



WINE News

IT'S JULY: It's all about beach days, barbecues and easy afternoons lounging in the sun. Look for crisp whites, fresh rosés and juicy reds from across France throughout this newsletter to make the lazy days of summer even better!

ON LA ROUTE DU VIN

The region known as the Languedoc-Roussillon is huge—stretching from Spain in the south to the Rhône River in the east. Its geography and climate vary greatly—dramatic mountain ranges (Pyrenees), foothills (Cévennes), coastal plains (Montpellier and Beziers) and rolling farmland (Carcassonne)—translating to a region with incredibly diverse political, economic, culinary and linguistic customs. Colloquially known as *Le Midi*, this most southerly region has a wine for just about everyone and every occasion. So *allons-y*, as we take a virtual trip down the region's main auto-route, known as A9, to discover the wines of the Languedoc-Roussillon!

Our first stop on *La Route du Vin* are the vineyards of Pic-Saint-Loup, where the cooler meso-climate benefits the cultivation of Syrah. Approximately 30 minutes from Montpellier, Pic-Saint-Loup is known for producing substantial yet refined wines, as the family-owned Clos Marie, run by Christophe Peyrus, demonstrates. Over the past several years, this organically-farmed property has garnered rave reviews from the international wine press. The **2010 Clos Marie "L'Olivette" Languedoc Pic-Saint-Loup (\$19.99)** is composed of 50% each Grenache and Syrah and is given 14 months *élevage* in vat and barrel. This opulent red offers notes of garrigue, spice and fleshy black and blueberries. 13.5% ABV.

Heading further south and inland we arrive in Faugères, an appellation known for its schist-laden soils and hearty red wines. The wines from this appellation are generally a bit more structured and rustic in their youth. However, they provide the beef and brawn that pair wonderfully with dishes like ribs or roasted meats. The **2009 Château Rigaud Faugères* (\$12.99)** is a collaboration between Claude Gros and Jean Paux-Rosset. Old vine Syrah and Grenache form the foundation of this Rhône-style red, with Syrah's bright red fruit and peppery spice leading the way. Darker notes of black fruit and plum open up on the mid-palate for a wine that balances ripeness with vibrancy through the finish. 14% ABV.

Just a stone's throw from Faugères is Saint-Chinian. Although only red and rosé wines are afforded AOC status, delicious white wines come from these vineyards too. Château Viranel is a small family-run domaine in this picturesque appellation. Their **2011 Château Viranel "Tradition" Coteaux du Languedoc Blanc* (\$12.99)**, 80% Grenache Blanc, 15% Roussanne and 5% Bourboulenc, offers up a fruity, fresh, delicate nose dominated by citrus and lifted by notes of white flowers and apricot. The finish is long and mineral, with great finesse. 13.5% ABV.



Next we go to Minervois, where quaint southern French villages dot the vineyard-rich landscape. Plenty of *garrigue* and *oliviers* (olive trees) can be found here too. Situated on a plateau around the villages of Minerve and La Caunette, Françoise le Calvez and Pascal Frissant work their domaine, Château Coupe Roses, with passion and care. Their property is named for the exposed rock and garrigue, and their vineyards lie in the highest part of Minervois, between 750 and 1,350 feet above sea level. The **2010 Château Coupe Roses "La Bastide" Minervois (\$13.99)** is an intense mouthful of mountain fruit, predominantly Grenache and Carignan with a touch of Syrah, at a great price. 13% ABV.

As we journey towards the Franco-Spanish border, the rugged region of Corbières bears vestiges of late medieval France and the religious order known as the Cathars. High in the foothills of the Pyrenees, their spectacular castles stand watch over magnificent vineyards. It is here that the Sichel family of Château Trillol cultivate Grenache, Syrah and Carignan to produce the **2008 Château Trillol Corbières* (\$9.99)**. The bouquet on this Languedoc red is fruit-driven, yet loaded with notes of Mediterranean herbs (thyme, rosemary and mint) and spice and pepper. On the palate, the attack is generous, ample and silky, with a mid-palate that is dense and powerful, yet mouthfilling. 14% ABV.

We end our tour in Cases de Pène, a tiny fishing village in the Roussillon region of southern France, just 30 miles north of Spain. Ceded to France in the mid-17th century, the region is still known to many as French Catalonia. The **Cuvée de Peñya Vin de Pays des Côtes Catalanes Rosé (\$8.99)** is a delicious rosé produced by the local co-op, Les Vignerons de Cases de Pène, in honor of this Catalan heritage. It's 60% Grenache and 40% Syrah and exhibits fresh aromas of Rainier cherries, garrigue and melon. Rich, dry and full-bodied, it will make a great accompaniment to charcuterie, roast beef sandwiches or grilled salmon. 13.5% ABV.

Mulan Chan-Randel

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And Now That Prices Are Out...



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

We can see that the Bordeaux property owners have come down to reality—at least most of them—pricing their 2011s reasonably.

Some châteaux, including **La Mission Haut-Brion (PA \$329.99)**, reduced

their opening price by more than 60%! Many more, such as **Angelus (PA \$219.99)**, lowered their price more than 40%.

The top wines from 2011 (not including First Growths) also represent good values. **Cos d'Estournel (PA \$154.99)** is about the same price as Phelps Insignia, while the stunning **Pontet-Canet (PA \$104.99)** is about the same price as Caymus Special Selection. These Bordeaux classified growths have rich histories spanning many more years than their California counterparts and represent the best wine investments in today's market. Of course, I am a bit biased. Look at all the wine auctions; the vast majority of auction wine is Bordeaux.

Our friends in the Médoc have followed suit, pricing wines such as **Calon Ségur (PA \$64.99)** and **Angludet (PA \$29.99)** quite reasonably, making them fine values as well. There are actually a number of excellent wines from the vintage selling for less than \$40. The

2011 Fonplégade (PA \$39.99) is absolutely delicious and well worth a buy. Of course, **Cantemerle (PA \$32.99)** is always a value, and 2011 is excellent. One of my favorite wines is **Poujeaux (PA \$29.99)**, and the 2011 is elegant, toasty, sweet and lovely. From the other side of the river, **Clos la Madeleine (PA \$34.99)** continues to impress, as does the spicy **Fleur Cardinale (PA \$36.99)**.

And for owners of the original Facebook shares: put a few bucks on the First Growths. **2011 Lafite (Inquire)** is the least expensive Lafite on the market today, and **2011 Latour (PA \$679.99)** is half the price of their 2009 and 2010. Better yet, buy a couple cases of **2011 Margaux** or **Haut-Brion**, both are less than \$600—half the price of their 2010s.

Looking for a few wines to drink tonight? Well the **2011 Hippolyte Rosé*** has finally arrived. It will sell quickly at **\$10.99**. The 2011 version is rich like the 2009, refreshing and full of strawberries. The new **2010 Kalinda Lake County Sauvignon Blanc*** (**\$12.99**) is also in, and this one has a bit of Riesling in the blend. A poolside sipper, for sure. On the red side, the 2009 Bordeaux keep rolling in. Make sure you have bottles for your cellars and your dinner tables. The newly-arrived **2009 Lestruelle (\$14.99)** is a steal. Drink now with air or age it a few years.

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.

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

Sale Dates End July 31, 2012. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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WS:Wine Spectator
RP:Robert Parker
WE:Wine Enthusiast
GR:Gambero Rosso
JSJames Suckling
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."

July 7: French Regional Wines. Region of the Month! Buyer Mulan Chan-Randel will pick her favorite French Regional wines from our July newsletter.

July 14: Wines of the Loire Valley! Buyer Eric Story will feature the latest and greatest red and white selections from the Loire Valley. This tasting is always interesting and informative, so don't miss out!

July 21: Bordeaux! Our monthly Bordeaux tasting is always a hit. This month we will continue exploring the awesome 2009 vintage. \$20.

July 28: Blind Syrah/Shiraz Tasting. Our "blind" Pinot Noir tasting in April was such a hit that we are following up with another one this month. Selections will be from the USA, Australia, France and elsewhere.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.
July 5: TBA; July 12: Santa Cruz Mountain Winery;
July 19: Blue Danube Wines; July 26: Miner Family Vineyards

In Redwood City, Fridays from 5-6:30 p.m.
July 6: New Summer Beers; July 13: Storrs Vineyards;
July 20: Matador Vino; July 27: Sanglier Cellars

In Hollywood, Thursdays from 5:30-7:30 p.m.
July 5: Closed for the 4th of July Holiday;
July 12: Imports from the Estates Group;
July 19: Ribera de Duero; July 26: Craft Beer

Sommelier Notes LET THE ROSÉ BEGIN!

I love July. It reminds me of the freedom of summer vacation—**exhilarating, liberating and relaxing at once.** I am enrolled indefinitely in the school of Perpetual Daily Grind now, but I love that July continues to cast its spell, reminding me, in less obvious ways (brightly colored party invitations, baseball) that the time to chill out and relax is here. And, being the hopelessly wine-obsessed individual that I am, the most powerful siren call is to summery bliss is the rosé section, which at K&L reaches its height of colorful pink magnificence in July.

Perhaps you're like me. Upon first sight of the pink bottles, does your focus shift from "real life" to fantasies of dinners alfresco, poolside sipping, that summer in Provence? And then do you proceed, suspended in time and space, to fill your cart to the brim with rosés of every shade of pink, feeling (if only for a moment) like a kid in a candy store? If so, by all means, indulge. We have so many delicious rosés in stock right now, you really can't go wrong. I promise. Just follow your bliss.

However, if you're just getting into rosé and find the beckoning sea of pink a little daunting, your best strategy will be to zero in on the South of France, where a glass of rosé on the terrace in Provence is synonymous with summertime. Typically made from a blend of Rhône and/or regional French varietals and vinified dry, the traditional styles produced here range from light to full-bodied and offer delicate red fruit aromas and flavors, subtle complexity and refreshing finishes. Served chilled, these wines provide thirst-quenching on a hot day and can pair with a wide variety of cuisines. While this doesn't nearly cover the range of options available, here's a handful of must-try southern French rosé wines to start your cart. These are all available for less than \$15, cover a variety of style bases and are sure to please.

