



WINE News

IT'S FEBRUARY and we've got lots to celebrate: love, wine and a brand new web feature: Online Auctions! Look inside this month's newsletter for wines to make your Valentine swoon, plus values, closeouts and intriguing new arrivals to help you restock your cellar after the holiday crunch...



INTRODUCING K&L WINE AUCTIONS *Get Your Paddles (or Keyboards) Ready!*

For the past 35 years, K&L has been known as a retail operation, doing our best to offer the world's best wines, great service and competitive prices. We are very excited to be expanding our repertoire, using the same principles as we step into the role of auctioneer! We are proud to announce the launch of K&L's online auction platform and hope you will join in the action, either as a buyer or seller.

This has been a carefully planned and executed next step for K&L, one that we feel will bring our customers (YOU) an even greater breadth of wines to collect and enjoy. As a buyer, you may rest assured all auction items have been closely inspected for authenticity and held to strict quality standards. As a seller, the auction opens up a new opportunity to profit from your carefully stored rarities...more on that later.

Ladies and Gentlemen, Place Your Bids...

K&L Wine Auctions take place online at KLWines.com 24 hours a day, seven days a week, allowing customers around the globe to buy and sell the world's most coveted wines in a secure and convenient venue. Unlike a live auction, each lot will run on its own timetable. We understand that everyone has a schedule to keep, so we want customers to be able to go online at any time of day to bid on auction lots, whether they're closing within a few hours or a few days.

Whether you're a seasoned auction veteran or new to the process, you've probably heard of the term "Buyer's Premium." This percentage fee, tacked onto a winning bid, can run a buyer anywhere from 14% to 22% of the purchase price at other auction houses. At K&L, we charge no Buyer's Premium—nil, none, zero, zip, zilch!

To make bidding on our auctions more convenient and easy, we allow you to place a "maximum bid." Those who use eBay will be familiar with this type of bidding by proxy, where your maximum bid reflects the most you are willing to pay for the lot. After that, your bids will be placed automatically (using the bid increment) so that you only bid enough to remain the high bidder, up to your maximum bid. If your maximum is outbid, we will notify you via email so that you have an opportunity to get back in

the game. At any time, you may view your bid history and/or increase bids by going to the "My Account" section of the website and selecting "Auctions - Buying."

If you are searching the K&L site for a particular wine or producer, all retail and auction items will be incorporated into the search results so you won't have to check multiple places to see what's available. You may also limit the scope to auction items only by selecting the "Auctions" tab at the top of the homepage.

As part of our service to sellers, we do everything we can to prevent fraudulent bids on auction lots. We require anyone placing bids to either login or establish an account with K&L, which includes having a valid credit card on file and a shipping address within a state with friendly alcohol shipping laws. As for the auction lot pages, we make every attempt to provide the information necessary to help bidders determine what a wine is worth to them. The photos you see on each lot page are of the actual bottle(s) up for auction—not stock photos! At the risk of being cliché, we believe a picture is worth a thousand words and providing our bidders with that visual assurance is priceless. In addition, you will find notes on the provenance of the wine and fill level, as well as cork, capsule and label condition. If you have a specific question about an auction lot, please contact the auction team at Auctions@KLWines.com

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Writing the February Newsletter in December



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

As if the years aren't going by fast enough! Heck we're talking about April club wines and it's still December. Can't we slow down a bit? I want to postpone my first Social Security check set for March.

On second thought, I better take it while I can (and the government has the money).

Back in December I attended an incredible tasting: 18 vintages of Pichon-Lalande at my colleague Jeff Garneau's. It's no secret that this property has been my favorite since the 1978 vintage (my dear friend May-Eliane Lencquesaing's first at the helm). Now that May has sold the property and gone off to South Africa to make special wines, I have less interest Pichon. Actually, this "Super Second Growth" is now quite expensive, just like the other 20 or so top wines in Bordeaux.

At Jeff's we tasted the wines in three flights: First the young wines from the 2000s (2001, 2002, 2003, 2004, 2005 and 2007)—each was true to the property and vintage. The 2001 and 2007 were lush and elegant, the 2002 tannic, 2003 very ripe, 2004 classically structured and the 2005 wanting many years in the cellar. The

second flight was from the 1990s (1991, 1994, 1995, 1996, 1997 and 1999)—again, they were perfect representations of each vintage and the property's style. The 1991, 1997 and 1999 were perfect for drinking now—forward and fruity—so delicious. The 1994 was more austere, the 1995 was quite elegant with so much Merlot, and the 1996 was big and powerful, very Cabernet-like. The last flight included wines from the 1970s and 1980s, which were wonderful except for an "off" bottle of 1978. The 1976 showed why it is one of the best of the vintage. The wine was made by Michel Delon of Léoville-Las Cases fame. The 1985 was absolutely fabulous, with its Merlot elegance shining through like the 1995. 1988 was a big Cabernet powerhouse that still needed time. And the 1989 was heavenly—sweet and lush—with 1990 just behind in richness. The lesson learned: Great Bordeaux properties make outstanding wines in most years and interesting wines in the so-called "off" years. That is why Bordeaux is king! Of course, I am a bit biased toward this region. Finally, mark your calendars for May 5th when K&L will host a Pichon-Lalande tasting and dinner in the Bay Area. More information coming soon.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

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K&L HOLLYWOOD

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Hollywood, CA 90028
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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 February 28, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

*Direct Import
WS:Wine Spectator
RP:Robert Parker
WE:Wine Enthusiast
GR:Gambero Rosso
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 3-5:30 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit KLWines.com and click on "local events."

February 5: Red wines of Australia, New Zealand and South Africa.

February 12: Valentine's Day Champagne Tasting. It's a couple of days early this year, but you won't want to miss our annual Valentine's Day Champagne tasting. This year we're focusing on the world of Brut Rosé.

February 19: Red Bordeaux. Late-arriving 2007 and early-arriving 2008 Bordeaux vintages, with a couple of wines thrown in for fun. Ten wines, \$20. In RWC Pétrus Desbois will also pour three of his excellent wines from Ch. St-Georges.

February 26: New release California Cabernet and Bordeaux Blends. Our buyers will select their favorite newly-released California Cabs and Bordeaux blends, with wines unique to each store.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.
February 3: TBA; February 10: Schramsberg Vineyards;
February 17: TBA; February 24: TBA

In Redwood City, Fridays from 5-6:30 p.m.
February 4: T-Vine; February 11: Schramsberg Vineyards;
February 18: Yellow + Blue Wines; February 25: Staff Favorites

In Hollywood, Thursdays from 5:30-7:00 p.m.
February 3: Sonoma-Cutrer; February 10: Beer;
February 17: Pétrus Desbois of St-Georges. 5-6:30 p.m. (\$5);
February 24: Frog's Leap Wine Cellars

COMING UP:

Friday, February 11: Special Tasting at K&L San Francisco with Mike Weersing from Pyramid Valley Vineyards. (5-6:30 p.m.)

Friday, February 18: Special Tasting at K&L San Francisco with Pétrus Desbois of Ch. St. Georges. (5-6:30 p.m.)

Sommelier Secrets VALUE WINES PPQ

"The best kind of wine is that which is most pleasant to him who drinks it."

With the hustle, the hangovers and the few heartfelt weeks of New Year's resolution efforts behind us, all of a sudden it's February and we're out of wine. Time to re-stock! While everyone's palate, needs and budget are different, when it comes to replenishing the house stores most wine lovers out there are pretty much looking for the same thing: wines with a high PPQ (Personal Pleasure Quotient). In essence, the higher the amount of pleasure a wine brings us personally and the lower the price, the better the PPQ. Wines with strong PPQ that are priced for everyday consumption are our holy grail. This is because our everyday wines are, well, the wines we consume more or less every day. These are the bottles called upon to enhance life's ins and outs on the most basic levels—end a bad day, reduce a sauce, make a loved one smile. When properly managed and consumed, they have potential to greatly improve our overall quality of life. Just ask all those Happiness experts out there: small stuff counts.

So, in honor of February and the warm and fuzzy sentiments St. Valentine's Day inspires, here are the top performers in my own recent PPQ assessment:

Best All-Purpose Sparkling: Deligeroy Cremant Brut (\$11.99) The blend of Chenin and Chardonnay provide floral and mineral aromatics as well as weight and a backbone of refreshing acidity; Cabernet Franc adds complexity and fruit notes. A must for entertaining, but also sophisticated enough to stand on its own as an apéritif, a gift for a sparkling wine lover or simply as a bottle to share with someone special.

Best Food-Friendly White: Kalinda Riesling Qba* (\$10.99) With moderate alcohol, bright lime and floral aromas and flavors, and unctuous acidity to balance the subtle residual sugar, this wine tastes great with just about anything. It is especially handy for take-out or leftover nights, or when you are feeling like a little wine with lunch.

Best Food-Friendly Red: 2009 Château de Pizay Morgon* (\$13.99) Bright, juicy and fun, the Pizay Morgon is my pick of the '09 Cru Beaujolais in terms of value. Red fruit and spice in the nose are echoed on the soft and medium-bodied palate, which that offers just a tad more depth than your typical Gamay quaffer.

—Pliny the Elder, *Natural History*

Best House White: 2008 Maison Jacques Bavard Rully Blanc* (\$19.99) Here is a Rully for the record books—kudos to Keith for adding Jacques Bavard to our Burgundy DI portfolio! The nose is full of orchard fruit notes and blossoms, with chalky undertones. The palate is broad and mouthfilling, laced with mineral veins. Lemon and buttery lees flavors are accented by hints of green herbs, and the finish is zesty and long. If you appreciate good white Burgundy as I do, here is an exceptional bottle that is within reach for repeat consumption. Supplies are limited.

Best House Red: 2001 Domaine de Larrivet, Pessac-Léognan (\$16.99) This is the second wine of Larrivet Haut-Brion. Although the '01 could probably go a few more years, it is very appealing now. The nose has a rose perfume-like quality that adds dimension to developing black fruit, leather and savory aromas. Medium-bodied, with firm but mellowing tannins and a mineral vein.

Best In Show: Hidalgo Pastrana Manzanilla Pasada Sanlucar de Barrameda (\$24.99) Sherry still reigns as the wine world's largest and greatest treasure trove of value when you consider labor tradition, and the quality of the finished product for the price. From Hidalgo's best vineyards, which constitute some of the finest lots of Manzanilla, this Sherry shows the classic saline and nutty aromatics typical of Sanlucar de Barrameda soleras, but the palate is leagues more complex and layered than any other Fino I have encountered.

"Everyday Values..." Whether you are looking to stock your cellar with high PPQ wines, or are simply interested in finding new values, 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!

Chiara Shannon

Correction: In my January article I said that the Avery's 1864 Cama de Lobos Solera Madeira was "bottled at the time of the American Civil War." It was not. It came from a solera that contains wine from the 1864 vintage and, based on the wine's English provenance, it is more likely that it was bottled in the late 1950s or early 1960s. My apologies for the error.

2009 Bordeaux Revisited

From Ralph's May 2010 Newsletter article: The 2009 vintage ended the decade with another "vintage of the century." The style of the 2009 vintage is one of great, pure, rich fruit that is effusive and lush, with incredibly soft and integrated tannins for such young wine, along with great freshness and superb balance. It was my 16th vintage of Bordeaux to evaluate, and it was easily the most pleasurable of all of them to assess. Many times during our visit the wines were compared to a beautiful woman or man at the age of 40-50, the proprietor or winemaker saying that, as with people, wines that end up beautiful were beautiful from the very beginning. I have to say I agree, and that is why the only vintage comparison I can make with the 2009s is to 1982. Although I did not evaluate the 1982 vintage out of barrel (I started with 1989) I've tasted almost all of the wines numerous times throughout their lives. Those wines never closed up or went through any sort of dumb stage, and they still taste great. Great vintages like 1989, 1990, 1995, 2000 and 2005 all featured evident and firm tannins; they were not mean, but they were noticeable nevertheless. The tannins in 2009 are perfect. The wines will arrive in between mid-2011 and mid-2012.

Ralph Sands



"Do not overlook this under-priced vintage. Many articles are just coming out about these classic Bordeaux wines."

Wines to enjoy from 2012-2022. Buy a case of each.

Lilian Ladouy, St-Estèphe (\$19.99) A K&L can't miss wine. 92-95 points WS: "Dark color, with a spiced nose of cloves and cardamom. Tar too. Full-bodied, with round and velvety tannins and a rich, fruity aftertaste."

Belle-Vue, Haut-Médoc (\$22.99) One of our favorites. Fewer than 10 cases left. 90-92 points RP: "One of the most consistent Médoc Cru Bourgeois over a number of years, and the 2009 may reach new quality heights. A big-time sleeper of the vintage."

D'Angludet, Margaux (\$29.99) 90-93 points WS: "Licorice, blackberry and lightly toasted oak. Full-bodied, with velvety and polished tannins that follow through to a refined and delicious finish."

Wines you will enjoy for the next 40 years. Buy three to six bottles of each.

Pouget, Margaux (\$42.99) This is the first time we've brought this in, and we love it. 93-96 points WS: "Currant and blackberry galore on the nose, but the palate seems subtle and beautiful"

Calon-Ségur, St-Estèphe (\$109.99) 93-96 points WS: "Delivers gorgeous aromas of blackberry, blueberry and licorice, with hints of tobacco and spice. Full-bodied, offering a lovely texture..."

Malescot-St-Exupéry, Margaux (\$119.99) Clyde's pick as best value of the vintage. A must-have wine. 97-100 points WS: "This is absolutely fabulous. I love the complex aromas of ripe fruit and fresh flowers that turn to mineral and raspberry."

2008 BORDEAUX Best Value Bordeaux Ever?

Do not overlook this under-priced vintage. Many articles are just coming out about these classic Bordeaux wines. Buy them pre-arrival. (They will arrive in stores in the next few months.)

Calon-Ségur, St-Estèphe (\$59.99) 90-93 points RP and \$50 a bottle less than the 2009.

Clos La Madeleine, St-Emilion (\$29.99) One of our favorite micro properties. According to WS: "Roses and flowers on the nose, with chalk. Medium-bodied, with clean and fresh fruit, fine tannins and a pretty finish. Delicate."

Gruaud Larose, St-Julien (\$49.99) 90-92 points from Neal Martin's Wine Journal.

Latour à Pomerol, Pomerol (\$49.99) 90-92+ points RP: "One of the strongest efforts from this estate in many years..."

Léoville-Barton, St-Julien (\$69.99) Always a favorite at K&L. 95-97 points WE: "...This is a powerful wine, which shows elegance and structure together."

Lynch-Bages, Pauillac (\$79.99) 91-93+ points Robert Parker: "This strong effort from Lynch-Bages may turn out to be the finest wine produced here since the 2000..."

Malescot-St-Exupéry, Margaux (\$49.99) Less than half the price of the 2009. 91-93 points RP: "One of the most supple and silky-textured offerings from Margaux."

Montrose, St-Estèphe (\$99.99) 95-97 points RP: "An undeniably great Montrose..."

Pontet-Canet, Pauillac (\$84.99) 96-98+ points RP: "A wine for our children's children..."

Clyde Beffa Jr

STEVE BEARDEN *On Bordeaux*

This is a great time for frugal buyers who love Bordeaux, but don't want to skimp on quality. Over the last several vintages we've seen many fantastic wines that sell for a song, yet the wines are so well made that they represent amazing value. There are many to choose from, but I suggest you start with these:

2009 La Graside Blanc, Bordeaux (\$9.99) Bordeaux's version of a New Zealand Sauvignon Blanc. Snappy, fresh, fruity and maybe just a touch off-dry; this will freshen up your palate but won't lighten your wallet.

2009 Rol Valentin Rosé, St-Emilion (\$6.99) This gets my nod as *the* bargain in the store and has become my go-to bottle for just about all occasions. This is rich and juicy, with strawberry and raspberry flavors and a savory touch on its fruity finish.

2005 Perenne, Premières Côtes de Blaye (\$12.99) This wine's somewhat obscure appellation keeps the cost down while the winemaking team of Château Pape-Clément keeps the quality up. This is a smooth, sweet and elegant bargain from the fantastic 2005 vintage. Great winemaking, great vintage, low price. What more is there to say?

2006 Poitevin, Médoc (\$11.99) This is a property to keep your eye on as the quality is soaring. Their 2006 is modern and lush, with a sweet middle and a touch of earth. The gentle, soft nature of the wine is balanced perfectly by just a touch of tannin on the finish.

2008 Lugagnac, Bordeaux Supérieur (\$12.99) This dark purple wine reminds me of baked cherries with a soft, warm, cassis-like sweetness and a touch of spice. I like how gently this starts out, then the fresh acidity kicks in and livens things up, making for an easy, approachable wine.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

I am frequently asked if I have a favorite château, one property whose wines I prefer above all others. The short answer is no, I do not. It would be impossible for me to choose among the many hundreds of excellent producers. However, if pressed, I will admit to a certain fondness for the wines of Château Pichon-Lalande. Their 1989 was the first "serious" Bordeaux I encountered, and one that remains for me a benchmark for great wine. I was fortunate recently to have an opportunity to again taste that wine, along with 17 other vintages from 1976 through the current vintage, 2007, in a vertical tasting of Pichon-Lalande that I organized for my monthly tasting group. I originally planned to taste only six or possibly 12 wines, but when Clyde heard we were to taste Pichon-Lalande he insisted on attending, pulling some additional wines from his cellar to augment my selections and, well, things sort of got out of hand at that point.

It was an extraordinary tasting, and it reminded me of two important points that every lover of Bordeaux needs to keep in mind: First, vintages matter. In Bordeaux, there are greater vintages and lesser vintages, but every vintage has its own unique character and can be appreciated on its own merits. Second, the greatest wines need 20 to 25 years to reach their peak. You can drink these wines when they are young, but the character of a perfectly aged Bordeaux at the height of its powers is something truly miraculous. This is why we buy wine *en primeur*. This is why we fill our cellars with wine we may have to wait years to drink.

