$17.99
2009 Banshee, Sta Lucia Highlands	\$19.99
2009 Byron, Santa Barbara	\$14.99
2009 Evesham Wood, Willamette	\$17.99
2009 Ken Wright, Willamette Vly	\$27.99
2009 Loring "Durell Vineyard"	\$42.99
2009 Loring "Graham Vineyard"	\$42.99
2009 Mark West, SLH	\$13.99
2009 Patricia Green "K&L Cuvée"	\$24.99
2009 Paul Hobbs, Russian River	\$49.99
2009 Pellegrini, Russian River	\$17.99
2009 Poppy, Monterey	\$11.99
2009 Redtree, California	\$6.99
2009 Talbott "Logan"	\$21.99

SYRAH & PETITE SIRAH

2005 Ambullneo "Howling"	\$34.99
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K&L carries a number of small, adventurous, boutique producers from the US's top wine regions as well as up-and-coming locales. This is just a sample of our inventory. Go online for more.

2005 Fifty Row, Napa	\$19.99
2007 A Murray "Tous les Jours"	\$12.99
2007 DuMol, Russian River	\$57.99
2007 Maranet, Russian River	\$29.99
2007 Stags' Leap Winery PS	\$29.99
2008 Alban "Patrina"	\$49.99
2008 Bogle Petite Sirah	\$9.99
2008 David Bruce Petite Sirah	\$16.99
2008 Lucia "Susan's Hill"	\$39.99
2008 Neyers "Old Lakeville Rd"	\$32.99
2008 Odisea "Cochon-Petite"	\$16.99
2008 Owen Roe "Ex-Umbris"	\$22.99
2008 Rusack, Santa Barbara	\$24.99
2009 K Vintners "Milbrandt"	\$29.99

ZINFANDEL

2005 Joseph Swan "Zeigler"	\$24.99
2006 Renwood "Old Vines"	\$12.99
2006 Rosenblum "Planchon"	\$12.99
2006 Rosenblum "Richard Sauret"	\$18.99
2007 Kalinda, El Dorado	\$12.99
2007 Ridge "Benito Dusi Ranch"	\$27.99
2007 Ridge "York Creek"	\$24.99
2007 Unti Vineyards, Dry Creek	\$24.99
2008 Frank Family, Napa	\$26.99
2008 JC Cellars "The Imposter"	\$29.99
2008 Klinker Brick "Old Vine"	\$15.99
2008 Peterson, Dry Creek	\$17.99
2008 Quivira, Dry Creek	\$17.99
2008 Ridge "Lytton Springs"	\$27.99
2008 Urbanite "Clos de Cal"	\$11.99
2009 Buehler, Napa	\$17.99
2009 Foxglove, Paso Robles	\$12.99
2009 Mauritson, Dry Creek	\$21.99
2009 Seghesio, Sonoma	\$19.99
2009 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2006 Philo Ridge "CORO"	\$25.99
2006 Rosenblum Mourvèdre	\$15.99
2007 Castle Rock Petite Verdot	\$9.99
2007 Justin "Savant"	\$36.99
2007 Petroni "Rosso di Sonoma"	\$19.99
2007 Unti Vineyards Grenache	\$26.99
2008 Infinity Syrah-Grenache	\$10.99
2008 Lang & Reed Cabernet Franc	\$19.99
2008 L'Aventure "Côte à Côte"	\$79.99
2008 Margerum "M5"	\$19.99
2008 Unti Vineyards "Petit Frere"	\$16.99
2009 Orin Swift "Machete"	\$37.99

2009 Orin Swift "The Prisoner"	\$34.99
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CHARDONNAY

2007 Cambria "Katherine's"	\$16.99
2007 Dehlinger "Estate"	\$34.99
2007 DuMol, Russian River	\$54.99
2007 Flora Springs "Barrel Fermented"	\$17.99
2007 Hawk Crest, Monterey	\$9.99
2007 Smith-Madrone, Spring Mtn	\$24.99
2007 Thomas Fogarty, Santa Cruz	\$17.99
2008 Alta Maria, Santa Maria	\$22.99
2008 Benziger "Sangiaco"	\$14.99
2008 Beringer "Private Reserve"	\$26.99
2008 Brewer-Clifton "Mt Carmel"	\$49.99
2008 Carmel Road, Monterey	\$11.99
2008 Chalone "Estate"	\$19.99
2008 Clos Pegase "Mitsuko's"	\$19.99
2008 Columbia Crest Grand Estates	\$9.99
2008 Cuvaision, Carneros	\$16.99
2008 Dutton Goldfield, RR	\$29.99
2008 Flowers, Sonoma Coast	\$39.99
2008 Fort Ross "Fort Ross"	\$24.99
2008 Gainey, Sta Rita Hills	\$19.99
2008 Heitz Cellar, Napa	\$17.99
2008 Heron, California	\$9.99
2008 Hess Select, Monterey	\$8.99
2008 Iron Horse, Green Valley	\$19.99
2008 Kali Hart, Monterey	\$13.99
2008 Kendall Jackson "Vintner's"	\$12.99
2008 La Crema, Russian River	\$26.99
2008 La Crema, Sonoma Coast	\$16.99
2008 Lander-Jenkins, California	\$9.99
2008 Lucia, Santa Lucia Highlands	\$39.99
2008 MacRostie, Sonoma Coast	\$19.99
2008 Mer Soleil "Silver"	\$17.99
2008 Mount Eden, Arroyo Seco	\$18.99
2008 Pahlmeyer, Sonoma Coast	\$69.99
2008 Paul Hobbs, Russian River	\$45.99
2008 Santa Barbara "Reserve"	\$19.99
2008 Talbott "Sleepy Hollow"	\$29.99
2008 Walter Hansel "Cahill Lane"	\$35.99
2008 Walter Hansel "Cuvée Alyce"	\$35.99
2009 Bogle, California	\$8.99
2009 Buehler, Russian River	\$12.99
2009 Byron, Santa Barbara	\$11.99
2009 Cakebread, Napa	\$34.99
2009 Ch Ste Michelle, Columbia Vly	\$8.99
2009 Cuvaision, Carneros	\$16.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Foxglove, Central Coast	\$11.99

2009 Frank Family, Napa	\$28.99
2009 Freemark Abbey, Napa	\$16.99
2009 Kalinda, Santa Barbara	\$18.99
2009 Lewis Cellars, Napa	\$42.99
2009 Lewis Cellars, Russian River	\$42.99
2009 Lioco, Sonoma	\$17.99
2009 Margaret's, California	\$7.99
2009 MSH Cellars, Rutherford	\$9.99
2009 Napa Cellars, Napa	\$14.99
2009 Neyers, Carneros	\$25.99
2009 POCO á POCO, Russian River	\$17.99
2009 Purisima Canyon, Russian River	\$9.99
2009 Rombauer, Carneros	\$29.99

SAUVIGNON BLANC

2007 Amici, Napa	\$12.99
2008 Grgich Hills Fumé Blanc	\$23.99
2009 Cakebread, Napa	\$24.99
2009 Decoy, Napa	\$17.99
2009 Dry Creek Fumé Blanc	\$9.99
2009 Duckhorn, Napa	\$26.99
2009 Ferrari-Carano Fumé Blanc	\$12.99
2009 Geyser Peak, California	\$7.99
2009 Hall Vineyards, Napa	\$19.99
2009 Hatcher, Amador	\$14.99
2009 Kathryn Kennedy, California	\$19.99
2009 Kirkham Peak, Redwood Vly	\$11.99
2009 Long Meadow, Rutherford	\$15.99
2009 MSH Cellars, Yountville	\$9.99
2009 Teira, Sonoma	\$10.99

MISC WHITES

2008 Clayhouse "Adobe White"	\$11.99
2008 Dry Creek Chenin Blanc	\$9.99
2008 Lemelson Dry Riesling	\$19.99
2008 Thomas Fogarty Gewürz	\$12.99
2008 Uvaggio Vermentino	\$10.99
2009 Alban Viognier	\$24.99
2009 Chehalem "Reserve" Dry Riesling	\$19.99
2009 Chemistry, Willamette Valley	\$12.99
2009 Curran Grenache Blanc	\$21.99
2009 Freemark Abbey Viognier	\$17.99
2009 J Vineyards Pinot Gris	\$11.99
2009 Pacific Rim Riesling	\$8.99
2009 Pine Ridge Chenin -Viognier	\$9.99
2009 Saddleback Cellars Viognier	\$17.99

