



WINE News

AUGUST is all about relaxing in the shade, sipping on a bright rosé, a refreshing beer or a sultry Bordeaux while snacking on treats from the grill. Take a look inside. Our hot August nights edition is packed with suggestions for warm-weather drinking...

ANTHONY BARTON FINE WINES

We just received 500-plus cases of wine containing different vintages of Léoville and Langoa-Barton direct from the properties via Anthony Barton's négociant company, Anthony Barton Fine Wines. These are super great bargains in today's Bordeaux market, and most are ready to drink right now.

1994 Langoa-Barton, St-Julien \$49.99

According to WS: "Excellent dark color and a brooding character marked by plum, raspberry, licorice and vanilla notes. Medium- to full-bodied, with fine tannins and a lovely, sweet fruit finish."

1994 Léoville-Barton, St-Julien \$79.99

This is an outstanding aged wine, one of the best of the 1994 vintage. 90 points Robert Parker and 93 points from me, Clyde.

1997 Langoa-Barton, St-Julien \$39.99

This wine is PERFECT right now—mature and delicious Bordeaux at a great price. We sold the last 100 cases we received immediately. Try a bottle and you will quickly see what the fuss is about. I give it 92 points.

1997 Léoville-Barton, St-Julien \$59.99

RP: "The elegant, spice box, cedary, oaky, red and black currant-scented and flavored 1997 Léoville-Barton reveals surprising softness, medium body, low acidity and ripe tannin. Drink it over the next decade..."

1999 Langoa-Barton, St-Julien \$49.99

90 points WS: "Delivers very pretty sweet berry and currant aromas, with hints of flowers. Full-bodied, offering silky, lovely tannins and a subtle fruit and mineral finish. This is wonderfully floral. Outstanding texture."

2001 Langoa-Barton, St-Julien \$44.99

92 points WS: "Terrific aromas to this wine, with violets, spices, cinnamon and berries. Full-bodied, with silky tannins and a lovely ripe fruit and vanilla aftertaste. Very integrated and refined. Shows class."

2007 Langoa-Barton, St-Julien \$44.99

91 points WE: "...The velvet texture is broadening out to give a wine that shows solid fruits, bright and sweet...with plenty of ripeness and polish..."

2007 Léoville-Barton, St-Julien \$59.99

94 points WE: "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."

Clyde Beffa Jr



SIP INTO SOMETHING PINK

Now that summer's in full swing and the drizzly days of spring are behind us (it has been such a cold and rainy year in NorCal), I am so enjoying the warm and sunny weather! Sandals, shorts, a bathing suit now and then and, of course, always a bottle of rosé wine in the fridge. For many years pink wine had a bad rap. Too many folks associated it with a sweet, syrupy beverage somewhat reminiscent of Cherry 7-Up gone flat. Not true! Well made, high quality (and not necessarily expensive) pink wine really deserves a place at your picnic or dinner table this summer. Why? Rosé wines are so versatile and food friendly. Their fresh fruit nuances, low-to-moderate alcohol and general absence of oak easily pair with a plethora of summertime dishes: salade Niçoise, chicken tagine with preserved lemons, paella, gazpacho, spring vegetable terrine, beef carpaccio, stuffed vegetables, roasted peppers, salmon cakes, ratatouille. The list goes on and on!

On page 8 you'll find a list of some of my favorite rosés this season. And there are many more throughout this newsletter from all around the world. So sit back, relax and enjoy some rosé.

Mulan Chan-Randel

AUGUST 2010 FEATURES

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2009 Bordeaux: “...that price is crazy—I’ll take 6 bottles.”



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

Truer words have never been spoken. Our 2009 Pre-Arrival purchases and sales will surpass both 2000 and 2005. It’s been our biggest Pre-Arrival campaign ever. And the top-selling honor for 2009 Pre-Arrival at

K&L goes to Pontet-Canet (350+ cases).

Why have we sold so much of this fabulous vintage? I guess because 1) the wines are so good 2) they are so highly scored by K&L and the wine press 3) most are priced “reasonably” compared to California Cabernet and 4) we have a reputation for ALWAYS delivering the wines in a timely manner. See Ralph’s article (page 4) and Jeff G’s (page 5) for their recommendations; my picks are on page 20. This marks our 32nd vintage of Bordeaux pre-arrival. Our first vintage was 1978, and Gary Westby’s dad, Jim, bought some of those wines from us! And we have been going to Europe to taste the wines since 1982!

We also just received six containers from Europe full of goodies from Bordeaux, the Loire, Champagne, Burgundy, the Rhône, the South of France, Spain and Italy. You can drink these wines now, for the most part, though

some will age well for many years. See pages 12-13 for some superb values.

Our old wine department is VERY busy these days with Trey, Gary Westby, Molly Zucker and I looking at cellars daily. If you have wines to sell, contact Gary or Trey and you will get a quick answer.

Several events are on the horizon, with the first—an “Affordable French Wine” tasting—August 12th and 13th in the stores. Only \$5 a person. Our annual Champagne events are slated for October and two great events are set for January, the Fête du Bordeaux and the massive UGC tasting with about 80 châteaux pouring their ’08s. See page 3 for more info on these and other upcoming events.

What am I drinking these days? **2008 Franck Millet Sancerre Blanc* (\$16.99)** and **2008 Boulay Sancerre Blanc* (\$21.99)** for my whites. **2009 Pavie Macquin Rosé (\$9.99)** and **Hippolyte Rosé* (back in soon)** and, of course, **Billecart-Salmon Rosé (\$69.99)** for my pinks. For reds I love the **1997 Langoa-Barton (\$39.99)**, **2007 Montfaucon “Baron Louis” Côtes du Rhône* (\$17.99)**, and the **1997 Labegorce (\$29.99)**. And of course I drink a bottle of super old wine once in a while! Have a great late summer.

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

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

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

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

K&L SAN FRANCISCO

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

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

K&L HOLLYWOOD

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

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

We accept American Express, Discover, Visa and Mastercard.

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

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

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

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

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REVIEW KEY

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

SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-6 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit KLWines.com and click on "local events."

August 7: Northern Italy. Come welcome Guido back to San Francisco and Greg back to Redwood City.

August 14: Volcanic soil wines in SF. You read correctly. Wines from vineyards grown in volcanic soils. Artisinal Beers in Redwood City and Los Angeles!

August 20: Bordeaux. Easy-drinking '07s and newly arrived 2008s. 10 in all for \$20.

August 27: New releases from the Pacific Northwest.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

August 5: Lafond Vineyards;

August 12: "Affordable French Wines"*;

August 19: Derbes Vineyards; August 26: TBA

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

August 6: Dunn Vineyards w/ Mike Dunn;

August 13: "Affordable French Wines"*; August 20: Handley;

August 27: Tuscan New Arrivals

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

August 5: TBA; August 6: Special Event: Beer Fest;

August 12: Eric Kent; August 19: Central Coast Pinot Noir;

August 26: Wine 201



*"AFFORDABLE FRENCH WINES"

PRESENTED BY SOPEXA

On Thursay, August 12 in San Francisco (5-6:30 p.m.) and Friday, August 13 in Redwood City (5-6:30 p.m.) and Hollywood (5:30-7:30 p.m.), we'll be hosting an Affordable French wine tasting presented by Sophexa. We'll be pouring 10 wines for only \$5. Taste some of the best values in today's market, including some of our direct buys from France including Frack Millet and Château de Montfaucon.

COMING UP:

October 16 & 17: Affordable Bordeaux in Hollywood and SF on the 16th, plus a tasting and luncheon in Redwood City on the 17th.

October 23 & 24: Annual K&L Champagne Tent Events in Hollywood and San Francisco, respectively, with some of our direct Champagne suppliers attending. Inquire for tickets.

January 16, 2011: Fête du Bordeaux in San Francisco featuring the 2008 Bordeaux wines and older vintages from Montrose, Lynch-Bages and Léoville-Barton.

January 21, 2011: UGC Bordeaux tasting in San Francisco from 6-8 p.m. at the Palace Hotel featuring 100 Bordeaux from 2008, including Pichon-Lalande, Léoville-Barton, Angéus, Pichon-Baron, Pontet-Canet and Smith Haut Lafitte. Inquire for tickets. This will sell out quickly.

Sommelier Secrets FIZZY, FABULOUS AND PINK

Now that you're back on the pink bandwagon and loving fresh, fruity, dry rosé wines as much as we knew you would, it's time to introduce the "good" pink fizzies to your wine repertoire. Yes, despite what we've been preaching regarding the "bad" sweet pinks of decades and dorm rooms past, the truth is that there are many charming off-dry sparkling rosé wines out there that merit your attention. No, they are not too sweet. No, they will not give you a headache. In fact, many of these fizzy and fabulous bottles are balanced by high acidity, and come off fresher and lower in alcohol than their dry counterparts. They can be remarkably food-friendly, if not more so due to the carbonation factor, and might be exactly what you're craving but just don't know it yet.

Curious? Skeptical? Thrilled? However you feel about it, I suggest you give these FF&P wines a whirl and taste for yourself:

2009 Adegas Cooperativos de Monção "Muralhas" Rosé Vinho Verde (\$11.99) You've probably heard of Vinho Verde—that light, off-dry, citrusy and frizzante style of Portuguese white wine that seems perfectly suited to a life of surf, sun and seafood. Well, the Vinho Verde DOC's best kept secret is the very small amount of rosé they produce, which only recently has made it out of the village thanks to a few fabulous importers. From Adegas Cooperativos de Monção, one of the top cooperatives in this northerly sub-region just across the Minho river from Spain, the Muralhas Vinho Verde Rosé is made from a blend of red grape varieties (Alvarelhao, Pedral and Vinhao), but it gets its pink from the flesh of the Vinhao grape and not from skin contact. With delicate red berry fruit flavors, this rosé is fruitier than its white counterpart, but retains classic Vinho Verde freshness and zip, and it remains low in tannin as well as alcohol (11.5% ABV). It is the perfect accompaniment to seafood prepared with a little extra gusto.

Caveau du Mont July Bugey Cerdon Rosé* (\$15.99) Bugey Cerdon, from the Savoie region of France, is another FF&P wine to befriend. Hand-picked Poulsard and Gamay grapes ferment spontaneously and are then bottled with native yeasts and a little unfermented sugar in a style of sparkling winemaking known as *méthode ancestrale*. The result is a very low alcohol, off-dry, berry-colored sparkler that retains high acidity and comes off fruity but clean on the palate. It is perfect for brunch, lunch, as well extended as summer barbecues or family reunions where it simply works with everything from baby-backs to chocolate cake! You will be the prince of the potluck if you bring this baby, but (as I learned the hard way) you must bring more than one bottle. It disappears fast.

2008 Banfi Brachetto d'Acqui Rosa Regale (\$19.99) If you prefer richer, fruitier wines, look no further than Piedmont's Brachetto d'Acqui, the DOCG for beautiful and intense rosé wines; Banfi's Rosa Regale is one of the best. Semi-sweet, almost purple-hued and sparkling, this fabulous rosé has a lifted, aromatic quality that is reminiscent of rose petals. Though concentrated and juicy, the bubbles float on the palate and the finish is clean and refreshing due to high acidity. It makes for a lovely choice after a meal, in place of or along with a light dessert.

Get Fabulous! Design Your Own Wine Club. Whether you are interested in learning more about rosé or simply looking to try new wines from all over the world, 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

In Bordeaux: Values of the '09 Vintage

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

We all know by now that 2009 was indeed a great vintage in Bordeaux. What is more important, in my opinion, is to understand that the style of the vintage is very different than 2000 and 2005, its contemporaries in greatness. Both of those vintages are without question, “classic” in style, which means the wines have a decent amount of tannin and acidity to resolve, and they will require a minimum of 10 years to integrate. The wines from 2009 have riper fruit, are much softer on the palate and are incredibly balanced and integrated for such young wines. This ensures that the wines will drink well young, but just like the 1982s, the fine balance also ensures that the wines will age well under proper storage conditions. It's also important to note that the fruit is not ripe like in California or Australian wine, and does not taste like it. It's ripe for Bordeaux, but it tastes like Bordeaux, retaining its sense of place. I believe the 2009s will progress and develop the same way the 1982s did, and will be very hard to stay away from young. The upside of a great vintage like this is that, despite the outrageous prices of many of the first and second growths, there are so many fine wines that are well-priced and offer incredible value. This is where the smart money is to be spent if you really like to drink fine Bordeaux on a regular basis. Many of these wines are exactly what I'm buying for myself. Here are some of my favorites:

Left Bank

From St-Estèphe: Great wine was made all over Bordeaux in 2009, but if you painted me into a corner and I had to pick one region that was the best, I might point you to St-Estèphe. There are not all that many well known estates in this commune, but every estate I tasted wine from made something outstanding. We drank **Tronquoy-Lalande (\$33.99)**, which is owned and made by the team at Montrose, alongside the super second, and we walked out shaking our heads at its unbelievable quality and not talking about the Montrose! **Les Ormes de Pez (\$33.99)** is owned and made by the Lynch-Bages team and reminds me of their outstanding 1990. For decades **Meyney (\$29.99)** has made consistently underrated great wine, and their 2009 is no different. **Goulee (\$25.99)** is part of the killer trio of properties owned and made by the Cos team. Need I say more? The second wine of Cos d'Estournel, the **Pagodes de Cos (\$54.99)** retains its balance and has incredible plum and blackberry fruit. My notes say “Buy this!” It may even be flat out better than the first wine, which is such a top-heavy monster it may never be balanced. Not to be forgotten is the estate I always joke about buying if I win the Lotto, **Cos Labory (\$36.99)**. Just 20 yards from Cos d'Estournel, their 2009 is deep, dark, smoky and earthy. **Phélan-Ségur (\$36.99)** is, as always, full of elegant, spicy cherry fruit. **Potensac (\$24.99)**, from the intense team at Léoville-Las Cases, as well as the second wine of LLC, **Clos du Marquis (\$49.99)**, are also flat out outstanding.

From Pauillac: **Croizet-Bages (\$29.99)** and **Pedesclaux (\$29.99)**, both fifth growths, have made 2009s that may be the best ever from those estates. Mouton's **Clerc Milon (\$59.99)** and **d'Armailhac (\$42.99)** are very solid as well, as is the always elegant second wine of Pichon-Lalande, the **Reserve de la Comtesse (\$39.99)**.

St-Julien and Margaux: I've never had a bad bottle of **Gloria (\$38.99)**, and in hindsight I should have bought many more cases over the years. The **du Glana (\$22.99)** is always good, elegant wine. **Clos des Quatre Vents (\$39.99)** is a small new venture and a seriously good wine; it will demand your full attention. The wine of **d'Angludet (\$29.99)** is always one of the great “agers” from Margaux. And my number one pick over 50 bucks is the **Alter Ego de Palmer (\$54.99)**; this second wine of Ch. Palmer is just fantastic! One of my old favorites resurfaces in 2009 (I loved it in 1989 on my first trip to Bordeaux) as a best buy, **Marquis de Terme (\$38.99)**, with its zesty purple fruit and grip. And it's a whole different world at Ducru Beaucaillou today, where the quality of even their second wine, **Le Croix de Beaucaillou (\$39.99)** is off the charts.

Haut-Médoc: The fifth growth **Cantemerle (\$32.99)** is on a huge roll of fantastic quality, and it is my number one pick for the money. Excellent wines have been made by the Lafite-Rothschild-owned estates of **Clarke (\$23.99)** and **Malmaison (\$17.99)**. One of the first wines we tasted (out of over 1,000) was **Latour de By (\$18.99)**, and at the end of the trip we were still talking about it. **Lalande-Borie (\$24.99)** is another silky wine from the Ducru Beaucaillou team. **Camensac (\$29.99)** has always made very big wine, but gigantic improvements at the estate have it on par with the likes of **Poujeaux (\$29.99)** and **Chasse Spleen (\$29.99)**. Finally, the now very popular **Lanessan (\$17.99)** is a steal once again.

Pessac-Léognan: Excellent wines were made at **Haut Bergey (\$29.99)**, which has deep, good earthy fruit, and at **Clos Marsalette (\$26.99)**, which is very elegant. **Cantelys (\$24.99)** is a tasty and flashy wine made by Smith Haut Lafitte. Their next door neighbor **Carbonnieux (\$32.99)** made a lovely wine too, with great freshness, cherry-like fruit and elegance. The red wine of **Latour-Martillac (\$29.99)** continues to impress me with its deep round fruit and good structure, while managing to fly under the radar of fame.

The Right Bank

I just had a bottle of the 1999 **Gigault “Cuvée Viva” (2009 \$17.99)** from Blaye out of my cellar and it was incredibly bright and fresh; the 2009 was made by the talented Stephane Derononcourt. You most likely already know that I love Stephane Von Neipperg's silky **d'Aiguilhe (\$26.99)** from the Côtes de Castillon; and it may be no surprise that Derononcourt is at work here, too. The **de Sales (\$24.99)** comes from Pomerol and the Moueix/Pétrus stable of wines (need I say more?). **Joanin Becot (\$24.99)** is a flashy/juicy wine with loads of ripe fruit. And **Franç Mayne (\$36.99)** has risen from the dead to make a lovely wine with sweet fruit that's well balanced.

There you have it—lots of great and affordable wines from 2009. Please feel free to call me with any questions or for advice at x2723 or email me at Ralph@KLWines.com. Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

We just received a huge container filled with fantastic direct import Bordeaux, and now we are stocking the racks with these wines—from early-release 2008s to the much-maligned but delicious 1997s. Here are some of the standouts.

2008 Au Grand Paris, Bordeaux (\$9.99) The 2005 version of this wine was chosen as one of the best bargains of that vintage, and we think this is just as good. This bistro style value is bright and fresh and shows plenty of cherry, vanilla bean and light earth in the smooth middle. There is a mineral snap on the clean, palate-cleansing finish that makes this perfect with that Tuesday night burger or at a weekend barbecue.