I was reminded also of the exceptional character of the terroir at Second Growth Pichon-Lalande. Across three decades and several different winemakers, the quality of the wines shone through in vintage after vintage. While we were unable to include them in our tasting, we currently have for sale on an *en primeur* basis the **2008 Pichon-Lalande, Pauillac (PA \$109.99)** and the **2009 Pichon-Lalande, Pauillac (PA \$189.99)**.

The 2008 vintage produced a smaller crop which ripened late in the season, very similar to the '78 (**\$129.00**) and '88 vintages, both favorites of mine. With a bit more acidity than warmer vintages like '82 (**\$599.00**) or '89 (**\$179.00**), these are vintages for lovers of classic claret. In 2008 the smaller crop resulted in a wine of exceptional concentration and elegance. It's an outstanding value.

Much has been made of the 2009 vintage. The 2009 Pichon-Lalande exhibits a bigger, more masculine style with the highest percentage of Cabernet Sauvignon (75%) since the '96 vintage. Yet the wine retains a sense of gracefulness and, indeed, freshness, that seems to be the hallmark of the best wines of the vintage. While prices for the First Growths and a handful of Second Growths soared in 2009, Pichon-Lalande remains a strong value and reasonably priced at under \$200.

Jeff Garneau

“Over the last several vintages we've seen many fantastic wines that sell for a song, yet the wines are so well made that they represent amazing value.”

“Pichon-Lalande's 1989 was the first 'serious' Bordeaux I encountered, and one that remains for me a benchmark for great wine.”

“The umami of the wine world. An age old but recently hipified category of vinous pleasure that is in a class all its own: orange wine!”

Wine 101: Orange Wine

As stated in previous newsletter articles, I am a big fan of rosé wine. I like rosé more than red wine. I like it more than white wine. I even like it more than (not rosé) bubbly wine. I am just a pink wine kind of girl. But, lo, what is this? Lately I find myself attracted to a new, fifth sort of wine. The umami of the wine world. An age old but recently hipified category of vinous pleasure that is in a class all its own: orange wine!

“Orange” or sometimes “amber” is an adjective used for centuries in Georgia (Eastern Russia, not Southern US) to denote a wine made from white grapes with prolonged skin contact and/or purposeful oxidation, resulting in a wine that is not really white, but not at all pink or red. These wines are very particular in flavor and texture, and are increasingly popular among SF’s wine elite geek squad. This is partly due to their inherent esoteric nature, but these wines are also delicious, unique and absolutely stunning with food, as they tend to feature a savory, almost salty note that pairs beautifully with seafood, tapas, cheeses and cured meats.

The **2008 Pheasant’s Tears Rkatsiteli Republic of Georgia (\$16.99)** is one such wine. It combines up front fruity qualities of apricot and citrus with earthier notes of almond, walnut, even pistachio, all with bright structure and that haunting note of salinity on the finish. Great with exotic foods like Moroccan tagine.

Some fascinating wines are also now being made at Monastero Suore Cistercensi by a lucky group of nuns not too terribly far from Rome. This area has never been known for its wines, unlike most every other region of Italy. The **2008 Monastero Suore Cistercensi “Coenobium” (\$19.99)** is one of Lazio’s best wines, and a great example of orange wine at its most accessible. The wine is composed primarily of the Verdicchio grape, with small amounts of Grachetto, Malvasia and Trebbiano. Extended lees aging accounts for the dark color and compelling taste of dried fruits and spice.

It’s a white wine that tastes a bit like a holiday. Hard to pin down, but delicious with salt cod crostini. Their **2008 Monastero Suore Cistercensi “Rusticum” Lazio Bianco (\$24.99)**, which puts Trebbiano at center stage, is in a similar vein with more orange rind character along with clover honey, spiced

roasted nuts and saffron, ending in a snappy bite of minerals and acid. Now, orange you glad you read my column?

Elisabeth Schriber

BRICK’S BEER PICKS: SUPER BOWL NEEDS SUPER BEER

One of the biggest beer holidays of the year is nigh: Super Bowl Sunday. This year, on Sunday, February 6th, millions will watch two very good football teams play, I hope, a spirited game. All the while, these same football fans will be stuffing their faces with processed-but-ultimately-delicious unhealthy food and tons, literally, of mass-produced beer. I, on the other hand, will be eating only ever so slightly better food, although still wildly unhealthy, and drinking mostly awesome hand-crafted beer from around the world. Well, that is until the fourth quarter or after-party, depending on how good the game is and how hot the annual chili.

This year I think I’m going to start off with the **Firestone Walker “Velvet Merlin” Oatmeal Stout, California (12oz \$1.49)**. This is the beer that used to be called Velvet Merkin, until the authorities found out what a merkin was. Anyhow, the beer is quickly becoming one of my favorites of the winter. Deeply-malted and ever so slightly sticky, with touches of molasses and torched sugar, this at first seems to be quite rich and heavy. Not so fast my fine, feathered friend. The great thing about this beer is its weight, or lack thereof. This has all the rich toasty, grainy flavors of a typical oatmeal stout, but is so much more drinkable with its texture and sweetness well in check. Add the fact that it is only 5.5% ABV and you have a beer that can get you through the first half of the game, at least. Plus it has the ability to make any spicy concoction your buddy whips up taste just that much better.

“I, on the other hand, will be eating only ever so slightly better food, although still wildly unhealthy, and drinking mostly awesome hand-crafted beer from around the world.”

For the second half of the game, we may need something a little different. I’m thinking of going with the **Victory Brewing “Helios” Saison, Pennsylvania (22oz \$5.99)**. Anyone that has ever drank with me knows my affinity for everything Saison. There is something about the interplay of yeast, farmhouse funk, acid and carbonation that just really hits my palate right; and Victory has done a great job recreating that here in the US. The Helios has that perfect blend of rich, doughy yeastiness with grassy, herbaceous flavors and plenty of mild hoppy bite and cleansing acid. This is a beer that will cleanse the palate after all those fried goodies, and one that will get you ready for whatever may come next.

Bryan Brick

Note: Beer cannot be shipped outside California.

Valentine's Day and Beyond

This past month I received an unusual request. The folks from Playboy Radio asked to interview me about Champagne for a show called “What Every Man Should Have.” I couldn't agree more with the sentiment: a bottle of good Champagne belongs in every gentleman's refrigerator, whether he is single or married. And there is no better time to start doing this than in February, before Valentine's Day. I am sure that I sound like a broken record to a lot of long-time readers, but Champagne does not have to be expensive to be very good, and a bottle that waits in your refrigerator for the right moment shouldn't be—it should be festive!

I think a great candidate for spontaneous celebration is the **Louis Roederer “Brut Premier” Champagne (\$36.99)**. This house, which has always been famous for their quality, has taken even greater measures of late to ensure delivery of a great product, including a move towards organics on their 500-acre estate and the recruitment of some of the regions most ambitious growers for their purchased fruit. (K&L's close friend Benoit Marguet is among them.) The current batch is a blend of 56% Pinot Noir, 33% Chardonnay and 11% Meunier aged for three years sur lie. It is a great apéritif, with plenty of bright, chalky zip, but it doesn't lack power or come off as austere. It is what so many of the big house's claim their Champagnes to be but rarely are: a harmonious balance of the varied terroir of the Champagne region. Invent a Champagne occasion within a month or two of putting it in the fridge; I trust that the pretext for one is just around the corner. And if you get a good Champagne stopper (we sell them for just \$6) you can have one glass and come back to the bottle over the next few days... Perhaps even finishing the last of the bottle in a Champagne cocktail!

Gary Westby

February THE MONTH TO BLUSH

Here we are into our second month of the year. The month of “Amour.” Though I think every month should be the month of love, don't you? We in the Champagne department are lucky to have yet another holiday that begs for something sparkling. So for this month, to match the “blush” of romance, I am featuring some of our favorite brut rosés.

A particular favorite of mine is the **NV Ruinart Brut Rosé (375ml \$39.99; 750ml \$59.99)**. This is a classically styled brut rosé, with bright, ripe cherry flavors and cream. Add just a hint of smoke and you have a more than memorable bottle of Champagne. It is composed of 55% Pinot Noir and 45% Chardonnay, with a whopping 18% of the Pinot Noir vinified red.

Another excellent choice for your Valentine is the **NV Bollinger Brut Rosé (\$89.00)**. It has a somewhat nutty nose, redolent of Bollinger's nonvintage Brut, but with fresh raspberry fruit, cream, dried cherries and crisp minerality to round out the package. It's worth every penny. Composed of 14% Meunier, 24% Chardonnay and 62% Pinot Noir, with 5% of the Pinot Noir vinified red.

Looking for something less traditional? The **NV Fleury Brut Rosé (\$49.99)** is in an elegant style that belies the fact that it is made by maceration with full skin contact. Composed of 100% biodynamically produced Pinot Noir, it has a nose of fresh-picked strawberries and slight earthy notes. On the palate it has a small, fine bead with strawberry and cherry fruit, vanilla and a hint of minerality. Don't let the color fool you, though. Its depth does not mean that it is fruity or heavy.

On a budget? The **NV Ariston Aspasia Brut Rosé* (\$32.99)** is the clear winner for value, with beautiful red cherry and raspberry fruit. There's crisp minerality and acidity on the finish for a more “classic” style. This is a 50/50 blend of Pinot Noir and Pinot Meunier, with 12% of the Meunier vinified red.

Having red meat? The clear choice here is the **NV Bruno Michel “Les Rose” Brut Rosé* (\$49.99)**. Spicy, medium-bodied, with an earthy, gamey character. It's not for everyone, but it's certainly one of the most interesting bubbly that I have had in years. Composed of biodynamic Pinot Meunier, this is one of the few Champagnes that we have that will work with a steak. Dr. Sollod knows this, and we agree. Give it a chance for a change of pace.

Now don't y'all go forgetting that Champagne is versatile enough to pair with almost every meal, not just a holiday meal. So make sure to have some on hand to enjoy *after* the 14th. One of my favorite customers enjoys her Champagne with fried chicken! Give it a try, sometime.

Scott Beckerley

“The Roederer ‘Brut Premier’ is what so many of the big house's claim their Champagnes to be but rarely are: a harmonious balance of the varied terroir of the Champagne region.”

“Don't y'all go forgetting that Champagne is versatile enough to pair with almost every meal, not just a holiday meal.”

FEBRUARY SPECIALS *Bordeaux For All Budgets*

Okay, so I bought a few too many bottles of Bordeaux in 2010, but we sold so much last year it was hard to judge just how much we needed. I have a few wines that did not sell through, so I am offering them now at super-low prices. Most of these are in very short supply, so act quickly. He who hesitates is lost, as they say in Bridge.

On the First Growth front, take a bottle or two of the forward and fruity (and very rare) **1997 Ausone** (\$269.99) or the powerful, 96-point (WS) **1988 Latour** (\$449.00). And if magnums are your interest, try the **2004 Haut-Brion** (1.5L \$449.99). And the Super Second Growth **1981 Léoville-Las Cases**, a steal at only \$169.99.

For big name Bordeaux at much lower prices, you must buy a few bottles of the thoroughly mature **1997 Troplong Mondot** for a mere \$44.99. And for the same price you can get the very ripe and sweet **2003 d'Angludet, Margaux**. From the Right Bank we have the excellent **2006 La Tour Figeac** (91 points RP) for only \$29.99, and the **2007 Malescot-St-Exupéry** (\$39.99), which got 90 points from the *Wine Spectator* and 92 from yours truly. We also have magnums (1.5L \$79.99).

From the Moueix stable of wines we have the soft and elegant **2007 Pince** (\$24.99), which is still wonderfully affordable because this Pomerol property is still under the radar.

For an everyday drinker that won't dent the pocketbook I suggest the **2006 Poitevin** (\$11.99). The wine is lush and semi new-wave. Keep an eye on this property in the future. The easy-to-drink and delightful **2008 Hexagone** (\$9.99) is another gem, while it lasts. And while the **2006 Mauvais Garçon "Bad Boy"** (\$17.99) may have a controversial label, the wine is solid and will cellar well. The very rich and finely structured **2005 Castera, Médoc** is only \$14.99, while the unknown **2005 d'Escurac, Médoc** sells for only \$16.99. How about the **2006 Divon, St-Georges St-Emilion** for only \$12.99? For the same price you can also buy Bernard Magrez's **Perrenne** from the Côtes de Blaye region. And if you want a wine that is portable and delicious, try the three-liter Bag-in-a-Box of **2005 Le Bord-Eaux** for only \$17.99.

Of course, these wines are nearing the end of their run, so be sure to stock up. Look for more Bordeaux values on pages 4, 5 and 32.

Clyde Beffa Jr



Rhône Valley

Making Room for More Rhônes

In preparation for the many sumptuous 2009 Rhônes that are beginning to hit our shelves, we thought it best to make some room and move out some of the big gun 2007s and classic 2006s still available here at K&L. There are definitely some deals to be had if you still have room in your cellar to squirrel away several of these Rhône beauties.

2007 Domaine Grand Veneur Châteauneuf-du-Pape (Previously \$40—Now \$34.99) 91 points RP: "...An exceptionally strong effort... it is a dense, full-bodied wine revealing an inky/purple color along with notes of graphite, blackberries and cassis. With a sumptuous, layered, full-bodied texture, sweet, velvety tannins, and zesty freshness as well as acidity, it should drink well for 12-14 years."

2007 Domaine La Soumade "Cuvée Fleur de Confiance" Rasteau (Previously \$70—Now \$59.99) 94-96 points RP: "The top effort, the 2007 Côtes du Rhône-Villages Rasteau Fleur de Confiance, is awesome. An inky/blue/black color is followed by a stunning bouquet of scorched earth, incense, blackberry jam, coffee and spice. This full-bodied, massive, stacked and packed Rasteau is destined for two decades of life. Its sweet tannin and textured mouthfeel are compelling. Give it 2-4 years of cellaring and consume it over the following 20 years."

2007 Cuvée du Vatican "Reserve Sixtine" Châteauneuf-du-Pape (Previously \$60—Now \$49.99) 94 points RP: "The blockbuster 2007 Châteauneuf-du-Pape Reserve Sixtine (55% Grenache, 30% Syrah and

15% Mourvèdre from 50- to 105-year-old vines) boasts an inky/purple color as well as a sensational perfume of camphor, graphite, black currants, black cherries, licorice and smoke. Built like a young Bordeaux with its tannic structure, this full-bodied, intensely flavored wine reveals a meaty character in the mouth. As with most vintages since 1998, the 2007 requires cellaring. Anticipated maturity: 2014-2028+."

2007 Domaine de la Solitude "Cornelia Costanza" Châteauneuf-du-Pape (Previously \$80—Now \$59.99) 96 points RP: "...Offers up aromas of pure kirsch liqueur, licorice, loamy soil, pepper and spice. The incredibly intense and intoxicating bouquet is followed by a wine revealing plenty of structure and spice, fabulous concentration, and a full-bodied, layered mouthfeel. If you love Grenache, this superb, rich, exceptionally pure offering is a no-brainer. Give it 1-3 years of bottle age, and enjoy it over the following 20-25 years."

2006 Domaine de la Janasse Châteauneuf-du-Pape "Vieilles Vignes" (Previously \$100—Now \$69.99) 96 points RP: "The Chaupin is slightly eclipsed by the profound quality of the 2006 Châteauneuf-du-Pape Vieilles Vignes. Inky/blue/purple, with massive aromatics, an unctuous texture and superb length on the palate, it is enormously endowed for a 2006. Very pure for a 2006, with sweet tannins as well as amazing length, it will benefit from several years of cellaring, and drink well for 20-25 years."

Mulan Chan-Randel

“Only the most fearless wines will do, not the biggest, not the boldest, but the most uncompromising. After all, Meatcake will punish all those that are not pure at heart.”

Brick’s Backyard Picks: Meatcake 2

“Just when you thought it was safe to go back into the kitchen! (Deathly screams from a far off young lady.) Meatcake returns! Death to all the weak-hearted! The fake meat eaters will be tortured!”

That’s right. My February will revolve around the return of a concoction called Meatcake. This came to my friend Kara in a fever dream of brilliance when she was in Thailand and was craving meatloaf and birthday cake. What would happen if we put them together? I was just the guy to visualize and follow through on the plan. The result? A three-layer, four-meat, wedding cake-style, gorgonzola cheese mashed potato-iced meatloaf weighing in at about nine pounds.

“If my hand wavers, if my heart decides that it has finally had enough, at least I was beat by the most feared monster in the land.”

After letting my friends’ hearts recover for a few years (and ideas on how to build a better Meatcake fester), I’m excited to say, it’s coming back this year on the day where everyone’s love reigns supreme—Valentine’s Day. Now the conundrum is what to wash down this beast with. Only the most fearless wines will do, not the biggest, not the boldest, but the most uncompromising. After all, Meatcake will punish all those that are not pure at heart. I will do my best to tame this savage beast, but if I fail, if my hand wavers, if my heart decides that it has finally had enough, at least I was beat by the most feared monster in the land.

The first wine that comes to mind as a worthy Meatcake pairing is the **2006 Fort Ross “Sea Slopes-Reserve” Sonoma Coast Pinot Noir (\$19.99)**. The “Sea Slopes” bottling is only produced in rare select vintages when a more bountiful harvest gives Fort Ross the opportunity to make an additional distinctive Pinot Noir. Well, distinctive this wine surely is, being much brighter and focused than most Pinots today. This sports laser-like linear acidity, with tangy red fruits that are akin to

picking perfect strawberries off the vine. Unrelenting in its refreshing nature, this will be sure to please those that like their Pinots full of energy and life. Like a cold knife through hot Meatcake!