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MISC TUSCANY

2009 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2008 La Maialina Chianti DOCG	\$7.99
2007 Castello d'Albola Chianti Classico-91 points & WS Top 100	\$13.99
2008 La Maialina Chianti Classico-90 points RP	\$14.99
2007 Viticcio Chianti Classico-90 points WS	\$14.99
2007 Nipozzano Chianti Rufina Riserva-91 points & WS Top 100	\$18.99
2007 La Maialina Chianti Classico Riserva-92 points RP	\$19.99
2007 Felsina Chianti Classico	\$19.99
2007 Viticcio Chianti Classico Riserva-93 points & WS Top 100	\$23.99
2007 Fontodi Chianti Classico-92 points ST	\$27.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2005 Castello di Ama Chianti Classico	\$29.99
2006 Rocca di Montegrossi "San Marcellino" Chianti*	\$39.99
93 points RP: "...A dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together."	
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2004 La Velona Brunello di Montalcino Riserva-94 points RP	\$34.99
2005 Poggio il Castellare Brunello di Montalcino-93 points WS	\$39.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2005 Lisini Brunello di Montalcino	\$49.99
2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2005 Costanti Brunello di Montalcino-93 points RP	\$59.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2005 Siro Pacenti Brunello di Montalcino-92 points RP	\$74.99
2004 Lisini "Ugolaia" Brunello di Montalcino-94 points RP	\$84.99
2004 Costanti Brunello di Montalcino Riserva-94 points RP	\$89.99

2006 BRUNELLO DI MONTALCINO PRE-ARRIVAL

2006 Antonio Sasa "Martina" Brunello*-94 points JS	\$29.99
2006 Ferrero Brunello di Montalcino*-92 points JS	\$34.99
2006 Baricci Brunello di Montalcino*-90 points WE	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2006 La Poderina Brunello di Montalcino-95 points JS	\$39.99
2006 Collemattoni Brunello di Montalcino-93 points JS	\$43.95
2006 Tenuta Silvio Nardi Brunello di Montalcino-94 points JS	\$39.99
2006 Capanna Brunello di Montalcino-95 points JS	\$39.99
2006 Talenti Brunello di Montalcino-95 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2006 Castlegiocondo Brunello di Montalcino-95 points JS	\$53.95
2006 Argiano Brunello di Montalcino-92 points WE	\$47.99
2006 Banfi Brunello di Montalcino-95 points JS	\$49.99
2006 Podere Brizio Brunello di Montalcino-96 points WE	\$49.99
2006 Ciacci Piccolomini "Pianrosso" Brunello-94 points JS	\$54.95
2006 Sesta di Sopra Brunello di Montalcino*-95 points WE	\$59.99
2006 Fuligni Brunello di Montalcino-95 points JS	\$59.99
2006 Valdicava Brunello di Montalcino	\$98.99

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$8.99
2009 La Corte "Preludio" Moscato d'Asti*	\$9.99
2006 2006 Angelo Germano Nebbiolo d'Alba	\$19.99
2004 Travaglini "Gattinara"	\$29.99
2004 Ca' del Baio "Valgrande" Barbaresco-90 points RP	\$44.99
2007 Ca' del Baio "Asili" Barbaresco	\$46.99
2001 Travaglini "Gattinara" Riserva	\$54.99
2004 Schiavenza "Bricco Ceretta" Barolo-92 points RP	\$69.99
2001 Cabutto "Sarmassa" Barolo Riserva del Fondatore	\$74.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2009 I Stefanini "Selese" Soave*	\$8.99
Stuning value for a superb Soave that has excellent richness and balance!	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2009 Blason Pinot Grigio*-1 Glass GR	\$14.99
2009 Blason Cabernet Franc*	\$9.99
2008 I Stefanini "Monti de Toni" Soave Classico*	\$14.99
2009 Niklas Schiava	\$15.99
2009 Collestefano Verdicchio di Matelica	\$15.99
No malolactic fermentation keeps this wine fresh and bright, with fine acid and structure. A pale yellow wine with greenish tones and a delicate scent of country herbs and apple, its taste has a fresh sour trace that makes this wine particularly fragrant and food friendly.	
2009 Santa Margherita Pinot Grigio	\$19.99
2008 Jermann Pinot Grigio	\$21.99
2006 Brigaldara Amarone	\$48.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 San Francesco Cirò	\$12.99
2006 Leone de Castris Salice Salentino Riserva	\$12.99
90 points RP: "...This cask-aged Salice Salentino is a gem, not to mention an absolute steal for the money."	
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2008 Murgio Etna Rosso	\$17.99
On the nose you'll find red berries, black pepper and cloves on the Sicilian red grown on the flanks of an active volcano, while the palate is lively and harmonious with a long refreshing finish. Amazing with pasta in a lusty meat sauce. 85% Nerello Mascalese and 15% Nerello Mantellato.	
2008 Antonelli "Contrario" Sagrantino	\$19.99
2007 Antano Milziade Rosso di Montefalco-90 points RP	\$24.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2005 Cantina Santadi "Shardana"-94 points RP	\$29.99
2007 Passopisciaro "Guardiola" Chardonnay	\$29.99
2005 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2005 Antano Milziade Sagrantino di Montefalco-93 points RP	\$49.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99

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

CHABLIS

2007 Dom. A&A Goisot Bourgogne Aligoté (Tastevin) "VV"	\$11.99
2007 Dom. Vocoret Chablis 1er Cru "La Forêt"	\$19.99
2008 Dom. J-M Brocard Chablis "Vieilles Vignes"	\$24.99
2008 Dom. N&G Fevre Chablis 1er Cru "Fourchaume-Vaulorent"	\$34.99
2009 Ch. de Maligny Chablis 1er Cru "Montée de Tonnerre"	\$26.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2005 Dom. Jacques Parent Volnay 1er Cru "Clos des Chenes"	\$69.99
2005 Vincent Girardin Chambertin, Grand Cru	\$149.95
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 Nicolas Potel Bonnes Mares Grand Cru	\$149.95
2006 Dom. Lignier-Michelot Morey-St-Denis 1er "Charmes"	\$56.99
2006 Dom. B. Clair Gevrey-Chambertin 1er "Clos St-Jacques"	\$149.95
2007 Dom. Marquis d'Angerville Volnay	\$49.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Taillepieds"	\$74.99
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99
2007 Dom. de Courcel Pommard 1er Cru "Rugiens"	\$86.99
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Dom. Chezeaux (Ponsot) Cham.-Musigny 1er "Charmes"	\$59.99
2007 Dom. Chezeaux (Ponsot) Chambertin Grand Cru	\$139.95
2007 Dom. Chezeaux (Ponsot) Griotte-Chambertin Grand Cru	\$124.99
2008 Dom. Guillemard-Clerc Beaune 1er Cru "Coucherias"*	\$34.99
2008 Dom. de Montille Bourgogne Rouge (Volnay)	\$24.99
2008 Dom. Joseph Voillot Bourgogne Rouge "VV" (Volnay)	\$21.99
2008 Maison Champy Volnay*	\$34.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Maison Champy Pommard 1er Cru "Grand Epenots"*	\$54.99
2008 Dom. Guillemard-Clerc Beaune 1er Cru "Coucherias"*	\$34.99
2008 Maison Champy Chorey-lès-Beaune*	\$19.99
2008 Dom. Marius Delarche Pernand-Vergelesses Rouge*	\$19.99
2008 Dom. M. Delarche Pernand-Vergelesses 1er Cru "Iles des Vergelesses"*	\$32.99
2008 Maison Champy Pernand-Vergelesses "Clos de Bully"*	\$19.99
2008 Maison Champy Pernand-Vergelesses 1er "Les Fichots"*	\$23.99
2008 Dom. Marius Delarche Corton Renardes Grand Cru*	\$54.99
2008 Dom. Chicotot Bourgogne Pinot Noir*	\$17.99

On the palate it is rich and spicy, with transparent red and black fruit notes. Most drinkable!

2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$46.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucrains"*	\$54.99
2008 Maison Champy Chambolle-Musigny*	\$46.99
2008 Dom. Chezeaux (Ponsot) Clos St-Denis "Trés VV"	\$179.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"*	\$49.95
2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"*	\$64.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Les Brulées"	\$89.95
2008 Dom. Michel Gros Vosne-Romanée 1er Cru "Clos de Reas"	\$99.95

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2007 Dom. Ramonet Bourgogne Aligoté	\$23.99
2007 Deux Montille St-Romain	\$20.99
2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$29.99
2007 Dom. Niellon Chassagne-Montrachet	\$42.99
2007 Dom. Niellon Chassagne-Montrachet 1er Cru "Maltroie"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Chaumées"	\$69.99
2007 Dom. Ramonet Chassagne-Montrachet Blanc	\$47.99
2008 Dom. Nialles Mâcon-Villages*	\$12.99
2008 Maison Champy Mâcon-Villages*	\$12.99
2008 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2008 Maison Champy Bourgogne Chardonnay "Signature"*	\$17.99
2008 Jacques Bavard Rully Blanc*	\$19.99
2008 Jacques Bavard Bourgogne Aligoté*	\$13.99
2008 Jacques Bavard Montheilie Blanc*	\$23.99
2008 Jacques Bavard St-Romain Blanc*	\$23.99
2008 Jacques Bavard Meursault*	\$34.99
2008 Jacques Bavard Puligny-Montrachet 1er "Champs Gains"*	\$54.99
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc*	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2008 Dom. Paul Pillot St-Aubin 1er Cru "Charmois"*	\$29.99
2008 Maison Champy St-Aubin 1er Cru "Murgers Dents De Chien"*	\$32.99
2008 Paul Pillot Chassagne-Montrachet*	\$36.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Cuvée Elegance"*	\$46.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2009 Dom. Renaud Mâcon-Charnay*	\$12.99
2009 Dom. Renaud St-Veran*	\$12.99
2009 Dom. Paul Pernot Bourgogne Blanc*	\$19.99
2009 Dom. Paul Pernot Puligny-Montrachet*	\$43.99
2009 Dom. Paul Pernot Meursault Blagny 1er Cru "Piece Sous le Bois"*	\$46.99
2009 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$74.99
2009 Dom. Paul Pernot Puligny-Montrachet 1er "Les Pucelles"*	\$94.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Maison Louis Tête Beaujolais-Villages "Le Pot"	\$10.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Lavernette Beaujolais-Villages	\$13.99
This is structured and serious in character, with lots of extract, weight and fruit. Good minerality, with nice blueberry notes.	
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Georges Duboeuf St-Amour "Cuvée Saint-Valentin"	\$15.99
2009 Ch. La Tour du Bief (Georges Duboeuf) Moulin-à-Vent	\$16.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos Rochegres"	\$31.99