2005 l'Enclos, Pomerol (\$39.99) Forget everything you think you know about having to wait at least another five years to drink the higher pedigree wines from this monumental vintage. Complex and rich aromas of ripe currants, forest floor, oak and spice soar from the glass once this is poured. This smooth, velvety-textured beauty has a long mineral finish with very plush tannins. Elegant and refined, this is delicious now.

2006 Bellegrave, Pauillac (\$24.99) This traditionally-made wine starts out with aromas of currants, dust and oak spice. Ripe black cherry and crunchy cranberry fill the mid-palate and form a wonderful tension between the mineral, chalk and tannins on its crisp, lively finish.

2005 Puygueraud, Côtes de Francs (\$24.99) Flashy and hedonistic, this modern styled wine is drinking well right now. This is rich and textured with dark plums, licorice, chocolate, cherries and a smoky, floral component. The ripe tannins are velvety and sweet.

1997 Destieux, St-Emilion (\$19.99) This starts with soft, mature aromas of baked cherries, tea, leather and cedar. The ample mid-palate is hearty and rustic with a solid core of dusty, tannin-free fruit. Lovers of mature Bordeaux should not miss this easy-drinking value.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

"The sole purpose of the second wine is to improve the quality of the grand vin. One is never supposed to actually drink it."
—anonymous

Sure, second wines are produced by a château from lots that didn't make the grand vin, but it doesn't mean the wines aren't good. In truth, second wines offer a wonderful introduction to some of the best properties in Bordeaux. They usually sell for less than half the price of the grand vin—sometimes significantly less—and are frequently made in a more accessible style from the same fruit. One of the strongest impressions I took away from the 2009 *en primeur* tastings was the exceptional quality of the second wines. The following are some of my favorites:

2009 Echo de Lynch-Bages, Pauillac (PA \$34.99) The newly renamed second wine of Lynch-Bages (formerly Haut-Bages Averous). This 2009 contains a very high proportion of Cabernet (72%), plus 11% Cabernet Franc and 17% Merlot, giving the wine a texture and structure very much like the grand vin. Aged in one-year-old barrels; no new oak. Very fresh and lively in character. Ripe, sweet red and black fruits. Tannins firm but not hard or aggressive. Polished. Elegant.

2009 Reserve de la Comtesse Lalande, Pauillac (PA \$39.99) This is the second wine of Pichon-Lalande: 53% Cabernet, 38% Merlot and 9% Cab Franc. While it has a slightly higher percentage of Merlot than the grand vin, it is also aged in 50% new oak. Very vibrant and fresh. On the nose, red fruits, spice and floral notes. On the palate, sweet red fruits, red currant and cherry. Bright and lively with firm tannins. A miniature version of the grand vin—a string quartet to its full orchestra.

2009 Croix de Beaucaillou, St-Julien (PA \$39.99) The second wine of Ducru-Beaucaillou. 75% Cab and 25% Merlot aged in 60% new oak. A very expressive nose, aromatic and spicy. Big, sweet dark fruits. Black currant and blackberries. Smoothly-textured, with fine, silky tannins. Brooding.

2009 Alter Ego de Palmer, Margaux (PA \$54.99) The second wine of Palmer. 49% Cab and 51% Merlot. One of few Left Bank wines of the vintage with so much Merlot. Sweet, ripe black fruits. Spicy, tangy and fresh. Superb texture and length. One of the standouts of the vintage.

2009 La Chapelle de la Mission Haut-Brion, Pessac-Léognan (PA \$89.99) The second wine of La Mission Haut-Brion. 46% Cabernet Sauvignon, 44% Merlot and 10% Cabernet Franc. Huge wine. Big and ripe. Hint of peppery spice. Sweet black fruits, black currant and cherry. Fine, mouth-coating tannins. Lush texture. Opulent.

Jeff Garneau

“Forget everything you think you know about having to wait at least another five years to drink the higher pedigree wines from this monumental vintage.”

“Second wines usually sell for less than half the price of the grand vin—sometimes significantly less—and are frequently made in a more accessible style from the same fruit.”

“There is one very very special appellation for rosé that cannot be matched, in my opinion, for its complexity and affinity for food (especially my favorite foods: tomatoes, shellfish and garlic). And that is Bandol.”

Wine 101: Who Needs St. Tropez Anyway?

My faith in humanity and everything else has been restored. Rosé, hip for years now, is finally getting its very own newsletter at K&L. Wowsers.

Hip or not, I have loved pink wine since I was legally allowed to drink the stuff. Possibly before. And though I have favorites from pretty much every country, every region, still, sparkling, semi-sweet and extremely dry, there is one very, very special appellation for rosé that cannot be matched, in my opinion, for its complexity and affinity for food (especially my favorite foods: tomatoes, shellfish and garlic). And that is Bandol.

Remember the suntan lotion ads from the '80s: “Bandol Solé for that Saint Tropez tan?” A non-French speaker, that’s how it sounded to me back then, and the sentiment stuck. It was catchy, and incredibly appealing, still is today. Bandol. Sun. Water. Skinny, scantily clad French models with skin the color of tobacco. Is it any wonder that I was drawn to Bandol wines?

K&L features several 2009 rosé wines from this very beautiful corner of France. They are all a blend of Mourvèdre, Carignane, Cinsault, Grenache and possibly a handful of other Provençal grape varieties. And while they are never the cheapest rosés, they are very often the most beautiful, complex, mineral, dry and serious. Full of herbal notes, lean hibiscus hints, brambly strawberry, licorice and earth, these orangey-pink colored wines are NEVER obnoxious or in-your-face. I am almost tempted to say that these are not “fun wines.” But that’s not exactly fair. Make up a batch of fish stew, fish soup, cioppino, pasta with clams, steamed mussels with chopped tomato, etc, and you will have some very serious fun with any of the following:

The **2009 Domaine du Gros Noré Bandol Rosé (\$25.99)**, is one of the most accessible Bandol rosés I’ve had. Cherries, raspberries and wet stones abound. It received 91 points from the *Wine Spectator*, which wrote: “Full, ripe

and creamy rosé, with lush and alluring fruit flavors of raspberry, cherry and plum. Long finish of white chocolate and spice, with hints of pepper. Drink now through 2013.” The **2009 Château Pradeaux Bandol Rosé (\$29.99)** was the first Bandol rosé to arrive this year, and can easily give the famed Tempier a run for its money. They add Cinsault and Grenache to their rosé, and it is wonderfully rich. Dry, full-bodied and floral, with tons of red fruit, this

rosé can stand up to just about anything and will drink well into the fall. Finally, we have the classic **2009 Domaine Le Galantin Bandol Rosé (\$18.99)**. It is composed of 50% Cinsault, 25% Mourvèdre and 25% Grenache and has delightful berry flavors and a crisp finish.

Elisabeth Schriber

BRICK’S BEER PICKS: WHY MESS WITH 500 YEARS?

As I was struggling to decide what I was going to write about for this month’s beer article I came to a realization: you can always count on the Germans for great beer.

They are a dependable people; you know exactly what to expect, sans that dark-age that I and millions more rather not speak of. Their beer mirrors their culture with a sort of functionality and streamlined approach that is rare in beer these days. Instead of new releases and the next big thing, they keep making the same thing over and over and over again until they have it perfect. To put it simply, most breweries have honed their craft over centuries of repetition rather than a handful of years of experimentation, leading us to enjoy simplicity and the sometimes forgotten quality inherent in it.

“Instead of new releases and the next big thing, German brewers keep making the same thing over and over and over again until they have it perfect.”

Case in point is the **Jever Pils, Germany (12oz \$1.66)**. At first glance this is just another overlooked pilsner in a green glass bottle, but settle in for a few and you’ll start to sing its praises. Dry as the Atacama Desert and wicked crisp, this is a hoppy pilsner by German standards. It both creates and quenches your thirst at the same time, if that is possible. Damn German engineering!

By German standards Jever Pils is Adam Ant. If you’re more of a Frank Sinatra kind of person then the **Weihenstephaner HefeWeis, Germany (500ml \$2.99)** should be just your stein of beer. Undisputedly the world’s oldest brewery, dating back to 1040, Weihenstephaner is still cranking out one of the world’s best wheat-based beers. Fruity, rich and intense, with a pretty, dry, husky finish, this may be one of the best warm weather beers of all time. Not to mention there is nothing better with Schnitzel, Rouladen, Spätzle, Klöße, Haxen or any other German delight than a tall, perfectly poured glass of this century-old Hefe. Prost!

Bryan Brick

Note: Beer cannot be shipped outside California.

Veuve Clicquot Library Selections

Mature vintage Champagne is a rare commodity, and precious little is traded. In fact, my best advice for those who love aged Champagne is to buy it young and cellar it—that is how little of the old stuff is available. That said, we recently acquired some older Veuve-Clicquot from Moët Hennessey USA, the official importer of Clicquot, at what I feel are very fair prices for aged Champagne with impeccable provenance. In fact, this is only the third extensive Champagne library offering we have done at K&L during my 10 years here and the first from a famous name. We tasted all of these wines on May 4, 2010, and they are in excellent condition. The Champagnes with the “rare” designation in the name are more recently disgorged than the rest, which are from the original release. Supplies are, of course, very limited.

The **1978 Veuve Clicquot Brut Rosé Champagne (\$159.99)** is the oldest that we have, from a tiny, late vintage in Champagne. This savory, powerful Champagne is composed of two-thirds Pinot Noir and one-third Chardonnay and has wild, developed Pinot Noir gaminess balanced with electric minerality. The **1989 Veuve Clicquot Brut Rosé Champagne (1.5L \$249.99)** is a great example of what heights Champagne can achieve by when aged in magnum; it is still very fresh, subtle, with hints of butter croissant and red cherry fruit. This should continue to last for a very long time in your good cellar—if you can keep your hands off of it! It too is composed of two-thirds Pinot and one-third Chardonnay.

The **1985 Veuve Clicquot “Rare” Brut Rosé Champagne (\$124.99)** has 4% Meunier included in the blend, along with 63% Pinot Noir and 33% Chardonnay. This big, rich rosé is developed on the palate, with plenty of wild strawberry fruit and an extraordinary finish. We also received brut vintages, with the **1980 Veuve Clicquot “Gold Label Reserve” Brut Champagne (\$139.99)** being the oldest. It is composed of 53% Pinot Noir, 37% Chardonnay and 10% Meunier, and it is quite light for its age, with intriguing flowery flavors contributing complexity to the creaminess on the nose and mid-palate. The **1985 Veuve Clicquot “Gold Label Reserve” Champagne (1.5L \$289)** is a great example of the richest style of Champagne composed of 49% Pinot Noir, 36.5% Chardonnay and 14.5% Meunier. It is golden, toasty decadence!

Gary Westby

Two Great Winemakers CELEBRATE SUMMER

Wow, the summer sure is going by quickly. If you still need a good way to beat the heat, Champagne is synonymous with coolness. So why not pop open a bottle or two on a nice warm evening? One of my favorites is the **NV Elisabeth Goutorbe “Cuvée Eclatante” Brut* (\$34.99)**. All of the fruit for this beauty is estate grown in Ay, and the blend is 70% Pinot Noir, 25% Chardonnay and 5% Pinot Meunier. If you liked the last bottling from this producer, you will probably like this one even better. Previously, the majority of the blend came from the 2003 vintage. This time out, 85% is from the 2005 vintage (with reserve wines from 2002, 2003 and 2004) and it is fantastic! Ms. Goutorbe has a tendency toward light dosage, this has only nine grams, and that makes a Champagne with crisp minerality. The Pinot is the star here, and it comes through on a doughy nose with rich cherry fruit. On the palate, it is full-bodied with black cherries, some savory notes and, like its predecessor, that wonderful chalky finish. Buy it while we have it.

In the village of Mesnil, Chantal Gonet makes her own line of Brut Champagnes. One of the most popular of these is the **NV Philippe Gonet “Brut Reserve”* (\$29.99)**. While Mesnil is known solely for its Chardonnay production, the Gonet family has vineyards stretching from Vertus to the Valley of the Marne, which enables them to include 60% Pinot Noir in the blend, with an additional 30% Chardonnay and 10% Pinot Meunier, all estate-grown. Made from “older” stock, this particular cépage is 70% from the 2001 vintage and 30% reserve stock from the 2000 vintage. This Champagne stands in stark contrast to the Elisabeth Goutorbe. It has a very toasty nose with golden apple and fresh cherry fruit. Rich and round on the palate, with generous fruit, pastry dough and crème brûlée flavors. Other wines that we carry from the **Gonet** estate are the full and luscious **Brut Rosé* (\$39.99)**, composed entirely of Pinot Noir, and for those of you who enjoy a bigger style of rosé. It is just perfect with pork loin or grilled salmon. We also have the **“3210” Extra Brut Blanc de Blancs* (\$39.99)** for those who prefer a super dry, no dosage, 100% Chardonnay Champagne to have with oysters. Not for those who are uncomfortable with acidity and minerality.

Ahhh, the end of the summer looks to be special, indeed.

Scott Beckerley

“This is only the third extensive Champagne library offering we have done at K&L during my 10 years here and the first from a famous name.”

“Champagne is synonymous with coolness, so why not pop open a bottle or two on a nice warm evening?”



HIDDEN JEWELS *Provençal Rosé*

From brunch at the beach to an evening in the backyard under the stars, there is no time or place inappropriate for the enjoyment of rosés this time of year. The rosés of Southern Rhône can virtually transport you to the beautiful countryside conveyed by the luscious writings of Patricia Wells and Paula Wolfert. Their stories have convinced me that the cuisine, the lifestyle and, of course, the wine of the Southern Rhône and Provence would suit me just fine.

We'll begin with the **2009 Château du Donjon Minervois Rosé (\$12.99)**, a blend of Grenache, Syrah and Cinsault from the limestone vineyards of Minervois, perched in the hills of Languedoc's northwestern corner just north of Corbières. The wine was fermented at low temperatures ensuring the bright fruit and lively aromas that make it an ideal pairing for lighter vegetable dishes: asparagus blanched and drizzled with lemon oil, or thin-sliced zucchini straight from the garden. Try the latter lightly sautéed and tossed with fresh ricotta and toasted pine nuts; it would pair beautifully with this vibrant Languedoc rosé.

From Provence we have the **2009 Commanderie de la Bargemone Coteaux d'Aix en Provence Rosé (\$14.99)**. Syrah, Grenache, Cinsault and Cabernet Sauvignon are blended to make an extremely light salmon-colored rosé, fresh and mouthwatering with wildflowers and Buddha's hand citrus notes. The minerality and acidity come through right alongside the underripe strawberry on the palate. Lovely with a simple cheese plate.

And from the shadows of towering Pic-St-Loup comes an extremely low production rosé, elegant and rich with Santa Rosa plum notes, brighter briar fruit, lemon and pineapple. Like the Donjon, the **2009 Château de Lancyre Coteaux du Languedoc Pic-St-Loup Rosé (\$17.99)** is a blend of Syrah, Grenache and Cinsault, but with a much richer mouthfeel, perhaps better suited for sea bass tossed with cherry tomatoes and a dollop of cracked black pepper aioli and a wedge of fresh, crusty French bread.

Melissa Smith

Rhône Valley

So Much Rosé, So Little Time

Below you'll find a list of some of my favorite rosés this season from various corners of southern France, including the Languedoc, the Rhône Valley and Provence. So much rosé, so little time!

From the Languedoc

2009 Château Viranel "Tradition" Saint-Chinian Rosé* (\$12.99)

Château Viranel is a small, family-run domaine located in the picturesque Languedoc appellation of Saint-Chinian. The domaine's rosé is perfect for an apéritif, but is also ideal served throughout a meal because of its richness and volume on the palate. Pretty rose petal color. An intense nose of summer fruits (blackberry, raspberry, black currant), and a fresh and fruity attack. Round mouth, smooth, very elegant. A truly gastronomic rosé.

2009 Villa des Anges "Old Vines" Vin de Pays d'Oc Rosé (\$10.99)

This crisp and vibrant rosé is composed of 100% Cinsault from vines averaging 35- to 40-years-old. The clay and limestone soil from vineyards located just northwest of the Languedoc town of Beziers are perfect for the production of this light-bodied, crisp and vividly fresh pink wine. Redolent of wild strawberries, red currants and a hint of quince, it pairs perfectly with a range of warm-weather fare. Consider a range of fresh summer salads, including Niçoise or fennel and orange with black olives.

From the Rhône Valley

2009 Château Grande Cassagne Costières de Nîmes Rosé (\$10.99)

Located in Costières de Nîmes, an appellation in the southern part of the Rhône Valley. This wine is a terrific example of the quality and value that

can be found in this region. The wine is notable for its vibrant, almost neon pink color and its expressive aromatics. While this wine might look like a pink confection, it is dry and even has a bit of a tannic bite on the finish. I would recommend serving it very well-chilled alongside any number of summer favorites, including grilled fish and grilled meats, especially dishes with a Mediterranean flair.

2009 Cave de Tavel "Lauzeraies" Tavel (\$13.99) Tavel is considered by many as the original rosé appellation. In fact, so good are the fabled rosés of Tavel that by law no other sort of wine can call itself Tavel. Layers of wild strawberries collide with a spicy note, a dash of citrusy acidity and tons of juicy fruit nuances. And paired with foods of the region—fish soups, black olives, rosemary-scented meats and poultry, anything combining eggplant and tomatoes—well, Tavel just sings!

From Provence

2009 Domaine Ott "Château de Selle" Côtes de Provence Rosé (\$39.99) Hand-picking, extremely selective sorting, delicate pressing of the grapes and finally maturing in oak barrels, are just a few of the reasons why Provençal rosés from Domaine Ott have the reputation of being among the finest pink wines in the world! Composed of Grenache, Cinsault and Cabernet Sauvignon, this rich yet elegant rosé abounds with floral aromas, spicy cinnamon and fresh currants. If you thought rosés were all simple, cheap and merely fun, think about opening a bottle of this with bourride or any robust fish stew.