Jean-Louis Denois Pinot Noir Brut Rosé* (\$14.99) Jean-Louis Denois is a rising star producer in the Languedoc. We've been directly importing his wines for some time, and they just keep getting better—brighter, fresher, more compelling. Composed of 100% Pinot Noir, this delicious sparkling rosé is a real treat, with fresh cherry and strawberry aromas and flavors. Vinified in the traditional method, this sparkler has a Champagne-like mouthfeel, with a creamy mousse and notes of honeyed toast on the finish, with a kiss of framboise adding a playful punch. This dry, refreshing sparkling rosé will complement many foods and bring an inspiring burst of color and flavor to any occasion!

2011 Château Viranel "Tradition" Saint-Chinian Rosé* (\$12.99) I've always enjoyed Château Viranel's rosé, and the 2011 is their most exciting yet. A blend of 40% Syrah, 40% Grenache and 20% Cinsault, this is made in a bright, nuanced style, with subtle herb and spice hints for complexity. The nose suggests fresh watermelon and wild strawberry aromas and flavors, with notes of citrus peel and tomato leaf. I find it impossible to resist this rosé's charm! Served chilled, this will go with just about anything, from sashimi to sliders.

2011 Bergerie de l'Hortus Pic-Saint-Loup Coteaux du Languedoc Rosé (\$13.99) Situated between two limestone cliffs in Pic-Saint-Loup, in a veritable "garden of Eden" for grape growing, Domaine de l'Hortus is aptly named (from the Latin *horti* for garden). Overrun by shrubs and olive trees, these meticulously cared for vines are protected from extremes of heat and cold, yielding perfectly ripened fruit with a distinctive floral expression. Made in the saignée method, this blend of 50% Grenache, 30% Mourvèdre and 20% Syrah smells like a basket of fresh strawberries with overtones of violet and lavender accented by white pepper. It's vibrant and juicy, with crisp, berry fruit flavors on the palate and chalky minerals lacing the finish. A superb picnic wine.

2011 Cave de Tavel "Lauzeraies" Tavel* (\$13.99) Tavel is the motherland of rosé; it's the one appellation in France devoted exclusively to rosé production. Made from a traditional Southern Rhône blend of 50% Grenache, 20% Syrah, 20% Cinsault and 10% Mourvèdre, this fuchsia-hued wine is the essence of summer, offering a medley of strawberry, cherry, orange and pineapple aromas and flavors. Tangy acidity and subtle notes of dried herbs add an edge to the punchy fruit for an all-around balanced, refreshing and extremely versatile rosé. Though Tavel is known for being fuller-bodied and more robust, this is packed with flavor but still light on its feet at a moderate 13.5% ABV. It is vibrant enough to make a delicious apéritif, but has the body and complexity to complement meats and veggies from the grill. It can take a little heat too.

Design Your Own Wine Club! Whether you are keen on exploring different styles of rosé or are simply an open-minded drinker eager to learn while trying a variety of wines from all over the world, you can design your own customized wine club through the **K&L Personal Sommelier Service**. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started!

Chiara Shannon

2011 Bordeaux: Back to the Basics and Reality

Last month in this column I said that 2011 is a vintage that cannot be compared to the great quality from the vintages of 2009 and 2010, and hence should never be priced anywhere near them. Well, since last month, prices for the 2011 Bordeaux have opened, and it appears that at least some of the greatest estates seem to be getting the message. Prices have dropped as much as 60%!

Two-Star Wines Priced Right!

I started tasting barrel samples in Bordeaux with K&L beginning with the 1988 vintage. Tasting these wines at just five months old can be very difficult, and it's just a snapshot of their potential. But after a couple of decades, I am very confident of our ability to evaluate the 2011 vintage.

When I rate a wine "two stars" it means I think the wine is outstanding, and that I would love to have in my personal collection. I awarded 29 wines two stars in the 2011 vintage. Three stars are awarded to all-time classic wines; I gave zero wines three stars in 2011. If you would like me to forward you a copy of our 2011 Vintage Report, just let me know and I will send it right out to you.

Bordeaux is aware of the customer backlash that's resulted from their pricing, especially for the 2005, 2009 and 2010 vintages, and they have finally reacted to it in 2011. The most important wines of the 2011 vintage for you are: **Margaux**, **Haut-Brion** and **Mouton Rothschild**, which all lowered their prices 45% to **\$549.99**. **La Mission Haut-Brion** is down the most—64%—to **\$329.99**, **Cos d'Estournel** is down 45% to **\$154.99**, while **Pontet-Canet** (**\$104.99**), **Lynch Bages (Inquire)** and **Angelus** (**\$219.99**) are all down 40%. **Calon Ségur** (**\$64.99**) and **Malescot-St-Exupéry** (**\$53.99**) are down 35%. **Montrose** is **\$109.99**, as are both **Pichons** (Baron and Lalande). **Pape Clément** (**\$89.99**), **Haut-Bailly** (**\$84.99**) and **Smith Haut Lafitte** (**\$69.99**) are excellent, affordable wines from Pessac-Léognan. All three Léoville estates made superb, well-priced wines—**Barton** (**\$69.99**), **Las Cases (Inquire)** and **Poyferré** (**\$79.99**). I love all of these and think they are very good; I gave them all two stars. Since there are no three-star wines, you could certainly make a case for each wine as "wine of the vintage." They definitely rival the First Growths in 2011.

Lots of people, including myself, have complained loudly about the prices of the 2009s and 2010s, and as you can see prices have dropped into a much more reasonable range. Compare these wines from châteaux with hundreds of years of history, to three of the most popular wines in California that sell like heck every year regardless of their quality and are \$200: Opus One, Dominus and Phelps Insignia. Believe me, I have absolutely nothing against these fine California wines—I spent the first day of my married life visiting Joseph Phelps—but they are, in fact, emulations of Bordeaux.

Back on the Road in Bordeaux

Saturday: Day four does not start well for me; my 8 a.m. wakeup call never comes and I wake at 9 a.m. as the maid barges into my room. I have missed breakfast, our 9 a.m. négociant appointment and tasting the wines of about 40 petite châteaux. At 10:30 I join the group to taste at the great value estate, Margaux's Angludet, where we also taste the wines of 15 other properties. At 11:30 we are at my absolute favorite château, Cantemerle, where we taste 2011, 2010 and 2009 before lunch and I quickly and correctly guess the 1989 Cantemerle blind. Back to the hotel and about 30 more samples; the hotel people think we're crazy, but they are more than happy to take the samples with only a glass out of them and a nice tip for the cleanup. Then it's off at 7 p.m. to taste the wines of Bruno Borie and have dinner at Ducru-Beaucaillou where we taste 2003, 2005, 1996, 1988 and 1985.

Sunday: We have a small golf tournament at 9 a.m.; it's a struggle just to get dressed and play when all you can think of is sleep! I step in a possum hole, and my ankle still hurts today, but I rally for the after-party and it kills the pain temporarily. Afterwards it's two more négociant appointments and samples at the hotel before dinner. I'm really toasted.

Monday: A big and busy day in a coat and tie. 9:30 a.m. Léoville-Las Cases. 10:00 Latour. 10:30 Pichon-Lalande. 11:00 Pichon-Baron. 11:30 Lynch Bages. Noon Mouton Rothschild. 12:30 tasting and lunch at Pontet-Canet. 3:00 Lafite Rothschild. 3:30 Calon Ségur. 4:00 Montrose. 4:30 Cos d'Estournel. 6:30 tasting and dinner at La Lagune.

Tuesday: 9 a.m. Giscours. 9:45 Margaux, where we bid a fond but sad farewell to Madame Gunfor Bizard as she retires. 10:30 Palmer. 11:30 tasting and lunch at Léoville-Barton. 2:00 Léoville-Poyferré. Then three more négociant tastings before a tasting and dinner at Haut-Bailly.

Wednesday: Our last day. We wake to find our van has been towed! We take taxis to La Mission Haut-Brion/Haut-Brion, Pape Clément, Smith Haut Lafitte and Malartic-Lagravière. Then it's just one more négociant tasting at the hotel and a final dinner at La Tupina and that's all folks.

Cheers and feel free to contact me if you would like a copy of my personal tasting notes, or with any questions on the wines of Bordeaux, at x2723 or by email at Ralph@KLWines.com. Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands



"Well, since last month, prices for the 2011 Bordeaux have opened, and it appears that at least some of the greatest estates seem to be getting the message. Prices have dropped as much as 60%!"

STEVE BEARDEN *On Bordeaux*

Summer is here, and the last of the great 2009 Bordeaux reds are arriving, as well as the delicious 2010 whites and even a refreshing 2011 rosé. This is a great time to stock up on a little of everything as we tend to reach for the pinks earlier in the day at picnics, cool crisp whites in the late afternoon and richer, deeper reds during balmy, late evening dinners.

2011 Rosé de Haut-Bailly (\$17.99) Quite rich, with dusty cherry and juicy watermelon fruit giving way to some savory herbs on the long, steely finish. Versatile and affordable, this can be sipped on the patio or matched to hearty food. One of our favorite properties in Graves; they nailed it.

2009 Franc Mayne, St-Emilion (\$39.99) Vanilla, raspberry cream, touches of earth and embers flow from the body of this sweet and silky wine. This is opulent and rich, with flavors of currants, spice and hints of limestone on the long, ripe finish. Well-integrated tannins hold this approachable, lush wine together and suggest a decade or more of cellar potential. Superb tonight with decanting.

2009 La Chapelle de la Mission Haut-Brion, Pessac-Léognan (Inquire) The second wine of La Mission Haut-Brion is as stunning and approachable as it is hard to find. The deep, roasted fruit shows notions of jam, hot rocks, sweet currants and intense minerals. This gorgeous wine is plush, seamless and ripe, with a flowing, satin-textured finish and a drink-me-now personality.