Another potential ally to help this multi-meat concoction go down easier is the **2007 Kathryn Kennedy “Small Lot Cabernet” Santa Cruz Cabernet Sauvignon (\$34.99)**. This is the kind of Cab that does more with its understated poise than with its heavy-handed obnoxiousness. It’s about presence, and there is no way you can ignore it. It may be the only

wine that would make Meatcake tremble with its persistence and wonderfully layered texture. Earthy to the core, and with typical Santa Cruz Mountains cut, this is a completely different style of modern Cab. It derives herbaceous dill and toasted coconut aspects from American Oak aging, and while its mushroom, dried currant, sandalwood and black olive flavors may convey “old school” to some, I just call it good. Meatcake meet your match.

Bryan Brick

WINERY TO WATCH: BLACK SHEEP FINDS

Wine doesn’t have to be stodgy. Or expensive. And this month’s Winery to Watch, Black Sheep Finds, proves that over and again, with every new release. Started by former Stolpman assistant winemaker and hopeless Cubs fan Peter Hunken and his now-wife Amy Christine, a MW candidate, sommelier at L.A.’s AOC and a rep for the Burgundy and Bordeaux importer Veritas, who are both as approachable as they are knowledgeable. They make wines at the famous Central Coast industrial park amusingly referred to as the Lompoc Wine Ghetto, and have gained a loyal following among K&L’s staff because they make wines that are fresh, bright and food-friendly, with plenty of juicy California fruit.

“Peter and Amy have gained a loyal following even among K&L’s staff because they make wines that are fresh, bright and food-friendly, with plenty of juicy California fruit.”

Of the five wines under the Black Sheep Finds umbrella, you can always find the **Hocus Pocus Santa Barbara County Syrah (2008 \$17.99)**, which Amy once told me actually sprang from a mispronunciation of the **Holus Bolus Santa Ynez Valley Syrah (2008 \$22.99)** that Peter makes with Sashi Moorman (Stolpman, Evening Land, Piedrasassi), Chad Melville (Melville, Samsara) and Jim Knight (Jelly Roll) on our shelves. The Hocus Pocus blends Syrah from a number of different vineyards in Santa Barbara County. It is aged for 14 months in one-year-old barrels and is easy to drink with tannins so soft that it glides like a skater across your palate. I love this on a Tuesday night with grilled lamb chops dusted with lavender salt or a bison steak. The Holus Bolus comes from four vineyards in the Santa Ynez Valley and has a wonderful cool-climate character, with aromas of fresh-baked blueberry pie and hints of graphite, violets and spice that carry from the nose to the palate. Great as a cocktail wine or with food. I think this would be fabulous with the braciolo my husband keeps begging me to make.

Leah Greenstein

“This is the newest of Chehalem’s three estate vineyards, and always produces excellent wines with rich red fruit and earthiness, especially in a great vintage like 2008.”

“Below are some fantastic wines that I bought a little too much of. Give them a try—they’re delicious and worth every penny.”

Doug Davidson’s **NORTHWEST CORNER**

I’m excited to share three new releases this month from three of my perpetual Pacific Northwest favorites—Chehalem, Owen Roe and Andrew Rich.

From Chehalem, we’ve got the outstanding **2008 Chehalem “Stoller Vineyard” Willamette Valley Pinot Noir (\$39.99)**. This wine comes from the Stoller Vineyard, a 175-acre south-sloping vineyard planted in 1995 and first released in 1997. This is the newest of Chehalem’s three estate vineyards, and always produces excellent wines with rich red fruit and earthiness, especially in a great vintage like 2008. One of my favorite 2008 Oregon Pinots, this wine shows great tangy raspberry fruit and earthy spice in its beautiful aromatics. The palate has lots of rich fruit balanced by bright acidity and a touch of light tannins, finishing with lingering spice notes. A great Pinot already, this one will definitely reward a few years of resting in the cellar.

Not technically a new release, but new to us, the **2005 Andrew Rich Columbia Valley Syrah (\$19.99)** is drinking beautifully right now. Lush Syrah aromas of blueberry jam, white pepper and a whiff of tar (I mean that in the best way possible) make this smell distinctly, to me, like Washington Syrah. The palate is full of rich black fruits and savory olive flavors, with a great texture that give it added dimension and complexity. This is all capped off by a lingering finish of cocoa spice and boysenberry jam. Makes me want to fire up the slow-cooker right now!

Finally, this month we have one of the latest releases from winemaker David O’Reilly, the **2009 Owen Roe “Sinister Hand” Columbia Valley Rhône Blend (\$21.99)**. In case you’ve ever wondered about this wine’s somewhat gory label (an armored hand dripping blood), it comes from an Irish tale of a boat race between the O’Reillys and the O’Neills to claim land, with the land going to the first clan to touch it. Seeing themselves losing, a member of the O’Neill family lops off their left hand and casts it to shore, touching the land first and winning the race. A good story, to be sure, and a very nice wine as well. The 2009 is a blend of 70% Grenache, 26% Syrah, 2% Mourvèdre and 2% Counoise that comes primarily from the Six Prong Vineyard in the Horse Heaven Hills AVA. It’s a great blend of sweet fruit and savory meatiness, with the rich black berry character offset by cleansing acidity and a spicy, slightly salty finish.

Doug Davidson

BOUTIQUE CORNER

“The intense silence that broods over the snow-bound land is a conscious blessing. The deep blue of the sky and the purple shadows cast by the trees and plants are a feast to the eye. The crunch of the snow-rind beneath our feet and the varied hum of the telegraph wires overhead are music to our ears.”

—Frances Theodora Parsons (1861-1952)

Well, we have made it through the crazy days of December, enjoyed the calm of January, and now it’s February and we have more inventory than expected. Below are some fantastic wines that I bought a little too much of. Give them a try—they’re delicious and worth every penny.

2006 Ruston “Cuvée Simone” Napa Valley Red Wine (Elsewhere \$30—K&L \$16.99) The wines from Ruston are beautifully made, with richness and balance, which is why we keep buying a lot of them. This is a Bordeaux blend with a good portion of Syrah to spice things up. It also has bright, plump blue and black fruit with lovely spice and very soft tannins. It could age a couple of years, but I think this is the everyday red you’re looking for.

2006 Lief “Auberge Road Vineyard” Rutherford Cabernet Sauvignon (\$33.99) This wine started life at \$60 a bottle, but the economic climate brought the price down to just \$33.99, an unbelievable value. This is a high quality Napa Valley Cabernet from Robert Lief, co-founder of Far Niente. It has lots of black fruits, currants, cedar, vanilla and spice; a nicely balanced wine. The tannins are fine but firm. Good now, this will be best in 2-3 years.

2008 Walter Hansel “North Slope” Russian River Valley Chardonnay (\$35.99) Hansel is a true legend among California Chardonnay producers, and owner Stephen Hansel continues to produce high quality wines at fair prices. Peach, tropical and citrus fruit aromas and flavors are all zipped up tightly in 40% new oak. A bright, beautiful, slightly buttery Cali Chard.

2008 Coho “Headwaters” Napa Valley Red Blend (\$36.99) Coho is run by two Napa Valley veterans, Gary Lipp and Brooks Painter, and it shows. This is a bright, fruit-forward Cabernet-based blend with black and red fruit, licorice, cedar and spice. The wines are made to drink right away, and this puppy is drinking beautifully.

Michael Jordan

TREY'S FEBRUARY PICKS!

It's January 3rd, and it really feels like winter, even here in Southern California.

We are all drained from the holidays, even our customers, and the consensus seems to be light whites are not going to cut it anymore. So this month I'm going to focus on big, hearty, relax-in-front-of-the-fireplace reds! Not usually my cup of tea, I know, but it never hurts to mix things up.

When I think of big reds a few producers come to mind. One is Ravenswood, with their classic bumper sticker (a Jim Barr favorite): No Wimpy Wines! Rosenblum would be another. The winery has made some changes in their distribution over the last several years, which has allowed us to find some incredible buys on their wines, like the **2006 Rosenblum "Planchon Vineyard" San Francisco Bay Zinfandel (\$12.99)**. At its original \$23 price, this wine might have been considered on the expensive side. But at \$12.99, I think this wine is a value for Zin fans. About half of the Planchon Vineyard contains 100-year-old, head-pruned vines. These vines produce an exotic, dried fruit-like wine that is similar to a Valpolicella from Italy. Another recent Rosenblum deal is the **2006 Rosenblum "Richard Sauret" Paso Robles Zinfandel (\$18.99)**. The grapes for this are sourced from the Sauret Vineyard in northern Paso Robles.

The site is known for low-yielding, intense Zinfandel. Aged for 15 months in a combination of French and American oak, this wine shows black cherry and pepper aromas that are followed by ripe, bright, spicy wine that finishes fresh and lively and lingers in the mouth. This will please most Zin fans.

Big reds come in the form of Cabernet as well. The **2007 Frank Family Napa Valley Cabernet Sauvignon (\$39.99)** fits that bill. The wine is full-bodied with hints of red cherry, anise, espresso and blackberries. And while I would refer to this wine as "big" I would also describe it as balanced. Still, it really needs some air to bring out the fruit, so give it at least 30 minutes of breathing time.

Finally, if you like big reds, but are looking for something other different, check out the **2009 Orin Swift Cellars "Abstract" Rhône Blend (\$24.99)**. A blend of Grenache, Petite Sirah and Syrah, primarily from hillside vineyards in Sonoma County, this red Rhône blend is a big, juicy wine with a spicy, peppery finish. It's full-throttled at about 15.7% ABV, and perfect with a big, hearty, spicy stew or steak this winter.

Trey Beffa



Hollywood Hot Pix

CLEARANCE EXTRAVAGANZA!

The **2006 Jo Python "Les Bergères" Anjou Blanc (Previously \$26—Now \$11.99)** is one of my favorite closeout wines of this past year. The story goes a little like this: Jo Python, a top-notch producer in the Loire's Anjou appellation, had investors who basically pushed him out of his own winery, and he lost his name in the process. The importer wants to continue to support Python in his new venture and will continue to bring his wines in under a new name: Python-Paillé. In the meantime, the importer decided to liquidate the remaining inventory with the old label for a fraction of its original selling price, making this wine, which originally retailed for \$25-30 only \$11.99! It's 100% Chenin Blanc that sees some barrel aging and has beautifully integrated notes of toast, quince, red apples and roasted persimmons. There is also a touch of honey in there, too. It is a dryer style, with lush body and a vibrant finish. The acid has kept this wine in check, and it should continue to develop for a couple more years, though it is screamingly good right now.

The **2008 Collection Alain Corcia Beaune 1er Cru "Cent Vignes" (\$19.99)** is a terrific end-of-run deal. This Beaune Premier Cru has great red raspberry fruit and loamy earthy nuances. A small amount of structure helps balance the wine and makes it an ideal food pairing. Serve this with an herb-roasted chicken or braised duck legs and marvel that you are drinking wine from Premier Cru fruit for under \$20!

The **2003 Konrad & Conrad "Sigrun" Noble Late Harvest Riesling Marlborough (375ml \$9.99)** is a steal of a dessert wine. Another supplier-driven deal. They had too much wine in their warehouse, we

made a lowball offer, and the net result is a delicious dessert wine with loads of complexity at an incredible price for you. At its apex of drinking, the wine has roasted pear, caramelized orange peel and honey nuances, with a touch of grilled pineapple thrown in. Though not brightly acidic, it still retains enough to keep it focused and balanced. Perfect for a cheese course or to savor with your sweetheart on Valentine's Day.

The **2005 Heretat de Taverners Graciano Valencia (Elsewhere \$25—K&L \$17.99)** is a super-sleek red wine made from 100% Graciano, a grape primarily blended with Tempranillo in Rioja. It's rare to find this grape on its own, but when you do it has a lovely blackberry/blueberry character with a touch of oolong tea thrown in for good measure. This wine sees a mix of new and used French oak, which adds a little bit of toast and vanilla. Not overtly opulent, it also has a hint of good old Spanish rusticity. We are down to the last few cases of this unique and fun find from Spain.

The **2008 Southern Lights Sauvignon Blanc Marlborough (\$7.99)** is less a closeout and more of a "Last Call." This phenomenally successful wine was a second label created by Omaka Springs. At a fraction of the cost of their main wine, it is actually a more pleasing bottle. Loaded with tropical and citrus flavors, it is clean, precise and vibrant. Omaka Springs didn't make a follow up and the supplier found us that last 50 or so cases, so when this is gone, so is Southern Lights.

Keith Mabry

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

GERMANY, ALSACE, LOIRE, AUSTRIA & HUNGARY

2009 Kalinda Rheingau Riesling Qba* \$10.99

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

2008 Schloss Saarstein Pinot Blanc* \$18.99

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

Charles Baur Cremant d'Alsace Rosé* \$18.99

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

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. This style of Pinot is fresh, lively, never too heavy and without the signature of oak.

2009 Gerard Boulay Sancerre Chavignol Blanc* \$21.99

This wine transcends what you think of Sauvignon Blanc—it is much more than a simple quaffer with its aromas of candied grapefruit, Mandarin orange, lime and wildflowers. But what really sets it apart is its mineral-infused personality.

2008 Franck Millet Sancerre Blanc* \$16.99

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

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

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

2009 Hetszolo Furmint Sec* \$12.99

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

CHAMPAGNE

Collard-Picard "Prestige" Brut* \$39.99

Four years of blending, and then three years of aging in the cellar make this exceptional. A perfect balance of finesse, fruitiness and personality. 50% Chardonnay, 25% Pinot Noir and 25% Meunier.

Bruno Michel "Blanche" Brut* \$34.99

One of the most balanced Champagnes in our stock, with an effortless quality that is almost impossible to describe or resist. It has great toast, spiced apple aromas and flavors, and a crisp dry finish.

BEAUJOLAIS & BURGUNDY

2009 Château de Pizay Morgon* \$13.99

This comes from vines with an average age of 55 years, on southeast facing slopes with schist in the soil. It shows extraordinarily big, rich fruit, accompanied by interesting minerality.

2008 Maison Champy Chorey-Lès-Beaune* \$19.99

According to the *Wine Spectator*: "Starts out with enticing black cherry and blackberry aromas, picking up elements of earth and spice on the

palate. This is juicy, fresh and moderately long. Drink now through 2013."

2008 Maison Champy Chambolle-Musigny* \$46.99

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

2008 Domaine des Niales Rhedon-Marin Mâcon-Villages VV* \$12.99

On the palate, this is focused and bright, with a nice spicy note and lovely acidity, as well as some pretty pear nuances. This is not the super-ripe style that is suddenly popular, but is, instead, balanced, well made and wonderfully crisp and mineral-driven.

2008 Maison Jacques Bavard Bourgogne Aligote* \$13.99

This is from a tiny négociant in Puligny-Montrachet named Jacques Bavard. He comes from a long line of winegrowers himself and is dedicated to working with organic and biodynamic growers.

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

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

2008 Maison Jacques Bavard Meursault* \$34.99

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

RHÔNE & FRENCH REGIONAL

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

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

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

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

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

Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion exhibits a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry, along with white floral notes, make for a crisp and elegant sparkler destined to become a favorite.

2008 Château de Montfaucon Côtes du Rhône* \$10.99

Château de Montfaucon has done it again! A classic Southern Rhône red with violets and purple plum, followed by an explosion of red fruit jams on the palate.

2008 The Rhône Gang Pinot Noir and Grenache* \$13.99

Wanted: A fresh, and mineral-driven red offering up charming notes of lively red fruits, kirsch and spice. Enter the Rhône Gang with this fabulous, if slightly unusual, value.

2008 Domaine de Fontbonau Côtes du Rhône* \$19.99

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

SPAIN & ARGENTINA

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

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

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.

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

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

2005 El Chantre Ramos-Paul Ronda* \$39.99

If you like your wines bold and broad-shouldered, this red from Andalusia in Southern Spain will pretty much knock your socks off. This is a blend of Cabernet Sauvignon, Tempranillo, Syrah and Merlot, and it is almost overwhelmingly aromatic.

2006 Quinta Sardonía Ribera del Duero* \$39.99

93 points Robert Parker: "The deep crimson-colored 2006 Quinta Sardonía gives up an aromatic array of cedar, Asian spices, incense and blackberry. Savory and supple on the palate, it has enough underlying structure to evolve for 2-3 years..."

2009 Monteviejo "Festivo" Malbec Mendoza* \$10.99

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

2009 Noble Malbec Mendoza* \$12.99

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

2009 Noble Torrontes Mendoza* \$13.99

The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rosewater, perhaps even Turkish delight.

2006 Noble del Sur Malbec Reserve Mendoza* \$24.99

91 points Robert Parker's *Wine Advocate*. A saturated, dark purple color, this has aromas of blackberries, macerated plums and spice, plus a generous but supple palate of dark fruits enhanced by pain grillé and vanilla notes.

ITALY

2009 I Stefanini "Selese" Soave* \$8.99

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

2009 Blason Pinot Grigio* \$9.99

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

2009 Antichi Vinai Il Mascalase* \$21.99

A floral, round and fresh wine with bright red fruits and a serious affinity for fish dishes. If you love seafood and red wine, buy this by the case.

2005 Ferrero Brunello di Montalcino* \$34.99

This might be Ferrero's best effort yet. It has all of the hallmarks of years past, but with more focus, brighter fruit and enlivening freshness.

2005 La Fortuna Brunello di Montalcino* \$36.99

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

PORT

1963 Fonseca \$349.99

98 points *Wine Spectator*: "A grand slam..."

1963 Graham *Inquire*

97 points *Wine Spectator*: "This is a monumental wine..."

1963 Warre \$199.99

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

1983 Ramos-Pinto \$79.900009

1985 Croft \$79.99

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

1994 Taylor Fladgate \$229.99

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

1994 Fonseca \$229.99

100 points and tied with the Taylor for the #1 position on the *Wine Spectator's* Top 100 Wines 1997: "Hold on to your hat. This is the best Fonseca since 1977..."