Mulan Chan-Randel

“The 2006 Mount Eden ‘Saratoga Cuvée’ Santa Cruz Mountains Cabernet Sauvignon is, I believe, the best Saratoga Cuvée bottling they’ve ever made.”

Brick’s Backyard Picks: From the Mount

Just a couple of days ago I had the pleasure of tasting all of the new releases from Mount Eden Vineyards in Saratoga. This is always a special treat for me because the wines are some of my personal favorites from the US. All bias aside, I actually believe it would be hard for anyone to argue my point. Pundits and paupers alike understand the class and poise of these wines, how well they age and just how rare wines like this are these days, especially for the relative paltry prices they ask for them.

If you have been paying attention to Mount Eden over the last few years you may have noticed a new bottling of inexpensive Chardonnay, the **2008 Mount Eden Arroyo Seco Monterey County Chardonnay (\$18.99)**. This wine came about, beginning with the 2007 vintage, because of the low yields off the famed Wolff Vineyard and the subsequent small production. Knowing that everyone needed their Chard fix, the owners went out and found the Zabala Vineyard, an organically farmed vineyard planted on pure cobblestone. This bottling is typically a bit richer in its approach than the other Mount Eden Chards, but it still has the trademark harmony and drive. More on the tropical side of fruits, with papaya, mango, pineapple and lychee, this has a nice finishing toast and good lifting acidity throughout.

We’ve been huge supporters of the Saratoga Cuvée bottlings over the past four or five years and this year’s releases are no exception. The **2007 Mount Eden “Saratoga Cuvée” Santa Cruz Mountains Chardonnay (\$24.99)** is like a miniature version of their famed “Estate” Chard. In fact, it really is their Estate Chardonnay, just select lots and barrels. Owner Ellie Patterson, who I had the pleasure of tasting these wines with, told me that some of the past “Saratoga Cuvée” bottlings are now “tasting every bit as good as the corresponding ‘Estate’ bottlings.” That is some serious praise. Speaking of which, the **2006 Mount Eden “Saratoga Cuvée” Santa Cruz Mountains Cabernet Sauvignon (\$24.99)** is, I believe, the best Saratoga Cuvée bottling they’ve ever made. Full of the requisite earth, mushroom and foresty aromas on the nose while adding a

touch more ripeness and fruit tones, this is one complete Cabernet. A touch young now, this opens tremendously with air, unleashing a creamy-textured, dusty, tannin-laced, crowd-pleasing wine full of blueberry, clove, fennel fronds, mocha, Porcini and cedar.

I’d be remiss if I didn’t include the **2006 Mount Eden “Estate” Santa Cruz Mountains Cabernet Sauvignon (\$36.99)**. Always one of the best Cabernets produced in California according to the ever so humble K&L staff, this

does not disappoint. Packed with fine tannic structure, vibrant acidity and understated currant, mocha, sandalwood and olive tones, this will surely be one to stash away in the cellar for a number of years, although it did taste great right after being opened. One more thing about this gem, the Pattersons dropped the price of this wine for this year only due to the high yield in the vineyards and corresponding high production of the wine. Get it while the getting is good!

Bryan Brick

BREWERY TO WATCH: THE BRUERY

Patrick Rue loves beer. Belgian beer, to be specific. He started brewing it while he was in law school as a diversion. And it worked. These days everything else is a diversion from beer at Rue’s two-year-old, rapidly-growing brewery in Orange County, California, punnily named The Bruery. Tucked into a non-descript industrial park right off the 57 freeway, the Bruery team works around the clock crafting some of the most innovative beers on the domestic market, Belgian-style or otherwise, in a deft waltz between three 15-barrel, one 30-barrel and three 45-barrel gleaming stainless steel fermenters.

“There’s nothing bland about our beer,” head brewer Tyler King told Steve Greer and me on a recent visit to the Bruery (see our interview with Tyler at Blog.KLWines.com), and that is for certain. Where most West Coast breweries seem content to one-up each other in the “my beer is hoppier than yours” game, the boys at the Bruery are yeast fanatics. They have their own proprietary Belgian yeast strain (the Filthy Blonde we tasted was a yeast propagation batch) and play around a lot with *brettanomyces* and *lactobacillus*. And they infuse their beers with David Chang-like creativity. Right now they’re working on a 100% *brettanomyces* black Thai beer infused with galangal root and kefir lime that has the savoriness of Tom Ka and the richness of a stout, while never falling out of balance.

We currently have two Bruery beers in stock (we had more, but they sell out quickly). The **“Tradewinds Tripel” (750ml \$9.99)** is a Belgian-style Golden Ale with another Southeast Asian spin, this time adding Thai basil and rice to the mash. The rice subs for Candi sugar, increasing the beer’s alcohol without weighing it down. Light on the palate, with plenty of spice, this beer loves spicy foods, but is also at home with Sunday’s roast chicken and panzanella.

The **“Saison de Lente” (750ml \$9.99)** is just what you want during the heat of summer. Lighter in alcohol than the Tradewinds, there’s a hint of bretty sourness to the beer that really makes this beer stand out from the average six-pack. While a seasonal beer that’s delicious fresh, King suggests holding on to a bottle or two for a year, when the citrus tones from the hops recede a little bit and the awesome bretty funk comes to the fore.

Leah Greenstein

Note: Beer cannot be shipped outside California.

“Elk Cove is one of Oregon’s oldest wineries, established in 1974 by Pat and Joe Campbell, with estate vineyards that now cover more than 220 acres.”

“I would put it head-to-head with some of the best Napa Valley Cabernet Sauvignons and Meritage wines.”

Doug Davidson’s **NORTHWEST CORNER**

In keeping with the rosé theme of this month’s newsletter, I’ve got three delicious Oregon Pinot Noir rosés all rigorously tested during summer picnics with my assistant taster and lovely wife Amelia.

We’ll just go alphabetically, so as not to play any favorites, and start off with the **2009 Elk Cove Willamette Valley Rosé (\$13.99)**. Elk Cove is one of Oregon’s oldest wineries, established in 1974 by Pat and Joe Campbell with estate vineyards that now cover more than 220 acres. Their son Adam Campbell is the current owner and winemaker, and he’s producing some really outstanding wines. This rosé, like the other two I’ll talk about this month, is cool-fermented in all stainless steel to retain the fruit’s bright character. This pink beauty has high-toned aromas of strawberries and cream, with a touch of floral character. On the palate, this is the richest of the three wines, with a fresh mouthful of cherry cheesecake flavors balanced by tangy acidity and a crisp dry finish. A great wine to enjoy with some crab cakes on a sunny afternoon.

Another great pick is the **2009 Patton Valley Willamette Valley Pinot Noir Rosé (\$15.99)**. Founded by Monte Pitt and Dave Chen in 1995, Patton Valley is located on a 72-acre estate in Gaston, Oregon, in the northern reaches of the Willamette Valley. Recently, winemaking at Patton Valley has been taken over by Derek Einberger, formerly of Lemelson Vineyards. This wine has bright raspberry aromas and a light citrus tone, and is the lightest in color of the three wines. It delivers great red Pinot fruit flavors in the mouth, with a very dry, crisp finish. A great pick to enjoy on a blanket with some goat cheese.

Finally we’ve got a wine from another of the Willamette Valley’s founding families: Ponzi Vineyards. Founded in 1970 by Dick and Nancy Ponzi, this is still a family-run operation. Their daughter Luisa Ponzi has been making the wines since 1993. Her **2009 Ponzi Willamette Valley Rosato (\$15.99)** is made from fruit that was specifically sourced for rosé and that underwent a long, slow, all-stainless steel fermentation with malolactic fermentation suppressed to retain crispness. This wine had the same great fresh red strawberry fruit as the others, but showed the most acidity of the three, with a bone-dry finish that also showed a Sancerre-like minerality. A beautiful wine to pair with cold roast chicken and pasta salad.

Doug Davidson

BOUTIQUE CORNER

“A man who lies to himself, and believes his own lies, becomes unable to recognize truth, either in himself or in anyone else, and he ends up losing respect for himself and for others. When he has no respect for anyone, he can no longer love, and in him, he yields to his impulses, indulges in the lowest form of pleasure, and behaves in the end like an animal in satisfying his vices. And it all comes from lying—to others and to yourself.”

—Fyodor Dostoevsky, *The Brothers Karamazov*

I love when I come across a great little wine from California that hasn’t yet hit big in the press, and therefore very few people have tried it yet. It’s what makes my job so fantastic. The **2006 Penche “Argent” Napa Valley Red Wine (\$34.99)** is one such wine. Made by Jay Buonchristiani, of Buonchristiani Vineyards, this wine is incredible for the price you pay. I would put it head-to-head with some of the best Napa Valley Cabernet Sauvignons and Meritage wines. A blend of 40% Cabernet, 38% Merlot, 10% Cabernet Franc, 7% Petit Verdot and 5% Malbec. The fruit is sourced from some of the top Napa Valley vineyards as well as the Penche Estate. A big, bright wine, with a cherry, chocolate and vanilla nose. The mid-palate explodes with complexity. Layers of spice, chocolate, cherries and cedar wrap around soft tannins, and the finish is long and lingering. An amazing wine at an amazing price. Only 289 cases were made, so it won’t last long. Take it to your favorite steakhouse and enjoy.

Michael Jordan

TREY'S SUMMER ODDS & ENDS

NV Henriot "Souverain" Brut Champagne (\$34.99) I can't do a write-up of summer wine and not include some bubbly! The Henriot is a crisp, bright Champagne that is light, refreshing and clean on the finish. It is made up of around half and half Pinot Noir and Chardonnay, with a touch of Pinot Meunier. As Champagne prices creep up, this wine is a relative value.

2007 Alexander Valley Vineyards "Sin Zin" Zinfandel (\$14.99) Here is your barbecue wine. Despite its name, the "Sin Zin" is not the over-the-top style Zin you would expect, but rather a more classic expression of Zinfandel. Food-friendly and not overbearing, this Zin shows red berry fruit, black pepper, black berries, just a hint of spicy vanilla oak and a zippy finish. I am thinking ribs, steaks or grilled burgers with this wine.

2008 Wild Horse Central Coast Pinot Noir (\$17.99) Good quality Pinot Noir under \$20 is always hard to come by. Recently we have seen a few more hit the market that are very tasty. But the Wild Horse Pinot Noir has *always* been a good value, and their 2008 really shines. It is pleasantly fruity, with just enough acidity and structure to keep it together. This is a great

choice for a red wine that won't weigh your palate down when you're cooking fish or veggies on the grill.

2007 Testarossa "Castello" Central Coast Chardonnay (\$22.99) I am always looking for Chardonnay that I can drink more than a glass of. So many California Chardonnays use so much oak and have such overripe fruit that the wines tend to exhaust my taste buds. The Castello fruit comes from a variety of cool vineyards that stretch from Sonoma down to the Sta. Rita Hills appellation. The result is a Chardonnay that has an excellent balance of tropical fruit, crisp citrus flavors and hints of oak. The finish calls for another sip!

2008 Caymus Napa Cabernet Sauvignon (\$59.99) We tasted the new vintage of Caymus the other day. It's hard to believe '08s are already coming in. The '08 Caymus is quite different than the voluptuous 2007. The vintage shows more structure and tannins than the 2007 did at this early stage, but it's still typical Caymus Napa. Loaded with crème de casiss, spicy vanilla notes and a full, fleshy mid-palate. This should please Caymus fans and even pair with food better than the '07 did.

Trey Beffa



Hollywood Hot Pix

HOT PINK BUBBLES IN THE CITY

I love bubbles and I love rosé wines. Staying on theme for this month, why not combine my love of both and talk about pink bubbles? Seeing the bubbles rise to the surface of a glass says "refreshing" to me, and the salmon hue says "something special." The nice thing is we have lots of great choices from all over the world.

One of the biggest surprises hails from the state of Victoria in Australia. The **Taltarni Brut Rosé "Tache" Sparkling Wine Victoria (\$15.99)** is a multi-vintage bottling made up of 60% Chardonnay and 40% Pinot Noir. It is precise, with toasted bread aromas and a slathering of red cherries and apple marmalade. This is not a racy style, but it has excellent body and a nice soft mousse. This is the perfect sparkler to just hang out on the porch and sip.

Staying in the Southern Hemisphere, the next wine comes from one of the top sparkling wine producers in South Africa, Graham Beck. The **Graham Beck Brut Rosé Sparkling Wine Western Cape (\$14.99)** is a true reflection of its terroir. The nose is clean and precise, with just a hint of red fruit character. On the palate, the earth of the Western Cape shines through with a subtle smoky note that says, "I am from South Africa." It is pleasing in a special way that should match the wine well with curries and meats with bold, spicy flavors.

The **2008 Antech "Emotion" Cremant de Limoux Rosé* (\$14.99)** is consistently one of my favorite direct imports from the South of France. Who knew that the Languedoc could provide some of France's best bubbly values? The "Emotion" is composed of 70% Chardonnay, 18%

Chenin Blanc, 10% Mauzac and 2% Pinot Noir. That small amount of Pinot provides the color and gives you the sensation of walking through a strawberry patch. The wine has a slightly creamy character, with bright acidity and a note of guava.

For fans of bubbles that have a more vinous quality, try the **Jean-Louis Denois Pinot Noir Brut Rosé* (\$14.99)**. Made from 100% Pinot Noir, it has the classic earthy notes you would find in a nice Bourgogne rouge, but with bright bubbles and a frothy mousse. Full of berry fruit and good acidity, it never gets too heavy. Because of the ripeness of the fruit, it would be ideal with anything you pull off the grill, be it beef, pork or fish.

I would be remiss if I didn't recommend a couple of Champagnes. After several years, I still believe the **Ariston Aspasie Brut Rosé Champagne* (\$32.99)** is one of the best Champagne values we carry. Great acidity, brioche aromas and a hint of strawberry round out the flavors. This bubbly consistently delivers layer after layer of flavor.

Of course, the standard bearer of rosé Champagne is still the **Billecart-Salmon Brut Rosé Champagne (\$69.99)**. This was the first rosé Champagne I ever fell in love with, and I am glad to say my feelings remain unchanged. Still full of precision, the brilliant flavors keep unfolding and the wine finishes focused. There's a reason why this sells out quickly each time we get a new shipment. Get some now, so you don't have to wait for the holidays.

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.

ALSACE/LOIRE

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

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

2008 Domaine Cherrier Sancerre Blanc* \$16.99

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

2007 Gerard Boulay Sancerre Chavignol Rouge* \$19.99

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

2008 Franck Millet Sancerre Blanc* \$16.99

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

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

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

CHAMPAGNE

Philippe Gonet "Brut Reserve"* \$29.99

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

Ariston Aspaspie Brut Rose* \$32.99

The color comes from 12% Meunier that is vinified red, from an old-vine plot that gets quite ripe. It is a very pretty tarnished pink color and has a lazy bead from over five years of aging on the lees. It has gorgeous red cherry fruit on the nose and mid-palate, but still finishes snappy and dry.

RED BURGUNDY

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

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

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

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

2007 Domaine Fèry Morey-St-Denis* \$39.99

Rich and spicy, with both red and black fruit notes. Supple and approachable with lots of mid-palate fruit and a long finish. Structured and good. A terrific value!

WHITE BURGUNDY

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

Reminiscent of a cross between a Loire Valley Sancerre and a crisp Chablis, this has a creamy middle, but lots of bright minerality, a long finish and notes of gooseberry and flowers on the nose. This is crisp,

refreshing and delightful with seafood, and it remains a real bargain in French white wine.

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

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

2008 Domaine Paul Pernot Bourgogne Blanc* \$19.99

The bright and elegant entry is followed by characteristic Puligny minerality, a very nice creamy middle and slightly citric notes on the finish. Overall, this is a delight, easy to drink and lovely. Pernot's Bourgogne always contains a fair amount of declassified Puligny-Montrachet, and it shows.

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

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

RHÔNE/FRENCH REGIONAL

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

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

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

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

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

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

2007 Chante Cigale Chateaufeuf-du Pape* \$24.99

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

2009 Château Viranel "Tradition" St-Chinian Rosé* \$12.99

This domaine's rosé is perfect for an apéritif, but is also ideal served throughout a meal because of its richness and volume on the palate. Pretty rose petal color. An intense nose of summer fruits (blackberry, raspberry, black currant) and a fresh and fruity attack.

2009 Domaine de Guillemarine Picpoul de Pinet* \$9.99

This wine is crisp, but quite long and full, with nice floral and mineral notes in the nose. Bracing acidity backs up the wine with surprising breed for this price point.

SPAIN/ARGENTINA

Gran Sarao Brut Cava Penedes* \$9.99

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

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.

2004 Casita Mami Merlot-Cabernet Navarro* \$9.99

Casita Mami only uses their own beautiful grapes, which helps to define this wonderful bottle of wine, full of rich, smoky cherry fruit and buffered by a pretty freshness.

2007 Acústic "Acústic" Monstant* \$16.99

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

2008 Montevejo "Festivo" Malbec Mendoza* \$11.99

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

ITALY

2008 Ruggeri Corsini Dolcetto d'Alba* \$13.99

This is dense, bold Dolcetto fruit—smoky and meaty—with a fascinating mineral quality mixed with the fresh essence of berries. It has underlying tannic structure that is subtle and soft, but that also adds density and balances the wine perfectly with a lively finish.

2008 Ermacora Pinot Bianco* \$14.99

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

2007 Ferrero Rosso di Montalcino* \$17.99

Claudia Ferrero's small property is situated between Argiano and Banfi's Poggio all'Oro vineyard in Montalcino's southwestern corner. This gorgeous Sangiovese is full-bodied and ripe with layers of lush black cherry fruit. On the palate, it is lively, balanced and fresh, and it has a long finish. The perfect match for grilled meats drizzled with Sesta di Sopra's extra virgin olive oil.