2009 Le Clarence de Haut-Brion, Pessac-Léognan (\$139.99) The second wine of Haut-Brion has complex aromas of smoked meats, crushed flowers, spiced berries, incense and scorched earth. Firm and classically structured, with clean, firm lines and sweet, ripe, fine yet gripping tannins. Showing the essence of breed and pedigree, this is already delicious but will reward a decade of cellaring.

2001 Guiraud, Sauternes (\$59.99) This represents a perfect storm, where a fantastic vintage, a great producer and 10 years of bottle age converge. This shows spiced apricot, peach cobbler, pineapple and tropical fruits and a hint of lanolin in a full, rich style. Complex, secondary flavors push through the mid-palate before the racy acidity comes screaming through on the long finish.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

Those of us who find pleasure in a good bottle of claret quickly learn the virtues of patience. While there are many wines from other regions of the world that can be enjoyed immediately upon release, most of the wines from Bordeaux require some time in the cellar before they are at their best. These *vins de garde* may need as few as five or as many as 20 years to reach full maturity. Thus, every Bordeaux drinker inevitably becomes a Bordeaux collector. Of course, every collection has gaps—missed vintages or bottles consumed that we would like to replace. Fortunately for all of us, K&L frequently raids the Bordeaux cellars of our négociant partners to procure older bottles of good provenance. Some of the best recent arrivals include:

2008 Domaine de Chevalier Rouge, Pessac-Léognan (\$59.99) One of my favorite Graves properties. Famous for its white wine, the red is often overlooked and underpriced. A particularly good wine was made in 2008 that outperforms the vintage overall. One year past release it is really showing its character. An excellent value and a great cellar candidate.

2005 Beauregard, Pomerol (\$56.99) Occupying a privileged position on the plateau of Pomerol close to the border with St-Emilion, Beauregard is a near neighbor to more famous properties like La Conseillante and Vieux-Château-Certan. Probably the best modern vintage at this estate.

2000 Lanessan, Haut-Médoc (\$24.99) Always a great bargain, this Haut-Médoc property lies immediately south of St-Julien. While it has as rich a history as many of its more famous neighbors, it was not included in the Classification of 1855 and thus commands a much lower price than most classified growths. The 2000 vintage is one of their best in recent years and will more than reward some additional time in the cellar.

1996 Cos d'Estournel, St-Estèphe (\$229.99) Perhaps the greatest vintage of the 1990s for Cos. This monolithic effort is still very backward and seems to be aging at a glacial pace. The long growing season in 1996 produced a wine with a high proportion of Cabernet Sauvignon (65%), unmatched until the release of the current, highly-rated 2009 vintage. Given recent price increases for this exceptional Second Growth property, the 1996 represents a relative bargain. And with 15 years already under its belt, it could be ready to drink in as little as 10 years.

1970 Talbot, St-Julien (1.5L \$199.99) While the 1970s produced no outstanding vintages, 1970 is generally well regarded. In our last container we received a few cases of magnums of this that were reconditioned at the Château. These large format bottles are an excellent way to enjoy older wines.

Jeff Garneau

“This is a great time to stock up on a little of everything...”

“Of course, every collection has gaps—missed vintages or bottles consumed that we would like to replace. Fortunately for all of us, K&L frequently raids the Bordeaux cellars of our négociant partners to procure older bottles of good provenance.”

Just released! 2011 Château Pétrus, Pomerol (Inquire) Very limited availability. Don't wait!

Pairings: Everything Goes With Pink

It was early May when I started craving rosé weather. Now it's all I can do to not get up early to prep a light lunch so that I can open a bottle and pour myself a glass. Sorting through my fridge recently, I combined some cooked farro, small cubes of heirloom watermelon, crumbled Greek feta, a chiffonade of mint and a simple, spicy olive oil-dominated vinaigrette. So simple, so clean, and so seemingly weird it actually worked! Luckily I also had a bottle of **2011 Le Cirque Vin de Pays des Côtes Catalanes Rosé (\$13.99)** on hand. From the village of Tautavel, this rosé is "intensely colored, with great freshness and spicy strawberry, watermelon and sage aromatics," making it the perfect pairing.

It's also the time of year to don my "Kiss the Cook" apron and fight the briquette chimney in order to get the perfect stack of glowing coals prepped for some serious barbecuing. As soon as the grill is ready I take as many vegetables as I can from the garden and just lightly char them for meals throughout the week. They can be turned into a simple platter for a buffet, a salad with lightly dressed greens and goat cheese, or a fresh pasta dish with shaved pecorino and toasted pine nuts. With any of these meals you will want the equally versatile and adored **2011 Cave de Tavel "Lauzeraies" Tavel* (\$13.99)**. A blend of 50% Grenache, 20% Syrah, 20% Cinsault and 10% Mourvèdre, this is still the benchmark for classic rosés.

Once the grill is cleared I start a tri-tip that's been marinated in a simple bath of crushed garlic, fresh olive oil, and thyme and rosemary from the garden. Then I nestle a bundle of small heirloom potatoes tossed in the same marinade and sealed in a parchment-lined aluminum envelope among the coals until the flavors permeate the orbs and they become nice and tender. After the meat is allowed to rest, I slice it against the grain and drizzle it with an aged balsamic, then dot it with a crumble of blue cheese and a handful of halved, sun-sweetened cherry tomatoes right off of the vine. The smoke-permeated meat and potatoes will come together nicely with the fresh ingredients, the rich cheese and the bright balsamic. With this I would serve a slightly

chilled bottle of **2009 Grès Saint Paul Antonin* (\$16.99)**, a blend of Syrah, Grenache, and Mourvèdre from the Languedoc. Made in a New World style, this

wine is bursting with intensely ripe fruit, granite and Asian spices, perfect for enjoying on a warm summer's day.

Melissa Lavrinc Smith

TREY'S 2011 BORDEAUX PICKS

The 2011 Bordeaux campaign is nearly over. (I am writing at the end of May, and most of the prices are out, except for a few big names.) I had a chance the other day to go through my notes, and I picked out a few of my favorites 2011s to buy for my cellar. I always factor in a wine's price when I decide what to buy. For instance, I love Ausone, but for the money I would rather have a few bottles of one of the wines below. (Or, in some case, many bottles.)

2011 Smith Haut Lafitte Blanc, Pessac-Léognan (PA \$69.99) Fresh and crisp, with a ton of rich, creamy, layered fruit in the middle and plenty of acidity to carry through to the finish. A delicious wine that will be an early- to mid-term cellar pick. 92-94 points.

2011 Pontet-Canet, Pauillac (PA \$104.99) Inky dark, roasted black coffee aromas, very ripe, slightly alcoholic nose. Spicy, with a very fleshy texture—the tannins are silky and ripe—this will be an earlier drinker. It seems quite elegant and fleshy, and it tastes good now. 92-94 points.

2011 Léoville-Poyferré, St-Julien (PA \$79.99) Fleshy and sweet, with a rich, full mid-palate, creamy texture; toasty and flashy, with nearly exotic flavors and aromas. Nice flesh. One of my picks for the vintage! 92-94 points.

2011 Ducru-Beaucaillou, St-Julien (Inquire) Dark in color and exotic on the nose, then spicy and open, dense and concentrated. Lots of power, but it still has fleshy, ripe mid-palate fruit and tannins that are ripe and integrated. Should be one of the longer lived 2011s. 93-95 points.

2011 Mouton Rothschild, Pauillac (PA \$549.99) 90% Cabernet Sauvignon, 7% Merlot, 3% Cabernet Franc. Inky color. Spicy, almost exotic mocha aromas in the glass. Dark chocolate, fleshy mid-palate fruit and a velvety texture. This wine is sexy and long—definitely an earlier drinker. This wine should show well on release; it tastes pretty good now. 93-95 points.

2011 Angelus, St-Emilion (PA \$219.99) 47% Cabernet Franc and the rest mostly Merlot. Very dark color and perfumy aromas. Deep mocha, roasted cocoa powder and black berry flavors. Juicy and full on the mid-palate, with tremendous depth and power. Seamless and exotic, the tannins are so integrated and ripe you barely notice them. 94-96 points.

2011 Margaux, Margaux (PA \$549.99) 86% Cabernet Sauvignon, 10% Merlot, 2% Petit Verdot, 2% Cabernet Franc. Sweet mocha upfront and fleshy fruit, seamless in the middle with a long finish. Lush, sweet and rich. From a very small crop. This is very approachable young. The tannins are silky, but the wine is quite serious. May be my favorite of the vintage. 94-96 points.

2011 Haut-Brion, Pessac-Léognan (PA \$549.99) Always a hard wine for me to taste from barrel, this year it really impressed me. Compact. This wine's tight palate is dense and concentrated, with a sweet core of black cherry and black berry, lots of structure and power. Very dense, but the tannins are integrated and well-balanced. Good wine for the mid-term. 92-94 points.

Clyde "Trey" Beffa III

THE KING OF BLANC DE BLANCS

For eight generations the Launois family has been making some of the best estate-grown Champagne available from their sizeable estate. They have vines in the Grand Crus of Mesnil-sur-Oger, Oger, Avize and Cramant, and all of the wines that we purchase from them come from these top villages. But Bernard Launois does things a bit differently than other Champenois. He has invested in three top-of-the-line, computer-controlled Coquard diagonal presses, but still uses enamel-lined iron (think Le Creuset cookware) vats for fermentation and aging because he does not like the way stainless steel fermented wines taste. He harvests about 10 days after everyone else in the same Crus are done. And instead of paying gypsies to pick, he has Dutch and Belgian businessmen pay *him* to work the fields. While many in the Côtes de Blancs pride themselves on pure steel in their wines, he values richness to balance the intense minerality.