Ramos-Pinto 30 year old Tawny Port \$79.99

92 points *Wine Spectator*.

Ramos-Pinto White Port \$13.99

White port is one of the world's most civilized apéritifs, and we here at K&L think that the Ramos-Pinto is one of the best.

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.

1961-2009 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1994-2006)

1994 Ormes de Pez, St-Estèphe	\$29.99
1997 Labegorce, Margaux	\$29.99
1997 Labegorce, Margaux (1.5L)	\$59.99
1997 Grand Pontet, St-Emilion	\$29.99
1998 Lalande-Borie, St-Julien	\$24.99
1999 Dalem, Fronsac	\$29.99

Clyde loves this old school, mature drinker.

2001 Camensac, Haut-Médoc	\$29.99
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Sweet and lovely. Decant one hour and enjoy.

2001 Beauregard Ducasse, Graves	\$12.99
2001 Lanessan, Médoc	\$19.99
2001 Latour de By, Médoc	\$19.99
2004 Montviel, Pomerol	\$27.99
2005 Beaumont, Haut-Médoc	\$22.99
2005 Cambon La Pelouse	\$19.99
2005 Fourcas-Dupre, Lustrac*	\$19.99
2005 L'Avocat Rouge, Graves*	\$17.99

Full-bodied, with nice bright fruit and hints of mineral flavors. It's one of our favorite Bordeaux in the store right now.

2005 Ferrand Lartique, St-Emilion	\$26.99
2005 La Dauphine, Fronsac	\$26.99
2005 Mylord, Bordeaux-Great buy	\$10.99
2005 Prieur de Meyney, St-Estèphe	\$17.99
2006 Puygueraud, Côtes de Francs	\$24.99
2005 Plaisance "Alix"-90 points WS	\$19.99
2005 St-Genès, Côtes de Blaye	\$12.99

89 points Robert Parker: "Owner Bernard Magrez has fashioned a noteworthy sleeper of the vintage."

2006 Bellegrave, Pauillac	\$24.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 La Chapelle aux Moines*	\$19.99
2006 La Gatte "Butte"*	\$14.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$14.99
2006 La Tour Figeac, St-Emilion	\$29.99
2006 Domaine de Montalon	\$14.99
2006 Puygueraud, Côtes de Francs	\$17.99
2006 Poutevin, Médoc	\$11.99

This new wave, silky and super fruity value offers flashy, sexy aromas and flavors.

CLASSIC WINES (1961-2005)

1961 Cos d'Estournel, St-Estèphe	\$599.00
1975 Pavie Decesse, St-Emilion	\$49.99

1978 Beauregard, St-Julien	\$39.99
1979 Palmer-From Mahler-Besse	\$199.00
1981 Léoville-Las Cases, St-Julien	\$169.99
1982 Léoville-Barton, St-Julien	\$249.99
1982 Pichon-Lalande, Pauillac	\$599.99
1982 Pontet-Canet, Pauillac (1.5L)	\$399.99
1985 Chasse Spleen, Moulis	\$129.99
1986 La Lagune, Haut-Médoc	\$99.99
1986 D'Issan, Margaux (1.5L)	\$199.00
1986 Siran, Margaux (1.5L)	\$129.00
1987 Chasse Spleen, Moulis	\$69.99
1988 Chasse Spleen, Moulis	\$79.99
1988 Chasse Spleen (1.5L)	\$199.99
1989 Cos d'Estournel, St-Estèphe	\$199.99
1989 La Conseillante, Pomerol	\$299.95
1989 Clos du Marquis, St-Julien	\$79.99
1989 Le Gay, Pomerol	\$119.99
1990 Chasse Spleen, Moulis	\$119.99
1991 Léoville-Las Cases, St-Julien	\$129.99
1991 Léoville-Las Cases (1.5L)	\$269.00

Fabulous wine. Rich and full and delicious.

1991 Pichon-Baron, Pauillac	\$69.99
1991 Pichon-Baron (1.5L)	\$149.99
1993 Cos d'Estournel, St-Estèphe	\$119.99
1993 Cos d'Estournel (1.5L)	\$239.99
1994 Corbin Michotte, St-Emilion	\$44.99
1994 Clos du Marquis, St-Julien	\$49.99

DIRECT FROM THE PROPERTY

We love the wines from Léoville- and Langoa-Barton. These just arrived.

1993 Léoville-Barton, St-Julien	\$79.99
1996 Léoville-Barton, St-Julien	\$129.99
1994 Langoa-Barton, St-Julien	\$49.99

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

1996 Langoa-Barton, St-Julien	\$79.99
1997 Langoa-Barton, St-Julien	\$39.99

It's back! Our best selling Bordeaux!

1998 Langoa-Barton, St-Julien	\$59.99
1999 Langoa-Barton, St-Julien	\$54.99
2001 Langoa-Barton, St-Julien	\$44.99
2004 Langoa-Barton, St-Julien	\$49.99

1994 Calon-Ségur (1.5L)	\$139.99
1994 Pontet-Canet (1.5L)	\$199.99
1995 Haut-Bages-Libéral	\$59.99
1995 Lascombes, Margaux	\$69.99
1995 Pichon-Lalande (1.5L)	Inquire
1995 Soutard, Pomerol	\$59.99
1996 Haut Batailley, Pauillac (1.5L)	\$199.99
1996 Pichon-Lalande (1.5L)	Inquire

1996 Rausan-Ségla, Margaux	\$119.99
1997 Clerc Milon, Pauillac	\$49.99
1997 Pavie Decesse, St-Emilion	\$49.99
1998 Clerc Milon, Pauillac	\$69.99
1998 Cos d'Estournel, St-Estèphe	\$119.99
1998 La Lagune, Haut-Médoc	\$79.99
1998 Malescot-St-Exupéry	\$59.99
1999 Corbin, St-Emilion	\$34.99
1999 Ferriere, Margaux	\$59.99
1999 Haut-Bailly, Pessac-Léognan	\$89.99
1999 Kirwan, Margaux	\$69.99
1999 Malescot-St-Exupéry	\$59.99

From Robert Parker: "This 1999 is one of the finest efforts of the vintage. It offers up complex aromatics consisting of herbs, red and black fruits, minerals, acacia flowers and licorice... this is pure seduction."

1999 Margaux, Margaux	\$499.99
1999 Pavie-Macquin, St-Emilion	\$79.99
2000 Chasse Spleen (1.5L)	\$139.99
2000 Dalem, Fronsac	\$39.99
2001 Chasse Spleen, Haut-Médoc	\$44.99
2001 Cos d'Estournel, St-Estèphe	\$129.99
2001 Dalem, Fronsac	\$34.99
2002 Pontet-Canet, Pauillac	\$59.99
2004 Cos d'Estournel, St-Estèphe	\$119.99
2004 Poujeaux, Moulis	\$31.99
2005 Belair, St-Emilion	\$49.99
2005 Bellefont Belcier, St-Emilion	\$49.99
2005 Bellevue Mondotte	\$299.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 D'Angludet, Margaux	\$49.99

90 points RP: "A sleeper of the vintage, this well-known, non-classified growth is a deep ruby/purple-colored effort revealing notions of roasted meats, black truffles, licorice, and loamy earth. Sweet tannin, a rich, chocolaty, black currant fruitiness, medium to full body, and terrific freshness and vibrancy provide a gorgeous early appeal..."

2005 Pedesclaux, Pauillac	\$39.99
2005 St-Pierre, St-Julien	\$59.99
2005 St-Pierre, St-Julien (1.5L)	139.00

93 points RP: "Smart consumers should be checking out this estate whose wines have been superb over recent vintages."

2009 BORDEAUX VALUES

Belain Giraud, Entre-Deux-Mers	\$9.99
Du Colombier, Entre-Deux-Mers	\$9.99
Montjouan, Côtes de Bordeaux	\$9.99
La Croix Blanche, Mt St-Emilion	\$13.99

These lovely drinkers just arrived. See Steve Greer's comments on page 32.

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 to make every day extra-special.

2006 CLASSIC BORDEAUX IN STOCK

Cos d'Estournel	<i>Inquire</i>
95 points <i>Wine Enthusiast</i> .	
Magrez Fombrauge, St-Emilion	\$59.99
Montrose, St-Estèphe	\$79.99
Palmer, Margaux (1.5L)	\$399.99
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."	
Pontet-Canet, Pauillac	\$89.99
95+ points Robert Parker: "The 2006 is a wine to stockpile, especially for those in their thirties and forties..."	
Reserve de Comtesse Lalande	\$39.99
From RP: "This beautiful, velvety, seductive effort offers sweet black cherry and black currant fruit intermixed with notions of forest floor and roasted herbs. Luscious, fruity, savory and long."	
Smith Haut Lafitte	<i>Inquire</i>
93 points Robert Parker: "A top-notch success..."	

2007 BORDEAUX IN STOCK

Bélaïr-Monange, St-Emilion	\$29.99
Cantemerle, Haut-Médoc	\$26.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
As good as their 2006, but ready sooner.	
Cheval Blanc, St-Emilion	\$499.00
d'Aiguilhe Querre, Castillon	\$18.99
Domaine du Bouscat "La Gargone"	\$14.99
Fombrauge, St-Emilion	\$17.99
This wine is an absolute steal. Great structure and sweet fruit flavors.	
Haut-Bailly, Pessac (1.5L)	\$89.99
90-92 points RP: "A dense wine, very much in the line of powerful wines from Haut-Bailly..."	
Haut-de Poujeaux, Moulis	\$14.99
Second wine of Poujeaux.	
Les Grand Chênes, Médoc	\$9.99
Another Magrez wine for half the normal price. Quite delicious.	
La Conseillante, Pomerol	\$79.99
Latour à Pomerol, Pomerol	\$49.99
90 points <i>Wine Spectator</i> : "Offers black olive and dark fruits on the nose. Subtle yet rich. Full-bodied, with lovely silky tannins that stay in balance with the fruit. Refined and delicious."	
Langoa-Barton, St-Julien	\$44.99
Langoa-Barton (1.5L)	\$79.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the	

year...For aging."

Léoville-Las Cases, St-Julien	\$159.99
Léoville-Barton, St-Julien	\$59.99
94 points and a Cellar Selection, <i>Wine Enthusiast</i> : "This is a great success for the year, a wine that is dense, characterized by balance between sweet fruit and solid tannins."	
Malescot-St-Exupéry, Margaux	\$39.99
90 points <i>Wine Spectator</i> : "Offers plum, milk chocolate and light toasty oak aromas. Full-bodied, with delicious fruit, soft, velvety tannins and a medium finish. Very balanced and nicely textured. Enjoy the softness. This seduces you. Best after 2013."	
Margaux, Margaux	\$399.99
Mouton-Rothschild, Pauillac	\$399.99
Pavie-Macquin, St-Emilion	\$39.99
Petit Manou, Haut-Médoc	\$17.99
Pétrus, Pomerol	\$1,199.00
Pétrus-Gaia, Bordeaux Supérieur	\$19.99
Stunning value. Famous names.	
Pierrefitte, Lalande-de-Pomerol	\$16.99
So good. Buy cases!	
Pontet-Canet, Pauillac (1.5L)	\$119.99
94 points and an Editors' Choice, <i>WE</i> : "Slowly the potential of this impressive wine is coming out. It is rich, the new wood flavors blending with the ripe blackberry sweetness and tight tannins. Chocolate flavors power through this concentrated wine."	
Rouget, Pomerol	\$39.99
Rol Valentin, St-Emilion	\$26.99

JUST ARRIVED!

2008 Reserve de Comtesse Lalande, Pauillac \$39.99

WHITE BORDEAUX & ROSÉ

2006 Cos d'Estournel Blanc	\$99.99
2007 L'Avocat Blanc*	\$15.99
Fresh citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
2008 Bonnet Blanc, Entre-Deux-Mers	\$9.99
2008 Roquefort Bordeaux Blanc*	\$8.99
2009 St-Jean des Graves Blanc*	\$12.99
2009 Reynon Vieilles Vignes*	\$13.99
From the famous 2009 vintage! Fabulous.	
2009 Clos Floridene Blanc	\$24.99
2009 La Graside Blanc, Bordeaux	\$9.99
Delicious wine. Figgy nose and lime flavors.	
2009 Rol Valentin Rosé	\$6.99
Lush and delicious.	

SAUTERNES

1996 d'Yquem (375ml)	\$129.99
1997 Suduiraut, Sauternes (375ml)	\$34.99
92 points <i>ST</i> and 90 points <i>WS</i> : "An outstanding Sauternes..."	
2001 Petit-Védrines, Sauternes	\$19.99
2001 Doisy-Védrines, Sauternes	\$49.99
93 points <i>WS</i> : "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."	
2005 De Malle, Sauternes	\$19.99
2005 Suduiraut, Sauternes (375ml)	\$29.99
2006 Climens, Sauternes	\$69.99
2006 Climens, Sauternes (375ml)	\$39.99
96 points and one of <i>Wine Enthusiast's</i> Top 100 Cellar Selections of 2009: "Beautiful aromas of orange zest are followed by gingerbread, caramel and crème brûlée flavors."	
2006 Rieussec, Sauternes (375ml)	\$29.99
2007 Climens, Sauternes	\$149.99
2007 Clos Haut-Peyraguey	\$49.99
2007 Clos Haut-Peyraguey (375ml)	\$24.99
2007 Coutet, Sauternes	\$59.99
2007 Guiraud, Sauternes (375ml)	\$24.99
2007 L'Avocat, Cerons (500ml)	\$16.99
L'Avocat has been quietly making this original style of late harvest Sémillon for more than 150 years. The 2007 offers an arresting bouquet of citrus, apricot and candied citrus with good, lively acidity and clean, lemony fruit.	
2007 Lafaurie-Peyraguey (375ml)	\$24.99
2007 Lafaurie-Peyraguey	\$49.99
94 points and an Editors' Choice, <i>Wine Enthusiast</i> : "A beautifully ripe wine, layered with the richest fruit, the acidity offering a bright moment within the richness. Botrytis is there, like a hard core for the pillow of ripe apricots, lychees, spice and fine freshness."	
2007 Petit-Védrines (375ml)	\$21.99
2007 Sigalas-Rabaud, Sauternes	\$39.99
94 points <i>Wine Enthusiast</i> : "A beautifully ripe wine, layering all the dense botrytis of the vintage with freshest acidity..."	
2007 Suduiraut, Sauternes	\$79.99
97 points and a Cellar Selection, <i>Wine Enthusiast</i> : "Powered by dry botrytis, this is a wine with immense potential. It has weight, complexity and richness, all under the cloak of botrytis. To leaven the power, there is acidity, but this is certainly for aging."	

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

CABERNET SAUVIGNON

2001 Girard, Napa	\$19.99
2001 Mayacamas, Napa	\$54.99
2004 Smith-Madrone, Napa	\$34.99
2005 Chalk Hill, Sonoma	\$39.99
2005 Schweiger, Spring Mountain	\$32.99
2006 Geyser Peak, Alex Valley	\$11.99
2006 Ramey, Napa	\$29.99
2006 Robert Mondavi, Oakville	\$29.99
2006 Souverain, Alexander Valley	\$15.99
2007 Avalon, Napa	\$11.99
2007 Benziger, Sonoma	\$16.99
2007 Beringer "Private Reserve"	\$99.99
2007 Buehler, Napa	\$19.99
2007 BV "Georges de Latour"	\$79.99
2007 BV "Tapestry"	\$44.99
2007 BV, Rutherford	\$24.99
2007 Cakebread, Napa	\$69.99
2007 Cannonball, California	\$12.99
2007 Carpe Diem, Napa	\$21.99
2007 Castle Rock, Napa	\$9.99
2007 Chalk Hill, Chalk Hill	\$79.99
2007 Ch Montelena, Napa	\$44.99
2007 Ch Ste Michelle	
"Canoe Ridge"	\$24.99
2007 Clos du Val, Napa	\$24.99
2007 Cloverdale Ranch, Alex Valley	\$19.99
2007 Columbia Crest "Reserve"	\$34.99
2007 Cuvaision, Napa	\$29.99
2007 Far Niente, Oakville	\$99.00
2007 Flora Springs "Trilogy"	\$44.99
2007 Frank Family, Napa	\$39.99
2007 Freemark Abbey, Napa	\$27.99
2007 Groth Reserve, Oakville	\$89.99
2007 Hall Vineyards, Napa	\$36.99
2007 Hess Select "Tri-County"	\$14.99
2007 J Davies, Diamond Mtn	\$69.99
2007 Joseph Carr, Napa	\$19.99
2007 Joseph Phelps "Insignia"	\$159.99
2007 Kirkham Peak, Napa	\$17.99
2007 Lewis Cellars "Reserve"	\$114.99
2007 Long Meadow Ranch	
"Ranch House"	\$21.99
2007 O'Shaughnessy "Mt Veeder"	\$89.99
2007 Pahlmeyer "Jayson"	\$39.99
2007 Poem Cellars "Elope"	\$64.99
2007 Provenance, Rutherford	\$29.99
2007 Ridge, Santa Cruz	\$29.99
2007 Robert Craig, Mt Veeder	\$69.99
2007 Robert Mondavi "Reserve"	\$109.99