Old & Rare From Around the World

Sure Bordeaux is king, but I bet you're thinking, "What about older wines from places other than Bordeaux?" Sometimes you can find great values and/or great classics from areas such as Champagne, the Rhône Valley, Burgundy, Spain, the Loire Valley, Germany, Italy and Sauternes. (Okay, Sauternes is from Bordeaux, but I had to throw it in.) Below are a few wines we have as of March 1st. Remember, some may sell out by the time you read this, but other equally fantastic finds will have arrived to replace them.

1996 Bodegas Las Orcas Solar de Rande Reserve Rioja (\$29.99)

K&L's Spanish wine buyer Joe Manekin says: "Classically styled and from one of Rioja's best vintages of the 1990s, this wine shows all the flavor and elegance one could hope for in a mature, medium-bodied red wine. Aromas are reminiscent of a bowl full of Rainier cherries, with a hint of cocoa powder and sweet tobacco."

1991 Lopez de Heredia "Viña Tondonia" Blanco Reserva Rioja

(\$39.99) 93 points *Wine Spectator*: "The golden hue shows maturity, but there's still plenty of life in this traditional white, which is firm, fresh and a bit lean in texture, with quince paste, beeswax, almond and orange peel flavors." This current release is a staff favorite.

1999 La Campana Brunello di Montalcino (\$39.99) This shows notes of mushroom and vanilla, with spice and layers of tannin, all integrated and all ready to slice through your next rendition of roast pork loin or a similarly full-bodied and rustic dish.

1999 Schloss Saarstein Serriger Schloss Saarsteiner Auslese (\$44.99) 90 points *Wine Spectator*: "Terrific. Trapped carbon dioxide gives vibrancy and firmness today, with plenty of slate, peach and anise flavors underneath. Wonderful balance and harmony..."

2004 Beck-Hartweg Gewürztraminer Grand Cru Frankstein (Alsace) (\$27.99) K&L's Zach Smith says: "This is crazy good Gewürz... Fresh fields of lavender perfume the wine, and roses say hello too. Lychees play a dominant role on the palate, and give an almost lanolin-like quality."

2001 Doisy-Védrières, Sauternes (\$49.99) 93 points *Wine Spectator*: "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste."

1999 E. Guigal Châteauneuf-du-Pape (\$99.99) #1 Wine on WS's Top 100 Wines of 2002 and 93 points: "Distinctive Châteauneuf, with plenty of wild mushrooms, wet earth, game and leather. This is not a fruit bomb; it has chewy tannins. But underneath is wonderful sweet fruit, as well as a subtle mineral caress. Something special."

1999 Domaine Louis Latour Chambertin "Cuvée Héritiers" (\$124.99) From a great producer and one of best plots in Burgundy. Value!

1998 Krug Brut Champagne (\$219.00) 96 points and a "Collectibles" designate, *Wine Spectator*: "Shows gorgeous lemon, peach, toast, leather and spices..."

Clyde Beffa Jr

2007 Rhônes: Can You Have Too Many?

The term "vintage of a lifetime" gets thrown around way too much, especially in Bordeaux and Napa Valley. The Rhône Valley, however, seems to be cranking out good-to-great vintages on a pretty consistent basis, all while keeping their prices remarkably low in contrast to many other world-class wine producing regions. For less than \$100 a bottle you can pick up almost all of the region's most famous producers' wines, as well as fabulous, everyday wines for around \$10. There is no other region in the world that can deliver value like that. In my opinion, that value only increase when you take into consideration how amazing the 2007 vintage was in the Rhône Valley. After tasting the wines from bottle, critic Robert Parker said: "...This is a truly historic and profoundly great vintage." Even if you've already invested in some 2007s, I'm not sure if you can own too many of these truly great wines in your cellar. Fortunately, we still have many of the best ones.

To me, the proof of any wine region's greatness is rooted in whether or not they can deliver a great, everyday drinking wine in the \$10 range. The **2007 E. Guigal Côtes du Rhône Rouge (\$11.99)** was awarded 90 points by Robert Parker and is a stunning value that delivers rich berry fruit, as well as a balanced palate with seamless tannins and a long, lush finish. I love that it won't break the bank and that it is versatile enough to go from pizza to pasta to steak without missing a beat.

As we climb the price ladder we come to a trio of single-vineyard expressions of **Châteauneuf-du-Papes** from **Domaine de la Charbonniere**: "Cuvée Mourre des Pedrix" (93 points WS—\$39.99), "Vieilles Vignes" (94 points RP—\$49.99) and "Les Haut Brusquieres Cuvée Speciale" (95-plus points RP—\$49.99), all of which represent amazing bang-for-your-buck. Next up we have a wine from one of the Rhône's up-and-coming winemakers, Stephen Vedeau. His **2007 La**

Ferme du Mont "Côtes Capelan" Châteauneuf-du-Pape (96 points RP—\$59.99) is an exotic, floral, fruit-driven offering that drinks well now but can be cellared and enjoyed over the next 5-10 years.

In my opinion, the real "sweet spot" for the Rhône Valley is in the \$50-\$100 price range, and we have offerings from three wineries considered to be among the region's greatest producers, all for less than \$100 a bottle. The **2007 Château Beaucastel Châteauneuf-du-Pape (96 points RP—\$89.99)** is a classic wine made in a restrained style, with bright red fruit, good acidity and the structure for long-term aging. The **2007 Domaine du Pégaü "Cuvée Réserve" Châteauneuf-du-Pape (95 points RP—\$79.99)** is a more New World, flamboyantly-styled wine that delivers dark, rich black fruits, as well as Asian spice and mineral accents. Our third offering, the **2007 Chapoutier "Croix de Boix" Châteauneuf-du-Pape (96 points RP—\$89.99)** is the ideal compromise between the Old and New World styles, with dense, rich fruit as well as Provençal spice and mineral notes. Finally, for those looking for a super small production, hard-to-find wine, the **2007 Château Simian "Les Grands Grenachieres d'Hippolyte" Châteauneuf-du-Pape (98 points RP—\$139.99)** is a wine so rare and fantastic that Robert Parker asked where he could find it, to which I respond: "K&L, of course."

Before I go... As we sell the last of the 2007 vintage, don't forget that 2009 is shaping up to be almost as good, and we have some great deals on 2009 pre-arrival Châteauneuf-du-Papes at prices lower than 2007. Imagine that, prices actually going down for once! Also, we will have a large selection of \$10-\$15 2009 Côtes du Rhônes coming in soon that are drinking great right now.

Alex Pross

Lo Auténtico TAX SEASON VALUES

Joe Manekin Gives the Portuguese “Dão-ist” Perspective

April is definitely a month for frugality. You’re probably still paying higher gas bills as winter breathes its last blustery breath. Your tax returns show you exactly how much money is coming out of your bottom line. Or perhaps you’re saving up for a few months to finance a summer vacation. Though you may want to watch your wine expenses, you can absolutely buy interesting wines without spending too much money.

Fortunately, when it comes to Portuguese wine, good and cheap are not mutually exclusive terms. The Portuguese wine scene is so much more diverse than what you’ll find in many wine guides or the media. (Though our sales still seem to be dominated by the ever-popular Douro and Vinho Verde, which means I’ve got more work to do.) If you’re among the intrepid few out there in on the secret of how good other Portuguese regional wines are, or if you’re curious about what is really exciting in Portuguese wine right now, the Dão is a good place to start, and the source of three of the four suggested values below.

2008 Quinta de Cabriz Colheita Seleccionada Dão (\$9.99) An alum of our “Winery to Watch” feature, Quinta de Cabriz is making some seriously good wines that are also terrific values. Composed of indigenous varieties such as Alfrocheiro, Touriga Nacional and Tinta Roriz, this lovely wine has spicy, ripe huckleberry aromas that lead to a palate of very pure, spicy, mineral and, most important of all, balanced, fruit. This is excellent wine for the money. 13% ABV.