The best introduction to his style is the **Launois “Cuvée Reserve” Brut Blanc de Blancs Champagne*** (\$34.99), which is made from the flatter vineyards on the estate. The current batch is based on the great 2008 harvest, and the aromatics are like polished white Burgundy with a touch of pine nut and minerals. The flavors are broad and rich. This is serious wine, with small bubbles and a refreshing finish. I might be making a mistake mentioning the **Launois “Quartz” Brut Blanc de Blancs Champagne*** (\$34.99) since its cult following wipes out the tiny amount we get almost immediately, but... It is made entirely from the Les Chetillons parcel that Pierre Peters sells as single vineyard and only brought up to 4.5 atmospheres of pressure instead of the traditional six. This pure Champagne is one of the few to show off the flowery side of Chardonnay, and it is a show-stopper. If we are out, get on the email list for next time. The **Launois “Veuve Clemence” Brut Blanc de Blancs Champagne*** (\$39.99) is made from the top and bottom parts of the steeper vineyard sites, and it gets four years on the lees, a year more than the Reserve. It comes off as more vinous, elegant and developed than that wine. The **2005 Launois Brut Blanc de Blancs Champagne*** (\$49.99) is made from mid-slope parcels, and it is the richest, creamiest, toastiest of the bunch. This decadent wine will go great with lobster, and given the freshness of the '64 I tasted on my recent trip, should last nicely in the cellar. Finally, if you like to cellar Champagne, grab a few bottles of **2002 Launois “Special Club” Brut Blanc de Blancs Champagne*** (\$59.99). This wine comes from the family's two best plots, Les Corroies in Mesnil and La Justice in Cramant, both of which are more than 60 years old. It's Bernard's top wine—and certainly one of ours.

Gary Westby

THE WONDERFUL WORLD OF BRUNO MICHEL

Happy Fourth of July! It's time for lots of good food, celebrations and fireworks! And speaking of sparklers, we recently received a great new shipment of bubbly from Champagne Bruno Michel. As usual, they are interesting, fantastic and flavorful. These unique Champagnes come from the villages of Pierry and Moussy in the sud-Epernay sub-region of Champagne. Bruno Michel has been organic since 1999, and about 13% of his vineyards are now biodynamic.

The **NV Bruno Michel “Cuvée Blanche” Brut*** (750ml \$34.99; 1.5L \$74.99) is Bruno Michel's “basic” cuvée and a great introduction to his Champagnes. It is composed of 53% Meunier and 47% Chardonnay, 70% percent from the 2006 harvest, 14% from 2005 and 16% from 2004. This wine is an incredible value, as well as a balanced and elegant expression of Pinot Meunier. It has great toast and apple aromas on the nose along with some smoky scents. On the palate, there are notes of ripe golden apples, a hint of caramel and a very deft touch of nutmeg spice. It is dosed at a very light nine grams per liter. Our other new arrival from Bruno Michel is the **NV Bruno Michel “La Cuvée de la Terre” Blanc de Blancs*** (\$44.99). This Blanc de Blancs sees full barrel fermentation. The result is a richer wine, with a creamy texture, a bit of yeastiness and slight toast. It also has the fresh acidity and minerality of classic Chardonnay Champagne on its long, lingering finish. A perfect Blanc de Blancs for a meal of fish or fowl.

Speaking of fowl, save the duck for the **NV Bruno Michel “Les Rose” Brut Rosé*** (\$49.99). This Brut Rosé is not for faint-hearted traditionalists. This is a very deep Pinot Meunier Brut Rosé, with a smoky nose of roasted meats, blood orange and cranberry. It is very full-bodied, with spices, strawberry and cranberry fruit and caramel notes. Though it is different stylistically, it is not a brutish wine, but a very elegant one that is unique and meant to be enjoyed with a meal. Think game bird, smoked pork loin or even steak! That's right, red meat. Not very many Champagnes can complement red meat, but this one can. Like the Statue of Liberty, the French have given us another elegant gift: the Champagnes of Bruno Michel! Enjoy them with your Independence Day celebrations, either on their own or with the barbecued foods of the holiday.

Happy July to my fellow Cancerians!

Scott Beckerley

“And instead of paying gypsies to pick, he has Dutch and Belgian businessmen pay *him* to work the fields. While many in the Côtes de Blancs pride themselves on pure steel in their wines, he values richness to balance the intense minerality.”

“We recently received a great new shipment of bubbly from Champagne Bruno Michel. As usual, they are interesting, fantastic and flavorful.”



BRICK'S BEER PICKS: *Pretty, Pretty*

Most of you who come into the Redwood City store have probably tried the **Pretty Things** beers by now. If you haven't, then you probably haven't been listening to the advice of the K&L Staff, including yours truly, and it's time to get on board. I mean, come on, you have been missing out on tremendous beers like **Jack d'Or** (\$8.49), **Hedgerow Bitter** (\$8.99), **Lovley Saint Winefride** (\$9.49) and others from them for way too long. We are here for a reason people. K&L pays us good money to drink, oops, I mean "taste" all these delicious beverages. So now that I have the ear of both the initiated and novitiate alike, here are the newest releases from this awesome brewery on the East Coast.

Recently **Pretty Things** made two beers with the help of beer historian Ron Pattinson in which they used recipes for the same beer from the same London brewery, one version from 1838 and the second from 1945. This is about as close to truly tasting history as one can get with beer, and it is amazing to see how the beer changed to serve a public affected by two World Wars and modernity, as well as the mechanization of brewing. The **Pretty Things "X Ale November 22nd, 1838" English Mild**

Ale, Massachusetts (22oz \$8.99) is a much hoppier and fuller bodied version of an English Mild than we know today. In fact, this tasted more like a Golden or Pale Ale with a touch more grain. The **Pretty Things "X Ale February 22nd, 1945" English Mild, Massachusetts (22oz \$7.99)** is much more similar to a present-day English Mild, with darker brown hues and a huskier, raw barley-driven mid-palate. My recommendation is to taste these beers side by side to really appreciate the massive difference 107 years can make on one beer recipe.

Another new release is the **Pretty Things "Fluffy White Rabbits" Hoppy Tripel, Massachusetts (22oz \$8.99)**. True to its name, the head sits up nice and firm and releases plenty of the yeasty grapefruit and aspirin aromas of the Amarillo, Saaz and Styrian Golding hop varieties. The tripel part of this beer is wonderfully breadly and yeasty, with its 8.5% ABV well under wraps. Layered flavors of challah, freshly rolled oats and a touch of banana from the malted wheat come through. I love the sheer drinkability of this beer, and I hope, if you take my advice and buy some, you will too.

Bryan Brick

Rhône Valley

SOUTHERN FRANCE *Refreshing Summer Wines*

Longer days and warmer nights leave me hankering for cool, brisk and vibrant white wines to quench my thirst. Luckily, the latest releases from **Domaine Begude** have arrived, and they're at a K&L near you. This small, family-owned property is located high in the foothills of the Pyrenees in the Limoux region of the Languedoc. The long, cool growing season there lends itself perfectly to the production of crisp wines with moderate alcohol levels to boot. Owners Catherine and James Kinglake's 72 acres of vines are in predominantly southeast facing vineyards composed of clay and limestone soils. With an all-star French vineyard and winemaking crew, the Kinglakes farm employing organic principles. The resulting wines are as bright and vibrant as summertime in the South of France.

2011 **Domaine Begude Sauvignon Blanc Vin de Pays d'Oc*** (\$12.99)

This elegant and crisp Sauvignon Blanc is more akin to a Loire Valley Sancerre, with its rapier-sharp, mineral-laden nose and fresh citrus fruits on the palate. This zippy and super fresh SB is the perfect accompaniment to grilled fish, oysters, or to drink by itself! 12% ABV.

2011 **Domaine Begude Chardonnay "Le Bel Ange" Vin de Pays d'Oc*** (\$12.99)

This "Beautiful Angel" of a wine is composed of 86% Chardonnay and 14% Chenin Blanc. Fermentation takes place in stainless steel, with no oak influence and under cool temperatures, in order to

allow the purity of the fruit to shine through. In the glass, an inviting citrus nose will greet you along with delicate nuances of honeydew melon, pear and wet stone. The **Bel Ange** is a superb candidate for a house white, as it can be enjoyed on its own at the end of a long day or with a variety of seafood, salads and light white meat dishes. 12.7% ABV.

2011 **Domaine Begude Pinot Noir Vin de Pays d'Oc Rosé*** (\$12.99)

This elegant and very delicate Pinot Rosé takes the Loire Valley appellation of Sancerre as its inspiration. A salmon-colored beauty, it exhibits nuances of strawberries, plums and cherries, with just a hint of wet stone minerality. Enjoy with charcuterie, grilled tuna, a fresh salad or just on its own. 12% ABV.

2011 **Domaine Begude Pinot Noir IGP Haute Vallée de l'Aude***

(\$12.99) This Pinot Noir from **Domaine Begude** expresses the lighter and brighter side of the grape. Packed full of crunchy cherry and wild strawberry flavors, this delicate Pinot Noir finishes with an elegance and snap that begs to be served slightly chilled. It is delicious with grilled tuna, steak and arugula salad or roast duck. 12% ABV.

Mulan Chan-Randel

“With plenty of fruit, the Ghostwriter has wonderful, trademark Santa Cruz herbaceousness and forest-like greenness. It is easily one of the best Pinots I’ve seen from the appellation this year.”

Brick’s Backyard Picks: Adult Beverages

We all need a few from time to time—those relaxing, refreshing beverages at the end of the day that wash the layers of work’s emotional and physical grime away, recharging the old battery, if only for a few hours. Whether you prefer tucking into your favorite bar during happy hour, coming home and taking off your shoes and getting comfy in your favorite chair or soaking in the hot tub, relaxing is always just a little better with an adult beverage in hand. Here are some of the best relaxation-friendly accompaniments I’ve found recently.

The **2011 Elk Cove Willamette Valley Pinot Gris (\$14.99)** is perfect if you need a little extra pep in your beverage. This wine is certainly sprightly, with enough energy to pick you right up and get you cooking dinner or cleaning your kitchen in no time. Elk Cove’s largest production wine, this 100% Pinot Gris is the vinous version of a motivational speaker. The tangy, zesty acidity, along with the flavors of key lime, pink lady apples and lemon meringue are wildly refreshing on the palate, and the low 12.5% alcohol will keep you alert through the six o’clock news. This is also one of those great white wines that pairs magically with food that you would expect to be too hefty for it. It surely was one of my favorite wines at the pork fest known as Cochon 555.