2007 Robert Mondavi, Napa	\$19.99
2007 Rodney Strong "Symmetry"	\$39.99
2007 Round Pond, Rutherford	\$44.99
2007 Sean Minor "Four Bears"	\$14.99
2007 Sequoia Grove, Napa	\$29.99
2007 Seventy Five "North Coast"	\$19.99
2007 Shafer "One Point Five"	\$64.99
2007 St Clement, Napa	\$26.99
2007 Stag's Leap "Artemis"	\$44.99
2007 Stags' Leap Winery, Napa	\$34.99
2007 Starmont "Merryvale"	\$18.99
2007 Sterling "SVR"	\$27.99
2007 The Show, California	\$11.99
2007 Turnbull, Napa	\$32.99
2007 Twenty Bench, Napa	\$15.99
2007 Watkins Family "Nuns Cliff"	\$24.99
2007 Wild Horse, Paso Robles	\$16.99
2008 Bogle, California	\$8.99
2008 Bonterra, Mendocino-Lake	\$11.99
2008 Caymus, Napa	\$59.99
2008 Chappellet "Signature"	\$44.99
2008 Ch Ste Michelle	
"Indian Wells"	\$12.99
2008 Coho "Headwaters"	\$36.99
2008 J Lohr "Seven Oaks"	\$12.99
2008 Lewis Cellars, Napa	\$76.99
2008 Louis M Martini, Sonoma	\$11.99
2008 McManis, California	\$8.99
2008 Robert Craig "Affinity"	\$44.99
2008 Rutherford Ranch, Napa	\$12.99
2008 Snowden "Reserve"	\$74.99
2008 Snowden "The Ranch"	\$39.99
2009 Layer Cake, California	\$12.99

MERLOT

2005 Sterling "Three Palms"	\$29.99
2006 Hall Vineyards, Napa	\$24.99
2007 Cakebread, Napa	\$54.99
2007 Duckhorn, Napa	\$49.99
2007 Flora Springs, Napa	\$16.99
2007 Robert Sinskey, Carneros	\$25.99
2008 Paloma, Napa	\$54.99
2008 Sean Minor "Four Bears"	\$13.99
2008 Tangley Oaks, Napa	\$14.99
2009 Avalon, Napa	\$10.99
2009 Charles Smith "Velvet Devil"	\$11.99
2009 MSH Cellars, Rutherford	\$9.99

PINOT NOIR

2006 Domaine Serene "Evenstad"	\$49.99
2006 Fort Ross "Sea Slopes"	\$19.99

2006 Pahlmeyer "Jayson"	\$39.99
2007 C&T Cellars "Patio"	\$19.99
2007 Cakebread, Anderson Valley	\$49.99
2007 Clos La Chance, Santa Cruz	\$22.99
2007 Domaine Serene "Yamhill"	\$34.99
2007 Elke "Donnelly Creek"	\$25.99
2007 Evesham Wood "Illahé"	\$27.99
2007 Gary Farrell, Russian River	\$36.99
2007 Goldeneye, Anderson Valley	\$49.99
2007 Hanzell, Sonoma Valley	\$69.99
2007 J Vineyards, Russian River	\$29.99
2007 MacRostie "Wildcat Mtn"	\$29.99
2007 MacRostie, Carneros	\$19.99
2007 Saintsbury, Carneros	\$23.99
2008 A to Z, Oregon	\$15.99
2008 Au Bon Climat, Sta Barbara	\$19.99
2008 Belle Glos	
"Clark & Telephone"	\$34.99
2008 Belle Glos "Las Alturas"	\$34.99
2008 Bishop's Peak, Central Coast	\$12.99
2008 Castle Rock, Willamette Valley	\$9.99
2008 Chehalem "3 Vineyards"	\$24.99
2008 Eyrie "Estate Grown"	\$27.99
2008 Flying Goat "YNOT"	\$18.99
2008 Foley, Sta Rita Hills	\$24.99
2008 La Crema, Sonoma Coast	\$19.99
2008 Mark West, California	\$9.99
2008 McHenry "Estate"	\$22.99
2008 Melville, Sta Rita Hills	\$27.99
2008 Napa Cellars, Napa	\$14.99
2008 Poppy, Monterey	\$11.99
2008 Purisima Canyon, Sonoma	\$13.99
2008 Sequana "Sarmiento"	\$29.99
2008 Shea "Estate"	\$37.99
2008 Sojourn "Rodgers Creek"	\$46.99
2008 Talbott "Kali Hart"	\$13.99
2008 Walter Hansel "Estate"	\$31.99
2008 Wild Horse, Central Coast	\$17.99
2009 Belle Glos "Meiomi"	\$19.99
2009 Brooks, Willamette Valley	\$21.99
2009 Evesham Wood, Willamette	\$17.99
2009 Ken Wright, Willamette	\$27.99
2009 Mark West, SLH	\$13.99
2009 McKinlay, Willamette Valley	\$16.99
2009 McManis, California	\$9.99
2009 Pellegrini, Russian River	\$17.99
2009 Talbott "Logan"	\$21.99

SYRAH

2004 Meyer Family, Mendocino	\$19.99
2005 Ambullneo "Howling"	\$49.99

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.

2007 A Murray "Tous Les Jours"	\$12.99	2007 Petroni "Rosso di Sonoma"	\$19.99	2009 Calera, Central Coast	\$13.99
2007 DuMol, Russian River	\$57.99	2008 Infinity Syrah-Grenache	\$10.99	2009 Ch St Jean, Sonoma	\$11.99
2007 Eric Kent "Dry Stack"	\$39.99	2008 Justin "Justification"	\$34.99	2009 Four Vines "Naked"	\$10.99
2007 JC Cellars "Fess Parker"	\$27.99	2008 Seventy Five "The Sum"	\$19.99	2009 Foxglove, Central Coast	\$11.99
2007 Maranet, Russian River	\$29.99	2008 Tablas Creek		2009 Freemark Abbey, Napa	\$16.99
2007 Stags' Leap Petite Sirah	\$29.99	"Esprit de Beaucastel" Rouge	\$44.99	2009 Kalinda, Santa Barbara	\$18.99
2008 Alban Vineyards "Patrina"	\$49.99	2008 T-Vine Cellars Grenache	\$28.99	2009 Lewis Cellars, Russian River	\$42.99
2008 Bogle Petite Sirah	\$9.99	2009 Folie à Deux "Menage à Trois"	\$8.99	2009 Lioco, Sonoma	\$17.99
2008 David Bruce Petite Sirah	\$16.99	2009 Happy Canyon "Chukker"	\$12.99	2009 Margaret's, California	\$8.99
2008 Lewis Cellars, Napa	\$62.99	2009 Orin Swift "Abstract"	\$24.99	2009 McManis, California	\$7.99
2008 Lucia "Susan's Hill"	\$39.99	2009 Orin Swift "The Prisoner"	\$34.99	2009 Napa Cellars, Napa	\$14.99
2008 Neyers "Old Lakeville Road"	\$32.99			2009 Neyers, Carneros	\$25.99
2008 Odisea "Cochoch-Petite"	\$16.99			2009 Paul Hobbs "Crossbarn"	\$24.99
2008 Owen Roe "Ex-Umbris"	\$22.99			2009 Purisima Canyon, Russian Rvr	\$9.99
2009 Charles Smith "Boom Boom"	\$15.99			2009 Spellbound, California	\$12.99
ZINFANDEL					
2005 Joseph Swan "Zeigler"	\$24.99	2006 J Vineyards, Russian River	\$19.99	SAUVIGNON BLANC	
2006 Renwood "Old Vines"	\$12.99	2007 Arrowood "Reserve"	\$34.99	2007 Amici, Napa	\$12.99
2006 Rosenblum "Planchon"	\$12.99	2007 Cambria "Katherine's"	\$16.99	2008 Grgich Hills Fumé Blanc	\$23.99
2006 Rosenblum "Richard Sauret"	\$18.99	2007 Dehlinger "Estate"	\$34.99	2008 Heitz Cellar, Napa	\$17.99
2006 Sbragia "Gino's Vineyard"	\$19.99	2007 DuMol, Russian River	\$54.99	2008 Robert Mondavi Fumé Blanc	\$14.99
2007 Ch Montelena "Estate"	\$27.99	2007 Flora Springs		2009 Brander, Santa Ynez Valley	\$12.99
2007 Four Vines "Old Vine Cuvée"	\$10.99	"Barrel Fermented"	\$17.99	2009 Cakebread, Napa Valley	\$24.99
2007 Kalinda, El Dorado	\$12.99	2007 Hawk Crest, Monterey	\$9.99	2009 Capture "Tradition"	\$28.99
2007 Neyers "Tofanelli"	\$32.99	2008 Benziger "Sangiacomo"	\$13.99	2009 Decoy, Napa	\$17.99
2007 Ridge "Benito Dusi Ranch"	\$27.99	2008 Beringer "Private Reserve"	\$26.99	2009 Diogenes "Bartlett Ranch"	\$15.99
2007 Ridge "Pagani Ranch"	\$31.99	2008 Bernardus, Monterey	\$18.99	2009 Dry Creek Vineyard, Sonoma	\$9.99
2007 Sobon Estate "Rocky Top"	\$12.99	2008 Carmel Road, Monterey	\$11.99	2009 Duckhorn, Napa	\$26.99
2007 Storybook Mountain		2008 Columbia Crest Grand Estates	\$9.99	2009 Ferrari-Carano Fumé Blanc	\$12.99
"Eastern Exposures"	\$39.99	2008 Cuvaion, Carneros	\$16.99	2009 Geyser Peak, California	\$7.99
2008 Ancient Peaks, Paso Robles	\$14.99	2008 Dutton Goldfield "Rued"	\$39.99	2009 Hall Vineyards, Napa	\$19.99
2008 Cline "Ancient Vines"	\$14.99	2008 Edna Valley "Paragon"	\$9.99	2009 Honig, Napa	\$13.99
2008 Dashe, Dry Creek Valley	\$19.99	2008 Fort Ross "Fort Ross"	\$24.99	2009 Joel Gott, California	\$8.99
2008 Decoy, Napa	\$19.99	2008 Gainey, Sta Rita Hills	\$19.99	2009 Kirkham Peak, Redwood Vly	\$11.99
2008 DeLoach "Estate"	\$14.99	2008 Heron, California	\$9.99	2009 MSH Cellars, Yountville	\$9.99
2008 Orin Swift "Saldo"	\$27.99	2008 Iron Horse, Green Valley	\$19.99	2009 Teira, Sonoma	\$10.99
2008 Peterson, Dry Creek Valley	\$17.99	2008 Jordan, Russian River	\$27.99		
2008 Redbone "Stefani"	\$12.99	2008 Kali Hart, Monterey County	\$13.99	MISC WHITES	
2008 Redbone, Dry Creek Valley	\$12.99	2008 K-J "Vintner's Reserve"	\$12.99	2008 Bridlewood Viognier	\$14.99
2008 Ridge "Lytton Springs"	\$27.99	2008 La Crema, Russian River	\$26.99	2008 Dry Creek Chenin Blanc	\$9.99
2008 Ridge "York Creek"	\$27.99	2008 La Crema, Sonoma Coast	\$16.99	2008 L'Uvaggio Vermentino	\$10.99
2008 Sextant, Central Coast	\$14.99	2008 Landmark "Overlook"	\$21.99	2008 Willakenzie Pinot Blanc	\$17.99
2008 Urbanite "Clos de Cal"	\$11.99	2008 Lucia, Santa Lucia Highlands	\$39.99	2009 Alban Viognier	\$24.99
2009 Ridge "Three Valleys"	\$19.99	2008 Mer Soleil "Silver"	\$19.99	2009 Chemistry White Blend	\$12.99
2009 Shenandoah "Special Reserve"	\$9.99	2008 Newton "Red Label"	\$16.99	2009 Conundrum White Blend	\$18.99
MISC REDS					
2006 Brassfield "Eruption"	\$11.99	2008 St Clement, Carneros	\$11.99	2009 Conundrum (375ml)	\$9.99
2006 Philo Ridge "CORO"	\$25.99	2008 St Talbott "Sleepy Hollow"	\$29.99	2009 King Estate Pinot Gris	\$14.99
2007 Bogle "The Phantom"	\$14.99	2008 Vine Cliff, Los Carneros	\$29.99	2009 Pacific Rim Riesling	\$8.99
		2008 Walter Hansel "Cahill Lane"	\$35.99	2009 Pine Ridge Chenin-Viognier	\$10.99
		2008 Walter Hansel "North Slope"	\$35.99	2009 Smith-Madrone Riesling	\$26.99
		2009 Bogle, California	\$8.99		
		2009 Buehler, Russian River	\$12.99		
		2009 Byron, Santa Barbara	\$11.99		
		2009 Cakebread, Napa	\$34.99		

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

2009 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2008 La Maialina Chianti DOCG	\$7.99
2008 Viticcio "Bere" IGT Tuscany-90 points WS	\$11.99
2007 Castello d'Albola Chianti Classico	\$13.99
90 points and #47 on the <i>Wine Spectator's</i> Top 100 Wines of 2010.	
2008 La Maialina Chianti Classico-90 points RP	\$14.99
2007 Viticcio Chianti Classico-90 points WS	\$14.99
2007 Ferrero Rosso di Montalcino*	\$17.99
2007 Nipozzano Chianti Rufina Riserva-91 points WS & Top 100	\$18.99
2007 Felsina Chianti Classico	\$19.99
2007 La Maialina Chianti Classico Riserva-91 points RP	\$19.99
2007 Viticcio Chianti Classico Riserva-93 points WS & Top 100	\$23.99
2007 Fontodi Chianti Classico-92 points ST	\$27.99
2007 Antinori Tenuta Guado al Tasso "Il Bruciato"	\$29.99
2005 Castello di Ama Chianti Classico	\$29.99
2006 Rocca di Montegrossi "San Marcellino" Chianti*	\$39.99
93 points 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 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2004 La Velona Brunello di Montalcino Riserva-94 points RP	\$34.99
2005 Poggio il Castellare Brunello di Montalcino-93 points WS	\$39.99
2007 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2005 Lisini Brunello di Montalcino	\$49.99
2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2005 Costanti Brunello di Montalcino-93 points RP	\$59.99
2007 Tenuta Sette Ponti "Oreno"-96 points WE	\$59.99
2004 Banfi "Poggio alle Mura" Brunello di Montalcino	\$62.99
94 points WS: "Shows dried raspberry and cinnamon on the nose. Full-bodied, with an impressive density of fruit and round tannins. Long and flavorful. Just starting to open up. Powerful and rich. Best after 2010."	
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2005 Siro Pacenti Brunello di Montalcino-92 points RP	\$74.99
2004 Lisini "Ugolaia" Brunello di Montalcino-94 points RP	\$84.99
2004 Costanti Brunello di Montalcino Riserva-94 points RP	\$89.99
2004 Castelfiocondo Brunello di Montalcino-95 points WS	\$99.99

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$8.99
2009 La Corte "Preludio" Moscato d'Asti*	\$9.99
2009 La Corte "Lunae" Brachetto*	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2006 Angelo Germano Nebbiolo d'Alba	\$19.99
2005 Terre di Barolo "Essenze" Barolo-92 points WS	\$19.99
2004 Travaglini "Gattinara"	\$29.99
2006 Angelo Germano Barolo	\$32.99

2005 Ruggeri Corsini "Corsini" Barolo*	\$37.99
2004 Ca' del Baio "Valgrande" Barbaresco-90 points RP	\$44.99
2007 Ca' del Baio "Asili" Barbaresco	\$46.99
2001 Travaglini "Gattinara" Riserva	\$54.99
2006 Elio Grasso "Casa Mate" Barolo Ginestra-96 points RP	\$64.99
2004 Schiavenza "Bricco Ceretta" Barolo-92 points RP	\$69.99
2001 Cabutto "Sarmassa" Barolo Riserva del Fondatore	\$74.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2009 I Stefanini "Selese" Soave*	\$8.99
Stuning value for a superb Soave that has excellent richness and balance!	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2009 Blason Pinot Grigio*-1 Glass GR	\$9.99
2009 Blason Cabernet Franc*	\$9.99
2008 I Stefanini "Monti de Toni" Soave Classico*	\$14.99
2009 Niklas Schiava	\$15.99
2009 Collestefano Verdicchio di Matelica	\$15.99
2009 Santa Margherita Pinot Grigio	\$19.99
2007 La Monacesca Verdicchio di Matelica	\$20.99
2008 Jermann Pinot Grigio	\$21.99
2006 Brigaldara Amarone	\$48.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99
2001 Bertani Amarone	\$69.99

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 San Francesco Cirò	\$12.99
2009 Fujanera "Arrocco" Nero di Troia*	\$12.99
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 Murgio Etna Bianco	\$15.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2008 Antonelli "Contrario" Sagrantino	\$19.99
2007 Antano Milziade Rosso di Montefalco-90 points RP	\$24.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2005 Cantina Santadi "Shardana"-94 points RP	\$29.99
2007 Passopisciaro Guardiola Chardonnay	\$29.99
2005 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2005 Antano Milziade Sagrantino di Montefalco-93 points RP	\$49.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99
3 glasses <i>Gambero Rosso</i> and 92 points <i>Stephen Tanzer's IWC</i> : "Deep ruby. Explosive aromas of sweet, ripe red cherry, chocolate-covered plum, violet and cappuccino. Enters rich and suave, then turns somewhat more austere, offering lovely purity to its red fruit and sweet baking spice flavors. Displays lovely balance for a sagrantino with the Antonelli-signature silky tannins and great length. Very well done."	