2009 Marques de Montemor Alentejo (\$11.99) This wine is a blend of Aragones (the name for Tempranillo in southern Portugal), Touriga Nacional and Trincadeira, fermented with native yeasts and aged in stainless steel. Richly fragrant, with dark fruit and berry aromas leading to a nicely textured, sturdy red with good freshness—there is plenty going on here without the need for oak aging. 14% ABV.

“Fortunately, when it comes to Portuguese wine, good and cheap are not mutually exclusive terms. The Portuguese wine scene is so much more diverse than what you’ll find in many wine guides or the media. (Though our sales still seem to be dominated by the ever-popular Douro and Vinho Verde, which means I’ve got more work to do.)”

2007 Quinta das Maias Dão (\$15.99) Recently purchased by neighboring estate Quinta dos Roques (see below), this is delicious, midweight wine that brings to mind Ribeira Sacra across the border in Spain. No surprise, given that the lead grape in the blend, Jaen, is what Mencía is called in Portugal. Tinta Amorella is also blended in. A bit funky and earthy on the nose, with red fruits and some mushroom, the wine shows a terrific mouthfilling yet fresh red-fruited quality, reflecting its comparably higher altitude vineyard orientation. It is quite persistent, with an appealing mineral vein running all the way through the wine. 13.5% ABV.

2006 Quinta dos Roques Dão (\$17.99) This winery is just across the street from Quinta das Maias. A bit darker fruited and sturdier, the blend here is Touriga Nacional, Tinta Roriz (Tempranillo), Jaen and Alfrocheiro. Intense, deep dark cherry fruits show great depth as well as minerality. While its still a medium weight wine, there is a bit more heft here than there is with their recently acquired Quinta das Maias above. The two wines make for an informative (and tasty!) side-by-side comparison. 13.5% ABV.

Joe Manekin



“Though you may want to watch your wine expenses, you can absolutely buy interesting wines without spending too much money.”

“Sheltered from the maritime conditions found in most Kiwi wine regions, Central Otago has a unique continental microclimate, with both diurnal and seasonal shifts conducive to creating wines of beautiful balance, finesse and complexity.”

“Feeling a bit out of sorts, Michael lit a cigar. Just a moment later C.P. said, ‘Who’s smoking the Monte Cristo?’ Of course he was right, and was soon offered the job.”

RIPPON NEW ZEALAND WINE

Take a thick bunch of uncooked spaghetti in both hands and keep twisting until you hear a sharp crackling sound. That’s a crude simplification of what apparently happened more than 70 million years ago when New Zealand, after finally separating from Australia, formed the North and South Islands along the pasta breaking point—tenuous, youthful land masses that, because of the nature of plate tectonics, still continue to shake, rattle, twist and periodically shout, as evidenced by the latest powerful earthquake that recently demolished much of Christchurch. My heart goes out to all those in New Zealand affected by this terrible tragedy. It also caused me to pause to consider how many important wine regions of the world are found in historically active, tremulous seismic zones—Piedmont, Sicily, Chile, South Africa, Napa Valley, New Zealand...

The Central Otago region, once valued chiefly for its gold-mining and sheep farming, boasts panoramic natural vistas the envy of any Hollywood producer. Surrounded by pristine mountains and home to abundant lakes, it harbors the southernmost vineyards on the planet and the highest in the entire country. Sheltered from the maritime conditions found in most Kiwi wine regions, Central Otago has a unique continental microclimate, with both diurnal and seasonal shifts conducive to creating wines of beautiful balance, finesse and complexity.

With cultivated vines planted at 300 meters on a north-facing escarpment of decomposing schist rock and variable gravel soils near the glistening shores of Lake Wanaka, the Rippon Vineyards have, since their maiden vintage in 1982, excelled in the production of polished, memorable wines. The **2008 Rippon “Mature Vines” Pinot Noir (\$49.99)**, an expression of biodynamic, select parcels of different clones and vine ages from an auspicious vintage, resulted in a silken, perfumed, ruby-hued Pinot Noir of luxurious depth and vinosity, tinged with savory wild strawberry, plums, violets and earth. A compelling wine with immaculate structure for aging a decade or more.

Not to neglect the distinctive **2010 Rippon Osteiner (\$16.99)**. Proving that the Central Otago region can also produce delicately-scented, textural white wines, Rippon fell in with a rare and lustrous varietal, the robust, thick-skinned Osteiner grape, a vivacious, flirtatious hybrid of Riesling and Sylvaner. Smacking of white peaches, pears, apricots and wild flowers, this irrepressible wine is framed by vibrant acidity and a lovely, pebbly minerality, demanding that the sun doth appear once the effortless screw cap comes off, and promising an endless summer.

John Majeski

JIMMY C’S VIEW DOWN UNDER

2003 Bowen Estate Shiraz Coonawarra South Australia (Elsewhere \$27— K&L \$14.99)

What started as a dream for Doug and Joy Bowen more than 35 years ago—to create a family-owned and operated winery—has evolved into one of South Australia’s model producers. Bowen estate makes three wines from the region’s famed terra rossa soils: Cabernet, Chardonnay and this Shiraz. While the grapes for this wine are machine harvested, the vines are meticulously pruned by hand. About one-third of the wine is barrel fermented in new wood and, after malolactic fermentation, matured for 22 months in American oak barriques. The bouquet shows notes of raspberry, pepper, smoked meats, cedar and leather, with a hint of eucalyptus. On the palate there are fine tannins, with good acidity that supports the earthy, mineral character, ripe berry flavors and dark chocolate accents. This is a wonderful opportunity to try a more traditional style of Aussie Shiraz with some bottle development and secondary nuances for a song. This is a one off, and cases are limited. 14% ABV.

2007 Mountford Pinot Noir Waipara New Zealand (Elsewhere \$25—K&L \$14.99) I first visited Mountford almost 10 years ago. On that trip I also met winemaker, C.P. Lim, who is a very interesting fellow to say the least. C.P. has been blind since the age of two and has developed an extraordinary sense of smell and taste. While visiting Mountford for the first time and tasting the wines with then owner Michael Eaton, C.P. was asked what he thought of them. In true C.P. fashion, he said, “They’re crap.” Later he mentioned to Michael that he thought the vineyard needed work—they should do more de-budding and removing of water shoots, he said—he could tell by feeling the vines. Feeling a bit out of sorts, Michael lit a cigar. Just a moment later C.P. said, “Who’s smoking the Monte Cristo?” Of course he was right, and was soon offered the job. That was 12 years ago, and over the years C.P. has applied Burgundian techniques to make some very intriguing wines at Mountford. This “village” wine is made from declassified estate fruit as well as from fruit sourced from neighboring contract growers. The nose is complex, with notes of rose petal, raspberry, dark strawberry, clove, beets, dried orange peel, earth, meats and a hint of mocha. On the palate there are silky-soft tannins, with good acidity and a juicy, long finish. This is definitely in the camp of an “Old World” style of Pinot Noir. Weighing in at just 12% ABV, it’s no bruiser.

Jimmy C

OLD WAYS MAKING NEW WINE

Vincent Gaudry practices biodynamics in both the vineyard and the cellar, but since 1993 he's been blazing his own trail through that mysterious world. For example, he only cuts wood for his barrels on days suggested by the biodynamic calendar, I think the power of the earth is truly reflected of his wines. He is highly regarded and receives high levels of attention from the biodynamic community and other top estates around the world. Not only has the illustrious Burgundian house Domaine Romanée-Conti paid Gaudry a visit or two, but they have also had Gaudry teach them his techniques. Not a bad audience to have command of!

2009 Vincent Gaudry “Le Tournebride” Sancerre (375ml \$13.99; 750ml \$22.99) Gaudry’s Le Tournebride comes from Sancerre’s three main soil types: clay-limestone, flint (silex) and stony, rubble-like limestone. The wine is vinified in tank and bottled without filtration. It has superbly polished aromatics, with a ton of character and verve. It also sports crisp, clean power that sneaks up on the back end and lingers with fantastic length and structure.

2009 Vincent Gaudry “L’Esprit de Rudolf” Sancerre (\$28.99) The L’Esprit de Rudolf comes from a single parcel of vines grown on silex. Vinified and aged in oak barrels for 12 months, this comes from the very first parcel Gaudry converted to biodynamics, and it inspired him to make a wine that has spent its entire life—from harvest to bottling—in living organisms, hence the use of wood over tank. There’s an unbelievable amount of character, grace and power running up and down this wine. This is my new favorite Sancerre in the store.

2009 Jean-Maurice Raffault “Les Galuches” Chinon (\$13.99) Jean-Maurice Raffault’s famed Chinon estate is now run by his son Rodolphe. The family have been vigneron in Chinon since 1693, and the estate now comprises 40 hectares spread out over six communes. Raffault prefers to harvest his Cabernet Franc as late as possible, and then he vinifies each parcel separately. The fermentation process can last up to a month, and he incorporates a daily pump-over for maximum extraction of flavor and color. Then the wines get to rest in Bordeaux casks inside his 54-degree limestone cellar while the magic happens. A happy little Chinon, this has plenty of density and structure, but none of the weird, geeky earthy notes that can turn people off of this fantastic and versatile varietal. I ended up finishing off the sample bottle with a simple burger and a side salad. It was a happy match, indeed. Well, at least until the bottle was empty. This is a good wine to have around the homestead to enjoy over the next few years.