Maybe I’m just on an acid kick right now, but another wine I loved this month and can’t wait to drink a keg’s worth of is the **Chehalem “Chemistry-Fig. 11” Oregon White Wine (\$12.99)**. This has certainly been a favorite of the K&L staff over the last couple of years, and the good news is that I truly believe that this is the best bottling yet of this delicious, inexpensive white. The blend of 40% Pinot Blanc, 37% Gewürztraminer, 12% Riesling, 6% Chardonnay and 5% Pinot Gris seems to be a touch zestier and more focused than in years past, and the miniscule amount of residual sugar that is in the wine makes the flavors pop like Technicolor. This is a perfect patio/porch wine and would be great with grilled veggies and sea bass.

Finally we have a slightly more serious and thought-provoking wine, the kind of wine to get lost in and forget everything else going on around you. That wine is the **2010 Ghostwriter Santa Cruz County Pinot Noir**

(\$29.99). I have been hunting after this wine for some time now and finally got a line on a very small amount of it. This comes from organically farmed old vines from a couple of vineyards in the Santa Cruz appellation, and it is made by one of my favorite young winemakers: Kenny Likitprakong of Hobo, Urbanite Cellars and Folk Machine. This deeply-brooding wine begins with a huge nose of spice cake and fresh wild berry and has undertones of tobacco and road tar. But that brooding nature gains a sunnier disposition as the wine goes along, and you can coax more friendly descriptors out of it with some generous aeration. Slick on the palate, and with

plenty of fruit, this has wonderful, trademark Santa Cruz herbaceousness and forest-like greenness. It is easily one of the best Pinots I’ve seen from the appellation this year. Get comfy for this one; you may just want to break out the soft pants.

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

Bryan Brick

WINERY TO WATCH: JEAN-LOUIS DENOIS

Jean-Louis Denois is an experimenter in a country generally better known for its strict adherence to tradition. The descendent of six generations of winegrowers in Chamapagne, Denois chose a slightly different path, working in California, New Zealand, Australia and South Africa after studying enology in Beaune. Today he combines the innovative spirit of these New World wine regions with his Champenois heritage, making some of the freshest, finest, most affordable bubbly we’ve ever tasted from vineyards located in the foothills of the Pyrenees (certified organic in 2012!)—about as far away from Reims as you can get without leaving France.

Denois’ sparklers, from Limoux in the Languedoc-Rousillon, have been staples here at K&L for a number of years, earning throngs of fans for their exceptional quality and incredibly low prices. The **Jean-Louis Denois Brut “Tradition”* (\$14.99)**, for example, is made from equal parts Chardonnay and Pinot Noir and displays a level of complexity that belies its modest price. Crisp and focused, with notes of cherry, citrus, toasted brioche and roasted hazelnuts, it’s the wine we all keep on hand for impromptu celebrations. The **Jean-Louis Denois Brut Rosé* (\$14.99)** is equally fantastic, with deeper red fruit character that stands up well to food, especially veggies and meats off the grill.

But what has us particularly excited, and eager to shine the spotlight on this wonderful producer as a winery to watch, are the stellar reds Denois is releasing now. The **2008 Jean-Louis Denois “Grande Cuvée” Limoux* (\$16.99)** is what K&L’s Susan Thornett calls a Bordoc blend (Bordeaux and Languedoc) of 50% Merlot, 30% Cabernet Sauvignon, 10% Malbec and 10% Syrah that has a wonderful sense of balance, bright red raspberry fruit, a touch of chocolate and velvety tannins. Easy to drink now, it makes me want crispy duck confit over lentils.

The **2010 Jean-Louis Denois Cabernet Franc Vin de France* (\$13.99)** has a meaty nose, with intense notes of violets and blueberries that is incredibly drinkable right out of the gate. Made elsewhere in the Midi, this wine might be over the top, but in the hands of Denois and from his vineyards in Limoux, it is fresh and delightful, a go-to red by the maker of go-to sparklers.

Leah Greenstein

“And while I will always detest the awful drivers and the never ending traffic, I can definitely appreciate the year-round sunshine and average 68-degree temperature that make L.A. perfect for white wine drinking anytime of year.”

“Light reds and crisp whites are always great go-to wines, but I enjoy sparkling wines best this time of year. Honestly though, anytime is a good time for sparkling wine.”

ENDLESS SUMMER

I never thought in a million years that I would still be in Los Angeles. My original intention was to help open K&L Hollywood and move back to NorCal a year or two later, but after five years and the purchase of a new house, I guess I should call L.A. my home now. And while I will always detest the awful drivers and the never-ending traffic, I can definitely appreciate the year-round sunshine and average 68-degree temperature that make L.A. perfect for white wine drinking anytime of year. But now that summer has officially started, everyone can experience the “summer” wines I’ve enjoyed all year long!

Now that the rest of the country is dusting off their patio furniture, hosing down their decks and skimming their swimming pools, it can only mean one thing...barbecue time! I love that this time of year one of the hardest decisions people need to make is which wines to offer at their summertime parties. I suggest a wine from Va Piano Vineyards, a relatively young boutique winery in Walla Walla, Washington, new to the K&L racks, that is producing a Sauvignon Blanc worthy of any summertime festivity. The **2011 Va Piano Vineyards “Bruno’s Blend” Columbia Valley Sauvignon Blanc (\$17.99)** will appeal to every palate. Refreshingly crisp, with hints of white flowers, apricot and pineapple, the bracing acidity gives plenty of structure for the bigger-than-usual body and texture than is typical of Sauvignon Blanc. Chardonnay and Sauvignon Blanc lovers will rejoice together over this cheerful summer sipper.

One problem with having such beautiful warm weather is figuring out what to serve those who absolutely insist on not drinking white wine. And while I can’t comprehend anyone who would turn their nose up at a refreshing glass of white, the answer is simple: rosé! The **2011 Dragonette Cellars Santa Ynez Rosé (\$18.99)** is the perfect red wine alternative to beat the summer heat. Consisting of 70% Grenache, 25% Mourvèdre and 5% Syrah, this bright yet juicy rosé demonstrates how rosé done right can replace those dense, rich barbecue reds. The 5% Syrah gives this strawberry- and raspberry-scented rosé the added complexity and body needed to keep red wine drinkers happy while sitting outside on the deck on a hot summer’s night.

Mari Keilman

BOUTIQUE CORNER

Summer is in full swing, and there are so many wines that can be enjoyed with the nice weather. Light reds and crisp whites are always great go-to wines, but I enjoy sparkling wines best this time of year. Honestly though, anytime is a good time for sparkling wine. These three are some of the best bubbly being made in the States, and all are available at a very good price. A couple of them might not really fit into the “boutique” category, but I think the quality, regardless of production, is the most important factor. All three of these sparkling wines continue to show improvement in quality and can be considered some of the best sparkling wines made in the world.

2007 Domaine Carneros Brut (\$19.99) This Brut sparkler is made from Pinot Noir and Chardonnay aged in the bottle for three years before release, and it shows citrus and floral note, with just a hint of yeast. Beautifully dry and fresh, 95% of the fruit used by Domaine Carneros comes from their certified organic estate vineyards. The property was established in 1987 by Champagne Taittinger, and the winery is run by CEO/Winemaker Eileen Crane, who has been with them since the beginning.

NV Roederer Estate Anderson Valley Brut (\$18.99) Founded by Champagne house Louis Roederer in 1982, this Anderson Valley winery produces some of the best sparkling wines in California. The NV is a wine that over-performs for the price. Rich and bright, with lovely apple and pear flavors layered with richness and beautiful, tight bubbles. Winemaker Arnaud Weyrich is a perfectionist and everything that leaves the winery has to live up to his high standards.

2008 Argyle Willamette Valley Brut (\$25.99) Argyle is a longtime Oregon producer of sparkling wine. Winemaker Rollin Soles is an Oregon legend, and his ability to make great sparkling wines is undeniable. The 2008 could be one of the best Argyle Bruts yet. Made from 63% Pinot Noir and 37% Chardonnay, it smells like pear and apple, with hints of citrus, red fruits, brioche and yeast. The balance and acidity are close to perfect, and the tight, fine bead of bubbles is beautiful to the eye.

Mike Jordan

Trey's July Picks

Dick Dore, co-owner of Foxen Vineyards, came by the Hollywood store the other day, and we tasted through his winery's latest releases. Foxen has always been a favorite at K&L, and they have developed quite a following since they began in 1985.

2010 Foxen "Tinaquiac Vineyard" Santa Maria Valley Chardonnay (\$34.99) The Tinaquiac Vineyard was planted in 1989. It is dry-farmed, which helps create very concentrated fruit. The wine itself is concentrated as well, and it retains a wonderful acidity and backbone that is lightly touched with some new oak (20%).

2010 Foxen Santa Maria Valley Pinot Noir (\$34.99) This has always been the workhorse in the Foxen stable. A blend of multiple clones from vineyards like Bien Nacido, Julia's and Riverbench, the wine is 100% whole berry, but de-stemmed, which creates really pure fruit. One can't help but taste this wine and think of classic Santa Maria Pinot Noir.

2010 Foxen "Julia's Vineyard" Santa Maria Valley Pinot Noir (\$59.99) The much smaller production Julia's Vineyard (about 600 cases) is everything the Santa Maria Pinot is, just turned up a notch or two. There is a tendency to overdo Pinot Noir, especially when wineries start asking higher prices. But this wine is not overdone, and the purity of fruit that you get in

the Santa Maria Valley also comes through with more ripe, lush fruit that really explodes from the glass. A bit young now, I recommend you hold this wine for a few years, if you have the strength to resist!

On the same day we had another visitor at the Hollywood store: Janie Brooks from Brooks Winery in Oregon's Willamette Valley.