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

CHABLIS

2008 Château de Maligny Chablis Vieilles Vignes*	\$17.99
2008 Dom. J-M Brocard Chablis Vieilles Vignes	\$24.99
2007 Dom. Vocoret Chablis 1er Cru "Les Forets"	\$19.99
2008 Dom. Drouhin-Vaudon Chablis	\$20.99
2009 William Fèvre Chablis "Champs Royaux"	\$18.99
2009 Château de Maligny Chablis 1er "Montée de Tonnerre"*	\$26.99
2008 Dom. Drouhin-Vaudon Chablis 1er "Sechers"	\$26.99
2008 Jos. Drouhin Chablis Grand Cru "Vaudesirs"	\$49.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2005 Antonin Rodet Côte de Beaune-Villages	\$18.99
2005 Dom. Chapelle Santenay 1er Cru "Beaurepaire"*	\$29.99
2005 Albert Bichot Pommard "Clos des Ursulines"	\$39.99
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 Dom. Lignier-Michelot Morey-St-Denis 1er "Charmes"	\$56.99
2006 Dom. Olivier Guyot Marsannay "La Montagne"	\$29.99
2007 Antonin Rodet Château de Mercey Mercurey Rouge	\$18.99
2007 Antonin Rodet Bourgogne Rouge	\$13.99
2007 Pascal Marchand Bourgogne Pinot Noir "Avalon"*	\$23.99
2007 Dom. Marquis d'Angerville Volnay	\$49.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Taillepieds"	\$69.95
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99
2007 Chezeaux (Ponsot) Chambolle-Musigny 1er Cru "Charmes"	\$59.99
2007 Pascal Marchand Morey St-Denis 1er "Clos des Ormes"*	\$44.99
2007 Dom. B. Clair Gevrey-Chambertin 1er "Clos St-Jacques"	\$149.95
2008 Dom. Paul Pillot Santenay Vieilles Vignes*	\$19.99
2008 Maison Champy Volnay*	\$34.99
2008 Maison Champy Volnay 1er Cru "Taillepieds"*	\$46.99
2008 Maison Champy Pommard 1er Cru "Grand Epenots"*	\$54.99
2008 Maison Champy Beaune 1er Cru "Aux Cras"	\$34.99
2008 Collection Alain Corcia Beaune 1er Cru "Cent Vignes"*	\$19.99
2008 Dom. Drouhin Beaune 1er Cru Rouge "Clos des Mouches"	\$76.99
2008 Maison Champy Pernand-Vergelesses "Clos de Bully"*	\$19.99
2008 Maison Champy Pernand-Vergelesses 1er "Les Fichots"*	\$23.99
2008 Dom. Marius Delarche Pernand-Vergelesses Rouge*	\$21.99
2008 Dom. M. Delarche Pernand-Ver. 1er "Iles des Vergelesses"*	\$32.99
2008 Dom. Marius Delarche Corton-Renardes Grand Cru*	\$54.99
2008 Dom. Laleure Piot Côte de Nuits-Villages "Belle Vue"	\$19.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Bourgogne Pinot Noir*	\$17.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$46.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Vaucrains"*	\$54.99
2008 Dom. Varoilles Vosne-Romanée 1er Cru "Clos Varoilles"	\$64.99
2008 Dom. Joseph Drouhin Clos de Vougeot Grand Cru	\$169.99
2008 Maison Champy Chambolle-Musigny*	\$46.99
2008 Maison Joseph Drouhin Chambolle-Musigny	\$56.99
2008 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$76.99
2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers"	\$39.95
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"	\$49.95

2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.95
2008 Maison Champy Mazis-Chambertin Grand Cru*	\$119.95
2008 Maison Champy Vosne-Romanée 1er Cru "Les Suchots"*	\$79.99

WHITE BURGUNDY

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2006 Dom. Philippe Colin St-Aubin 1er Cru "Les Combes"	\$29.99
2006 Henri Boillot Chassagne-Montrachet 1er "Chenevottes"	\$69.99
2007 Dom. Ramonet Bourgogne Aligoté	\$23.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$29.99
2007 Dom. Niellon Chassagne-Montrachet	\$42.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Maltroie"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Chaumées"	\$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 Puligny-Montrachet "Enseignères"	\$47.99
2008 Dom. Niales-Rhedon Mâcon-Villages	\$12.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncet"*	\$21.99
2008 Maison Jacques Bavard Rully Blanc*	\$19.99
2008 Maison Jacques Bavard Monthelie Blanc*	\$23.99
2008 Maison Jacques Bavard Bourgogne Aligoté*	\$13.99
2008 Dom. Paul Pillot St-Aubin 1er Cru "Charmois"*	\$29.99
2008 Maison Champy St-Aubin 1er "Murgers Dents De Chien"*	\$32.99
2008 Dom. Paul Pillot Chassagne-Montrachet*	\$36.99
2008 Marquis Laguiche (Drouhin) Chass-Mont. 1er "Morgeot"	\$89.95
2008 Maison Champy Bourgogne Chardonnay "Signature"*	\$17.99
2008 Maison Jacques Bavard Meursault*	\$34.99
2008 Maison Joseph Drouhin Meursault	\$39.99
2008 Maison Joseph Drouhin Meursault 1er Cru "Perrières"	\$84.99
2008 Maison Jacques Bavard St-Romain Blanc*	\$23.99
2008 Dom. J. Drouhin Beaune 1er Cru Blanc "Clos des Mouches"	\$89.95
2008 Dom. Marius Delarche Pernand-Vergelesses Blanc*	\$24.99
2008 Dom. Marius Delarche Corton-Charlemagne*	\$69.95
2009 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2009 Dom. Renaud Mâcon-Charnay*	\$12.99
2009 Dom. Renaud Mâcon-Solutré*	\$12.99
2009 Dom. Renaud St-Veran*	\$14.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Maison Louis Tête Beaujolais-Villages "Le Pot"	\$10.99
2009 Château de Pizay Morgon*	\$13.99
2009 Maison Joseph Drouhin Morgon	\$14.99
2009 Georges Duboeuf Julienas "La Trinquée"	\$14.99
2009 Dom. Jean Descombes (Duboeuf) Morgon	\$15.99
2009 Georges Duboeuf Saint-Amour "Cuvée Saint-Valentin"	\$15.99
2009 Château La Tour du Bief (Duboeuf) Moulin-à-Vent	\$16.99
2009 Château Thivin Côte de Brouilly	\$22.99

Getting to Know: Peter Hunken & Amy Christine



Name: Peter Hunken & Amy Christine

Winery: Black Sheep Finds & Holus Bolus

Number of years in business: 6 years

How would you describe your winemaking philosophy?

Our philosophy is to make wines that reflect their region, climate and respective variety. We also try to make wines that we enjoy, which means that they are not over-ripe and undrinkable. Ideally a couple should be able to sit down and share a bottle of our wine over dinner without struggling to finish it.

What wines or winemakers helped influence your philosophy?

Meeting and tasting with great and humble winemakers in the Rhône Valley like Rene Rostaing and Jean-Louis and Gerard Chave has been eye opening. Sadly, I can rarely afford to drink the wines! Years ago, Michael Havens was of the first winemakers who welcomed me into the cellar and actually listened to what I had to say. Even though I was only 24 years old at the time, and somewhat clueless about winemaking, it was a very valuable experience.

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

I try to remain as heavily involved with our growers as possible, peppering them with questions and requests throughout the growing season. I visit the vines frequently and look carefully to figure out what the vintage is giving us. Ultimately, when you are buying grapes and do not own/lease the land there are advantages and disadvantages. As a contracted purchaser you are far less exposed financially, but you cannot always farm the vines precisely how you want them.

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

I think the palate is constantly evolving, particularly in the earlier wine drinking/winemaking years (your 20s and 30s). As you drink wines from all over the world you identify what qualities you prefer: tannins, acidity, fruit, oak. And at the same time, as a winemaker you learn the typical characteristics of your region and climate. Today I am definitely more sensitive to new oak, excessive alcohol and acid levels.

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

I am not a hug fan of the food and wine-pairing concept; I find it a bit silly and pretentious. We just ate burritos with vintage Champagne for New Year's Eve and it was delicious, so go figure...

What changes are planned for coming vintages?

In 2010 we made the first vintage of Holus Bolus Blanc, a Roussanne based wine from Happy Canyon in Santa Ynez Valley. I think that it will be an interesting and unique wine, low alcohol and broad rich flavors. In 2009 we started working with a really interesting Pinot Noir Vineyard in Carneros called Thomson Vineyard. We work with an old block (30- to 40-years-old) of Martini Clone Pinot Noir. It is a real throwback style of Pinot: 13.5% alcohol, fresh natural acidity and lighter colored. The 2009 was just released in October.

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

We don't rely on critics to help promote and sell our wines. Instead, I spend a lot of time out in our market selling the wines myself and explaining what we do. Our wines are not the flashiest, ripest wines out there, and they may not stand out in a line-up of 25 similar wines, and that's okay. I simply try to make my idea of the best wine is for each vintage.

I think it is really tough being a wine critic and being consistent. I enjoy reading Parker, Tanzer and Burghound not only for the reviews but for their big picture views on vintages and regions.

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

Like many others, we have been forced to pare back our wine spending a bit over the past few years, so value has become more important. Currently there is a lot of Cru Beaujolais, Loire reds and whites from Chinon and Vouvray, though a splurge for Champagne is fairly regular occurrence in our house.

Do you collect wine?

I used to buy a couple of favorite Bordeaux châteaux each year (Troplong Mondot, Sociando-Mallet, Pontet-Canet) but since 2005 they have really gotten out of my price range. We still buy a little bit Burgundy (Lafarge, Mikulski) some Châteauneuf and a bit of Brunello and Barolo (Capellano, Vajra).

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

...I think the consolidation of distribution is really hurting small brands, making it tough for them outside of their home market. I can't compete by offering free goods or cash incentives for selling my wine, which is common practice among distributors. Ultimately every winery has to find ways to stay competitive and relevant in market today.

From top: Peter & Amy; Middle: Amy goofing around during crush; Bottom: Peter in the vineyard with Bubbles the dog.

FOR THE LOVE *Of a Great Bargain*

Many wine drinkers love Spain for its fabulous values; I love Spain for its delicious diversity. Here are some of our favorites that are fabulous, delicious, diverse and affordable to share with your *amante*.

2003 Marques de Murrieta “Capellania” Blanco Rioja (Elsewhere \$26—K&L \$14.99)

Marques de Murrieta is one of my favorite old school Rioja producers. Many people love Murrieta for their blockbuster reds, especially the Ygay, but their white wine is fun and high quality. The Capellania comes from the Ygay estate and is made from 100% Viura. Aged in a mix of French and American oak barrels for 18 months, this white defies time with its bright

“The Riojas from Viña Tobia have been some of the shining stars in Luis Moya’s Vinos Unico portfolio.”

acidity. Aromas of vanilla and orange peel lead to apple and pear flavors on the palate. Enjoy this wine with a big plate of shrimp grilled shell-on with olive oil and sea salt.

2005 Jaume Mesquida Negre Pla Llevant (Previously \$20—Now \$14.99) If you can’t find love on the Mediterranean island of

Mallorca, where can you find love? Well, I certainly did in this bold and full wine from Jaume Mesquida. Made from indigenous grape varieties like Callet and Montenegro, the Negre Pla Llevant is packed with ripe black cherry/black berry fruit and has a long spicy finish. Enjoy this beauty with a grilled rack of lamb for two.

2009 Viña Tobia Joven Rioja (\$7.99) The Riojas from Viña Tobia have been some of the shining stars in Luis Moya’s Vinos Unico portfolio. Young, fresh and full of fruit, this joven Rioja is bursting with tons of ripe cherry character. Bright acidity on the finish lifts its ample body, giving the round, plush flavors

some zest. Enjoy this playful and charming red wine with a classic from the north coast of Spain: *rodaballo a la parilla*...grilled turbot drizzled with olive oil and sea salt.

Salud a ti y tu media naranja!

Anne Pickett



Argentina

Lo Auténtico **YELLOW + BLUE AND A FRESH START**

While we are generally focused on inventory clearances elsewhere in the newsletter, I noticed a few things regarding Argentine wines and this publication: First, we hardly have any products whose prices we really need to slash. Second, we continue to devote more space to the wines of Spain than to those of Chile and Argentina. This is surely because our Spanish inventory is considerably larger and more varied than that of its South American counterparts. Yes, I have my work cut out for me to find South American wines that truly excite me and my intrepid Europhile co-workers. This month, though, I think that we have just the ticket for jaded palates both behind the counter and across it, pushing carts in search of values in the Spanish, French and Italian sections of our stores.

Somehow it is not surprising that Yellow + Blue founder Matthew Cain put in a number of years of service at what my boss Clyde and our MWB (that’s “main wine buyer”) likes to call “the other KL,” legendary importer and wine merchant Kermit Lynch. Cain’s preference for less ripe, higher acid, unfettered expressions of terroir show through in his new project: one-liter boxes of wine under the label Yellow + Blue. Yellow + Blue was born out of Cain’s desire to package and ship wine in the most lightweight, efficient and environmentally friendly manner possible: the Tetra Pak (hereafter known as “the box”). The box is ideal not only for

shipping more wine for less money, but for bringing to market the best quality wine possible given the reduced cost of packaging. Furthermore, the box keeps wine fresher for longer than a bottle, given the fact that air does not as quickly penetrate the wine within the bag inside the box.

Okay, now that we have made the case for the box, you should know that these wines are not only good, but arguably our best Argentine values. They also happen to be made from certified organic grapes. **Matthew will be in our Redwood City store on Friday, February 18th from 5-6:30 p.m. to pour these wines,** as well as a few others.

2009 Yellow + Blue Malbec San Juan (1L Box \$9.99) This lovely Malbec opens with deep, dark berry fruit aromas. Round, intense yet fresh on the palate, the fruit expression is vivid and pure. A really delicious take on Malbec fermented only with native yeasts in stainless steel tanks and crafted in a wonderfully transparent style. 13.5% ABV.

2009 Yellow + Blue Torrontes Cafayete (1L Box \$9.99) This Torrontes is the driest in our stock, with spicy yellow fruit and floral blossom aromas leading to a dry, clean palate. Very well made; tasty! 13% ABV.

Joe Mankein

“We’re all-too alert at K&L to our ‘shadows,’ especially the ones cast large across the sales floor by all the great bottles of wine we didn’t quite manage to divest during the holidays.”

“Penfolds is one of Australia’s iconic brands, and for a good reason. Which makes this an incredible deal.”

LET SLEEPING GROUNDHOGS LIE

As it is more difficult to establish a firm foothold in shallow, rocky soils, they generally prefer well-drained, relatively dry sites and steep, partially sunlit slopes with minimal wind exposure rather than flat, moisture-retentive, flood-friendly zones. And although they share similar demands to survive and thrive, I’m not talking about your favorite lush Grenache or sappy Syrah, but the non-viniferal *Marmota monax*, or as we’ve come to know “him”—the North American groundhog, this being his month in the limelight and all.

But unlike that sleepy fellow who might yawn, awaken, see his shadow on the 2nd, totally freak out, and then return to bed for six more weeks of a long winter’s night, we’re all-too alert at K&L to our “shadows,” especially the ones cast large across the sales floor by all the great bottles of wine we didn’t quite manage to divest during the holidays. I can name at least three fantastic wines from the warm and scintillating Southern Hemisphere, each guaranteed to awaken your own slumbering senses and inspire you to reach for a glass or flute, and to sit back and start swirling.

The Stellenbosch region has been the source of memorable wines in South Africa since the late 17th century, and the Simonsig Family Vineyards have played a significant role in that legacy. Stretching for 500 acres across the foothills of the stunning Simonsberg Mountains, this estate winery is well-known for its remarkable range of both reds and whites. The **2010 Simonsig Chenin Blanc Stellenbosch (\$8.99)** shows how effortlessly drinkable this variety can be, bursting with a youthful panoply of pears, pineapples and apples, with enough acidity to keep it refreshing and alive in the glass. And the **2005 Simonsig “Labyrinth” Cabernet Sauvignon Stellenbosch (Elsewhere \$20—K&L \$14.99)** is a powerful, structured expression of spicy, brambly black fruits married to well-integrated oak for 21 months. Both opulent and impressive, this is an exceptional value.

While the groundhog is still sawing logs, we’ll fly far across the sea to the cool-climate heart of Central Otago, New Zealand where celebrated winemaker Rudi Bauer and his experienced team craft some of the finest sparkling wines outside of anywhere. The **NV Quartz Reef “Methode Traditionelle” Sparkling Wine Brut Central Otago New Zealand (\$15.99)**, blended from 76% Pinot Noir and 24% Chardonnay from the estate vineyard in Bendigo, first captivates the eye with its pale yellow highlights, and then flamboyantly seduces the palate with tightly-polished bubbles entranced by lively citrus fruits, brioche and cream. Fortunately you can celebrate the “new new year” once again with this alluring, wonderfully-harmonious Champenoise-style sparkler!

John Majeski

JIMMY C’S VIEW DOWN UNDER

2006 Quartz Reef Pinot Noir Central Otago New Zealand (\$19.99) The Quartz Reef Pinot is made in an Old World style by Austrian born and European trained winemaker Rudi Bauer. That said, Rudi has been making wine in Central Otago for more than 30 years, which places him as one of the pioneers in this region. The wine is mostly from de-stemmed fruit, with some indigenous yeast used. It sees 100% French oak, of which 37% is new. The nose offers elements of smoky black cherry with rhubarb, earth, dried orange peel and some forest floor character. On the palate, spicy clove notes are supported by supple, ripe tannins with good acidity leading to a fine finish.

2007 Tarras Vineyards “Steppes Vineyard” Pinot Noir Central Otago New Zealand (\$24.99) A collaboration between Kiwi Hayden Johnston and Americans Gary and Nancy Carlton lead to the creation of Tarras Vineyards in 2003. They wisely chose to enlist the talents of Robin Dicey from Mt. Difficulty who, with 45 years in the wine business, guided them in choosing clones and rootstock that would be ideal for the local growing conditions. Winemaker Carol Bunn, who spent time working at Dry River and Martinborough Vineyards on the North Island, is responsible for making this and many wines coming out of Central Otago these days. The 2007 from Steppes Vineyard has a bouquet that is bright and lifted, with notes of plum, strawberry and cherry along with hints of earth and minerals. On the palate the wine is elegant, with excellent balance, smooth silky tannins and a long persistent finish. Enjoy this lovely wine with salmon, roast chicken or grilled lamb chops.