Eric Story

CELLAR-WORTHY GERMAN 2009S

There are two main options if you want to drink delicious, cellared wines: buy them already aged off the shelf, or grow your own cellar—all you need is a cool, dark, quiet place and a few great vintages, and you can start collecting!

What makes a vintage ageworthy? Generally it is when the growing season encouraged concentration, full ripeness and the right structural elements associated with that kind of wine (e.g. firm, fully ripe tannins in Bordeaux, and fine, clean acidity in fine whites). Also important is a longish, even growing season, which encourages the finest fruit flavor. This must be present to start with, in order for the wines to develop in interesting ways.

Enter Germany’s 2009s. Any wine lover with a growing cellar should seriously consider putting away some of these wonderful wines. Critics are awarding high points to many of our favorites, so don’t wait too long. Often, in a great vintage, the basic bottlings are worth looking at as well as the top wines. From the many choices, here are a couple:

2009 Maximin Grünhauser Estate Riesling Trocken (\$19.99) Impeccably firm at first, toned, with lemon flesh, white pepper and kumquat. Clean slate, racy acidity. After two days open, the freshness, cut apple and blossom notes are still totally lively and the body has fleshed out a little. I think this will last very well for another five years at least, the mineral notes developing more smokiness.

2009 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Auslese (\$49.99) It’s hard to pin down the exact fruit aromas and flavors in this wine, they seem to change by the second. There are definitely some lush stone, exotic tropical and wild raspberry fruits and high citrus-floral notes. The wine is really not excessively sweet right now, nor hefty, but it has a magnificent brooding intensity that will reward some patient cellaring.

Susan Thornett

“Not only has the illustrious Burgundian house Domaine Romanée-Conti paid Gaudry a visit or two, but they have also had Gaudry teach them his techniques. Not a bad audience to have command of!”

“Any wine lover with a growing cellar should seriously consider putting away some of these wonderful [2009 German] wines. Critics are awarding high points to many of our favorites, so don’t wait.”

K&L ONLINE AUCTIONS *Already Breaking Records*



As many of you know, we entered the world of fine wine auctions back in February 2011 with the launch of our Online Auction platform. The response has been amazing from both longtime K&L customers and welcomed newcomers. I'm proud to announce that we're already

competing with the hammer prices of some of the major auction houses that have been around for decades—here are a couple examples of our biggest, record breaking successes: A bottle of 2003 Harlan sold for \$1,010 (\$420 more than anywhere else in the world in the past 12 months, based on *Wine Market Journal's* auction listings). Two bottles of 1983 Margaux (one of Clyde Beffa's favorites) sold for \$2,600, a whopping \$520 more per bottle than our competitors. That being said, there are still plenty of deals to be had for those savvy bidders, especially on harder to find domestic, Burgundy, Rhône and Bordeaux bottles that don't usually end up on our shelves.

The goal with K&L Wine Auctions is to provide something for every wine lover, whether you're looking to find that single special bottle of 1982 Pétrus, or a case of your favorite California cult wine. Or perhaps it's a mixed lot of older German wines that piques your interest? While the

auctions are generally focused on highly coveted, rare bottles that trend towards a higher price point than many of us regularly spend on wine, we want our lots to accommodate multiple lifestyles and budgets. After all, you shouldn't have to be rich to collect and enjoy the world's best wines!

If you're considering selling your wines at auction, I'd love to speak with you about how the process works. Contact me by email at: Auctions@KLWines.com or by phone at 650.556.2701 so we can chat about your cellar and get a plan in place to capitalize on your wine investment. Part of K&L's service includes a realistic appraisal of what your wine is currently worth by providing a spreadsheet with the low and high selling prices of each wine from the past year, which serves a two-fold purpose: that sellers walk into an auction with realistic, educated expectations, first and foremost. It also ensures reasonable reserves are set to encourage the bidding process. Because we are carefully guiding you through the process to get the best results possible, we've been exceeding reserves on most our lots by a 30% margin or more. An auction is a roll of the dice, but there are things you can do to generate or dissuade bidder attention. K&L has also been getting our sellers paid, by check or store credit, at an incredibly fast (dare I say lightning) pace.

As we foster and grow this new department at K&L, we'll offer larger quantities and a more diverse cross-section of wines, so keep your eyes peeled and join in on the fun!

Molly Zucker

Jim's Gems

JIM'S BUNNY-HOPPING GEMS

It's been a real treat to write my column this month. I'm seldom asked to find and assess "valued" Gems from older vintages. The two seemingly don't correlate in the context of what you have come to expect from me here—wonderful quality vis-à-vis value. Generally that means inexpensive wines from current vintages. Therefore, to write up such outstanding Gems, I had to redefine my price parameters and get an okay from Anderson and the girls. Redefined, my goal this month was to find older wines that are excellent drinkers now at reasonable prices (under \$30). I need to tell you, it was difficult and took a considerable amount of time and sampling. But, I think that I have found for you the best values among our current selection of old and rare wines—three reds and a Sauternes—that your money can buy in today's market.

1998 Lalande-Borie, St-Julien (\$24.99) Although Clyde's notes for this wine suggest another 10-plus years of aging, I need to tell you that this puppy is pretty tasty stuff NOW! Owned and operated by the owner of Ducru-Beaucaillou (one of my favorite châteaux), Bruno Borie, this Ducru wannabe is made in the same style and has pretty much the same varietal make-up as its big brother. A blend of Cabernet Sauvignon (65%) and Merlot (25%) balanced by Cabernet Franc, this deeply-colored wine shows opulent, antique-ish aromas of cedar, cassis, blackberries and truffles. In the mouth this Gem is absolutely wonderful, with broad, lush, deep flavors (like its big brother) that are complex and layered, with soft tannins, a viscous middle and a long, ongoing finish. Anderson says that will definitely be one of our house reds for the month and to buy whatever we can afford. 13.5% ABV. (🍷🍷🍷🍷🍷🍷🍷)

2000 Dalem, Fronsac (\$29.99) Given outstanding reviews by Stephen Tanzer and the *Wine Spectator*, this medium-deep ruby-colored Gem, offers up black cherry to plum-like fruit characteristics, with medium toast and roasted coffee bean undertones. This fairly complex, elegant

Bordeaux is drinking nicely now, but will age another three to six years, easily. This Gem is definitely one of the buys of the vintage, and will be one of our house reds for the month, according to Anderson. 13% ABV. (🍷🍷🍷🍷🍷🍷)

1997 Labegorce, Margaux (\$29.99) This is our fourth shipment of this wine and, to tell you the truth, the first ones left me wondering what Clyde saw in it. Those shipments resulted in wines that seemed austere, a bit "musty" and "rustique," and totally uninteresting. This shipment, however, came from Anthony Barton's (Léoville- and Langoa-Barton) cellar, which the first set of shipments did not, and the wine, simply put, is amazing! Medium-deep ruby in color, this Gem shows nothing less than the great aromas of aged Bordeaux at its best. The adjectives are endless: cedar, opulence, terroir, silkiness, integrated tannins, great complexity, broadness, viscosity, etc., etc... A great wine of great value that would rival aged offerings that are three to four times its price, and a statement as to how storage conditions can affect the presentation of a great wine. Anderson has informed me that we need cases of this Gem for the month. 12.5% ABV. (🍷🍷🍷🍷🍷🍷🍷)

2006 Doisy-Védrières, Sauternes (375ml \$14.99; 750ml \$29.99) The '06 vintage was not great for Sauternes due to heat and other climatic conditions, but properties who took the time to crop and leaf thin to attain ripe, pure grape fruit made some excellent wine, and this includes Doisy-Védrières. There is a lack of botrytis in this vintage, and with this wine, but it is still wonderfully rich, honeysuckled, succulent and thick on the palate. The nose is perfumed and distinctive, with ripe floral notes and a butterscotch set of aromatics. All the guys have told me that this will be our house sweetie for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, the Bean and Rizzo

UNDER THE RADAR *Old & Rare Values*

Nothing is more exhilarating than digging through the cellar to find that perfect bottle of wine to complement a special occasion. Hunting around, you encounter the many treasures you have diligently stashed away. Once the cork is pulled and the wine is in the decanter, it's heaven!

Looking through my cellar in preparation for this article, I found some serious holes. If you feel the same way, there is no need to worry! With the growth of K&L's Old and Rare Department, you have ample opportunities to fill in the gaps. At the top of my list of "must have" older California Cabernets are the wines of Burgess Cellars.

Few customers come in asking for Burgess Cellars' Napa Cabs. This is a real shame. We've found their Cabernets delightful for as long as Burgess has been producing them. Located at the foot of Howell Mountain, Burgess Cellars makes wine from some of California's most historic vineyard sites. Most notably, it was owned and operated by California wine icon Lee Stewart, who bottled the famous Souverain Cabernets of the 1950s and 1960s, but it's been planted to vine since the 1880s.