2009 Brooks Willamette Valley Riesling (\$16.99) A very pleasant, bright, crisp, perfect-for-summer, sipping wine. I'm generally not a huge fan of Riesling, but done right I enjoy it.

2010 Brooks Willamette Valley Pinot Noir (\$21.99) Another really outstanding Pinot Noir, but altogether unlike the Foxen. It is not that these wines are made differently, they just both really represent the distinctive regions of the West Coast that they come from. The Brooks is a much more delicate style, with pretty, bright red fruits and spice.

2009 Brooks "Janus Vineyard" Willamette Valley Pinot Noir (\$34.99) I am a fan of the '09s from Oregon. It is a very approachable vintage, quite ripe and fresh, with a crushed fruit quality that lingers in the mouth. The Janus is not quite as delicate as the straight Willamette Valley. It is a much more open knit, fleshier wine—which I like!

Clyde "Trey" Beffa III



Hollywood Hot Pix

FINDING FOREAU

Philippe Foreau is a third generation winemaker who took over running his family's property in 1983. Today he is producing some of Vouvray's most compelling wines. His vineyards are in the northeast portion of the region, with an average vine age of 45 years, and his viticultural practices are organic. In recent years he has been getting great press to support the notion that he is one of the top producers in the category. I recently sampled a series of his wines and was stunned by what I tasted. The 2010 vintage was exceptional for him, and the wines all resonate with sparkling minerality and length. Also at the tasting were a few library wines, which have limited availability. Here are some of my tasting notes for these beautiful wines.

First out of the gate is the **2010 Philippe Foreau Vouvray Sec (\$31.99)**. The current release, this is racy and full of lime and mineral. Vim and vigor. It has a mouthfilling texture and sings on the palate. Slightly more incredible because it has a little bottle age is the **2005 Foreau Vouvray Sec (\$34.99)**. This is a show-stopper, possessing a greater range of flavors and intensity. It is a complete wine, with the honeyed tone and tangerine qualities that slightly more mature Chenin Blanc can possess. I have enjoyed several Foreau wines with sushi in the past, and I always think they match up well. Also, this is pairs well with herb roasted chicken and butter-poached potatoes.

Foreau makes excellent sparkling wines utilizing Chenin, and these fall very much on the dry side. When well made, I truly do enjoy sparkling

wines from this part of the Loire Valley, and this is one of the most outstanding that I have encountered. The regular Brut spends 48 months on the lees before it is disgorged, but the Brut Reserve gets an additional year. It is only declared in exceptional vintages and the **2002 Foreau Vouvray Brut Reserve Millésimé (\$39.99)** is truly worthy. It is something to behold. Yes, it is the price of good bottle of grower Champagne, but this wine reaches those levels and is a pinnacle for non-Champagne sparkling wine. The 2002 grabs your attention and never lets go. It possesses mature notes of freshly-toasted brioche, roasted pears and a subtle hint of hazelnuts on the finish. Easily the best sparkling Vouvray I've ever tasted.

Another of the best wines I have had this year is the **2010 Foreau Vouvray Moelleux (\$41.99)**. This is a remarkable wine by any measure. The Moelleux can possess as little as 25 grams per liter of residual sugar, though this falls somewhere between 35 and 50 grams per liter. Please don't think of this as a dessert wine though. There is so much acidity here that it balances the wine perfectly. It has apricot and quince notes, with intense minerality. The finish goes on for more than a minute. This wine offers so much pleasure now, but it can easily age for a few decades. If I were drinking this now, it would pair wonderfully with a slow-roasted pork shoulder with a honey-vinegar glaze. Even some spicy Szechuan dishes would be magnificent.

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.

AUSTRIA & LOIRE VALLEY

2010 Charles Baur Pinot Blanc* \$12.99

This white is soft, creamy and lush, a bit reminiscent of lemon meringue pie, with sweet citrus scents and flavors wrapped in spice.

2011 Les Roches Touraine Blanc* \$9.99

This Sauvignon Blanc from Touraine displays an intense, classic nose of cut grass, pepper and, believe it or not, pineapples and lemons, with plenty of minerality! Reminiscent of a New Zealand Sauvignon. Very crisp and refreshing.

Deligeroy Crémant de Loire Brut* \$11.99

With its lively attack, this evolves gracefully across the palate with nice aromatic persistence in the mouth and lingering notes of fresh peaches and pears.

2010 Joël Taluau "Expression" St-Nicolas-de-Bourgueil* \$12.99

From vines up to 35 years old, planted on a hillside with clay and limestone soils. This is immediately drinkable and fresh, with vibrant violet and white pepper notes to complement the fruit.

2010 Domaine Cherrier Sancerre Blanc* \$16.99

Very aromatic, with lovely citrus notes to entice the nose. The attack in the mouth is full, rich and round. Fresh lime, kiwi and honeydew are balanced by profound minerality.

2011 Franck Millet Sancerre Rosé* \$16.99

This 100% Pinot Noir rosé comes from the limestone-clay soil of Millet's Sancerre vineyards. This is a wonderfully food-friendly pink that can stand up to Santa Maria-style tri-tip.

Domaine du Viking Vouvray Brut* \$19.99

Lovely apple and citrus aromas with a dry, yet rich, finish.

2011 Weingut Allram Grüner Veltliner (1L)* \$10.99

Fresh, light and snappy; delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner Veltliner filled with spice and pepper.

WHITE & RED BURGUNDY

2009 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 notes. This is not the super-ripe style that is suddenly popular but is, instead, a balanced, well-made and wonderfully crisp and mineral-driven Mâcon.

2009 Clos Reissier Pouilly-Fuissé* \$19.99

This property, formerly in the Château & Estate portfolio, makes lovely Pouilly-Fuissé from a vineyard dating back to Roman times. It has been called Clos Reissier for more than 200 years. The combination of bright fruit and a bit of toasty oak and mineral on the finish makes this absolutely classic for the appellation. It is fine and elegant, with lovely minerality and very lively fruit. Bravo to the producers at the Cave de Chaintré for this lovely wine.

2010 Domaine Paul Pernot Puligny-Montrachet* \$44.99

Stephen Tanzer: "Greenish yellow. Very pure aromas of lime and wild herbs. Juicy, spicy and vibrant, with a minty freshness intensified by harmonious ripe acidity. Classic Puligny villages in the making, from a combination of seven parcels."

2009 Maison Jacques Bavard Chass.-Mont. 1er "Embrazees"* \$53.99

Rich and charming, this has a lovely nose of white flowers, a creamy middle and energy and drive on the finish, with attractive minerality.

2009 Maison Champy Chambolle-Musigny* \$49.99

Allen Meadows: "A pretty if not actually elegant nose offers up notes of soft wood, earth and ripe red currant aromas that merge gracefully into rich, delicious and quite round middle weight flavors that juxtapose a suave mouth feel against a mildly austere and solidly persistent finish."

2009 Domaine Eugenie Vosne-Romanée* \$54.99

Very ripe aromas of black fruits, violet, licorice and dark chocolate; the essence of Vosne-Romanée. Then juicy, tight and penetrating, with sound acidity framing the black and purple fruit and violet flavors.

RHÔNE VALLEY & FRENCH REGIONAL

2010 Hugues Beaulieu Picpoul de Pinet* \$10.99

This shows fresh and fine aromas of grapefruit and exotic fruit. Its lime flavors and focused acidity are hallmarks of Picpoul.

Domaine Begude Sauvignon Blanc Vin de Pays d'Oc* \$12.99

More in the style of a Loire Valley Sancerre, with its rapier-sharp, mineral-laden nose and fresh citrus fruit impression on the palate. This is the perfect accompaniment to grilled fish.

2008 Antech "Cuvée Eugenie" Crémant de Limoux* \$13.99

This is produced along the lines of *methode champenoise* and spends 12 months on its lees before being disgorged. Balanced and elegant, this sparkler reveals subtle hints of citrus fruits.

Jean-Louis Denois Pinot Noir Brut Rosé* \$14.99

Denois' Brut Rosé is made entirely from Pinot Noir and is just as delightful as the blended "Tradition," but with more bright red berry fruit character. A K&L staff favorite for parties and impromptu celebrations.

2010 Les Clos Perdus "Priundo" Corbières* \$16.99

On the palate this medium-plus bodied wine presents itself as fresh and vibrant. Ripe fruit envelops the palate, while fine tannins provide extra dimension and texture to the wine. The Priundo is an excellent choice to enjoy with grilled tuna with fresh herbs. 14.5% ABV.

2009 Etoile du Rhône Côtes du Rhône* \$10.99

Loads of crushed red berry fruits, light spice, fine tannins and lively acidity make for a serious, overachieving Côtes du Rhône. Enjoy now and over the next several years with Mediterranean-inspired fare. 14% ABV.

2010 Cave de Rasteau "Dame Victoria" Rasteau* \$13.99

Warmly fruited and full of robust, rustic character, the nose offers minerality and blue fruit notes, which are echoed on the palate and joined with berries, berries and more berries.

2009 Chante Cigale Châteauneuf-du-Pape "VV"* Inquire

RP: "...Offers exotic notes of roasted herbs, bouquet garni, meat juices, cedar, forest floor and plenty of black currant and black cherry fruit. Dense, tighter and more structured than the regular cuvée, it will benefit from 2-3 years of cellaring and last 15 or more years. It should prove to be one of the longer lived wines of the vintage."

SPAIN & ARGENTINA

2010 Eidosela Albariño Rías Baixas* \$17.99

From ST: "Light, bright yellow. Quince, orange and salty minerals on the nose. Light-bodied and juicy, with zesty citrus and orchard fruit flavors braced by tangy acidity. Very fresh and precise..."

2010 Montevejeo "Altitude 1050" Malbec Argentina* \$11.99

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

In addition to our array of Direct Imports, K&L has an impressive selection of Vintage Port, including the 1970, 99-point Fonseca and the stunning 1994 Graham. Visit KLWines.com to find your favorites.”

2004 Bodegas Poésia “Poésia” Lujan de Cuyo* \$29.99

91 points Robert Parker. 92 points *Wine Enthusiast*: “Having tasted the 2002 through the 2005, the '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries.”