2008 Poggiarellino Rosso di Montalcino* \$14.99

This property never ceases to astound us. A veritable mini-Brunello, Poggiarellino's 2008 Rosso has power and depth, with loads of fruit, earth and spice in a powerhouse body. An unbelievable value!

2005 Ferrero Brunello di Montalcino* \$34.99

The 2005 Ferrero Brunello might just be Ferrero's best effort yet. It has all of the hallmarks of richness from years past, but with more focus, brighter fruit character and a freshness that is enlivening on the palate. A superb effort at an extraordinary price!

2005 Sesta di Sopra Brunello* \$49.99

93 points Robert Parker's *Wine Advocate*: "The 2005 Brunello di Montalcino is dark and powerful as masses of black cherries, plums, tar and licorice emerge from the glass. This is an especially dense, full-throttle Brunello in a vintage that yielded decidedly smaller-scaled wines. The intensity of the fruit carries all the way through to the finish without losing an ounce of vitality."

OLD PORT FOR THE SUMMER

1963 Croft Port \$149.99

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

1977 Taylor Port \$149.99

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

1977 Graham Port \$129.99

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

1983 Graham Port \$99.99

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

1985 Fonseca Port \$109.99

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

1992 Taylor Port \$199.99

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

SHIPPING INFO

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

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

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

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

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

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

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

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.

1959-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1997-2006)

- 1997 Destieux, St-Emilion** \$19.99
- 1997 Labegorce, Margaux** \$29.99

Our last 25 cases! Delicious.

- 2000 Lanessan, Haut-Médoc** \$29.99
- 2001 Camensac, Haut-Médoc** \$29.99

Sweet and lovely. Decant one hour and enjoy.

- 2001 Latour de By, Médoc** \$19.99
- 2003 Lanessan, Haut-Médoc** \$18.99
- 2003 Verdignan-Sweet. A Ralph pick!** \$14.99
- 2005 Castera, Médoc** \$14.99
- 2005 Chantegrive, Graves** \$19.99

Lovely wine. Soft and elegant. Lots of mineral.

- 2005 Fourcas-Dupre, Lustrac*** \$19.99
- 2005 Fleur Haut Gaussens-Spicy steal** \$11.99
- 2005 Goulee, Médoc-Trey's pick** \$29.99
- 2005 Haut Vigneau, Pessac** \$14.99

Back in again. A superb wine to enjoy young.

- 2005 Haut-Beausejour, St-Estèphe** \$21.99
- 2005 Haut Vigneau, Pessac** \$14.99

Expressive aromas of earth and ripe, dark fruit soar from this rich and velvety bargain. Touches of tobacco and espresso add complexity to the chewy blackberry fruit that stays intense right through the plush finish. This is great stuff.

- 2005 Lamothe Bergeron** \$19.99

This powerful and deep wine will match up to all sorts of hearty dishes if decanted.

- 2005 Larrivau, Haut-Médoc** \$16.99

Clean, silky and very approachable. Hints of earth, touches of tobacco, tart cranberries, sweet cherries and dark currant flavors.

- 2005 Le Bord'Eaux "Bag-in-a-Box"** \$29.99

3-liter box = 4 bottles of great tasting Merlot!

- 2005 Leonie, Graves*-Elegant!** \$14.99
- 2005 Picque Caillou Rouge, Pessac** \$19.99
- 2005 Plaisance "Alix"-90 points WS** \$19.99
- 2005 Plain Point, Fronsac*-Clyde pick** \$19.99
- 2005 Puygueraud, Côtes de Francs** \$24.99

92 points and #32 in *Wine Spectator's* Top 100 Wines of 2008: "Shows lovely black currant, floral and licorice notes. Full-bodied-velvety tannins."

- 2005 St-Jacques de Siran*-Best Buy** \$14.99
- 2006 Beaumont, Haut-Médoc** \$14.99

According to the *Wine Spectator*: "A silky, fruity wine, with berry and mineral character.

Medium-bodied, with fine tannins and a delicate finish. Drink now."

- 2006 Bellegrave, Pauillac** \$24.99

One of Clyde's Favorite châteaux. We miss you Henry Van der Voort!

- 2006 Clarke Rothschild, Lustrac** \$19.99
- 2006 Divon, St Georges St Emilion** \$14.99
- 2006 La Chapelle aux Moines*** \$19.99

A silky wine with tons of blackberry fruit. The elegance of 2006 is unmistakable on the right bank. Great value.

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

CLASSIC WINES (1959-2005)

- 1959 Pichon-Lalande (1.5L)** \$1,999.00
- 1961 Pichon-Lalande (1.5L)** \$2,999.00

From the Cellas of May Eliane Lencquesaing.

- 1975 Palmer, Margaux** \$199.00
- 1975 Poujeaux, Médoc (1.5L)** \$169.99

Great old school flavors. Decant and enjoy.

- 1976 Mouton-Rothschild, Pauillac** \$199.00
- 1979 La Dauphine, Fronsac (1.5L)** \$79.99
- 1979 Palmer-From Mahler-Besse** \$199.00
- 1981 D'Issan, Margaux (1.5L)** \$149.99
- 1981 La Dauphine, Fronsac (1.5L)** \$69.99
- 1982 D'Issan, Margaux (1.5L)** \$349.00
- 1982 La Dauphine, Fronsac** \$79.99
- 1982 La Dauphine, Fronsac (1.5L)** \$149.99

Tons of fruit and sweet palate feel.

- 1983 D'Issan, Marguax** \$89.99
- 1983 Léoville-Las Cases (1.5L)** \$299.99
- 1986 La Lagune, Haut-Médoc** \$99.99
- 1986 D'Issan, Margaux (1.5L)** \$229.00
- 1986 Siran, Margaux (1.5L)** \$139.00
- 1988 Pichon-Lalande, Pauillac** \$159.00

Clyde just drank this beauty. 10 more years.

Direct from the property's cellar

- 1988 Chasse Spleen (1.5L \$249.99)** \$119.99
- 1989 Chasse Spleen, Moulis** \$119.99
- 1990 Chasse Spleen, Moulis** \$119.99
- 1989 Clos du Marquis, St-Julien** \$89.99
- 1989 Palmer, Margaux** \$399.00
- 1990 D'Issan, Margaux (1.5L)** \$249.00
- 1990 D'Issan, Marguax** \$99.99
- 1991 Pichon-Baron (1.5L)** \$149.99

- 1993 Léoville-Las Cases, St-Julien** \$129.99
- 1994 Clos du Marquis, St-Julien** \$49.99

Direct from the Properties

- 1994 Langoa-Barton, St-Julien** \$49.99

Plum, raspberry, licorice and vanilla notes. Fine tannins and a lovely, sweet fruit finish.

- 1994 Léoville-Barton, St-Julien** \$79.99

An outstanding wine. One of 1994's best.

- 1994 Reserve de Comtesse (1.5L)** \$89.99
- 1995 Reserve de Comtesse (1.5L)** \$139.99
- 1994 Pontet-Canet (1.5L)** \$199.99
- 1995 Lascombes, Margaux** \$69.99
- 1995 Pichon-Lalande, Pauillac** \$209.99
- 1996 D'Issan, Marguax** \$99.99
- 1996 Grand Puy Ducasse, Pauillac** \$59.99
- 1996 Grand Pontet, St-Emilion** \$39.99
- 1997 Ausone, St-Emilion** \$299.00
- 1997 Langoa-Barton, St-Julien** \$39.99

Biggest selling mature Bordeaux. Buy cases!

- 1997 Léoville-Barton, St-Julien** \$59.99
- 1997 Pavie Decesse, St-Emilion** \$49.99
- 1998 La Lagune, Haut-Médoc** \$79.99
- 1998 Malescot-St-Exupéry** \$59.99
- 1999 Cos d'Estournel, St-Estèphe** \$99.99
- 1999 Domaine de Chevalier, Pessac** \$59.99
- 1999 Grand Puy Ducasse, Pauillac** \$49.99
- 1999 La Lagune, Haut-Médoc** \$59.99
- 1999 Langoa-Barton, St-Julien** \$49.99
- 1999 Lagrange, St-Julien** \$59.99
- 1999 Kirwan, Margaux** \$64.99
- 1999 Malescot-St-Exupéry** \$59.99
- 2000 Chasse Spleen (1.5L)** \$139.99
- 2000 Malescot-St-Exupéry** \$89.99
- 2001 Langoa-Barton, St-Julien** \$44.99
- 2001 L'Evangile, Pomerol** \$119.00
- 2001 Pontet-Canet, Pauillac** \$59.99
- 2002 Cos d'Estournel, St-Estèphe** \$119.99
- 2002 Haut-Brion, Pessac** \$269.99
- 2003 Pavie, St-Emilion** \$219.99
- 2004 Haut-Brion, Pessac (1.5L)** \$499.00
- 2004 Margaux, Margaux** \$319.00
- 2004 Margaux, Margaux (1.5L)** \$589.00
- 2005 Clos de la Madeleine** \$34.99
- 2005 D'Aiguilhe, Castillon** \$35.99
- 2005 De Pez, St-Estèphe** \$38.99
- 2005 L'Enclos, Pomerol** 39.99
- 2005 Lanessan, Haut-Médoc (1.5L)** \$69.99
- 2005 Lafleur-Gazin, Pomerol** \$39.99
- 2005 Pedesclaux, Pauillac** \$39.99
- 2005 Reserve de Léoville-Barton** \$39.99

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

2006 BORDEAUX IN STOCK

2006 Cheval Blanc, St-Emilion	\$399.99
2006 d'Armailhac, Pauillac	\$29.99
2006 Langoa-Barton (1.5L)	\$79.99
2006 Palmer, Margaux	\$199.99
93 points <i>WS</i> : "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish."	
2006 Pichon-Baron, Pauillac (1.5L)	\$169.99
93 points <i>WE</i> and 92 <i>RP</i> .	
2006 Reserve de Léoville-Barton	\$29.99
From <i>WS</i> : "Raspberry, with floral undertones. Medium- to full-bodied, with fine tannins and a clean finish. A little tight now; should develop nicely..."	
2006 Reserve de Comtesse Lalande	\$44.99
From <i>RP</i> : "This beautiful, velvety, seductive effort offers sweet black cherry and black currant fruit intermixed with notions of forest floor and roasted herbs. Luscious, fruity, savory, and long, it will provide enjoyment over the next 10-15 years."	

2007 BORDEAUX

The steadily arriving '07s will offer fantastic near- and mid-term drinking.

Branaille-Ducru, St-Julien	\$35.99
Branaille-Ducru, St-Julien (1.5L)	\$69.99
91 points <i>Wine Enthusiast</i> .	
Calon-Séguir, St-Estèphe	\$49.99
Cantemerle, Haut-Médoc	\$26.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
Cantemerle, Haut-Médoc (3L)	\$99.99
As good as their 2006 but ready sooner.	
Clinet, Pomerol	\$39.99
Clos des Quatre Vents, Margaux	\$29.99
Clos Fourtet, St-Emilion	\$49.99
Ducru Beaucaillou (1.5L)	\$149.99
Fleur Morange, St-Emilion	\$39.99
Haut-Bailly, Pessac-Léognan	\$49.99
Haut-Bailly (1.5L)	\$99.99
90-92 points Robert Parker. "A dense wine, very much in the line of powerful wines from Haut-Bailly..."	
Haut-Bergey, Pessac	\$19.99
Kirwan, Margaux-91 points <i>WE</i>	\$39.99
La Conseillante, Pomerol	\$89.99
La Croix de Beaucaillou, St-Julien	\$29.99
La Fleur de Boüard	\$19.99
La Fleur de Boüard (1.5L)	\$39.99
Larcis Ducasse, St-Emilion	\$39.99
Larmande, St-Emilion	\$24.99

L'Arossee, St-Emilion	\$29.99
Langoa-Barton, St-Julien	\$44.99
Léoville-Barton, St-Julien	\$59.99
Leoville Barton (1.5L)	\$119.99
Léoville-Barton (6L)	\$399.99
Léoville-Barton (3L)	\$199.99
92 points <i>WS</i> : "This has a wonderful nose for the vintage, with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. Best after 2014."	

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

Margaux, Margaux	\$399.99
Montrose, St-Estèphe	\$59.99
89-92 points Robert Parker. 87-90 points Stephen Tanzer: "Bright ruby-red. Subdued aromas of currant, licorice and tobacco leaf. Suave and sweet for St-Estèphe."	

Paloumey, Médoc	\$12.99
Pape-Clément, Pessac-91 points <i>WE</i>	\$99.99
Pavie, St-Emilion	\$149.99
Pavie-Macquin, St-Emilion	\$39.99
Pavie-Macquin, St-Emilion (1.5L)	\$79.99
Pichon-Baron, Pauillac	\$79.99
Pichon-Lalande-91 points <i>WE</i>	\$79.99
Pierre de Lune, St-Emilion	\$19.99
Pontet-Canet, Pauillac	\$69.99
Pontet-Canet, Pauillac (1.5L)	\$129.99
94 points and an Editors' Choice, <i>WE</i> .	
Potensac, Médoc	\$19.99
Poujeaux, Moulis	\$27.99
Quinault L'Enclos, St-Emilion	\$29.99
Rol Valentin, St-Emilion	\$29.99
Rouget, Pomerol	\$19.99
St-Pierre, St-Julien	\$29.99
Vieux-Château-Certain, Pomerol	\$79.99

2008 BORDEAUX

Au Grand Paris, Bordeaux	\$9.99
Croix Mouton	\$11.99

WHITE BORDEAUX AND ROSÉ

2006 L'Avocat Blanc*	\$14.99
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
2006 Cos d'Estournel Blanc	\$119.99

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

SAUTERNES

1959 Caillou "Crème de Tete"	\$219.00
1967 Caillou, Sauternes	\$169.99
1975 Suduiraut, Sauternes	\$119.99
1996 d'Yquem (375ml)	\$129.00
1997 Suduiraut, Sauternes	\$69.99
1997 Suduiraut (375ml)	\$34.99
2001 Petit-Védrières, Sauternes	\$19.99
2001 Doisy-Védrières, Sauternes	\$49.99
2005 De Fargues (375ml)	\$59.99
2005 Lafaurie-Peyraguey	\$29.99
2005 Guiraud, Sauternes	\$54.99
2005 Rayne-Vigneau, Sauternes	\$29.99
2005 Rieussec, Sauternes	\$59.99
2005 Suduiraut, Sauternes (375ml)	\$29.99
2006 Climens, Sauternes (375ml)	\$49.99
2006 Rieussec, Sauternes (375ml)	\$29.99
2007 Carmes de Rieussec	\$29.99
2007 Clos Haut-Peyraguey	\$49.99
2007 Clos Haut-Peyraguey (375ml)	\$24.99
2007 Coutet (375ml \$29.99)	\$59.99
2007 Guiraud, Sauternes (375ml)	\$27.99
2007 De Myrat (375ml)	\$19.99
2007 Haut Charmes (375ml)	\$14.99
Baby d'Yquem.	
2007 Lafaurie-Peyraguey (375ml)	\$24.99
2007 Petit-Védrières (375ml \$9.99)	\$21.99
2007 Rayne-Vigneau, Sauternes	\$42.99
2007 Sigalas Rabaud, Sauternes	\$39.99
93 points <i>Wine Spectator</i> : "This is so thick and dense, with an ultrarich palate of dried lemon, apple pie and toffee..."	
2007 Suduiraut, Sauternes	\$79.99
2007 Suduiraut, Sauternes (375ml)	\$39.99

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

CABERNET SAUVIGNON

2005 Cafaro, Napa	\$29.99
2005 Ch Montelena "Estate"	\$104.99
2006 BV "Georges de Latour"	\$79.99
2006 Benziger, Sonoma	\$15.99
2006 Ch St Jean "Cinq Cepages"	\$54.99
2006 Ch Ste Michelle "Cold Creek"	\$21.99
2006 Clos du Val, Napa	\$24.99
2006 Freemark Abbey, Napa	\$29.99
2006 Grgich Hills, Napa	\$49.99
2006 Hall Vineyards, Napa	\$34.99
2006 Lancaster "Estate"	\$54.99
2006 Lief "Auberge Road"	\$37.99
2006 Napanook, Napa	\$39.99
2006 Quintessa, Rutherford	\$119.95
2006 Raymond "Reserve"	\$26.99
2006 Red Lion, California	\$9.99
2006 Robert Craig, Mount Veeder	\$49.99
2006 Robert Mondavi, Napa	\$19.99
2006 Rubicon Estate "Cask"	\$59.99
2006 Sequoia Grove, Napa	\$29.99
2006 Starla, Napa	\$16.99
2006 Trefethen, Napa	\$32.99
2006 Urbanite Cellars "Amplio"	\$10.99
2006 Waterstone, Napa	\$19.99
2006 Whitehall Lane, Napa	\$34.99
2007 Anderson's CV "Prologue"	\$24.99
2007 Antinori "Antica"	\$49.99
2007 Buehler, Napa	\$19.99
2007 Cannonball, California	\$12.99
2007 Carpe Diem, Napa	\$21.99
2007 Clesi, Paso Robles	\$22.99
2007 Cliff Lede, Stags Leap District	\$54.99
2007 Dominus, Napa	\$129.99
2007 Envy Wines "Bee Bee's"	\$39.99
2007 Forefront "by Pine Ridge"	\$19.99
2007 Frog's Leap, Napa	\$33.99
2007 Hess Select "Tri-County"	\$14.99
2007 Honig, Napa	\$30.99
2007 House "Magnificent Wine"	\$9.99
2007 J Lohr "Seven Oaks"	\$12.99
2007 Joseph Carr, Napa	\$19.99
2007 Justin, Paso Robles	\$21.99
2007 Kalinda "Cuvee Reserve"	\$21.99
2007 Kapsandy "Endre"	\$79.99
2007 Khroma, Alexander Valley	\$15.99
2007 Kirkham Peak, Napa	\$17.99
2007 Larkmead, Napa	\$59.99
2007 Layer Cake, Napa	\$24.99
2007 Lewis Cellars "Reserve"	\$114.99