An air force pilot in the 1960s, Tom Burgess' travels left him enamored with the European model of food and wine. Inspired to create wines in the artisanal fashion he encountered abroad, he and his wife Linda decided to purchase the winery in 1972. Working with winemaker Bill Sorenson, Burgess has achieved his vision of building a family run winery focused on creating ageworthy and terroir-driven Cabernet from this unique Napa Valley estate. We are excited to offer you multiple vintages from this quintessential California producer. (Visit KLWines.com for the complete lineup from Burgess.)

I recently tasted the **2001 Burgess Napa Valley Cabernet Sauvignon (\$29.99)**, and I was really impressed! Hailing from the renowned 2001 vintage, the nose is packed with mouthwatering raspberry and red currant fruit, with an extremely pleasant note of toasty oak. This Cabernet displays subtle hints of tar and smoke, as well as an elegant suggestion of violets. Quite pleasing to the palate now, this Cabernet has the structure and acidity to develop another few years in your home cellar.

Jason Marwedel

GETTING TO KNOW *Kyle Kurani*

What's your position at K&L ?

I am the Spanish wine and Spirits liaison here at K&L [Redwood City], where I have been happily employed for 8 months.

What did you do before K&L?

I spent the previous two years working for Ridge Vineyards and toiling through college. Ridge was an amazing place to work...

What's your favorite movie?

How about three? *Casablanca* with lamb and Rioja. *Butch Cassidy and the Sundance Kid* with at least one whiskey cocktail to help keep hope alive. And, the *Big Lebowski*, bathrobe donned, White Russian in hand.

What do you do in your spare time?

I attempt to strike a balance between exploring the world of good food and wine (and beer and spirits) and getting out into the real world. My usual weekend consists of getting out for a run, a bike ride (not nearly as much as Gary or the esteemed Mr. Barr), a dose of rock climbing or a hike, in order to earn my dinner...

Describe your perfect meal.

Simple food with good wine at home, on the patio. We would start off with cured meats, fresh bread and cheese and a glass of El Maestro Sierra Fino. Moving on to a mixed grill of lamb, beef and seasonal vegetables, salt and pepper, good olive oil and char, paired with '95 Pichon-Lalande and '91 Ridge Monte Bello. A cheese course with Riesling and a couple of fingers of an Islay malt around a fire.

That's a decent night as far as I'm concerned.

What do you like to drink?

Goodness that's tough. There are so many fantastic drinks I have yet to taste, and can't wait to have in my glass. I grew up drinking big California wines, so Zin will always be my comfort food. Nowadays, I tend to drink more Old World wines, well made Rioja and racy Loire whites, and I can always manage to rationalize an occasion for Champagne. I am begrudgingly leaving out a well-made cocktail or cold pint after a long day.

Overall, I enjoy the right drink for the right setting. A glass of Sherry sitting on the deck in the sun with a crossword puzzle and some cheese and bread makes my inner old man very happy.

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

Taste everything you can possibly taste. There are no points, reviews or words that can tell you how a wine is going to express itself to you. Wine is such a personal experience; the absolute best thing to do is have as many different wines as you can wrap your palate around, and don't confuse having a knowledgeable opinion and expressing it with being a snob. Wine is such a complete experience, both intellectual and physical; talk about it with people, debate and, most of all, taste!

Read the rest of our interview with Kyle at Blog.KLWines.com!

"At the top of my list of 'must have' California Cabernets are the wines of Burgess Cellars."

GETTING TO KNOW: *Kyle Kurani*



"Don't confuse having a knowledgeable opinion and expressing it with being a snob."



From top: Greg at Rocca di Montegrossi; Chris with the team at Sesta di Sopra; the hill of Montalcino.



“We three *amici* all agreed that the 2006 Valdicava Brunello di Montalcino was, without a doubt, the best wine of the vintage”

PENSIERI DA MONTECHIARA

The jet lag has not yet set in after yesterday's long return flight from Italy—I'm still flying high on adrenaline. Mike “Guido” Parres, Chris “Hollywood” Miller and I all spent a week in Montalcino traipsing through hinterlands, hills and dales, turning our blue rental station wagon into a white, mud-covered off-road vehicle. Freezing temperatures, rain and way too much food didn't keep us from tasting lots of 2006 Brunello. The verdict is...well the wines are really, *really* good. It is hard to identify a single signature of the vintage just yet, but after much tasting and discussing, with dozens of producers and amongst ourselves, we felt like 2006 could best be described as an amalgam of the 1999 and 1990 vintages. The 1999 vintage was, for me, one of the best in the last 20 years, and it was very much underrated by most critics, however it was highly prized by most of the producers we talked to. Unfortunately, it got lost a bit in the 1997 boom, which produced wines that were more forward, fruitier and more immediately accessible. The 1999 vintage is extraordinarily well balanced, long and elegant, with classic Sangiovese character wrapped around an inner core of structure. Slowly releasing their flavors, the wines from this vintage are destined for a long life. The 1990 vintage was spectacular from the outset; the wines had loads of fruit, but were more linear than the round and lush 1997s. The 1990s had a dense inner core of power, and were thicker and more muscular than the 1999s. Far from flabby, the vintage was ripped and also destined for long life. The wines of the 2006 vintage have more of the lithe backbone of the 1999s, with the added muscle of the 1990s, but not their squarer structure.

Now, those of you who read my articles on a regular basis know that I am not a fan of the evident use of barrique. For years I used the term “over-oaked” for wines with overt vanilla toast and the pervasive mid-palate torsion felt when barrique is used for Sangiovese. However, over the years and with much tasting, I've come to think that a wine that tastes of barrique is not over-oaked but under-wined. With Sangiovese, wines that have great structure—big, strong, powerful shoulders—can hold up the wine's inherent character as well as that of the oak. As a testament to the structure of this vintage, many of the barrique wines that I was not thrilled with in the last couple of vintages were really exciting, not showing much of the classic, sweet vanilla toast, just power, density and bold flavors. For me, Giancarlo Pacenti's wine, the **2006 Siro Pacenti (PA \$84.99)**, an all-barrique wine usually with 70-80% new barrels each vintage, was the leader of this category, without a doubt. It is a powerful wine, dense in color, structured and full in the mouth, a testament to his understanding of his vineyards and his winemaking skills. Like many producers in his area, which is northeast of the town of Montalcino, Giancarlo purchased fruit from vineyards on the south face of Montalcino, on the slope towards Mount Amiata near the edge of Montalcino's southern border. This iron rich soil produces wines full of dense, ripe fruit that tastes like bottled sunshine when blended with the more elegant, leaner, earthier and more structured fruit from the northeastern region. The result is perhaps a more complete wine, less identified with a specific part of Montalcino, but showing the best, most balanced qualities the region has to offer.

I have now tasted 172 different 2006 Brunelli and am compiling my notes so that by the time you read this they will be available on our website, KLWines.com. Just type “vintage report” in the search bar and you'll get phase one. Phase two should be available on the website by the end of April, shortly after I return from Vinality. I'm sure I'll hear from the boss that I'll need to put in a giant list of all of the Brunelli we are offering right here—there are a handful of our pre-arrival offerings now on page 18—but between our editorial cycle, the slowness of the postal service and the often limited quantities of each wine, it is always better to call or to go online for the most current selection of wines.

Still, not to leave you hanging too much: we three *amici* all agreed that the **2006 Valdicava Brunello di Montalcino (PA \$98.99)** was, without a doubt, the best wine of the vintage. Second place, so far for us, goes to the **2006 Talenti Brunello di Montalcino (PA \$44.95)**. Tune in on the web for the plethora of adjectives to describe both. I hope to fill in some of the blanks in my review book at Vinality, most on notably Diego Molinari's Cerbaiona, so you'll have the most complete picture possible!

As always, if you have any specific questions write me directly at Greg@KLWines.com.

Greg St. Clair

APRILE'S SELEZIONE

2009 Valle dell'Acate "Il Frappato" (\$19.99) Made from grapes also known as Frappato di Vittoria, this wine is fragrant, fresh and bursting out of the bottle with intense notes of cherries, blackberries and raspberries on the nose. The palate impression is bright and fresh, light but persistent, with small black and red fruits coating the mouth. This red wine goes wonderful with all cheeses and is equally at home when served with fish or poultry. Give a slight chill.

2008 Sesta di Sopra Rosso di Montalcino* (\$21.99) Last month I told you we were holding onto a few of our favorite 2008 Rosso di Montalcino, and this is truly one of the best of the vintage. It has a little more structure than the 2007, and it really shows, making it a favorite at our last staff tasting. This Rosso was matured in French oak barriques and aged in bottle for three months before release. It has classic, rich and ripe black fruit, strawberry and toasty vanilla notes, Sesta's terroir, a little earth, minerals and incredible length on the finish.