2009 Monteviejo “Petite Fleur” Mendoza* \$17.99

91 points RP: “Notions of sandalwood, Asian spices, tobacco, violets, and assorted black fruits inform the nose of a savory, ripe, succulent wine with enough underlying structure to evolve for 2-3 years.”

NEW ZEALAND

2009 Kalinda Pinot Gris Marlborough* \$9.99

This wine is plump with evident minerality, floral aromas, focused fruit and plenty of depth of flavor on the lingering finish. A crowd pleaser.

2010 Kirkham Peak Sauvignon Blanc Marlborough* \$12.99

Overflowing with floral notes, perfumed aromas of gooseberries and lime zest, this is a crisp, clean and mouthwatering white with layers of grapefruit, lychee and minerals. It has nice roundness mid-palate with zingy acidity, limy flavors and a delicious, steely finish.

2009 Kalinda Pinot Noir Marlborough* \$14.99

Smoked meat aromas and some toasty nuances. Quite dense on the palate with an intriguing strawberry/black cherry flavor. Lingering on the finish.

ITALY

2010 Blason Malvasia Istriana* \$10.99

This white offers such intense floral aromatics, with jasmine, elderflowers and lime blossoms, you'd guess that there would be some correlating sweetness on the palate, but this one from Blason is absolutely dry. Great with cheese!

NV Blason Isonzo Bianco (3L Bag-in-a-Box)* \$14.99

Three liters of Pinot Bianco with a hint of Pinot Grigio. There's no tastier, more versatile white wine in our store right now.

2010 Fujanera “Arrocco” Nero di Troia* \$15.99

Layered, with spicy highlights and a smooth, balanced finish. Arrocco is the Italian word for “castling,” a move in chess, but the name is also a tribute to Rocco, the winemaker's father.

2010 Silvano Follador Prosecco Valdobbiadene Brut* \$19.99

Organic, magnificently balanced, delicate, and featuring sophisticated fruit aromatics coupled with a minerality that give a clean brightness to the palate. It is has hints of yeasty complexity without being ponderous.

2010 Poggiarellino Rosso di Montalcino* \$16.99

A rising star Montalcino, this tiny winery is making great wines. Poggiarellino's 2010 Rosso di Montalcino is full of complex dark cherry fruit, with nicely evolved notes of tobacco leaf and layers of what the Italians call *sotto bosco* (the flavor of the forest floor).

2010 Ruggeri Corsini Barbera* \$14.99

This young red offers a grapey nose, with intense yet delicate raspberry and violet notes. On the palate this wine is quite dry and full bodied, with plenty of acidity, though its tannins are soft and fully integrated. Enjoy with just about any sort of Italian-inspired food.

2007 Rocca di Montegrossi “Geremia” Toscana IGT* \$39.99

94 points WA: “The 2007 Geremia is 71% Merlot and 29% Cabernet Sauvignon. Layers of blue and black fruit, leather, spices and licorice are some of the nuances that flow across the palate in this voluptuous, striking wine. All of the elements come together seamlessly in the glass.”

PORT

1970 Dow \$169.00

94 points WS: “I have always been a fan of this very fine and well-made Port. Truly balanced in character, with focused flowers, spice and cherry. Full-bodied, with a sweet palate and a fine texture.”

1970 Fonseca \$269.99

99 points RP. K&L's Clyde Beffa says: “We enjoyed this great Port on my 50th birthday with the Marin Wine and Food Society. The late Bruce Guimareans of Fonseca attended the party and brought along some magnums of this stunning wine.”

1970 Graham \$199.99

94 points *Wine Spectator*: “This is an extremely full-bodied, powerful wine, but it still retains a classy balance. Deep ruby, with chocolate and berry aromas, full-bodied, with anise and dried cherry flavors.”

1977 Gould Campbell \$109.99

97 points *Wine Spectator*: “Amazing color. Dark ruby center, with just a hint of garnet. This is very impressive on the nose. Crushed raspberry, coffee, licorice and chocolate. Complex. What a palate...”

1983 Graham \$119.99

93 points WS: “A superb achievement from a very underrated year...”

1983 Gould Campbell \$89.99

90 points *Wine Spectator*: “This is right up with the major-league 1983s. It is extremely full and concentrated, with a massive fruit structure. Inky color, very concentrated black currant nose, full-bodied, with tons of tannin, velvety fruit flavors and a closed finish. Truly excellent.”

1994 Graham \$89.99

Fruity, powerful and rich, with an addictive hedonistic quality. It will be ready to drink in 8-10 years and keep for up to 30. A showy, flamboyant Port that has the advantage of being slightly sweeter than other 1994s.

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.

We've got some incredible old and rare Bordeaux in stock now and available at auction. Check KLWines.com for up-to-the-minutes selections.

1966-2007 Red Bordeaux In Stock

VALUE WINES UNDER \$30
(1997-2007)

1997 Potensac, Médoc- <i>Wow!</i>	\$26.99
2000 Coufran, Médoc	\$29.99
2000 Lanessan, Haut-Médoc- <i>Superb</i>	\$24.99
2003 Coufran, Médoc	\$19.99
2003 Peyrabon, Haut-Médoc	\$19.99
2003 Verdignan, Médoc	\$19.99
2004 Lanessan, Haut-Médoc- <i>Superb</i>	\$19.99
2005 Coufran, Haut-Médoc	\$27.99
2005 Lamothe Bergeron, Médoc	\$19.99
2005 Verdignan, Médoc	\$24.99
2006 D'Aiguilhe, Castillon	\$24.99
2006 D'Agassac, Haut-Médoc	\$14.99
2006 Ducluzeau, Lustrac	\$19.99
2006 Puygueraud, Côtes de Francs	\$14.99
2006 Poumey, Pessac	\$24.99
2007 Bellegrave, Pauillac	\$24.99
2007 Hauts de Poujeaux, Moulis	\$14.99
2007 Le Jardin de Petit Village	\$29.99
2007 Moulin D'Angludet, Margaux	\$19.99
2007 Poujeaux, Moulis	\$29.99
2007 St. Georges, St-Emilion	\$19.99

CLASSIC WINES (1966-2007)

1966 Pichon-Lalande, Pauillac	\$299.99
1967 La Dauphine, Fronsac	\$34.99
1970 Talbot, St-Julien (1.5L)	\$199.99
1978 Lafite Rothschild (1.5L)	\$1,999.00
1979 Lafite Rothschild (1.5L)	\$2,499.00
Right from the Château. In perfect condition.	
1983 Domaine de Chevalier	\$179.99
1988 Léoville-Barton, St-Julien	\$129.99
1985 Soutard, Pomerol- <i>Delicious</i>	\$84.99
1989 Rauzan-Ségla, Margaux	\$149.99
1990 Figeac, St-Emilion	\$299.00
1990 Haut-Brion, Pessac	\$699.99
1990 Lafite Rothschild, Pauillac	\$839.99
1990 Latour, Pauillac (1.5L)	\$1,599.00
1990 Latour, Pauillac	\$799.00
1990 Meyney, St-Estèphe	\$79.99
1993 Haut-Brion, Pessac	\$499.99
Mahler Besse cellar. Half the cost of their 2009.	
1994 Corbin Michotte, St-Emilion	\$39.99
1994 Gruaud Larose, St-Julien	\$79.99
1994 Léoville-Barton (375ml)	\$49.99
1995 Calon Ségur, St-Estèphe	\$149.99
1995 Cheval Blanc, St-Emilion	\$499.00
1995 Cos d'Estournel, St-Estèphe	\$219.99
1995 D'Issan, Margaux	\$79.99

1995 Ferriere, Margaux	\$69.99
1995 Grand Mayne, St-Emilion	\$79.99
1995 Haut-Brion, Pessac	\$449.99
1995 Lafon-Rochet, St-Estèphe	\$69.99
1995 Lafite Rothschild, Pauillac	\$899.99
1995 Latour, Pauillac	\$599.99
1995 Les Forts de Latour, Pauillac	\$299.99
1995 Margaux, Margaux	\$599.99
1995 Mouton Rothschild, Pauillac	<i>Inquire</i>
Outstanding! Half the price of the '09 and '10.	
1995 Ormes de Pez, St-Estèphe	\$49.99
1995 Palmer, Margaux	\$299.99
1995 Rauzan-Ségla, Margaux	\$119.99
1995 Reserve de Comtesse (1.5L)	\$129.99
1995 Smith Haut Lafitte, Pessac	\$99.99
1996 Calon Ségur, St-Estèphe	\$139.99
1996 Cos d'Estournel, St-Estèphe	\$229.99
1996 Corbin Michotte, St-Emilion	\$44.99
1996 Giscours, Margaux	\$99.99
1996 Rauzan-Ségla, Margaux	\$119.99
1997 Soutard, Pomerol	\$39.99
1998 Soutard, Pomerol	\$54.99
1998 Clos du Marquis, St-Julien	\$69.99
1998 Langoa-Barton, St-Julien	\$54.99
1999 Lafite Rothschild, Pauillac	\$999.99
2000 Gazin, Pomerol	\$109.99
2000 Labégorce, Margaux	\$39.99
2001 Beauséjour-Duffau	\$69.99
2001 Haut-Batailley, Pauillac	\$59.99
2001 Malescot-St-Exupéry	\$74.99
2002 Haut-Brion, Pessac (1.5L)	\$1,399.99
2003 Hosanna, Pomerol	\$79.99
2003 Lafon-Rochet, St-Estèphe	\$59.99
2003 Marquis de Calon, St-Estèphe	\$34.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
2004 Haut-Bages-Libéral, Pauillac	\$44.99
2004 Langoa-Barton, St-Julien	\$49.99
2005 D'Aiguilhe, Castillon	\$39.99
2005 De Fieuzal Rouge, Pessac	\$49.99
2005 Ducru-Beaucaillou, St-Julien	\$249.99
2005 Fleur Cardinale, St-Emilion	\$69.99
2005 Langoa-Barton, St-Julien	\$89.99
2005 Magdelaine, St-Emilion	\$109.99
2005 Reserve de Léoville-Barton	\$39.99
2005 Reserve de Comtesse, Pauillac	\$49.99
2005 Sociando Mallet, Médoc	\$59.99
2006 Cantemerle, Haut-Médoc	\$42.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 Haut-Brion, Pessac	\$549.99
About half the price of 2009 and 2010.	