2007 Little Lion "Volunteer"	\$24.99
2007 Lydenhurst "Spottswoode"	\$59.99
2007 Obsidian Ridge "Obsidian"	\$27.99
2007 Orin Swift "Mercury Head"	\$74.99
2007 Paul Hobbs, Napa	\$69.99
2007 Ridge Vineyards, Santa Cruz	\$34.99
2007 Robert Mondavi, Napa	\$19.99
2007 Round Pond, Rutherford	\$44.99
2007 Rutherford Ranch, Napa	\$15.99
2007 Seventy Five Wine Co.	\$19.99
2007 Side Job Cellars, Sonoma	\$17.99
2007 Steltzner "Claret"	\$18.99
2007 Stephen Vincent, California	\$9.99
2007 The Rebel "Wahluke Slope"	\$14.99
2007 The Show, California	\$11.99
2007 Trefethen "Double T"	\$17.99
2008 Hobo Wine, Alexander Valley	\$17.99
2008 Joel Gott "815 Blend"	\$13.99
2008 Kalinda, Napa	\$17.99
2008 McManis, California	\$8.99

MERLOT

2005 Sterling "Three Palms"	\$29.99
2006 Cloverdale Ranch, Alex Vly	\$19.99
2006 Kirkham Peak, Napa	\$17.99
2006 Robert Mondavi, Napa	\$16.99
2006 Rombauer, Napa	\$27.99
2007 Ambaja, Columbia Valley	\$34.99
2007 Duckhorn, Napa	\$49.99
2007 Paloma, Napa	\$53.99
2007 Parcel 41, Napa	\$16.99
2008 Charles Smith "Velvet Devil"	\$11.99

PINOT NOIR

2006 Ambullneo "Canis Major"	\$49.99
2006 BearBoat, Russian River	\$17.99
2006 Goldeneye, Anderson Valley	\$49.99
2006 Sonoma-Cutrer, Sonoma	\$36.99
2007 Athair, Russian River	\$26.99
2007 Cakebread, Anderson Valley	\$49.99
2007 Coho, Russian River	\$36.99
2007 Elk Cove, Willamette Valley	\$21.99
2007 Etude, Carneros	\$35.99
2007 Foley, Sta Rita Hills	\$23.99
2007 Freestone "FogDog"	\$29.99
2007 Hamacher "H Wines"	\$23.99
2007 Lafond, Sta Rita Hills	\$23.99
2007 Morgan "Twelve Clones"	\$26.99
2007 Patz & Hall, Sonoma Coast	\$33.99
2007 Ponzi, Willamette Valley	\$26.99
2007 Walter Hansel "North Slope"	\$35.99

2007 WH Smith "Maritime"	\$39.99
2008 Au Bon Climat, Sta Barbara	\$19.99
2008 Banshee, Sta Lucia Highlands	\$19.99
2008 Bethel Heights, Will Vly	\$24.99
2008 Brewer-Clifton, Sta Rita Hills	\$34.99
2008 Calera, Central Coast	\$19.99
2008 DeLoach, Russian River	\$17.99
2008 Eric Kent, Russian River	\$34.99
2008 Flowers, Sonoma Coast	\$39.99
2008 Flying Goat "Y NOT"	\$18.99
2008 Foxen "Julia's Vineyard"	\$49.99
2008 Foxen, Santa Maria Valley	\$33.99
2008 J Swan "Cuvée de Trois"	\$28.99
2008 La Fenêtre "À Côté"	\$23.99
2008 MacMurray, Central Coast	\$14.99
2008 Mark West, California	\$8.99
2008 McManis, California	\$9.99
2008 Ojai, Santa Barbara	\$29.99
2008 Pali Wine "Hunington"	\$19.99
2008 Paul Hobbs, Russian River	\$45.99
2008 Ponzi "Tavola"	\$23.99
2008 Poppy, Monterey	\$11.99
2008 Purisima Canyon, Sonoma	\$13.99
2008 Radio-Coteau "La Neblina"	\$49.99
2008 Rancho Sisquoc "Flood"	\$18.99
2008 Roessler Cellars "Red Label"	\$27.99
2008 Sean Minor "Four Bears"	\$13.99
2008 Sequana "Sarmiento"	\$29.99
2008 Sojourn "Sangiaco"	\$46.99
2008 Sojourn, Sonoma Coast	\$37.99
2008 Stone House, Sonoma	\$15.99
2008 Twomey, Santa Barbara	\$49.99
2008 ZD, Carneros	\$32.99
2009 O'Reilly's, Oregon	\$16.99

SYRAH & PETITE SIRAH

2006 Barrel 27 "Right Hand Man"	\$14.99
2006 David Bruce Central Coast PS	\$16.99
2006 Roshambo "Justice"	\$14.99
2006 Zaca Mesa, Santa Ynez	\$16.99
2007 A Murray "Tous les Jours"	\$12.99
2007 Herman Story "Nuts & Bolts"	\$34.99
2007 JC Cellars "Fess Parker"	\$27.99
2007 Jelly Roll, Santa Ynez	\$32.99
2007 Lewis Cellars, Napa	\$62.99
2007 Novy, Napa	\$19.99
2007 Red Car "Boxcar"	\$16.99
2007 Stolpman "Estate"	\$27.99
2008 Beckmen Estate, Santa Ynez	\$19.99
2008 Charles Smith "Boom Boom"	\$14.99
2008 Hocus Pocus, Santa Barbara	\$17.99

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

2008 Spellbound California PS \$14.99

ZINFANDEL

2006 Rosenblum "Planchon" \$18.99
 2006 Rosenblum "Richard Sauret" \$19.99
 2007 Alexander Valley "Sin Zin" \$14.99
 2007 Ancient Peaks, Paso Robles \$14.99
 2007 Dancing Lady "Della Costa" \$21.99
 2007 Edmeades, Mendocino \$16.99
 2007 Four Vines "Old Vine Cuvée" \$10.99
 2007 J Runquist "Z" \$19.99
 2007 Klinker Brick "Old Vine" \$14.99
 2007 Mettler "Epicenter" \$15.99
 2007 Stephen Vincent, California \$9.99
 2007 Unti Vineyards, Dry Creek \$24.99
 2008 Biale "Black Chicken" \$43.99
 2008 Cline "Ancient Vines" \$14.99
 2008 Dashe, Dry Creek \$19.99
 2008 Four Vines "Biker" \$22.99
 2008 Joel Gott, California \$13.99
 2008 Orin Swift "Saldo" \$27.99
 2008 Rail 2 Rail "Old Vines" \$9.99
 2008 Ridge "Three Valleys" \$19.99
 2008 Rombauer, California \$24.99
 2008 Seghesio, Sonoma \$19.99
 2008 Shenandoah "Special Reserve" \$9.99

MISC REDS

2007 Edmunds St John
 "Black Magic" \$18.99
 2007 Folkway "Revelator" \$21.99
 2007 Groundwork Grenache \$18.99
 2007 Herman Story "On the Road" \$34.99
 2007 Hey Mambo "Sultry Red" \$8.99
 2007 Margerum "M5" \$21.99
 2008 Beckmen "Cuvée Le Bec" \$15.99
 2008 Field Recordings
 "Chorus Effect" \$22.99
 2008 Infinity Syrah-Grenache \$10.99
 2008 J Runquist "Cooper" \$22.99
 2008 Lang & Reed Cabernet Franc \$19.99
 2008 Orin Swift "The Prisoner" \$34.99
 2008 Seventy Five "The Sum" \$19.99
 2009 Happy Canyon "Chukker" \$14.99
 Boeger "Hangtown Red #38" \$10.99
 Sean Thackrey "Pleiades XVIII" \$22.99
 Urbanite Cellars "Redart" \$9.99

CHARDONNAY

2006 Ridge "Monte Bello" \$49.99
 2006 Sonoma-Cutrer, Sonoma \$21.99

2007 Benziger "Sangiacomo" \$16.99
 2007 Beringer "Stanly Ranch" \$16.99
 2007 Byron, Santa Maria \$19.99
 2007 Cambria "Katherine's" \$16.99
 2007 Carmel Road, Monterey \$13.99
 2007 Chasseur, Sonoma County \$27.99
 2007 Ch St Jean "Belle Terre" \$24.99
 2007 Flora Springs "Barrel Fermnt" \$17.99
 2007 Foley, Sta Rita Hills \$24.99
 2007 Grgich Hills, Napa \$34.99
 2007 Hanzell, Sonoma Valley \$54.99
 2007 Kistler "Hyde Vineyard" \$99.95
 2007 Kistler "Vine Hill" \$99.95
 2007 Landmark "Overlook" \$20.99
 2007 MacRostie, Carneros \$17.99
 2007 Margaret's, California \$7.99
 2007 Olivet Lane, Russian River \$19.99
 2007 Pine Ridge "Dijon Clones" \$22.99
 2007 Ramey "Hyde Vineyard" \$49.99
 2007 Sanford, Santa Barbara \$14.99
 2007 Talbott, Monterey County \$29.99
 2007 Taz, Santa Barbara County \$15.99
 2007 Trefethen "Oak Knoll" \$24.99
 2008 Antinori "Antica" \$29.99
 2008 Cakebread, Napa \$36.99
 2008 Calera, Central Coast \$13.99
 2008 Ch Ste Michelle, Columbia Vly \$8.99
 2008 Cuvaision, Carneros \$16.99
 2008 Deep Sea, Central Coast \$16.99
 2008 Edna Valley "Paragon" \$9.99
 2008 Far Niente, Napa Valley \$44.99
 2008 Fess Parker, Santa Barbara \$13.99
 2008 Four Vines "Naked" \$10.99
 2008 Frank Family, Napa \$28.99
 2008 Hess Select, Monterey \$8.99
 2008 J Lohr "Riverstone" \$12.99
 2008 Kali Hart, Monterey County \$13.99
 2008 La Crema, Sonoma Coast \$16.99
 2008 Lander-Jenkins, California \$9.99
 2008 Lewis Cellars "Barcaglia Ln" \$57.99
 2008 Lewis Cellars "Reserve" \$57.99
 2008 Morgan "Metallico" \$14.99
 2008 Napa Cellars, Napa \$14.99
 2008 Newton "Red Label" \$16.99
 2008 Pahlmeyer "Jayson" \$35.99
 2008 Pali Wine Co "Charm Acres" \$18.99
 2008 Patz & Hall, Sonoma Coast \$26.99
 2008 Ridge "Estate" \$39.99
 2008 Spellbound, California \$14.99
 2008 Stags' Leap Winery, Napa \$23.99

2008 Talley Estate, Arroyo Grande \$25.99

2008 Tolosa Estate "No Oak" \$12.99

2008 ZD, California \$24.99

2009 Lioco, Sonoma County \$17.99

SAUVIGNON BLANC

2007 Snowden, Rutherford \$17.99
 2008 Barber Cellars "Lazarie" \$14.99
 2008 Duckhorn, Napa \$26.99
 2008 Geyser Peak, California \$9.99
 2008 Grgich Hills Fumé Blanc \$26.99
 2008 Matanzas Creek, Sonoma \$16.99
 2008 Morgan, Monterey \$11.99
 2008 Provenance, Rutherford \$17.99
 2008 Shaw, Finger Lakes \$16.99
 2008 Wildhurst "Reserve" \$8.99
 2009 Benziger "Signaterra" \$23.99
 2009 Brander, Santa Ynez \$10.99
 2009 Cliff Lede, Napa \$21.99
 2009 Ferrari-Carano, Sonoma \$12.99
 2009 Frog's Leap, Napa \$15.99
 2009 Habit "Happy Canyon" \$29.99
 2009 Hatcher, Amador \$14.99
 2009 Joel Gott, California \$8.99
 2009 Kalinda, Dry Creek \$11.99
 2009 Walter Hansel, Russian River \$14.99

MISC WHITES & ROSÉS

2007 Eyrie Dundee Hills Pinot Gris \$14.99
 2008 Cambiata Monterey Albariño \$19.99
 2008 Clif "The Climber" \$10.99
 2008 Dry Creek Clarksburg Chenin \$9.99
 2008 Elk Cove Pinot Gris \$15.99
 2008 King Estate Pinot Gris \$14.99
 2008 Pine Ridge Chenin-Viognier \$9.99
 2008 Tablas Creek
 "Côtes de Tablas" Blanc \$21.99
 2008 Willamette Valley Pinot Gris \$14.99
 2009 Etude Pinot Noir Rosé \$16.99
 2009 Hitching Post Dry Rosé \$13.99
 2009 Lewis Cellars Syrah Vin Gris \$22.99
 2009 Melville "Verna's" Viognier \$19.99
 2009 Miner "Gibson Ranch" Rosato \$13.99
 2009 Sofia Coppola Rosé \$14.99
 2009 Tablas Creek Rosé \$26.99
 2009 Woodenhead "Halfshell" \$17.99
 Sokol Blosser "Evolution" \$13.99

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

MISC TUSCANY

2008 Maritima "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2008 Frescobaldi "Castiglioni" Chianti	\$10.99
2007 Roccapia Chianti	\$9.99
2007 Villa Pillo "Borgoforte"	\$11.99
2009 Rocca di Montegrossi Rosato*	\$14.99
2007 La Fortuna "Fortunello"*	\$14.99
2008 Poggiarellino Rosso di Montalcino*	\$14.99
2008 Tenuta di Sesta Rosso di Montalcino*	\$14.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2006 Tenuta Monteti "Caburnio" Super Tuscan	\$16.99
2007 Baccinetti Rosso di Montalcino*	\$16.99
This is a new addition to our Montalcino portfolio from the sensational 2007 vintage!	
2006 Frescobaldi Nipozzano Chianti Rufina Riserva	\$18.99
2008 Ferrero Rosso di Montalcino*	\$17.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2007 Marchesi de' Frescobaldi "Tenuta Castiglioni"-93 points WS	\$21.99
2005 Tenuta Monteti "Monteti" Super Tuscan	\$26.99
2005 Rocca di Montegrossi "Geremia"*-93 points RP	\$34.99
2004 La Velona Brunello di Montalcino-92 points WS	\$34.99
2004 Fattoria dei Barbi Brunello di Montalcino-93 points WS	\$39.99
2006 Rocca di Montegrossi "San Marcellino" Chianti *	\$39.99
93 points Robert Parker's <i>Wine Advocate</i> : "The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together."	
2007 Tenuta San Guido "Guidalberto"	\$44.95
2006 Felsina "Fontalloro"	\$44.99
2007 Tenuta dell'Ornellaia Le Serre Nuove-92 points WS and RP	\$49.99
2001 Fattoria dei Barbi Brunello Riserva-93 points WS	\$79.99
2006 Fattoria Le Pupille "Saffredi"-96 points RP	\$84.99
2006 Marchesi de' Frescobaldi "Giramonte"-97 points WS	\$89.99
2006 Tenuta dell'Ornellaia-97 points RP	\$169.99

MISC PIEDMONT

2008 La Montagnetta "Il Ciaret" Freisa Chiaretto (Rosé)	\$9.99
2008 Fontanafredda "Briccotondo" Barbera	\$10.99
2009 La Corte "Preludio" Moscato d'Asti*	\$11.99
2009 La Corte "Lunae" Brachetto*	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2008 Ruggeri Corsini Barbera d'Alba*	\$14.99
This young red offers a grapey nose, intense and yet delicate raspberry and violet notes. Dry, full-bodied with plenty of acidity and super soft tannins. This is the perfect pairing for Italian food.	
2008 Renato Ratti Dolcetto d'Alba	\$14.99
2006 Bricco del Cucù "San Bernardo" Dolcetto di Dogliani*	\$19.99
2008 Renato Ratti Nebbiolo d'Alba	\$19.99

2005 G.D. Vajra "Albe" Barolo	\$29.99
2004 Travaglini "Gattinara"	\$29.99
2004 Reverdito "Codane" Barolo-90 points WS	\$34.99
2005 Ruggeri Corsini "Corsini" Barolo*	\$42.99
2001 Travaglini "Gattinara" Riserva	\$54.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

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

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 Fujanera "Lamadali" Negroamaro*	\$12.99
2008 Fujanera "Arrocco" Nero di Troia*	\$14.99
The Arrocco is loaded with blackberry fruit, but it isn't like a bunch of blackberry jam, there is something more exotic, lilted, inviting and lingering, with a higher tone to it rather than just simple fruit. It smells of wildness subtly layered in. No wood aging, only stainless steel, yet on the palate the wine is luxuriant and supple, with power, depth and significant weight at only 13.5% alcohol.	
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2007 Benanti "Rosso di Verzella" Etna Rosso	\$16.99
2007 Murgio Etna Bianco	\$17.99
2007 Romanelli Montefalco Rosso	\$17.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2002 Vinosia Taurasi Rajamagra Riserva-95 points WS	\$46.99
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