2006 Penfolds Limited Release “Koonunga Hill Seventy-Six” Shiraz-Cabernet South Australia (\$9.99) Penfolds is one of Australia’s iconic brands, and for good reason. This limited-release wine was made to celebrate the 40th release of Koonunga Hill Shiraz-Cabernet, and it features a near replica of the original label. Made from 70% Shiraz and 30% Cabernet Sauvignon, it has some fruit that would make the Bin 28 Kalimna level and 5% more new oak. The wine is far richer and more concentrated, with a bouquet of dark plum, blackberry, currant, earth, chocolate and cedar. On the palate the wine has seamless balance with good acidity, silky tannins and fine length. While it’s very accessible now, the 2006 vintage offers enough stuffing to reward some patience.

Jimmy C

LOIRE VALLEY DEALS

So, you're looking for a good deal, are ya? Who isn't these days? Well, one of the best things about K&L is our ever-growing direct import program, because you, the consumer, get to reap the benefits of it. We hand select all of the wines in the program and then bypass the layers of mark-ups from the winery to our stores by bringing them in ourselves. Many of these wines aren't from big-name producers with slick magazine ads or those plastered up on a billboard alongside the highway. They are from smaller, family-run operations that take pride in what they are doing, from people who feel a certain sense of duty and commitment to making a good product to put under their family label. With that said, as a buyer, I (and my colleagues) also take quite a bit of pride in selecting and introducing you to these wines. My goal is to find you the absolute best ones that represent the place they come from and are also expressions of the people who make them. I think it's pretty cool that we get to do all of that and still save you some of your hard-earned cash. Some of our best direct imports, in my opinion, are from the Loire Valley. It is by far the most diverse winegrowing region in all of France and, arguably, even Europe. Here's a little sampling of some current favorites.

2004 Jean-Francois Merieau "Alliance des Generations" Touraine Rouge* (\$17.99) This is the current release of Alliance, from 30- to 50-year-old vines on clay and limestone soils with an average yield of 35hl/ha. It is made the old-fashioned way: de-stemmed, crushed by foot (*fouillage*), with manual punching of the cap (*pigeage*). It goes in tank for eight months before being aged in neutral barrels for 18 to 24 month, and finally it rests in bottle for at least a year. This is the style of wine Jean-Francois drank during hunting season growing up: rich and powerful. 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, this is a perfect match for lamb or beef dishes or, of course, game birds and rabbit.

2007 Jean-Francois Merieau "Cent Visage" Touraine Côt* (\$15.99) This is 100% Côt (the local name for Malbec), from a single vineyard site in St-Julien de Chedon. The juice is fermented in tank and then aged for one year in old French barrels. Its name means 100 faces, and it truly does show the varied sides of Malbec. This is a very high-toned and aromatic version of Côt, with an intoxicating perfume, a meaty mid-palate, supple wet tannins and nice acidity to leave a really long lasting finish. This is absolutely fantastic with barbecue ribs or grilled sausages. It could even go with a heartier style of roasted chicken.

2009 Hubert Veneau "S" Pouilly-Fumé* (\$21.99) Aged on its lees in stainless steel vats and lightly filtered before bottling (*kieselguhr*), normally in the June following the harvest. The "S" is pale yellow with a very flinty nose. Its flintiness also appears on the palate, with a lingering finish. A perfect accompaniment to fish and seafood dishes, it works with white meats too, especially when the wine is a few years old. Age 5-7 years.

2009 Gerard Boulay Sancerre Chavignol Blanc* (\$21.99) If you don't know this estate in Sancerre, you should. K&L is fortunate to have discovered these wines a few years back, before the press. And, as Boulay's California importer, we have a leg-up on the few retailers in the country who can get their hands on these wines. Never have we tasted such vivid clarity and expressiveness in Sancerre, much less Sauvignon Blanc. This wine transcends what you think the grape variety can do. It is much more than a simple quaffer, with aromas of candied grapefruit, Mandarin orange, lime and wildflowers. But what really sets this apart is its mineral-infused personality. Boulay's wines are wines of the soil, wines that echo the land with precision and delineation found in only the greatest of white wines. Comprised from Boulay's many small parcels around the hamlet of Chavignol, considered to be the finest spot in all of Sancerre.

2009 Tessier Cheverny Blanc* (\$14.99) I love this lovely blend of Sauvignon Blanc and Chardonnay, which is like white Bordeaux with a bit more snap. The Sauvignon takes center stage here with its typical liveliness, verve and hint of grassiness, all tempered ever-so-slightly by the roundness of the Chardonnay. But the wine's persistent minerality is what I find most compelling.

2009 Domaine de l'Auriere Muscadet Sèvre et Maine Sur Lie* (\$9.99) Pale yellow with greenish highlights, an intense floral bouquet and overtones of spice and fruit. The richness, balance and freshness of this wine make it an excellent showcase for this appellation. It is enjoyable young, but will age well for several years. A perfect accompaniment to fish and seafood dishes.

Eric Story

"Many of these wines aren't from big-name producers with slick magazine ads or those plastered up on a billboard alongside the highway. They are from smaller, family-run operations that take pride in what they are doing..."

K&L ONLINE AUCTIONS

...continued from page 1

Auction Your Wine...

As part of our long established Old and Rare department, we have purchased wines from individual collectors for decades. K&L Wine Auctions provides greater flexibility in selling your wine, while opening the possibility of putting more money in your pocket. Depending on your collection, we can make you an offer to buy your wine outright or have you auction the bottles (or a little bit of both). While there are advantages to each solution, highly-sought after rare wines that have been properly stored yield the best results at auction.

K&L offers the lowest commission structure in the industry, including 0% commission if you elect to take payment in store credit. Our no Buyer's Premium policy is not only music to the ears of bidders, but to sellers as well, since any rational bidder takes this fee into account when determining their max bid. Therefore, people will place higher bids on wine at auction through K&L. It's a win-win situation for both parties.

Becoming a seller is as easy as putting together a list of wines you would like to auction. Visit the "Auctions - Selling" link in the "My Account" section of our site to download our preferred template or send an organized list to the Auctions and Library Wine Department. Once we have a working list, we will let you know how those wines have performed at auction over the past year, giving a realistic perspective on the hammer prices your wines will likely fetch.

Part of the service K&L has always offered is to provide trusted (free) advice to our customers. This tradition extends to helping collectors make the best decision when it comes to selling their wine. After seeing your list, we may recommend selling certain bottles directly to K&L instead of moving forward with the auction. Some wines, while still outstanding, may not possess the reputation, high scores or cult status needed to do well at auction. Our proven ability to feature and sell lesser-known wines in our stores and on our website may mean we'll be willing to pay you more for these wines than what you would obtain at auction after commissions. Our goal is to present you with the most profitable solution!

K&L takes possession of the bottles prior to the auction in order to do our inspection, take photos of the wines and get them ready to ship to the eventual buyer. If you are local, you may drop off the wine free of charge at any of our locations. Non-local sellers will need to ship their wine to our Northern California fulfillment facility. We will send you the appropriate packing materials and printed shipping labels, making this process as painless as possible.

If you are interested in auctioning some of your perfectly stored wines and would like to find out more information, don't hesitate to contact us at Auctions@KLWines.com.

Molly Zucker

Jim's Gems

JIM'S HEARTFELT FEBRUARY GEMS

February is a very special month in my household because it marks a very special birthday: Anderson's. On Valentine's Day our beloved Brittany spaniel will be nine years old, which, in and of itself, is hard for me to comprehend. It seems as if it were just yesterday that Chris gave him to me for my birthday, just a cute four-month-old puppy. We've had some wonderful times together, particularly up north at our property, house and vineyard in the Anderson Valley. It also means that this pooch has been recommending incredible red wines for you to purchase for nearly nine years! He has a great nose and wonderful palate and expects no rewards (right!) for his duties, but if you've enjoyed his recommendations, you might send a few treats his way for the 14th.

2008 Domaine Maroslavac-Leger St-Aubin 1er Cru "Murgers Dents de Chien"* (\$32.99) I normally do not write up and recommend wines in this price range for Jim's Gems, but this puppy is worthy of such accolades from the Bean because it is comparable to a Premier Cru Puligny-Montrachet from Champs Gain, which is a stone's throw away from this vineyard site. Every aspect of this wonderful Gem suggests its mineral-driven aromatics of limestone and chalk. It's incredibly elegant, complex and slightly flashy, finishing a bit floral and long. A wine that can be enjoyed now or aged another 3- 6 years, easily. 13% ABV. (🐾🐾🐾🐾🐾🐾)

2009 Fujanera "Bellalma" Falanghina* (\$11.99) Okay, back down to earth (and to the usual Jim's Gem's price point), with this delightful, cleanly produced, crisp white from northern Puglia. With abundant aromas of oyster shells and lime zest, this Gem is clean and crisp and demands to be served with a shellfish dinner... fortunately it is that time

of the year (at least on West Coast). This will be our go-to white Gem for Dungeness crab dinners this season according to Eby. 13% ABV. (🐾🐾🐾🐾🐾🐾)

2007 Plince, Pomerol (\$24.99) This lovely Gem is medium-deep ruby in color, with pronounced ripe aromatics of cassis, blackberries and roasted coffee bean notes that evolve across a rather lush, broad palate with silky, well-integrated tannins, wonderful viscosity and a long, definitive finish. What vintage is this from? Anderson has decided that this Gem is what he wants with dinner on his birthday this Valentine's Day rather than the 1978 Château Latour from our cellar that we had planned to open for him. 13% ABV (🐾🐾🐾🐾🐾🐾)

2008 Tabali "Riserva" Pinot Noir Limari Valley Chile (\$11.99) For the last seven or 10 years, I have maintained that the varietal Chile should be concentrating on, because of its cool climate vineyard locations, is Pinot Noir. (I get just too much of that cool-climate veggie character from most of the Cabernets from the area. UC Davis has even developed a cool-climate clone that would grow wonderfully there. Hello!) This well-made Pinot is medium-deep ruby in color, with wonderful aromas of black cherry, cloves and plums. In the mouth it is balanced yet well-structured, with a soft, round mouthfeel and a long, warm finish. A fantastic wine, particularly for the price. This will also be our house red for the month, according to Anderson. 14% ABV. (🐾🐾🐾🐾🐾🐾)

If you any questions regarding these wines, email us at JimBarr@KLWines.com.

Jim, Anderson, Eby and the Bean

UNDER THE RADAR *Hearty Wines For Rainy Days*

With the cold weather of winter still lingering into February, I'm still clinging to any semblance of rusticity that I can create in my home—boiling stews, a burning wood fire, low lighting and a blanket over me while I read a book, all complemented by hearty red wines. I appreciate each season equally, and as much as I look forward to spring, the simple pleasures of winter are more gratifying in some way.

French regional reds always seem to fit the bill on a chilly weekday evening, and of course something affordable, yet interesting would be nice. The **2008 Domaine Matha “Cuvée Lairis” Marcillac (\$10.99)** is a steal of a deal and is exactly what I crave with a pan of roasted vegetables. The fruit is dark and dense, and the spice is peppery, almost like a Cabernet Franc. From the small Marcillac appellation in France's southwest, this wine will warm your soul and add gusto to your meal. Sausages, soups, a big cheese plate, you name it—it will pair nicely with this 100% Mansois bottle.

If that sounds a bit too rustic, then this a Rhône-style blend from South Africa might be just the thing. The **2009 A.A. Badenhorst “Secateurs” Red Rhône Blend Swartland (\$16.99)** is loaded with crunchy red fruits and

fine-grained tannins from a fantastic winemaker (formerly the head of the legendary Rustenberg). The palate is juicy and smooth, but there's plenty of spice and minerality to balance it all out. The Badenhorst wines have just recently been introduced to the United States, but while they're new on the scene there's plenty of big press behind them and they are destined to move quickly. This Shiraz, Grenache, Mouvèdre, Cabernet, Cinsault and Carignan blend is just the wine for an afternoon cocktail glass, or a big pot of stew.

When the cold is just too intense, and the need for a warming digestivo becomes apparent, then try this brand new amaro from **Cardamaro (\$18.99)**. Amari are Italian bitter liqueurs that are simultaneously sweet and have been macerated with local herbs. Just about every regional village has their own recipe, but never has such a tasty version been so affordable stateside. The Cardamaro might remind some of **Nonino Amaro (\$39.99)**, but it's a bit rounder, with more honey and cinnamon flavor, rather than bitter herb and won't burn going down. A great way to warm up from the inside out.

David Driscoll

GETTING TO KNOW *Alexandre Brisoux*

What's your position at K&L ?

I'm the Redwood City store manager and I've been with K&L for more than six years.

What did you do before K&L?

Before I started working at K&L I was Sommelier/Manager in a restaurant located in the small ski resort of Mont-Tremblant, Québec (Canada)—north of Montreal.

What's your favorite movie?

Probably a toss up between *Six String Samurai* (love the Red Elvises), *Hard Core Logo* (1996) and *Monty Python and the Holy Grail*.

What do you do in your spare time?

Spare time, what spare time? Having two kids under the age of two kills the idea of spare time. They are a blast, though, and I enjoy spending my non-working life with my family.

What was your “epiphany wine”?

Wine has always been part of my life. My dad is French, [so] wine was always at the dinner table. If I'm to pick a turning point, it was [at a] dinner party 12 years ago with my wine mentor Mr. Black; we had 1976 Suduiraut with a delicious foie dish. The wine was just stunning. If you are patient enough to keep your hands off the 2007 vintage of Suduiraut for another 20+ years, it will be pretty close.

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

I would start the evening with the Ariston's

Cepage d'Antan Champagne as a palate cleanser. The first course would be *foie gras au torchon* with ground Madagascar pink pepper and fleur de sel. This would be paired with 1982 Suduiraut Cuvée Madame, followed by a braised beef poutine with a bottle 1986 Laurel Glen Cab. As a main course I would have venison in a “*petit fruit des champs*” sauce. I'd drink 1985 Beaune Greves “Vigne de l'Enfant Jesus” from Bouchard Peres. [With] my cheese plate I would drink a 1978 Pichon-Lalande... I would skip dessert unless its crème brûlée with a glass of Michel Lorient “Marie-Leopold” Sec Champagne. To finish me off I would have a 1965 Tomatin 37-year-old (Cask #20945), Duncan Taylor Single Malt Whisky.

How do you think your palate's changed?

I gravitate towards more balanced wines.

What do you like to drink?

Water, red, white, pink, beer, Bourbon, Single Malt, Armagnac...you get the point.

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

Don't believe the hype. Trust your own palate and taste, taste and taste some more.

If you could have dinner with any three people in history, who would you invite? What wine would you serve?

Moliere, Jacques Brel and Jean-Paul Sartre. I would serve them vintage Port.

“When the cold is just too intense, and the need for a warming digestivo becomes apparent, then try this brand new amaro from Cardamaro.”

GETTING TO KNOW: *Alexandre Brisoux*



“Don't believe the hype. Trust your own palate and taste, taste and taste some more.”

PENSIERI DA MONTECHIARA

February is always an exciting time for me. I head to Montalcino for a week to taste the new vintage—this year the dynamic 2006s—which I believe has produced some extraordinary wines. Unlike our Bordeaux team, who every April taste thousands of samples of fermented grape juice harvested just months before (and that aren't really even complete wines in most cases), and then have to make decisions about what to buy, in Montalcino we're tasting wines ready for release. Sure, we'll try the fresh 2010s in barrel, and we'll taste barrel samples of the 2009s and 2008s and 2007s, too. But the only wines we'll be worried about buying for now are the bottled 2006s. Guido and I visit Italy every year, and we have sampled the 2006 Brunelli four times already, so we have a really good idea of what these wines are about.



“This is a powerful wine, complex, structured and capable of aging, but is more cultured, less fierce and at a price that is really extraordinary for the quality!”

This year Hollywood's Chris Miller will be joining Guido and me in visiting a slew of producers, as well as in tasting close to all of the wines from this year's release, so he'll be a great resource for you Southern California Italophiles. We will start offering the wines on a pre-arrival basis, time permitting, this month. In fact, by the time you read this, we may already be offering wines. This year's campaign will be fast and furious. And since James Suckling has left his *Wine Spectator* tasting duties to the very capable Bruce Sanderson, we will have a new voice ringing among the critics. Suckling has launched his own website, and plans to be the first to market with his reviews at JamesSuckling.com, along with a much more in-depth report this year than in years past. I, too, will be writing a report this year (it seems I can only get them out in great vintages), and have decided to take a very big step: I'm going to use the "100 point scale." While this has been a simple conceptual step—I want to be heard in the same language that the other writers speak—it's a very difficult practical one. I mean really, what the hell is the difference between 92 and 93 points? I promise I will have overcome the operational issues by release date.

“We will start offering the 2006 Brunelli on a pre-arrival basis, time permitting, this month. In fact, by the time you read this we may already be offering wines.”

Okay, now for some wine! Umbria's Sagrantino di Montefalco and I have almost always been at odds with each other. The grape's extraordinary tannin structure seems to me to give the wines a rather monolithic feel, like brooding, reclusive giants. Sagrantino naturally produces twice the polyphenols as Sangiovese or Nebbiolo—that's the stuff that makes wine darker, more flavorful and more potent—hence the sheer size of the wines. I am easily bowled over by Sagrantino's power, yet am often missing the sub-plot: subtlety, balance, intrigue. Traditionally the grape was made in the passito method, partially drying the fruit and then making a sweet wine from them. It is unfortunate that Sagrantino Passito hasn't caught on with the wine cognoscenti in the US because it is truly a special wine worthy of international interest.

Okay, so what's the deal? Why write about something I don't find overly exciting? Well, I just tasted something that shocked me with its quality, size and power that also has definition, intrigue and a multi-faceted nature. The 2008 Antonelli "Contrario" Sagrantino (\$19.99) is done entirely in stainless steel and still has the aforementioned power and size, yet it is remarkably drinkable. This is a powerful wine, complex, structured and capable of aging, but is more cultured, less fierce and at a price that is really extraordinary for the quality! While I normally match food and wine, I actually drank this while preparing dinner, tasting and tasting and going back looking for some fault, ending up with most of the bottle gone by the time my meal was ready. Do try this with any sort of beef, lamb or rich pasta dishes.