2005 Sesta di Sopra Brunello di Montalcino* (\$49.99) I love the friendly Brunelli from 2005. This has an impressive nose, with loads of ripe fruit, a full body and great tannin structure, but it won't hurt your teeth. The fruit is rich and concentrated. The wine boasts excellent length, with sweet ripe strawberries, black cherry, leather and a spicy nose with a little Tuscan dust and minerals on the finish. It is drinkable now, with a couple of hours in a decanter, or I would give this wine time to improve and evolve for another two to four years. I am thinking this would go nicely with a roast pork loin or with Easter's lamb.

2009 Ermacora Pinot Grigio and Friulano* (\$14.99 each) Back in stock and just in time for spring brunches and tailgating. The Pinot Grigio has the perfect balance of acidity and tremendous aromatics. It is loaded with pear, apple and citrus fruit and is elegant and concentrated. The Friulano carries an enticing nuance of wildflowers and pears on the palate, along with broad notes of herbs and citrus, apricots and a hint of nuttiness, with layers of minerals on the long finish. Nicely balanced acidity heightens the flavors.

Congratulations to the 2010 SF Giants, let's see a repeat in 2011! Buona Fortuna!

Mike "Guido" Parres

Captain's Log BURGUNDY BARGAINS

The best bargains/values in Burgundy come from the periphery of the renowned villages. Yes, there are always deals to be found in the Côte d'Or, great to good producers in off vintages, wines declassified from Premier Cru to Villages, Villages to Bourgogne, importers going out of business, over-inventoried producers, over-inventoried retailers and so on and so forth. But to find those values one has to be patient, a hunter of firm resolve, with plenty of time to wait and read through virtual reams of spam from countless retailers across the country. Now I love deal, and I love the glory of the hunt, but I want Burgundy on a regular basis. I want to grab a bottle off the shelf or out of the cellar when the mood hits, which is very regularly, and I don't want the purchase of the wines to interfere with my other, just as potentially expensive hobbies. That's where the Côte de Nuits-Villages comes in.

An unusual appellation, the Côte de Nuits-Villages encompasses the villages south of Nuit-St-Georges: Premeaux, Prisse, Comblanchien and Corgoloin, as well as sites in Fixin at the northern end of the Côte d'Or. It is villages like Premeaux and Comblanchien that have historically made their reputation on their soil, the former for its famous pink marble and the latter for exceptionally hard white marble and the famous chalk that is found throughout the Côte d'Or. These are not the sexiest villages, but in the right hands their fruits are capable of producing good Burgundy. Check out these two wines, exhibits A and B, both single vineyard wines from sites outside the limits of Nuits-St-George Premier Cru, from producers who have very good reputations.

The **2008 Domaine Laleure-Piot Côte de Nuits-Villages "Les Bellevues"* (\$19.99)** is one of our newest direct imports. This is a wine of surprising richness and complexity that requires about 30 to 45 minutes of decanting. The **2008 Domaine Louis Jadot Côte de Nuits-Villages "Le Vaucrain" (\$23.99)** come from one of the best sites in the Côte de Nuits-Villages, adjacent to the Premier Cru Nuit-St-Georges vineyard Clos du Marechale. This has dark fruits, but with a touch of earth and spice, and a bright, tangy finish. It is rustic, but that is part of its charm.

Kirk Walker

"Last month I told you we were holding onto a few of our favorite 2008 Rosso di Montalcino, and this is truly one of the best of the vintage."

"Now I love deal, and I love the glory of the hunt, but I want Burgundy on a regular basis."



“As you read this, I will have just returned from a buying trip in France, and will be back on the phones, while our team travels to Bordeaux to taste the 2010s.”

POUR VOTRE PLAISIR

Now Where Was I?

One of the oddities of writing for a print publication is the lag between when you write and when it appears. As I pen this, it is threatening to snow here in Redwood City, California, something it does once every 35 years or so, and I am preparing to fly to France in a week or two to taste the 2009 Burgundy vintage. As you read this, I will have just returned from France, and will be back on the phones, while our team travels to Bordeaux to taste the 2010s. Through it all, we will continue to find you compelling values in Burgundy.

One grower-producer we have previously talked about is Domaine Maroslavac-Leger, but he deserves another look. Roland Maroslavac is a quiet, unassuming and very smart man, who makes wines of character and elegance. Initially they are sometimes a bit reticent, but always graceful and lovely. He works carefully, in tune with his vines, and he bottles and with the good moon. And unlike some folks we tell you about, Roland is only second generation in the wine business. His father emigrated from Poland, and they purchased hillside land above Puligny-Montrachet to graze livestock. In the mid-20th century their land was replanted to vines, as it had been in the past, and other vineyards were gradually acquired. How is that for a different era?

I have previously written about how brilliantly Roland’s wines age. And much to my pleasure, the conditions in the economy have allowed us to acquire some older vintages for you to try, and even some more of the 2008s at most attractive prices. (Of course, we are passing on the savings to you, our customers.) His **2007 St-Aubin Premier Cru “Murgers Dent de Chiens”* (\$24.99)** is adjacent to the Puligny-Montrachet Premier Cru Champs Gain, and it is a smoking value. His **2008 St-Aubin Premier Cru “Murgers Dent de Chiens”* (\$32.99)** comes from the same extremely well-situated site. It is bright, with good minerality, very elegant in style, with a touch of flowers on the nose, a slight creaminess on the mid-palate and good length.

“I have previously written about how brilliantly Roland’s wines age. And much to my pleasure, the conditions in the economy allowed us to acquire some older vintages for you to try, and even some more of the 2008s at most attractive prices. (Of course we are passing on the savings to you, our customers.)”

The **2007 Maroslavac-Leger Puligny-Montrachet “Corvées des Vignes”* (\$31.99)** represents an amazing value that will not last long around here. Corvées des Vignes is on the border with Meursault, kitty-corner to Meursault Charmes. The name probably comes from a vineyard where peasants once labored for the local lord. The vines are all over 50 years old, with some 80-year-old vines as well. His **2008 Maroslavac-Leger Puligny-Montrachet “Corvées des Vignes”* (\$41.99)** has that old-vine intensity, rare in a village wine, with a focused, mineral-driven character and back-palate richness. It’s lovely Puligny. Don’t miss his **2007 Maroslavac-Leger Puligny-Montrachet Premier Cru “Champs Gains”* (\$39.99)**. This is an unheard of price for a bright, mineral-driven Champs Gains! The **2008 Maroslavac-Leger Puligny-Montrachet Premier Cru “Folatières”* (\$69.99)** comes from the stonier upper portion of Folatières. Roland feels that his location gives him a Folatières that is lacier and airier, with more energy and more lift. On the nose it is sweet and pretty, with white flower notes. It is a bit reticent at present, but shows minerality, drive, elegance and an extremely long and lovely finish that bodes very well.

Finally, if you are looking for an astounding deal, we just found a delightful old-vine Mâcon, all from vines of more than 40 years of age. It is the **2008 Mommessin Mâcon-Villages “Vieilles Vignes” (\$9.99)**! This delightful unoaked Chardonnay comes entirely from old vines and has vibrancy and life on the palate. It comes from the villages of Viré, Igé and Clessé, on clay and limestone soils. It is fermented and aged in traditional *cuves*, resulting in a wine of weight, bright fruit, floral notes and a long finish. For this price, what’s not to like?

À Santé!

Keith Wollenberg

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Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
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Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
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APRIL FEATURED ITEM: GoVino Glasses (4-pack \$11.99)

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as clear as crystal, shatterproof, reusable and also recyclable. Designed for members of the wine trade so they could have proper stemware anywhere, these glasses are perfect for picnics, the beach or out on the patio. Better than your average plastic wine glass, GoVinos won't affect the wine's aromatics. From the *New York Times*: "He [Seth Box of Moët-Hennessy] also liked Govino's stemless shatterproof design, pointing out that its shape works for many wines and Champagnes, and its price (\$12 for four) won't break the bank."



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“Whether you are celebrating the end of winter, the start of baseball season, Easter, or any other event that might call for a great bottle of wine, K&L’s Wine Clubs provide the perfect choice for your celebration.”

K&L Wine Clubs: Spring Has Sprung

Shake off the winter doldrums by sampling one of our five great wine club options this spring. Nothing says, “Spring has arrived!” like a great glass of wine from one of our clubs. Whether you are celebrating the end of winter, the start of baseball season, Easter, or any other event that might call for a great bottle of wine, K&L’s Wine Clubs provide the perfect choice for your celebration. Our experienced wine buyers, along with K&L’s lead buyer/co-owner Clyde Beffa, source the best possible wines for your dollar from around the world, so you get the greatest Italian wines, the sexiest French Champagnes, the boldest reds and other fantastic finds from wine producing regions scattered around the globe. K&L’s wine clubs are like having your very own traveling wine salesmen picking out little gems from all over Europe, South America, North America and Australia. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call 800.247.5987 x2766 or email us at: theclubs@KLWines.com.

Best Buy Wine Club: If you’re always searching for the next great 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 minuscule 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 APRIL WINE CLUB PICKS

signature red collection

2006 Ambulneo “Mastiff” Carneros Pinot Noir

Tons of fruit along with a rich, sumptuous perfume of raspberries, black cherries and cranberries. An explosive mouthfeel and full-bodied, supple tannins. A beautiful round finish provides a superb value. Usually \$50+ a bottle.