2005 Château de Maligny Chablis 1er Cru "Fourchaume"*	\$19.99
2007 Dom. Louis Moreau Chablis Premier Cru "Vaillons"*	\$24.99
2007 Dom. Louis Moreau Chablis Grand Cru "Les Clos"*	\$46.99
2007 Dom. Bernard Defaix Chablis Grand Cru "Bougrons"	\$49.99
2008 Dom. Anne & Arnaud Goisot Chablis*	\$14.99
2008 Dom. de Biéville (Louis Moreau) Chablis VV*	\$17.99
2008 Dom. Gerard Tremblay Chablis "Vieilles Vignes"	\$18.99
2008 Dom. Vocoret Chablis	\$21.99
2008 Dom. Gerard Tremblay Chablis 1er Cru "Côte Lechets"	\$23.99
2008 Dom. Gerard Tremblay Chablis 1er "Fourchaume" VV	\$26.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Dom. Francois Parent Pommard 1er Cru "Epenots"	\$49.99
2000 Dom. Francois Parent Pommard 1er Cru "Rugiens"	\$49.99
2005 Dom. Desertaux-Ferrand Côte de Nuits-Villages	\$24.99
2005 Dom. Chapelle Santenay 1er Cru "Beaurepaire"*	\$29.99
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.95
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"*	\$27.99
2006 Dom. Tollot Beaud Savigny-lès-Beaune 1er Cru "Lavières"	\$28.99
2006 Dom. Tollot Beaud Chablis Côte de Beaune	\$24.99
2006 Dom. Jean Tardy Nuits-St-Georges 1er "Les Boudots"*	\$69.99
2006 Dom. de Montille Clos Vougeot Grand Cru	\$136.99
2006 Dom. Mongeard-Mugneret Vosne-Romanée	\$49.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$134.95
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. Antonin Guyon Chambolle-Musigny	\$30.99
2006 Dom. Groffier Chambolle 1er Cru "Hauts Doix"	\$109.99
2006 Dom. Lignier-Michelot Chambolle-Musigny VV	\$39.99
2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers"	\$99.99
2006 Dom. Stephane Magnien Chambolle 1er Cru "Sentiers"*	\$54.99
2006 Nicolas Potel Bonnes-Mares Grand Cru	\$169.95
2006 Dom. Lignier-Michelot Morey-St.-Denis 1er "Charmes"	\$56.99
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"*	\$49.99
2006 Dom. Pierre Gelin Gevrey-Chambertin "Clos Meixvelle"	\$26.99
2006 Dom. Roty Bourgogne "Pressioniers"	\$23.99
2007 Antonin Rodet Bourgogne Rouge	\$13.99
2007 Dom. Fèry Bourgogne Rouge*	\$23.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Dom. d'Angerville Bourgogne Rouge	\$29.99
2007 Dom. Marquis d'Angerville Volnay	\$49.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Fremiets"	\$56.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Champans"	\$69.95
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Taillepieds"	\$74.99
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99

2007 Dom. de Courcel Pommard 1er Cru "Epenots"	\$79.99
2007 Dom. de Courcel Pommard 1er Cru "Rugiens"	\$86.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"*	\$23.99
2007 Dom. de Montille Vosne-Romanée 1er Cru "Malconsorts"	\$164.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$299.95
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$79.99
2007 Dom. Fèry Morey-St-Denis*	\$39.99
2007 Dom. Olivier Guyot Gevrey-Chambertin 1er "Champeaux"	\$52.99
2007 Dom. B. Clair Gevrey-Chambertin 1er "Clos St. Jacques"	\$149.95
2007 Dom. Martin Bart Marsannay "Champs Salomon"*	\$24.99

WHITE BURGUNDY

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2005 Dom. Chanson Pernand-Vergelesse 1er Cru "Caradeux"	\$28.99
2005 Dom. B. Ente Puligny-Montrachet 1er "Champs Gain"	\$64.99
2006 Dom. Jean-Marc Morey St-Aubin 1er Cru "Charmois"	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. Alain Gras Saint-Romain	\$19.99
2006 Jean St. Honoré Meursault	\$29.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. J-M Morey Chass-Montrachet 1er "Chenevottes"	\$46.99
2006 Louis Latour Puligny-Montrachet 1er Cru "Folatières"	\$59.99
2007 Dom. Robert Martin Mâcon-Villages	\$12.99
2007 Dom. A&A Goisot Bourgogne Aligoté "Vieilles Vignes"*	\$11.99
2007 Dom. Ramonet Bourgogne Aligoté	\$23.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Dom. Ramonet Bourgogne Blanc	\$23.99
2007 Etienne Sauzet Bourgogne Blanc	\$34.99
2008 Dom. Lequin-Colin Chassagne Montrachet "Clos Devant"	\$29.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Clos St. Jean"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Maltroie"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Chaumées"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Vergers"	\$69.99
2007 Dom. Ramonet Chassagne-Montrachet Blanc	\$47.99
2007 Dom. Ramonet Chassagne Montrachet 1er "Chaumées"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er Cru "Morgeot"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Boudriotte"	\$76.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Ruchottes"	\$79.99
2007 Dom. Ramonet Puligny-Montrachet "Enseignères"	\$47.99
2007 Sauzet Puligny-Montrachet 1er "Folatières"	\$119.99
2007 Sauzet Puligny-Montrachet 1er "Champ Canet"	\$119.99
2008 Dom. Nialles Mâcon-Villages	\$12.99
2008 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2008 Dom. Anne & Arnaud Goisot Saint-Bris (Sauvignon)	\$10.99
2008 Dom. Bernard Millot Bourgogne Blanc (Meursault)	\$17.99
2008 Dom. Paul Pernot Bourgogne Blanc*	\$19.99
2008 Dom. A&A Goisot Bourgogne Cotes d'Auxerre Rosé	\$11.99
2008 Dom. Bart Marsannay Rosé*	\$12.99
2008 Dom. Paul Pernot Meursault Blagny 1er Cru*	\$57.99

“Of course, the first growths are priced only for billionaires, and the super seconds for millionaires, but the rest of the wines are varied enough and priced fairly for us nonaires.”

2009 Bordeaux: The Campaign is Over

What a hectic May and June that was. We ended up buying more cases of Pre-Arrival 2009 Bordeaux than we did in any of our previous *en primeur* campaigns—even 2005! We also sold (by far) more pre-arrival 2009 Bordeaux than in any campaign. In the end, the prices were high on average, but the demand was greater in most cases. Except for the top 30 châteaux, the prices were “reasonable” for such a great vintage. Of course, the first growths are priced only for billionaires, and the super seconds for millionaires, but the rest of the wines are varied enough and priced fairly for us nonaires. Below are my choices for 2009 Bordeaux to buy if you have a discerning palate and a normal pocketbook. These 2009s, like I have said before, are wines to enjoy when they are young and when they are mature (10-20 years). I have the scores listed too, in case you are wondering what the “experts” said.

Be sure to see Ralph’s article (page 4) and Jeff Garneau’s article (page 5) in this newsletter for some of their favorites, too. And don’t forget, there are also large formats of most of these wines available as well.

Clyde Beffa Jr

WINES UNDER \$30 A BOTTLE

- Du Glana, St-Julien** \$22.99
An outstanding value like the old days. Great vineyard location near Branaire and Ducru Beaucaillou. 93-95 points *Wine Enthusiast*.
- Clarke, Listrac** \$23.99
*V Toasty new oak aromas and flavors. Quite rich and modern. Nice length and depth. These guys are doing well. 90-93 points *WS*.
- Le Crock, St-Estèphe** \$24.99
*V A blast from the past now under the watch of Didier Cuvelier (of Poyferré fame). A big, powerful wine, brooding and complete under its veil of tannin. Best ever from them. 92-94 points *Wine Enthusiast*.
- Cantelys, Pessac-Léognan** \$24.99
*+V Wow, this their best effort to date. Toasty oak and spice aromas mixed with tobacco and coffee. Lovely texture. Elegant. 90-93 points *WS*.
- D’Aiguilhe, Côtes de Castillon** \$26.99
Stephane Von Neipperg’s 2009s are stunning—even the white Clos Marsalette is great. 90-93 points *Wine Spectator*: “Spearmint, vanilla bean and dried dark fruits on the nose follow through to a full body, with silky tannins and a fruity finish. Still in reserve, but excellent.”
- Poujeaux, Moulis** \$29.99
*+V Lovely texture and length. A delicious wine, as usual. Ralph: ** Good, firm sweet fruit with fine balance. A great value! 93-96 points *Wine Spectator*. We have sold over 100 cases of this wine! Not much left.
- Siran, Margaux** \$29.99
*+V Lovely aromas of licorice and blackberry fruit. So sweet and elegant, but well-structured. Super satin-like tannins. Best ever? Edouard Miaillhe has a winner.” 90-93 points *Wine Spectator*.

WINES UNDER \$50 A BOTTLE

- Cantemerle, Haut-Médoc** \$32.99
*½+V Sweet fruit and forward on the palate. Better at the property where it showed a blackish color and bright red currant fruit flavors. Super-rounded tannins engulfed by superb fruit. Long and lovely. Ralph: ** Outstanding! Expressive, juicy, grapey wine, with hints of raspberry, cassis and passion fruit. Best value of the vintage!
- Fleur Cardinale, St-Emilion** \$36.99
*½V Black fruit aromas. Spicy, sexy, lively wine. Could be a great value! 92-95 points *Wine Spectator*.
- La Pointe, Pomerol** \$36.99
*++V Sweet entry and great length. Super balanced. Fantastic. 92-95 points *Wine Spectator*.
- Reserve de Comtesse Lalande, Pauillac** \$39.99
K&L’s Notes: Jeff: Very vibrant and fresh. On the nose, red fruits, spice and floral notes. On the palate, sweet red fruits, red currant and cherry. Bright and lively with firm tannins. A version in miniature of the grand vin—a string quartet to its full orchestra. Delightful. 94-96 points *Wine Enthusiast*.
- Grand Mayne, St-Emilion** \$39.99
*V At UGC: Sweet and sexy wine. Black cherry aromas and flavors. Fine richness. 91-94 points Robert Parker.
- Pouget, Margaux** \$42.99
*½V? We haven’t ever carried the wines from this small property, but their 2009 sings. Sweet black raspberry aromas and flavors. A bit new wave, but in fine balance. Easy to drink now. 93-96 points from the *Wine Spectator*: “Full-bodied, with wonderful silky tannins and a mineral, mint and berry aftertaste. Such delicious fruit here.”

WINES UNDER \$100 A BOTTLE

- Alter Ego de Palmer, Margaux** \$54.99
One of K&L’s top buys of the vintage! Very ripe fruit aromas. The palate is almost velvety in texture, smooth and rich, packed with black berries and sweet plum fruits. A charming, delicious wine.
- D’Issan, Margaux** \$59.99
* A very elegant wine, with forward fruit flavors. Well made. Ralph: Soft, elegant, easy-drinking wine. 93-95 points Robert Parker.
- Langoa-Barton, St-Julien** \$69.99
*½+ At property: Red berry-cherry aromas and flavors. Plenty of grip. At UGC: Cranberry and cherry cola aromas and flavors. Super sweet mid-palate impression, with rounded tannins and a lingering finish. 94-96 points *Wine Enthusiast*.
- Léoville-Barton, St-Julien** \$99.99
** Big and brooding. Age it. At UGC: Red berry aromas and flavors. A big wine here with a tannic edge; it should age well for many years. Ralph: Deep, grapey, masculine wine. It was really good the second time we tasted it. 96-98 points *Wine Enthusiast*.

EL VERANO ES MUY CALIENTE

My grandmother, Pilar Martinez, was born in the tiny town of Estella in Navarra, Spain. Navarra is famous for many food items including the best artichokes, fantastic lamb and *potxas* that would make you weep with delight... Okay, maybe I'm the only one who looks lovingly at a pot of beans. In the wine world, Navarra's claim to fame was fine rosé wines. Up until recently, you could walk into any wine bar in Spain, order a glass of Navarra, and a *copa* of rosé would appear.

So maybe it's genetics, or patriotism or just natural love, but rosé wines are some of my favorite to drink, especially in the summertime. Here are a couple of classics from Navarra's neighbor to the west, Rioja:

"So maybe it's genetics, or patriotism or just natural love, but rosé wines are some of my favorite to drink..."

1998 Lopez de Heredia "Viña Tondonia" Gran Reserva Rosado Rioja (\$24.99) I was a mere six years old when my uncle Sebastian told me, "Lopez de Heredia is the greatest wine in all of Spain." I know many traditionalists (and K&L staff) who would whole-heartedly agree with him. Their rosé is a classic wine

made in the traditional *clarete* method, where red and white grapes are blended together and the wine is aged and fermented like a red wine. This offering from Lopez is a blend of 60% Garnacha (Grenache), 30% Tempranillo and 10% Viura. From the aromas of almond, oak and dried cherry to the long dry finish, this complex rosé would be a good accompaniment to roast pork with lots of garlic.

2009 Bodegas Muga Rosado Rioja (\$12.99) Modern masters of the clarete style rosé, the Muga is made from a blend of 60% Garnacha, 30% Viura and 10% Tempranillo. This wine spends much less time in the barrel than the Heredia, so the aromas are of bright fresh

berry and nutmeg spice. Its full body and crisp finish make it a great match for many foods. It's my choice for "pica pica" or hors d'oeuvre.

Buen cata!
Anne Pickett



"Latin" Wines

LO AUTÉNTICO *Edición Rosado*

Dog days of summer, for this San Francisco resident, are really not that bad at all. Mornings are likely to be foggy, somewhere in the 50s. Five or so miles into my commute south to Redwood City, the fog clears up and it becomes sunny and warm, which is how it stays throughout the day. By 7:45 in the evening or so, when I'm usually just past the airport, the grey skies and cooler temperatures are back in full force. I know I'm back in San Francisco. It sure is a world apart from the 85- to 95-degree, 90% humidity combo I grew up with in Baltimore.

Regardless of the weather where you live, summer is synonymous with rosé. French grandmères, American moms, yuppies, starving artists, farmers, K&L staff and anyone else who enjoys the fermented juice of grapes ramps up the rosé consumption this time of year because there's little that's more refreshing when the heat is on. Here are two selections from the Iberian Peninsula to quench your thirst this month.

Casal García Vinho Verde Rosé (\$8.99) Casal García is one of Vinho Verde giant Quinta de Aveleda's labels. They produce a lot of wine, but they are extremely organized, quality oriented and produce the first rosé I ever tasted from the Vinho Verde region. Made from Azal Tinto, Barraçal and Vinhao grapes. Like white Vinho Verde, this is slightly

"French grandmères, American moms, yuppies, starving artists, farmers, K&L staff, and anyone else who enjoys the fermented juice of grapes ramps up the rosé consumption this time of year."

effervescent, fresh, invigorating stuff. Just a hint of residual sugar balances out the red fruit, acidity and fizz. And, perhaps best of all, it's only 10.5% ABV! Chill this one and drink it in warm weather for a real treat.

2009 Chivite "Gran Geudo" Rosado Navarra (\$11.99) There is a reason that Chivite makes one of the most popular and well respected rosés in all of Spain: they have years of experience making it and, simply put, this pink wine is very good! The northerly region of Navarra has a tradition of crafting excellent rosados, Garnacha-based rosés that typically show a bit higher acidity and freshness than rosés from the same grape grown elsewhere in Spain and even France. Enjoy this wine chilled with a plate of Palacios chorizo, Idiazabal cheese and marcona almonds for a quick tapas and wine pick-me-up. Alternatively, this would also be terrific with fresh grilled sardines topped with minced garlic, red chilies, parsley, lemon juice and good olive oil.

Joe Manekin

“...a single-estate, hand-picked effort, with fruit sourced from a special plot of earth apparently discovered during um, ‘clandestine’ nocturnal digging operations.”

“...a pioneer as an early female winemaker in South Africa. In fact, she was the first lady to join the Cape Independent Winemakers Guild, hence the wine’s name.”

FELLOWSHIP OF THE WINES

In the relentless, unforgiving world of winemaking, where your life “is” the next harvest and costs are skirting the ionosphere, leaving earthly margins slim to nil, it helps to discover deeply-rooted, like-minded souls to share the triumphs and pains, small tragedies and gains of growing grapes and turning them into liquid pride and treasure. As the adroit Nigel Greening (great name) of Felton Road Winery puts it, “opening a cellar door with a bit of splash and flicking an email to a few mates in the legal fraternity isn’t going to cut it any more.” [sic] Thus was born a diverse fellowship of winemakers spread throughout New Zealand called the Family of Twelve, devoted to bringing their quality-focused, prestigious wines to an international audience through shared tastings, dinners and wine events. We continue to carry many of these exceptional producers on our shelves—Lawson’s Dry Hills, Kumeu, Felton Road, Craggy Range, Ata Rangī, Neudorf, Villa Maria, Pegasus Bay, Millton and, most recently, Fromm Vineyards.

The **2007 Craggy Range “Te Kahu” Bordeaux Blend Gimblett Gravels (\$17.99)**, judiciously assembled from Merlot, Cabernet and all the usual suspects, has a wild savory quality, still furtive and young on its feet, full of expressive black fruit and an enticing array of tobacco leaf, chocolate, dark cherries, earth and a touch of bitter plum. Amazingly complex, with plenty of stuffing to evolve for a few more years. Another great wine from this producer, the **2008 Craggy Range “Te Muna Road” Pinot Noir Martinborough (\$36.99)**, is also a single-estate, hand-picked effort, with fruit sourced from a special plot of earth apparently discovered during um, “clandestine” nocturnal digging operations...whatever, this Pinot Noir speaks eloquently in an aromatic language of red raspberry and meaty plums, poised and pure on the long, complex finish. Given more time, this opulent wine will continue to unravel new and subtle characteristics, but why wait?

Another in the stable of Twelve, the **2006 Pegasus Bay Riesling Waipara (\$17.99)** contains just the right levels of optimally-ripe fruit and zesty acidity, partially attributable to the special silt and gravel soils from the vast glacial moraine that underlies the estate vineyards. This Riesling is a flashy, provocative wine, delivering white flower, lime, honeysuckle and crushed mineral notes. An excellent pairing with spicy Thai or Burmese cuisine.