Greg St. Clair

FEBBRAIO'S SELEZIONE

2009 I Stefanini "Selese" Soave (\$8.99) Wow! That's what several of us were saying at a staff tasting last month when this Soave was the first wine we tried. Pure and fresh, this is a delicious dry white wine. Soave is one of Italy's most popular whites, probably because the good ones like this are so smooth, light and easy to drink. This wine comes from an area just east of Valpolicella and is made from Garganega. This is a great apéritif to start off your Valentine's Day meal.

2007 Agostino Pavia "Moliss" Barbera d'Asti (\$15.99) This small family-owned winery is located in the heart of the Barbera d'Asti. Their wines are made from 50-plus-year-old vineyards spanning seven hectares around the estate. I have written in the past about all three of Pavia's Barberas—"Bricco Blina," "Moliss" and "La Marescialla," but this year's Moliss is truly amazing. Rich and complex, with ripe cherry, cassis and vanilla notes that hit your palate first. On the very long finish you will find black berries, clove and soft tannins with well-integrated Slovenian oak.

2008 Agricole Azienda Reale "Cardamone" Colli di Salerno Rosso (\$21.99) From Campania and named after the district where the vineyards are found, Cardamone is made of 80% Piediroso and 20% Tintore di Tramonti. It starts off with raspberry, bacon, violets and spicy lavender aromas, followed by a core of pomegranate. The wine finishes with long, soft tannins and hints of thyme and lots of white pepper. Yum!

2009 Elio Grasso "Gavarini" Nebbiolo d'Alba (\$23.99) From the great 2009 vintage, this wine brings it, with aromas of dried cherry and roses. On the palate you will find raspberries, tar, tobacco, truffle and a little Alba dust, with a good tannin structure. I love the elegance and varietal purity of this baby Barolo. I have some 2001 and 2006 in my cellar, and I will put some of these down as well, to drink sooner than later. I recommended decanting it for a couple hours, and think it would show best with mushroom risotto or a tri-tip.

Buon San Valentino!

Mike "Guido" Parres

Captain's Log HAPPINESS IN A BOTTLE

2009 Azienda Agricole Reale "Aliseo" Colli di Salerno Bianco (\$21.99) This wine was one of the standouts of 2010, for me. Azienda Agricole Reale is a tiny producer from the hills above the Amalfi Coast making just 1,000 cases of wine annually. The Aliseo is composed of Biancazita, Pepella (don't worry, I've never heard of them either) and Biancolella, a fairly common varietal to the region. Other than the scarcity and the curious varietal composition, why did I like this wine so much? Well, it was electric! The aromatics are bright, focused and penetrating. The palate is the exact same way. All it took was one sniff and one sip and I was immediately grinning like a kid on Christmas morning. This is truly happiness in a bottle. Of course, we only received a small amount of the Aliseo (of which there wasn't much to start), and I have already taken some of it, so there won't be much to go around. Jump on this!

I couldn't believe when more of the **2004 Pinino Brunello di Montalcino** arrived. Then I was shocked when I saw what we were asking for it: **\$29.99!** That's almost half off what we were selling it for before. Pinino is a house that walks the fine line between modern and traditional. You get the modern, forward, ripe dark fruit characteristics on the nose and in the mouth. And the entry is big and rich, with tannins building and stretching across the palate behind the fruit to maintain balance. Keeping with tradition, though, it is aged in big Slovenian oak, so there are no overt oaky tones, just a hint of spice. This is a Brunello that is ready for dinner tonight, given about an hour's worth of decanting.

Kirk Walker

"I love the elegance and varietal purity of Elio Grasso's baby Barolo."

"I couldn't believe when more of the 2004 Pinino Brunello di Montalcino arrived. Then I was shocked when I saw what we were asking for it: \$29.99! That's almost half off what we were selling it for before."

POUR VOTRE PLAISIR

Looking For Your Shadow?

More of the wines we expected to arrive earlier rolled into our warehouse during the Holiday Chaos. Now that things have calmed and the wines have finally made it out of their boxes and onto our shelves, we can finally tell you all about them. We have some exciting Burgundies from lesser-known but terrific domaines, as we continue our search for the very best in both value and quality we can find. We are looking for deals every day, not just closeouts.

One grower-producer we are excited to tell you about is **Domaine Maroslavac-Leger**. Roland Maroslavac is a quiet, unassuming and very smart man who makes wines of character and elegance. Sometimes they are a bit reticent, initially, but they are always elegant and lovely. Roland works carefully, in tune with his vines, and he bottles with the good moon. Roland is only second generation in the wine business. His father emigrated from Poland, and they purchased hillside land above Puligny-Montrachet to graze livestock. How is that for a different era? In the mid-20th century their land was replanted to vines once again, as it had been in the past, and other vineyards were gradually acquired. Roland's **2008 St-Aubin Premier Cru "Murgers Dents de Chiens"* (\$32.99)** comes from an extremely well-situated site, located immediately adjacent to the Puligny-Montrachet Premier Cru Champs Gain. It is bright, with good minerality and a very elegant style, a bit floral on the nose, with a slight creaminess and good length. His **2008 Maroslavac-Leger Puligny-Montrachet "Corvées des Vignes"* (\$44.99)** is on the border with Meursault, kitty-corner with Meursault Charmes. The name probably comes from a vineyard where peasants once labored for the local lord. The vines are all more than 50 year old, with some 80-year-old vines as well. It has that old vine intensity, rare in a village wine, with a focused, mineral-driven character and back-palate richness. It's lovely Puligny. The **2008 Maroslavac-Leger Puligny-Montrachet Premier Cru "Folatières"* (\$69.99)** comes from the stonier upper portion of Folatières. Roland feels that his location gives him a Folatières that is lacier and airier, with more energy and more lift. On the nose it is sweet and pretty, with white flower notes. It is a bit reticent at present, but shows minerality, drive, elegance and an extremely long and lovely finish that bodes very well, indeed.

"We have some exciting Burgundies from lesser-known but terrific domaines, as we continue our search for the very best in both value and quality we can find. We are looking for deals every day, not just closeouts."

Another small domaine in Puligny is **Domaine Guillemard-Clerc**. Corinne is the daughter of Bernard Clerc of Domaine Henri Clerc, from whom some of their vineyards come. Their **2008 Puligny-Montrachet "Cuvée Elegance"* (\$46.99)** comes from a single site, the amusingly, if not so poetically named lieu-dit "La Rue aux Vaches." Somehow the "cow's road" does not have the same sizzle, so Cuvée Elegance it is! The vineyard is just below Pucelles Premier Cru, and the wine is delicate, elegant and very charming in style. Another place I think is special is Enseignères, located just below Bienvenues-Bâtard-Montrachet Grand Cru. Their **2008 Domaine Guillemard-Clerc Puligny-Montrachet "Les Enseignères"* (\$59.95)** is much richer on the palate, with delightful acacia blossom and acacia honey notes on the nose and palate.

Guillemard-Clerc also makes some terrific red wines, of which we have two. The **2008 Beaune Premier Cru "Coucherias"* (\$34.99)** comes from a vineyard high on the hill above the Clos de Feguine on a south-facing slope. It is supple and bright, with notes of cassis and black fruits. Their **2008 Domaine Guillemard-Clerc Clos de Vougeot Grand Cru* (\$94.99)** shows both red and black fruit notes, with concentration and power.

And since our theme this month is deals and bargains, one thing I should mention is the **2007 Domaine André Auvigüe Pouilly-Fuissé "Solutré" (\$17.99)** here at K&L, and \$35.99 elsewhere. This delightful Chardonnay, with its mix of ripe fruit and minerality will not be around long at this price, so please don't hesitate. Finally, one of my personal favorite bargains in white Burgundy comes from St-Romain, a tiny village tucked in the hills that time seems to have forgotten. The **2008 Maison Jacques Bavard St-Romain Blanc* (\$23.99)** drinks like a much more expensive wine, with elegance, minerality and a lovely lemon note that is most intriguing.

À Santé!

Keith Wollenberg



"This delightful Chardonnay, with its mix of ripe fruit and minerality will not be around long at this price, so please don't hesitate."

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Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
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Standard	336		\$3,395
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FEBRUARY FEATURED ITEM: GoVino Glasses (4-pack \$11.99)



Anywhere Wine Glass. GoVino glasses are made from a special food-grade polymer that's

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



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“Our buyers find wines that, like Cupid’s arrow, inspire passion. And whether you’re buying for someone who enjoys French Champagne, big bold reds, Italian wines, interesting varietals or stupendous values, we have the perfect club.”

K&L Wine Clubs: Like Cupid’s Arrow

This Valentine’s Day surprise your significant other with a gift that keeps on giving: a K&L Wine Club subscription.

It won’t melt like chocolate or wilt like flowers, and it’s way more fun to share. Our buyers find wines that, like Cupid’s arrow, inspire passion. And whether you’re buying for someone who enjoys French Champagne, big bold reds, Italian wines, interesting varietals or stupendous values, we have the perfect club. Our experienced buyers and purchasing power, built over more than 30 years, allow us to negotiate to give you the best possible wines for your money. The clubs are not only a great gift for a friend, colleague or loved one, they make a great splurge for yourself. 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 minuscule 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

FEBRUARY WINE CLUB PICKS

signature red collection

2007 Amici Napa Valley Cabernet Sauvignon

A great vintage for Napa, and one of our favorite value Cabernets. Deeply colored, the Amici’s nose is loaded with cassis, currants, blackberries and espresso notes, which are underscored by mild toasty tones. In the mouth you will be treated to an expansive, complex, multi-dimensional Cabernet, with well-integrated, silky tannins, tons of structure and a finish that refuses to quit.

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

best buy wine club

2007 Domaine Andezon Côtes du Rhône

89 points Robert Parker: “A blend of 90% Syrah (40-year old vines) and 10% Grenache (60-year old vines), the tank-fermented and aged 2007 Côtes du Rhône exhibits sweet blackberry and cassis fruit interwoven with notions of spring flowers, licorice, and road tar.”

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

premium wine club

2008 Peterson Dry Creek Zinfandel

If Zinfandel is the star of Sonoma’s Dry Creek Valley, this wine is like a part of the vinous Milky Way, exemplifying why the region is so well-suited to the varietal. It has tangy black and red fruit, hints of cocoa powder and an undercurrent of cedar that’s spicy and fresh.

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

italian club

2006 Blason “Vencjar”

Bordeaux from Italy? You betcha. This is a blend of equal parts Cab Franc, Cab Sauv and Merlot from one of our favorite producers in Northeastern Italy, Giovanni Blason. Full-bodied, with soft tannins and lots of dark fruit, leather and spice on the nose and palate.

Regular K&L Retail \$19.99 Wine Club Price: \$16.99

champagne club

LeClerc-Briant Reserve Brut*

The first wine from LeClerc-Briant to be certified as “in conversion” to biodynamics, and one of our only organic Champagnes in the club. Sadly, Pascal LeClerc passed away just a few months ago, and I hope club members will join me in toasting him when you receive your bottle.

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

TALES OF THE SPORTING LIFE

In the world of wine, you're always subject to the limitations of vintage and the pressure of a new one coming down the pike. But whether a vintage is god-awful or a godly gift, its shelf life is limited. Spirits, on the other hand, are unique in our business because distillers can always make more. Sure there are some exceptions, particularly with all of the single-barrel, single-vintage products coming to market, but in general we have access to nearly all of our spirits year after year. That means we don't need to close out a product each year to make way for new vintages. Certainly, I will admit to getting overly-excited about something that the public didn't necessarily respond to. Maybe I bought a few too many cases. Maybe I even bought something that I wasn't completely behind because my supplier begged me. But those products get closed out and forgotten about quicker than they arrive, and they are surely not the kinds of "values" our discerning customers want to hear about. Instead, I want to point out some of the everyday values that David Driscoll and I have worked so hard to get for you. These are some of our most popular products available for incredibly low prices without any specials, clubs, extras, discounts or anything. These are not SALE prices; this is just how we roll.

Lagavulin 16-year-old Islay Single Malt Whisky (750ml Elsewhere \$100—K&L \$64.99)

Black Maple Hill, Small Batch Bourbon (750ml \$32.99)

Glenlivet 12 year old Single Malt Whisky (750ml Elsewhere \$37—K&L \$23.50)

Glenfiddich 12 year old Reserve Single Malt Whisky (750ml 12 bottle limit \$22.99)

Buffalo Trace Kentucky Straight Bourbon (750ml Previously \$25—Now \$19.99)

Ardbeg 10 year old Islay Single Malt Whisky (Previously \$49.99—Now \$43.99)

Ardbeg Uigeadail Traditional Strength Islay Single Malt Whisky (\$58.99)

Woodford Reserve Bourbon (750ml Elsewhere \$30—K&L \$24.99)

Johnnie Walker Blue Blended Scotch Whisky (750ml Previously \$180—Now \$148.99)

1985 Glenrothes Distillery Bottle Single Malt Whisky (Previously \$125.99—Now \$98.99)

Ketel One Vodka (750ml Previously \$25—Now \$19.99)

2000 Evan Williams Single Barrel Bourbon (750ml Previously \$27—Now \$24.99)

David Othenin-Girard

K&L Whisky Merchants OLD WORLD ARRIVALS

It's no secret that we've become pretty close with our Belmont neighbor Davorin Kuchan at Old World Spirits. After creating our now legendary Rusty Blade Gin, Davorin was wondering what he could possibly do for an encore. Luckily, he began thinking about this sometime ago, so that he would have a few options up his sleeve for early 2011. We spoke often last summer about really going after the West Coast mixology scene by supplying it with what it still needed more of: a high proof mixing rye and a reasonably priced young brandy. Most of the options available to bartenders are too soft, too rich or too expensive—they either get lost in the mix or cost too much to pour into a cocktail.

Davorin responded by crafting **Kuchan Alambic Brandy (\$39.99)**, which is made from Zinfandel grapes and aged in French oak before it's finished for an additional nine months in used Bourbon barrels. Having already mixed a few drinks with it (including a stellar Fishhouse Punch at last Christmas's Dickens Faire), I can honestly say that the spice and character are unmatched by any young Cognac or Armagnac available right now. Where some brandy cocktails can sometimes seem flat because of the refined and smooth nature of Cognac, Davorin's spirit is vibrant and adds to the character of the drink—it's an absolute pleasure to mix with. Use his **Kuchan Barrel Aged Peach Brandy (\$42.99)** in conjunction for some fantastic punch bowls.

The rye has been a real work in progress and has finally come around. It is very, very special. Most people don't know that the majority of rye bottlings available are not even close to a 100% mashbill. The law states that a spirit only need be 51% rye to call it such, so you can imagine that given the high cost of the grain, the other 49% is made from other neutral spirits. **Kuchan Rye Whiskey (\$35.99)** is aged for only a few months in small barriques and is made from 100% rye—a very difficult task given the difficulty in distilling the grain. The difference between his spirit and others, however, is night and day. Although young, the peppery character of the rye shines through and the purity of the spirit is amazing. Clean and alluring flavors burst on the palate and the attitude they give to a rye cocktail is fun and exciting.

David Driscoll

“Instead, I want to point out some of the everyday values that David Driscoll and I have worked so hard to get for you.”

“Davorin responded by crafting Kuchan Alambic Brandy, which is made from Zinfandel grapes and aged in French oak before it's finished for an additional nine months in used Bourbon barrels. “



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The Last Word **ON BORDEAUX**

This is going to be exciting year for the wines of Bordeaux at K&L. The 2008s are starting to roll into the store, the great sublime 2009s are sitting in barrel and 2010, which just wrapped up, appears to be yet another good vintage. But I think 2011 is off to a particularly delicious start, since we are also lucky to have just some of the 2009 whites as well as some 2009 reds. How do we already have 2009 reds, you wonder? A handful of wines from lesser-known appellations that don't sit in barrel long were released early, and we have four of them.

2009 St-Jean des Graves Blanc, Graves* (\$12.99) This wine has been a great value in the last two vintages, and so it is again. The bright grapefruit aromas on the nose carry through to the palate. The soft, fleshy mouthfeel seems to be hiding nice acidity that is evident on the finish, and the grapefruit aromas persist throughout the long finish.

2009 Clos Floridene, Graves Blanc (\$24.99) This is the best vintage of this wine I have tasted. The nose is this beautiful musky peach. The rich mid-palate has more ripe peach has such a lush mouthfeel that I think must be from a high percentage of Sémillon or the vintage. The long, creamy finish is all heady summer peaches and apricots. This should be a long-lived wine, so lay a few bottles down. At \$25, this wine is a steal.

2009 Belian Giraud, Entre-Deux-Mers (\$9.99) This is the easiest drinking of the four 2009 reds and the best wine to bring to someone who loves California Cabs. The nose is a mix of raspberry and candied cherry. The palate is soft and fleshy with more raspberry and cherry flavors. The finish is soft with no astringency, and the wine is very easy to drink.

2009 Du Colombier, Entre-Deux-Mers (\$9.99) An old school Bordeaux. The nose is smoky, herbal and mineral, with a background of red fruit. Raspberry and kirsch flavors dominate the palate with a chalky and mineral background and a slightly astringent finish.

2009 Montjouan, Côtes de Bordeaux (\$9.99) This is my favorite of the four 2009 reds. Bright red fruit and floral aromas fill the nose. Cherry and raspberry flavors dominate the palate. The red fruit is lifted with brighter acidity that carries through to the finish with a slightly astringent ending.

2009 La Croix Blanche, Montagne St-Emilion (\$13.99) You might be surprised to see a St-Emilion released so early, but this is from a satellite appellation and doesn't see long barrel aging. The nose is all plum and raspberry, and the sweet raspberry carries through to the palate along with plum and a bit of spice. This wine shows the most astringency on the finish of the four.

Steve Greer

“I think 2011 is off to a particularly delicious start, since we are also lucky to have just some of the 2009 whites as well as some 2009 reds.”