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

best buy wine club

2009 Kirkham Peak Redwood Valley Sauvignon Blanc

Absolutely delicious Sauvignon Blanc; this shows aromas of exotic citrus, fresh grapefruit and lime that lead to a ripe, citrusy palate balanced by crisp acidity and a clean finish.

Regular K&L Retail \$11.99 Wine Club price: \$9.99

premium wine club

2009 Cakebread Napa Valley Sauvignon Blanc

It’s not easy to find fault with Cakebread’s 2009 Sauvignon Blanc, a wine that pretty much pleases all palates with its bright, sun-kissed aromas of fresh guava, grapefruit, lime and mineral, with hints of honeydew melon and golden apple.

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

italian club

2005 Ferrero Brunello di Montalcino*

90 points *Stephen Tanzer’s International Wine Cellar*: “Bright dark red. Red berries, blood orange and a strong suggestion of minerals on the nose. Juicy and firm, but with a greater than usual sappiness and sweetness to its red berry, candied violet and licorice flavors.”

Regular K&L Retail \$34.99 Wine Club Price: \$29.99

champagne club

Philippe Gonet “3210” Extra Brut Blanc de Blancs Champagne*

Dry as dry can be, and all the more tasty for it! This is a new cuvée without any make-up, that is without any dosage at all. It was made from 100% Chardonnay from Le Mesnil and Montgueux, the latter being the best cru of the Aube, the southernmost part of Champagne. It is a tremendously nervy wine, best enjoyed with oysters!

Regular K&L Retail \$39.99 Wine Club Price: \$36.99

TALES OF THE SPORTING LIFE

Before he left office, Schwarzenegger signed California's new educational tasting license into law (his finest achievement). The license *would* have allowed us to serve three one-quarter ounce pours of spirits per day at a FREE in-store event, but the City of Los Angeles has decided we also need to amend our conditional use permit to host these events. What does it cost to amend our permit? A cool \$15,000. What is the cost to our stores in SF and Redwood City? ZERO, zip, zilch. I know L.A. is going through tough times, but do they really need to take it out the city's discerning drinkers? In other words, the wonderful new spirits license will be useless in L.A. (although you lucky buggers in SF and RWC will be tasting in the stores as soon as that license is finalized). So I'm asking for your help. Contact everyone you know to ask the the city of Los Angeles to have this outrageous fee waived. We've waited so long for this! I encourage you to broadcast this plea to the most important people you can think of. Thank you for your time.

Now, onto the spirits. (Stage your own private tasting in revolt.) The **STROH "80" Austrian Rum (\$29.99)** is perfect for those experimenting with the flowing bowl. This Austrian specialty was developed 200 years ago as a substitute for the rare tropical rums that were prized at the time. It is a high proof spiced rum made from sugarcane extract and intense spices. A ridiculous red color, the Stroh "80" is fun to play with and highly flammable.

High West Double Rye (750ml \$39.99) The newest offering from High West Whiskey of Park City, Utah. The Double Rye is an affordable alternative to the pricier Rendezvous Rye, blending some of that amazing 16-year with an intense little two-year made with 53% rye. It shows a lot of the young rye intensity, but is held together well with the depth of the 16-year. A great follow up to the Rendezvous.

Linie Aquavit (750ml \$29.99) Linie is one of the first barrel-aged aquavits available in the US, and it comes from a secret family recipe that's almost 200 years old. Linie starts as a pure potato distillate, which is then infused with herbs (primarily caraway, dill, anise seed, sweet fennel and coriander) and redistilled much like a gin. It is then is aged for a few years in Oloroso Sherry barrels. The final part of the process involves a transcontinental voyage on the decks of ships to accurately adhere to the family recipe. Once the barrels have crossed the equator at least twice, the barrels are rested for 12-14 more months before bottling. This stuff is a perfect for people who love whisky and gin, or barrel aged gin, or mixing cocktails, or just good hooch in general.

David Othenin-Girard

K&L Whisky Merchants **NEW BARRELS**

The spirits world is a fast-paced one, full of last-minute decisions, late-breaking news and unexpected developments. One minute I've got absolutely nothing new to report and the next minute I'm brimming with excitement over new purchases. The point is that it's difficult to predict what's going to be coming out in advance and, since we have to write these articles a few weeks before you get to read them, preparation is key. Because we'll be heading to Scotland at the end of March (in fact I'll likely be on the plane ride back as you're reading this), most of our future plans are tied up in a trip that hasn't yet happened. I'm sure that we'll be coming back with a boatload of barrel purchases that we'll be happy to tell you about, but at this point I'm just not sure exactly what they'll be. So, I'm going to take this opportunity to give a general overview concerning projects we're currently lining up for the spring.

Single-Barrel Cask-Strength Cognacs: They don't exist anywhere on the American market right now, but we aim to change that. Cognac has always been a soft, supple and smooth spirit that pleases wine drinkers but bores whisky lovers. We have two barrels that we think are going to appeal to both, and they'll be full-throttle and unfiltered. I've been tasting samples with our buddy Nicolas Palazzi. No word on pricing yet, but we're aiming to keep them affordable.

More Collaboration with the East Bay's St. George Distillery: A recent trip over the San Mateo Bridge spawned some very encouraging ideas. This time we're thinking a series of single malt whiskies rather than another one-off barrel. St. George got their hands on some excellent California brew about five years ago and it resulted in six barrels of high-quality whiskey. We like the idea of releasing a barrel a year and watching it progress. We're also eyeing some gins macerated with local Bay Area botanicals. Two are complete and should be getting the green light soon.

A Whole Slew of Scottish Single Malt Barrels: As I mentioned above, David OG and I are headed to Scotland and we plan on making all the rounds. We'll be visiting with Chieftain's, Duncan Taylor, Springbank, A.D. Rattray, Bruichladdich, Ardbeg, Edradour, Glenfarclas, Signatory and other sources of quality whisky. We'll be live blogging the entire trip, with photos and videos, so make sure you check in with us at SpiritsJournal.KLWines.com.

David Driscoll

"The license would have allowed us to serve three one-quarter ounce pours of spirits per day at a FREE in-store event, but the City of Los Angeles has decided we also need to amend our conditional use permit to host these events...Contact everyone you know to ask the the city of Los Angeles to have this changed."

"Cognac has always been a soft, supple and smooth spirit that pleases wine drinkers but bores whisky lovers. We have two barrels that we think are going to appeal to both..."



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The Last Word **ON BORDEAUX**

Sometimes it's a bit weird writing the newsletter so far in advance, but it feels especially strange today. It is cold and rainy here in L.A., and April seems so far away. Pitchers and catchers just reported to spring training, but by the time you reading this Opening Day for the Cincinnati Reds will be only a few days away. With all that looking forward, I'm actually excited to write about my last in-store Bordeaux tasting, so I'm in a bit of a time warp.

2008 Esprit de Pavie, Bordeaux (\$19.99) This is the first vintage of this wine. It is comprised of 70% Merlot and 30% Cabernet Franc. The nose is dominated by spice picked up after 15 months in old Monbousquet and Pavie barrels, as well as red raspberry and plum. The red and black fruit takes over on the palate, which is soft and fleshy. The finish is polished and elegant.

2008 Reignac, Bordeaux Supérieur (\$18.99) This showed well at the tasting. Aromas of oak spice and ripe plum fruit fill the nose with a slight tobacco/herbal note. The toasty oak is the dominant flavor on the palate, with the red and black fruit sitting in the background. The astringency is only felt at the finish, which is of good length, with black fruit and more spice.

2007 Haut de Poujeaux, Moulis (\$14.99) Both Poujeaux wines showed well in the tasting. It's not as full and long as the 2004, but for the price it's hard to complain. The second wine of Poujeaux, this is a blend of 45% Cab and 55% Merlot. It has bright red fruit and slight floral scents that come through on the pretty nose. The soft palate carries more bright red fruit.

2005 La Fleur de Bouïard, Lalande-de-Pomerol (\$24.99) I would say this was the unofficial winner of the tasting. This is a great price for this wine and it showed very well. The layered nose is almost floral, with spice, raspberry and plum. It needs some time open (two hours), and then the fruit comes through on the palate with plenty of plum and blackberry that lingers on the long finish. The tannins are more polished than two years ago, but it still finishes astringent. At this price, this is a great case buy that will have plenty of life coming out of the cellar.

2004 Poujeaux, Moulis (\$31.99) This wine was one of my favorites because I was expecting it to still show some tannins, but they were polished and supple. Pure on the nose, the wine shows cedar, spice, raspberry and blackberry aromas. The black and red fruit dominate the palate with a supple mouthfeel and a long finish of cedar, spice and very aromatic black fruit.

2007 Doisy-Védrières, Sauternes (375ml \$17.99; 750ml \$34.99) This was a fantastic Doisy with a beautifully aromatic, heady nose of peach, apricot and spice. The rich mouthfeel contains more of the apricot and peach flavors, with bright acidity on the finish. An excellent 2007.

Steve Greer

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