One more mention since it’s still summer, right? The **2009 Tarras Vineyard Rosé of Pinot Noir Central Otago (\$14.99)**. With all the great drinkable pinks or pinkable drinks, this finds its own special spot in a crisp, dry, slightly creamy style, with more tannic backbone and structure than I might have expected. A fine choice for grilled Ahi tuna or salad Niçoise. Cheers!

John Majeski

JIMMY C’S VIEW DOWN UNDER

2009 Man Vintners Chenin Blanc Coastal Region South Africa (\$7.99) Man Vintners began as a collaboration between friends/winemakers Charles Back (Fairview, Spice Route, Goats do Roam), José Conde (Stark-Conde) and Tyrrel Myburgh (Joostenberg) to make a quality wine of great value. I remember tasting the wine with José when it was first being developed in 2004, and they have certainly hit the mark with the 2009. The fruit is sourced from 10- to 35-year-old un-irrigated bush vines with yields a low three and a half tons per acre. Only free-run juice was used in producing the wine, which fermented in stainless steel tanks and was left on the lees for three and half months to achieve a richer, fuller mouthfeel. The nose shows notes of stone fruit, with apricot and nectarine and hints of melon. On the palate, these combine with some tropical fruit that is framed by citrus zest and enhanced with a touch of minerals. While the mid-palate has a creamy texture, the wine is supported by crisp acidity giving nice persistence. Perfect as an apéritif, or pair it with fish, poultry or a summer salad.

2008 Warwick “The First Lady” Cabernet Sauvignon Stellenbosch (\$14.99) This was one of the first wineries I visited in South Africa on my maiden voyage in 2002, when I met the Ratcliffe family: the late Stan, Norma and their son Mike. The farm was established in 1771 and purchased in 1964 by Stan and Norma, who realized its potential and planted Cabernet Sauvignon. Soon their quality fruit was being sold to neighboring wineries. That led Norma to take an interest in winemaking. In 1984, their first wine was released under her hand, making her a pioneer as an early female winemaker in South Africa. In fact, she was the first lady to join the Cape Independent Winemakers Guild, hence the wine’s name. The wine is a blend of 97% Cabernet Sauvignon and 3% Petit Verdot that was matured in second- and third-fill barrels for 15 months after malolactic fermentation was completed in tank. During barrel aging the wine was racked three times and then received a light fining before being bottled unfiltered. The bouquet offers fresh crushed red berry fruit, plum, black currant, cedar, earth, chocolate, tobacco leaf and a light herbal nuance. On the palate, there are silky, fine tannins that frame this elegant, medium-bodied Cabernet Sauvignon. This is one fine value. Our hats off to “The First Lady.”

Jimmy C

FROM VINE TO GLASS

Fans of K&L already know that some of our best wines and values come in via our direct import program. A new container of DIs recently arrived, and we finally have some new vintages of our old favorites in the store and ready to make their way into your glass.

One of our perennial favorite wines comes from Philippe Tessier, located in the growing region of Cheverny. Cheverny is a little-known region, roughly 335-hectares along the Loire River, a bit northeast of Amboise, that earned its AOC status in 1993. The soils are a mix of clay and sand, along with some silica and scattered clay-chalk parcels. Tessier has 19 hectares of vineyards growing Pinot Noir, Gamay, Côt (Malbec), Chardonnay and Sauvignon Blanc. He also has a small plot of the rapidly disappearing Menu Pineau (a.k.a. Arbois), a cousin of Chenin Blanc, which he blends into his delicious sparkler.

Tessier Cremant de Loire* (\$18.99) Made with Pinot and Chardonnay, this extra-dry wine offers smooth bubbles with floral flavors of acacia and green apple. On the palate, it is well balanced, long and harmonious all the way through to the end. Organic, too! Now you can feel good about drinking it in more ways than one.

2009 Tessier Cheverny Blanc* (\$14.99) Tessier also produces a lovely blend of Sauvignon Blanc and Chardonnay, think white Bordeaux with a bit more snap. Sauvignon takes center stage here, with typical liveliness, verve and just a hint of grassiness tempered ever-so-slightly by the roundness of the Chardonnay. The persistent minerality to this is amazing!

2009 Tessier Cheverny Rosé* (\$13.99) This little baby is a real charmer! Made up of Pinot Noir and Gamay, there are blasting aromatics of bright, spicy red fruits and just a touch of creamy texture through the finish. Definitely a lighter style of rosé, but retaining depth and structure. Fantastic for a summer salad or just on its own.

2009 Tessier Cheverny Rouge* (\$14.99) The Tessier Cheverny Rouge is a luscious blend of Gamay, Pinot Noir and Côt. The small addition of Côt and the warm 2009 vintage really make this one of my favorite Cheverny reds to date. This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next 5-8 years.

This is the third year in a row that we have been lucky enough to directly import the wines of Weingut Allram. Michaela Haas is the fourth generation of this family to run the 15-hectare domaine, and she continues their simple philosophy: to produce wines of the utmost quality while applying modern technology and organic treatments. When she took over the estate, she revamped the way the cellar operated by redesigning the entire layout to integrate a gravity flow operation. These days, Allram produces some of the top wines from some of the top vineyard sites in Kamptal.

2009 Weingut Allram Grüner Veltliner* (1L \$10.99) Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter, fresh, light and snappy, delivering all the thirst-quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy, owing to the wonderful bright acid structure of the vintage.

2009 Weingut Allram Gaisberg Grüner Veltliner* (\$19.99) Fermented and aged in stainless steel, this Grüner is flawless and lovely, with a fresh, green, juicy spice note (white pepper) and a very clear—transparent really—vibrancy. Fine structure and a delicate fruit-acid balance make this a go-to food wine for pretty much any occasion.

2009 Weingut Allram Heiligenstein Riesling* (\$24.99) This is Allram's best Riesling, and we think it's one of the best in the Kamptal! Offering peach notes, this is very full and ripe on the nose, wonderfully thick and juicy on the palate and has both sweet and spicy acid. Delicious now, though there is potential for improvement with cellaring, too.

Eric Story

“One of our perennial favorite wines comes from Philippe Tessier, located in the growing region of Cheverny.”

ORANGE COUNTY'S BOOTLEGGERS

This is an exciting time for beer geeks and casual beer lovers alike. I remember just 15 years ago having to search for a bar that even poured Guinness. Now we have access to micro-brewed artisanal beers from all over the world. I could drink a different IPA every night for a month and not come close to trying all the different interpretations of just this one style. There are so many great beers available, we could easily dedicate an entire newsletter to it.

So, as you can imagine, it was difficult to pick which beers to write about. When Leah and I visited the Bruery for this month's feature (page 9), we also swung by Bootlegger's Brewery in nearby Fullerton. We arrived unannounced, since we weren't sure we would have time, and were greeted by owner Aaron Barkenhagen's wife—this is literally a family operation—and were asked to wait just a minute while he was on the phone. Aaron quickly finished his call and was more than willing to take some time to show us around. He explained that he had been a home brewer for 10 years, developing his own recipes, before he decided to take the plunge and start Bootlegger's in another industrial park not far from the Bruery. In this young brewery's earliest days, he was still working a full-time job and brewing on the weekends. Barkenhagen is a true "garagist" brewer, to steal term from the wine world. In fact his brewing space was about the size of a three-car garage! His beers are as

handcrafted and imaginative as the term suggests, and are definite must-tries.

Bootlegger's Brewery "Palomino" Pale Ale, California (22oz \$4.99)

This is a nicely balanced beer showcasing the American love of hops without being over-the-top. Lots of citrusy hop aromas on the nose and palate, with a nice mild malty finish to keep the hops from becoming overwhelming. The crisp, clean mouthfeel is perfect for hot summer days when you're looking to drink more than a pint of something without deadening your palate from hop fatigue.

Bootlegger's Brewery "Black Phoenix" Chipotle Coffee Stout, California (22oz \$4.99)

I am a stout junkie. I love the broad range of stouts and porters available, from Russian Imperials to the "flavored" versions, and I love this. Dark, heady malty aromas are made richer by chocolate and coffee on the nose. The palate has more coffee, roasted malt, cocoa powder and smoke notes to carry the mild heat of the chipotle. The higher alcohol isn't overt, and all the different flavors stay balanced. This beer has lots of possibilities for food pairings.

Steve Greer

Note: Beer cannot be shipped outside California.

Jim's Gems

JIM'S AUGUST GEMS

I have been in wine retail for over 38 years, and have always maintained an attitude that no matter how important a position a wine specialist may have (manager, buyer, etc) or thinks he/she has, they can always be replaced by someone else of equal talents and comprehension. I have watched so many of my colleagues, particularly early in my career, develop a sense of entitlement, abusing their power when given positions of authority or responsibility. Of course, that abuse generally led to their departure, and has made me think, whatever position I hold: "You are replaceable, so don't let it go to your head." I honestly never believed that this perspective would change. It was a personal axiom that kept justifying itself over time. But in late June, Joe Zugelder stepped down as our Old and Rare Wine Specialist to move on to a new venture up north, and that belief, that axiom that I have maintained, was changed. I will miss you, Joe, and Abbey, of course, and those unique moments that we shared, but I fully understand why you had to go. You have altered the way I think and believe, and you cannot be replaced. Here's to a glass of something old and rare at our next barbeque, together....

Just when I thought that the 2009 Hippolyte (from the June newsletter) would be the only rosé I would recommend this summer because it is soooo good, along comes the **2009 Domaine Faveroit Côte de Luberon Rosé (\$12.99)**—thank you, Mulan. It is a bit more expensive, but the Syrah, Carignan, Grenache blend presents itself in a wonderfully rosy way. As with the Hippolyte, it is the essence of ripe strawberries, yet with a dry, really clean mouthfeel. This, now, will be our other house rosé for the month, according to the guys. 11% to 14% ABV. (🍷🍷🍷🍷🍷🍷)

Our Loire Valley wine buyer, Eric Story, has landed two outstanding Gems from Domaine Philippe Tessier. First is the **2009 Tessier Cheverny Blanc* (\$14.99)**, a blend of Sauvignon Blanc and Chardonnay. The gravelly, wet stone mineral tones combine with almond, clove and orange

peel fruit tones on the nose and in the mouth, suggesting Sauvignon Blanc as the main event. But the Chardonnay adds viscosity, richness and length to this amazing white Gem from Cheverny. The Beaner has informed me that this beauty will definitely be one of our house whites for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

The **2009 Tessier Cheverny Rouge* (\$14.99)** is a blend of Gamay, Pinot Noir and Côt (Malbec), and in '09 it presents itself with wonderful red berry to anise to clove-driven fruit tones on the nose that carry over to a wonderfully expansive, subtly complex, well integrated set of flavors. There's enough structure and depth to make this a great near term drinker with lighter red meat meals. It will age, easily, for another five to 10 years. However, Anderson has informed me that this will be one of our house reds for the month. 12.5% ABV. (🍷🍷🍷🍷🍷🍷)

One of my favorite red wines in our inventory is the **2008 Oleck Bondonio "Giulietta" Langhe Rosso (\$19.99)**. This is made from one of the many thousands of Italian native grapes, Pelaverga, but sure comes across like Burgundy like it was made back in the 1970s and before. Tons of red-fruited strawberry tones intermingle with rose petal floral and a peppery spice notes, which leads to a soft, delicate, yet viscous red wine that shows brilliantly on the nose, its long, broad set of flavors and everlasting length. This, too, according to Anderson will be one of our house red Gems for the month. 13% ABV. (🍷🍷🍷🍷🍷🍷)

If you have any questions about these wines, you can email us at jimbarr@klwines.com. Enjoy this month's selections.

Jim, Anderson, Eby, and The Bean

UNDER THE RADAR *Farmers' Market*

Every Saturday morning this summer I've gotten up to make an early visit to my local farmers' market in San Mateo. The tables are full of peaches, cherries, greens and herbs. Plus there's an irresistible French bakery, with a variety of savory breads stuffed with olives or covered with cheese. I usually try to pick up produce for an entire week's worth of meals, but when I get home I end up eating 80% of what I bought that very afternoon. There are so many different fruits I want to try, and vegetables I want to prepare, that I simply cannot wait until Monday or longer. Wine has become the same way for me. I love sampling multiple bottles at a time (although I cannot finish 80% of them at once).

Right now our store is as abundant with outstanding values as is my local market with fresh produce. A few wines from our last tastings have left me spellbound, begging me to open them on Saturday afternoon to pair with my spoils. The **2008 Château Grande Cassagne Costières de Nîmes*** (\$11.99), for example, is another fantastic offering from one of our most consistent Rhône producers. The blend of Grenache and Syrah is vibrant and juicy, leaning towards violets before gushing forward with dark plump fruits and hints of

pepper and other spices. You could cook almost any vegetable dish and pair it with this wine, or sip it while you load up on cheese and fresh bread. If you prefer a crisp white wine instead, you should try the **2008 Mas Carlot "Tradition" Marsanne/Rousanne Vin de Pays d'Oc** (\$9.99), which is a tasty blend that leans toward the richer side without compromising acidity and without the use of oak. The fruit is clean, fresh and tropical, and it never fully reveals its true nature, opting instead to tease you over numerous sips.

If you want to stay true to the local farmers, try something from California like the **2008 Green & Red "Chiles Canyon Vineyard" Napa Valley Zinfandel** (\$19.99), a solid choice to open on a sunny afternoon (or a rainy one for that matter). The balance of ripe red fruit and structure make for a wonderful mouthfeel. It reminds me of why I love wines like Ridge Geyserville, and also why I don't necessarily need to spend \$30 to enjoy wine of equal quality. It pairs well with barbecue, or with nothing but a couple of glasses and a few friends. Summer isn't a serious time, your wine pairing shouldn't be either.

David Driscoll

GETTING TO KNOW *Doug Davidson*

What's your position at K&L and how long have you been with the company?

I'm the assistant manager and domestic liaison in Redwood City, and I write the Northwest Corner article for the newsletter. I've been with K&L for about three and a half years.

What do you do in your spare time?

I love to cook, which mostly means grilling now that it's summer, and in the winter means anything out of the slow cooker. Otherwise I just enjoy spending a relaxing day in the park with my wife Amelia, having a picnic lunch and reading.

What's your favorite movie?

I'd have to go with the *Big Sleep*—no matter how many times I see it, I love the dialogue, like General Sternwood's description of how he drank brandy: "...used to like mine with Champagne. Champagne cold as Valley Forge and with about three ponies of brandy under it..." Which, by the way, is damn good if you've never tried it.

Describe your perfect meal.

I know it may sound a bit dull to some, but I love to split a huge porterhouse with Amelia, maybe with a big pile of fries and some truffle aioli, followed by anything that comes with ice cream on the side. Of course, nothing goes better with a juicy steak than a delicious Cabernet or Merlot blend from Walla Walla or

Red Mountain, ideally from one of my favorites like Seven Hills, Pepper Bridge, Cadence, DeLille, K Vintners, or one of Morrison Lane's great wines (which would require a trip to Walla Walla to get).

How do you think your palate's changed over the years?

I think the biggest change is that it has expanded to include so much more than I ever had been exposed to in the past. Working at K&L has allowed me to find so many things that I enjoy that I would have otherwise never have taken a chance on, like Vin Jaune or Côt from Touraine.

What do you like to drink?

I really tend to drink predominately domestic wines, probably about equally split between Oregon Pinot Noir and Bordeaux-style blends and Syrahs from Washington and California. And bubbles whenever possible.

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

Ask for recommendations from a shop you trust, attend tastings whenever possible and take notes. I think that the note-taking is especially helpful because it forces you to think about the wine and what specifically you like or dislike about it, which then helps you when you're shopping for the next wine to try.

"It reminds me of why I love wines like Ridge Geyserville, and also why I don't necessarily need to spend \$30 to enjoy wine of equal quality."

GETTING TO KNOW: *Doug Davidson*



"Ask for recommendations from a shop you trust, attend tastings whenever possible and take notes."

SUL TAPPETO ROSSO



“The delicious Fortunello is like a mini Super Tuscan.”

Rosa means pink, and the **2009 Rocca di Montegrossi Rosato*** (\$14.99), the Montegrossi's rosé, is finally here, and it is certainly the best pink they've made. Their previous two vintages were a *salosso* (saignée) style, which literally means to bleed. It is a tried and true method for making more powerful red wine, but it also ends up making an extra powerful Rosato that sometimes loses some fragrance, delicacy and acidity. This year owner/winemaker Marco Ricasoli chose to do a *salosso* to increase the power of his single vineyard San Marcellino Chianti, but blended the bled off juice with an equal proportion of wine destined for this rosé, so we could have more as well. The result is a livelier, fresher, more aromatic wine that still has richness and balance on the palate. It garnered 90 points in Robert Parker's *Wine Advocate* and was the second highest-rated Italian rosé (the #1 wine costs \$90). You'll love it.

Rosso means red, and Montalcino makes a bundle of red wine! Our ship has come in, literally, and the latest crop of Rosso di Montalcino is on our shelves and, as usual, my dinner table (and most of the K&L staff's) as well. Arrivals include the new vintage from Sesta di Sopra. This is the seventh vintage of theirs that we've imported, starting with their first release, and it has grown to become a one of most popular wines at K&L. The **2008 Sesta di Sopra Rosso di Montalcino*** (\$20.99) is no exception. It has the classic mixture of ripeness, complexity and wild cherry fruit, with hints of sage and leather. Intriguing, seductive and inviting. On the palate, the wine shows body, supple power and a long finish. I drank a bottle of the 2004 a month ago, and it was stellar, even with another five-plus years to age. You should drop a box of the '08 into your cellar.

Just down the hill from Sesta di Sopra is Tenuta di Sesta. We just received their **2008 Tenuta di Sesta Rosso di Montalcino*** (\$14.99), which is slightly more elegant than the Sesta di Sopra, and has a subtle smokiness and a hint of wild herbs, with a more classic Sangiovese focus. I love this wine; it is the epitome of Rosso di Montalcino.

This year we've also added the wines of Baccinetti, a new producer to us, and we're starting with their **2007 Baccinetti Rosso di Montalcino*** (\$16.99). The winery is across the street (actually a dirt road) from Tenuta di Sesta, but the fruit comes from vineyards adjacent to Lisini about a kilometer away. It resonates with the warm sweetness from this spectacular growing area: layers of fruit, earth and spice in a supple yet powerful wine; you're going to want to try a bottle of this!

In a bit of *déjà vu* we have two returnees from last year's super 2007 vintage as well. First, the luscious, focused **2007 Ferrero Rosso di Montalcino*** (\$17.99) is back. A full-bodied and ripe wine, with layers of lush black cherry fruit, this still remains lively on the palate. A perfect introductory Rosso if you're segueing from California wines. The **2007 La Fortuna Rosso di Montalcino*** (\$17.99) is back as well. This is always one of our best sellers because it has such a superb balance of forward ripe fruit coupled with a classic structure; it is great. La Fortuna also makes the delicious mini Super Tuscan, the **2007 La Fortuna "Fortunello"*** (\$14.99), a blend of 90% Sangiovese and 10% Merlot. Super easy-drinking and affordable, it can spice up those mid-week bargain dinners. We also got in the **2006 San Polino Sant'Antimo*** (\$16.99), which is 100% biodynamically-farmed Sangiovese that is just juicy and fresh. It makes my mouth water just thinking of it. San Polino is in the southeast corner of Montalcino and makes super wines that are snappy, complex and full of spice. I'm thinking this would be good with a grilled rib-eye steak with fresh arugula and shaved Parmigiano and a drizzling of the just-arrived **2009 Sesta di Sopra Extra Virgin Olive Oil*** (750ml \$21.99). Sesta di Sopra makes a 1,000 bottles a year of this superb oil from trees that are more than 100 years old!

This will be my last column under the "Sul Tapetto Rosso" moniker, as the name means "on the red carpet," and I am moving from K&L's Hollywood store back to the World Headquarters building (Sede Mondiale) in Redwood City. The title of my column has always been related to a stage of my life, where I have been working or living, so change is in the air. I am unsure what the new title will be; it usually just arrives in my head. You've been forewarned!

Greg St. Clair

AGOSTO'S SELEZIONE

2009 Collestefano "Rosa di Elena" Rosato (\$13.99) This wine is from a little town called Matelica in the Marche region of Italy, just east of Umbria. You may recognize the Collestefano label from their Verdicchio, which we have carried over the years. Winemaker Fabio Marchionni rents an organically farmed vineyard for this rosé, which is made up of 80% Sangiovese and 20% Cabernet Sauvignon. There is lots of zippy acidity and a little bit of strawberry at the tip of the tongue, and then the rocky soil and limestone of Matelica come through on the really long finish. A great wine for hot August nights.

2009 Sella Coste della Sesia "Majoli" Nebbiolo Rosé (\$18.99) Greg and I were introduced to this wine last year, and the 2008 was a staff favorite in Redwood City. I find the 2009 to be more interesting with its robust Nebbiolo character: a light salmon pink color, fascinating aromas of wild mountain strawberries, some herbal notes and lots of great acidity, even a touch of mineral on the long-lasting aftertaste. This is a great wine for the brunch crowd. (Really. The wine is a palate refresher.) Or sip some while sitting on the porch with a favorite book.

2009 Antichi Vinai "Petra Lava" Etna Rosato (\$19.99) When I showed this wine to our staff in Redwood City recently, my colleagues asked lots of questions, which is a cork dork-ism meaning it had "WOW" factor. We love dry rosé, and we think the spicy, richly-fruited Nerello Mascalese and Nerello Cappuccio grapes makes some of the best rosé in the world. This one has quite pronounced fruity aromas (red berries) with floral impressions (violets). Full-bodied, with soft fruit on the front palate and Etna's mineral-rich volcanic soil and vibrant acidity at the back. It would marry well with summer salad or spicy barbecue.

2008 Blason Pinot Grigio* (\$8.99) Okay, this is not rosé, but I still needed to give this a shout out before it all goes away. Giovanni Blason and his enologist/friend Andrea Rossi have hit another wine out of the ballpark for value and complexity. This Pinot Grigio is light and fresh, having been fermented in stainless steel, and shows a remarkable balance of alcohol, acid and fruit. There is pear and apple character on this medium-bodied wine with a crisp finish and hints of mineral underneath. Buy a case to get you through to Labor Day.

Saluté!

Mike "Guido" Parres

Captain's Log LOUIS BOUILLOT

Editor's Note: The Captain is out on the frontier this month, so Keith Wollenberg is filling in.

There are many wines made in France in the traditional Champagne method, with their bubbles coming from a natural second fermentation in the bottle. The process used to be called *méthode champenoise*, but the growers in Champagne objected and insisted that no one else should be allowed to use the word "Champagne" in any form. So the INAO, the French administrative body came up with a new name, "Cremant," accompanied by the name of the region of production. Thus one can have a Cremant de Loire, a Cremant d'Alsace, or a Cremant de Bourgogne. Of course, Burgundy is the original home of the Chardonnay and Pinot Noir, the principle grapes of Champagne. And they have limestone soils, which cause the grapes to struggle and develop more character. So it follows that some of the most charming Cremants come from Burgundy. One that has been a perennial favorite here at K&L with customers and staff alike is the **Louis Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore" (\$13.99)**. It's made of 80% Pinot Noir and 20% Gamay Noir. The charming eye-of-the-swan color comes from the addition of Pinot Noir to the wine when the lees are disgorged, following the traditional fermentation in the individual bottle. On the palate, it is very rich and fruity, but just off-dry on the finish. The mousse is explosive, with a very creamy palate impression. It shows just a hint of the earthiness you'd expect from a Pinot Noir from Burgundy. This is charming rosé, subtle and delightful.

Keith Wollenberg

"When I showed this wine to our staff in Redwood City recently, my colleagues asked lots of questions, which is a cork dork-ism meaning it had 'WOW' factor."

"Some of the most charming Cremants come from Burgundy."



“Our theme for the month is Rosé, and I can’t fail to mention my favorite, the 2008 Domaine Anne & Arnaud Goisot Bourgogne Côte d’Auxerre Rosé*.”

POUR VOTRE PLAISIR

Compelling Burgundy Bargains

René Lequin-Colin is a winegrower in the small village of Santenay, but his family holdings include some vineyards in the more famous neighboring appellation of Chassagne-Montrachet as well, coming from the Colin part of the family. The Lequins have been winegrowers since 1679, and the 300+ years of heritage has had a strong effect on their outlook. The family brings to their craft the experience and expertise inherited from their ancestors, combined with a modern understanding of winemaking. René’s personality is open and generous, and his wines reflect that nature. They are sunny and charming wines. And we just got some at terrific prices, so we are excited to be able to offer them to you.

René harvests his grapes by hand, and uses a long, slow fermentation to bring out the aromatics in each wine. His reds are allowed a cold soak to extract glycerin and color, before undergoing a gentle fermentation, avoiding any extremes of temperature that might extract too much structure. His **2008 Domaine Lequin-Colin Bourgogne Pinot Noir (\$13.99)** is a spicy, somewhat structured wine, with a bit of the combination of earthiness and pretty cherry fruit that the village of Santenay is known for. This is a lovely and interesting alternative for affordable drinking, and pairs well with something off the summer grill.

René stirs the lees on his whites once a week, to keep them in suspension and nourish the wine, adding fatness to the mid-palate. His **2008 Domaine Lequin-Colin Bourgogne Chardonnay (\$13.99)** comes from vines in Santenay and Chassagne. It is done 50% in tank and 50% in small French oak barrels. To avoid issues with any possibility of cork taint, and to keep the wine fresh, it is finished with a Stelvin (twist-off) closure. This is a charming, easy, open and friendly wine sure to win lots of converts from domestic Chardonnay with its sweet fruit and hint of minerality.

“The Lequin family have been winegrowers since 1679, and the 300+ years of heritage has had a strong effect on their outlook. The family brings to their craft the experience and expertise inherited from their ancestors, combined with a modern understanding of winemaking.”

Finally, we have the **2007 Domaine Lequin-Colin Chassagne-Montrachet (\$29.99)** from the single vineyard “Clos Devant.” The vineyard is directly below the village, and has relatively deep soil, leading to a rich, open and very charming wine. This wine has charming fruit, richness, nice citrus notes and a soft mouthfeel. For under \$30, this is a steal!

Of course, our theme for the month is Rosé, and I can’t fail to mention my favorite, the **2008 Domaine Anne & Arnaud Goisot Bourgogne Côte d’Auxerre Rosé* (\$11.99)**. This is an absolute delight. Since this area is a cool one, the rosés are not an afterthought, but often the first thought for their Pinot grapes, and this wine is proof of that fact. Made of 100% Pinot Noir, it has a beautiful light rose color, a strawberry nose and is light, mineral-driven, refreshing and charming. Only K&L’s Direct Import makes this price possible, and it’s the perfect summer sipper.

If you are looking for a truly refreshing white for summer, their **2008 Domaine Anne & Arnaud Goisot Saint-Bris* (\$10.99)** is a marvel. Saint-Bris les Vineux is a village with its own appellation, producing the only Sauvignon Blanc-based white Burgundy. Reminiscent of a cross between a Loire Valley Sancerre and a crisp Chablis, this has a creamy middle, but lots of bright minerality, a long finish, plus notes of gooseberry and flowers on the nose. This is clean, refreshing, and delightful with seafood, and it remains a real bargain in French white wine. Try this with some oysters, fresh goat cheese, or a lighter stir-fry and you will be delighted.

À Santé!

Keith Wollenberg

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

K&L Wine Clubs: However You ’Cue

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

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

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

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

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

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

Alex Pross, Wine Club Director

AUGUST WINE CLUB PICKS

signature red collection

2003 Juslyn “Perry’s Blend” Napa Red*

92 points Robert Parker: “...the 2003 Perry’s Blend reveals a chocolaty, fleshy bouquet with hints of espresso and black fruits, soft acidity, rich, medium to full-bodied flavors, and a corpulent, heady finish...it is a beautiful red to consume during its first 10-12 years of life...one of the finest sources of top quality wine on Spring Mountain.”

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

best buy wine club

2005 E. Guigal Côtes du Rhône*

Robert Parker says: “...The 2005 Côtes du Rhône from E. Guigal is a real head turner. Full-bodied, with a deep ruby/purple color and sweet notes of berry fruit, a hint of road tar, and some pepper, the wine is dense, chewy, ripe, and a surprisingly big mouthful...”

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

premium wine club

2005 Vincent Girardin Bourgogne Rouge “Emotion de Terroirs”*

In a terrific vintage like 2005, this drinks WAY above its price-point. This cuvée comes 75% from Marsannay, 10 % from Gevrey-Chambertin and 15% from Bourgogne Rouge vineyards below Vosne-Romanée and Chambolle-Musigny.

Regular K&L Retail \$19.99 Wine Club Price: \$14.99

champagne club

Michel Arnould Verzenay Extra Brut Champagne*

This super-dry Champagne only gets three grams per liter of sugar. Made entirely from estate grown fruit, this is a blend of two-thirds Pinot Noir and one-third Chardonnay from the Grand Cru of Verzenay. This hazelnutty, powerful Champagne will make a great partner with shellfish, sushi or even paté. This one is very limited, and bound to sell out fast!

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

italian club

2007 Ferrero “Me” Merlot*

Even better than the 2006 vintage! This was made for Tuscany—the warmth, texture and richness are all there, but the added complexity level is really exciting. 2007 is a stunning vintage.

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

TALES OF THE SPORTING LIFE

Tequila is something that most people think they understand. Everyone has had that one terrible Tequila experience—at a brother's bachelor party or a mid-morning World Cup quarter final. Needless to say our country is obsessed with the stuff, and that's 'cause it can be so damn good. With the intensity of some of the other Agave distillates gaining in popularity, sometimes we (the seasoned among us) forget the subtlety and depth of true 100% Blue Agave Tequila made with the utmost care from the most perfect plants on the planet. I've been so busy talking up our new single barrel program, our old and rare sprints collection (which has recently expanded, by the way) and our great new oddball spirits that I've neglected to mention some of the newest and best from familiar categories. So here are some special new Tequilas that you shouldn't miss:

Los Azulejos “Talavera” Añejo Tequila (750ml \$69.99) This bottle is one of my favorite presentations ever. The Los Azulejos comes in a wonderful squat ceramic bottle that's hand painted. There are several different styles, so it can be confusing, but this most recent iteration has three alternating patterns (try to collect them all). The Talavera used to be a reposado, but it has recently been released as an añejo. It spent 18 months in exceptionally high quality oak casks and tastes wonderfully complex and interesting, without the oak being sharp or overbearing. A great buy!

Riazul Reposado Tequila (750ml \$49.99) Riazul is sourced from estate grown fruit hand-planted by the owner. The distillation process spares no expense and the packaging is, well, wild. While I'm definitely not one to be swayed by sleek designs or futuristic packaging, I have to admit the Riazul has won me over because inside that crazy bottle is an incredibly lively reposado with a lot of clean agave fruit, citrus and a vanilla-oak kiss. Love it!

Deleon Diamante Tequila (750ml \$99.99) A front runner in the growing (if often overpriced) super-premium category. Everybody is jumping on the Deleon train, especially at nearly 20% off its original \$120 price. They are planning a pretty serious follow up to this grand slam, so pay attention. If you're classy, are trying to be, or just have a little extra cash to splurge on something very special, this is a good way to let everybody know.

Casa Dragones Sipping Tequila (750ml \$244.99) If Deleon wasn't classy enough for you maybe you should consider this outrageous little beauty. From an unusual and confusing category of Tequila called Joven, this 100% Agave Azul cannot legally call itself *plata*. This is due to the addition of super-aged extra añejo to balance the intensity of the ultra-rich plata Tequila. Named for the Mexico's elite cavalry, this high-tech distillery is located in one of the most historic villages in Jalisco—San Miguel de Allende. A splendid treat that I wish I could own. If you can, you must!

David Othenin-Girard

K&L Whisky Merchants THE NEXT BARREL

We are on a roll with our barrel purchasing, and expect our newest procurement to arrive right around the first week of August. Just like last month's Clynelish cask purchase, this is another amazing barrel from our friends the Morrisons at A.D. Rattray. So far, my plan to get Clyde and Todd behind changing the name of our store to “K&L Whisky Merchants” is moving fluidly. I just need a few more solid purchases like this one, and I think we can make a strong case. We've had such a tremendous demand for our single malts as of late, and this newest acquisition is going to be more of the same.

Aberlour 19 Year Old A.D. Rattray “K&L” Single Barrel Cask Strength Single Malt Whisky (\$77.99—CLUB \$70.99) For all the fans of the legendary Aberlour A'Bunadh, of which we sell about a case a week, this is an older, richer, more expressive version of what a full-throttle Aberlour can offer you: a nose full of malted cereal and grains, vanilla and heather, followed by sweet barley flavors on the palate. The color is light and the elements are balanced, but at cask strength, this is not your everyday Highland softy. The character of the whisky is interesting and beckons further tastings, which is really all one can ask of their dram. I mean seriously, a single malt at 19 years old, unchillfiltered, undiluted and from one of Scotland's most prestigious distilleries for way under \$100?! I hope we can keep these deals coming, because everyone is winning here.

Make sure to visit our spirits blog for more info at: SpiritsJournal.KLWines.com

David Driscoll

“With the intensity of some of the other Agave distillates gaining in popularity, we (the seasoned among us) forget the subtlety and depth of true 100% Blue Agave Tequila made with the utmost care...”

“I just need a few more solid purchases like this one, and I think we can make a strong case for changing our name, right?”



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PRINTED ON RECYCLED PAPER WITH A MINIMUM OF 30% POST-CONSUMER CONTENT

The Last Word **ON BORDEAUX**

This has been a big summer for Bordeaux fans at K&L. The highly anticipated 2009 futures were released to huge fanfare, and we received lots of older, ready-to-drink Bordeaux from our favorite châteaux to tide us over until the 2009s arrive and the wines in our cellars are ready to drink. The first of the 2008s are starting to trickle in, too.

2008 Lynch-Bages Blanc (\$39.99) This wine is 50% Sémillon, 45% Sauvignon Blanc and 5% Muscadelle. The nose is dominated by grapefruit and oak, with a bit of a floral component in the background. There's more tart grapefruit fruit on the palate, with a round, lanolin-like mouthfeel that really comes through on the finish with more floral notes.

2008 Croix Mouton, Bordeaux Supérieur (\$11.99) One of the first 2008s to arrive, this value-driven Bordeaux was a hit at our June tasting in Hollywood. Plenty of bright raspberry fruit on the nose and palate, with a bit of spice on the finish and slightly gritty tannins. This is a perfect Tuesday-night Bordeaux.

2005 Cordeillan Bages, Pauillac (Too Low to Print) This 2005 is drinking right now and at a great price. From a small (less than five-acre) vineyard, this is a blend of 80% Cabernet Sauvignon and 20% Merlot made by the team from Lynch-Bages. There is lots of black fruit and spice on the nose with a bit of earth in the background. The soft mouthfeel is all dark fruit, chocolate and spice with a smooth finish.

2001 Langoa-Barton, St-Julien (\$44.99) Here is another wine that is drinking right now. On the nose is cedar, earth, spice and cassis fruit in the background. The dark fruit is more evident on the palate, with more earth, mushroom and spice. The texture is soft, with polished tannins and just a bit of astringency on the finish.

2007 Lafaurie-Peyraguey, Sauternes (375ml \$24.99) Fat and rich are the first two words I wrote about this wine. Peach, pineapple and apricot fill the nose. The palate is fat, with enough acidity to keep the richness in line with all of the apricot and pineapple, along with a bit of spice. This is a great price for a 2007 Sauternes.

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Steve Greer