2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Margaux, Margaux	\$599.99
2006 Pichon-Baron, Pauillac	\$89.99
2006 Pichon-Lalande, Pauillac	\$149.99
2006 Reserve de Comtesse, Pauillac	\$39.99
2006 Rauzan-Ségla, Margaux	\$79.99
2007 De Pez, St-Estèphe	\$33.99
2007 Domaine de Chevalier Rouge	\$49.99
2007 La Croix de Beaucaillou	\$39.99
2007 L'Aura de Cambon, Margaux	\$34.99
2007 Palmer, Margaux	\$199.99

WHITE BORDEAUX & ROSÉ

2011 Rosé de Haut-Bailly, Bordeaux	\$17.99
2006 Lynch Bages Blanc, Bordeaux	\$39.99
2007 Carbonnieux Blanc, Pessac	\$39.99
2009 Le Carte de Haut-Brion Blanc	\$89.99
2010 St-Jean-des-Graves, Graves*	\$12.99
2010 L'Avocat Blanc*	\$16.99
2010 Grand Bateau Blanc*	\$9.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	

SAUTERNES IN STOCK (1986-2010)

1986 Doisy-Védrières, Barsac	\$59.99
1989 Suduiraut "Crème de Tête"	\$299.99
96 point <i>Wine Spectator</i> . Very rare.	
1990 Climens, Barsac	\$199.00
1995 Suduiraut, Sauternes	\$69.99
1996 Doisy-Védrières, Barsac	\$49.99
1996-1998-2002 Guiraud Set	\$49.99
100ml of each in a handsome box. A great gift.	
1997 D'Yquem, Sauternes	\$349.99
1997-1998-1999 D'Yquem Set	\$999.00
Two 375ml bottles of each. Collector's item.	
1998 D'Yquem (375ml)	\$139.99
1999 D'Yquem (375ml)	\$149.99
2001 Doisy-Védrières, Barsac	\$59.99
2001 Guiraud, Sauternes	\$59.99
Smashingly good.	
2003 Doisy-Védrières, Barsac	\$39.99
2004 D'Yquem (375ml)	\$149.99
2005 Guiraud-#4 <i>WS Top 100</i>	\$54.99
2007 Climens, Barsac (375ml)	\$99.99
2007 Cypres de Climens, Barsac	\$49.99
2007 Cypres de Climens (375ml)	\$24.99
2007 Petit-Védrières, Sauternes	\$21.99
2008 Climens, Barsac (375ml)	\$46.99
2008 D'Yquem, Sauternes	\$299.99
2010 L'Avocat, Cérons (500ml)	\$18.99

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

2008 BORDEAUX IN STOCK

The best value vintage of the decade.

Beaumont, Haut-Médoc- <i>Delicious</i>	\$15.99
Bernadotte, Haut-Médoc	\$16.99
Bois-Malot, Bordeaux Supérieur	\$10.99
Boutisse, St-Emilion-91 points RP	\$19.99
Certan de May, Pomerol	\$79.99
Clarke Rothschild, Llistrac	\$19.99
Clos la Madeleine, St-Emilion	\$29.99
Domaine de Chevalier Rouge	\$59.99
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
Fonplégade, St-Emilion- <i>Love it</i>	\$39.99
Fonreaud, Llistrac- <i>Powerhouse!</i>	\$14.99
Grand Pontet, St-Emilion	\$29.99
Hosanna, Pomerol	\$139.99
95 points RP. As good as 2009 and 2010.	
Joanin-Bécot (1.5L)	\$29.99
Fresh and vibrant, full of spicy fruit.	
La Chapelle de Calon, St-Estèphe	\$19.99
Awesome wine and a fabulous buy. Sweet!	
Lafleur-Gazin, Pomerol	\$29.99
L'Arossee, St-Emilion	\$39.99
Superb! 93 points ST.	
L'Avocat Rouge, Graves- <i>Value!</i>	\$18.99
Latour, Pauillac	\$899.00
Léoville-Las Cases, St-Julien	\$199.99
Léoville-Poyferré, St-Julien	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Les Trois Croix, Fronsac	\$19.99
Packed with fruit and a sweet core.	
Lilian Ladouys, St-Estèphe	\$19.99
Malmaison, Médoc- <i>Delicious!</i>	\$14.99
Montrose, St-Estèphe	\$139.99
Pape Clément, Pessac-95 points RP	\$119.99
Plaisance "Cuvée Alix"*	\$14.99
Puy Blanquet, St-Emilion	\$19.99
Reignac, Bordeaux	\$19.99
Rollan de By, Médoc	\$22.99
90 points and <i>Wine Spectator's</i> top-ranking '08 Bordeaux on their Top 100 Wines of 2010.	
Saint Pierre, St-Julien- <i>Fabulous</i>	\$49.99
93 points WE. 94 points Clyde and Ralph.	
Trebiac, Graves	\$13.99

2009 BORDEAUX IN STOCK

This is the GREAT vintage that all the critics and consumers love. For the cellar and tonight! New ones arriving daily. Go to KLWines.com for current inventory.

Barthez, Haut-Médoc	\$16.99	Les Tourelles de Pichon (1.5L)	\$89.99
Beaumont, St-Julien	\$19.99	Second wine of Pichon-Baron. Wonderful!	
Beaumont, St-Julien (1.5L)	\$39.99	Louis, St-Emilion	\$24.99
Beaumont, St-Julien (3L)	\$76.99	Malmaison, Moulis	\$19.99
Bellevue "La Chapelle" Castillon	\$14.99	Montlandrie, Côte de Castillon	<i>Inquire</i>
Bellevue La Randée, Bordeaux	\$9.99	Marquis de Terme, Margaux	\$44.99
Bellevue, St-Emilion	\$64.99	*+V At UGC: Their best in a long time, perhaps ever? Super-ripe and sexy, with tons of everything and a silky finish. Not shy.	
Bord'Eaux Merlot	\$9.99	Marsac Seguineau, Margaux	\$21.99
Bord'Eaux Merlot (3L Bag-in-a-Box)	\$29.99	Moulin Haut la Roque, Fronsac	\$29.99
So sweet and lovely. Enjoy a bottle or the box.		Big score and a small price!	
Busquet VV, Lussac St-Emilion	\$14.99	Moulin de la Roque, Médoc	\$15.99
Canon, St-Emilion	\$159.99	Another super sweet 2009. Drink or cellar.	
Cantin, St-Emilion- <i>Lush and lovely</i>	\$21.99	Poitevin, Médoc	\$13.99
Clarke Rothschild, Llistrac	\$24.99	Pedesclaux, Pauillac	\$39.99
Clément-Pichon, Bordeaux	\$19.99	Pedesclaux, Pauillac (1.5L)	\$79.99
Clos St. Martin, St-Emilion	\$79.99	One of Clyde's faves under \$50! 91 points WS: "An amped-up style, with showy aromatics of toasty spice and wood, but there's good solid density to the blackberry, black currant and fig fruit, and the toast melds into a more honest graphite edge through the finish."	
Clos des Quartes Vents, Margaux	\$39.99	Pouget, Margaux	\$46.99
Coufran, Médoc	\$24.99	93-96 points WS: "Currant and blackberry galore on the nose, but the palate seems subtle and beautiful. Full-bodied, with wonderful silky tannins and a mineral, mint and berry aftertaste."	
Ripe and soft on the palate. Full-flavored with a lush finish. A value.		Priuré Canteloup, Bordeaux	\$14.99
D'Aiguilhe, Castillon	\$28.99	A superb value from Stephan Von Neipperg.	
Figeac, St-Emilion	\$249.99	Reserve de Léoville-Barton	\$34.99
Fonreaud, Llistrac	\$14.99	Roc de Cambes, Côte de Bourg	\$69.99
Franc Mayne, St-Emilion	\$39.99	Roland la Garde, Blaye	\$14.99
Haut de Poujeaux, Moulis	\$17.99	Ronan de Clinet, Bord Supérieur	\$13.99
Haut-Maurac, Médoc	\$19.99	Lush, sweet and spicy.	
Haut-Vigneau, Pessac	\$17.99	Saintayme, St-Emilion	\$19.99
This wine is elegance personified.		Seguin, Pessac	\$29.99
La Chapelle de La Mission		One of the best values of 2009. 92 points Clyde.	
Haut-Brion, Pessac	\$89.99	Tayac-Plaisance, Margaux	\$26.99
Le Clarence de Haut-Brion, Pessac	\$139.99	Tour de Mons, Margaux	\$26.99
La Croix de Beaucaillou (1.5L)	\$149.99	91 points WS: "This assertive red delivers bold flavors, with crisp texture, offering bright black cherry and pomegranate notes over firm tannins. Orange zest acidity carries this through the juicy finish."	
La Croix de Beaucaillou (3L)	\$299.99	Tour Maillet, Pomerol	\$31.99
Special label by artist Jade Jagger; a stunning package for a great wine.		Tour Maillet, Pomerol (1.5L)	\$69.99
Langoa-Barton, St-Julien	\$69.99	Tour Maillet, Pomerol (3L)	\$139.99
Laubarit, Bordeaux- <i>Biodynamic</i>	\$9.99	Tour Seran, Médoc	\$29.99
La Dominique, St-Emilion	\$56.99	91 points <i>Wine Spectator</i> .	
93 points RP: "Finally we have returned to the great La Dominiques made in 1989 and 1990. This has much of the style of the 1990, with supple tannin and loads of spicy fruitcake, licorice, cassis and kirsch-like notes that jump from this dense ruby/purple wine."		Valandraud, St-Emilion	\$319.99
La Garde, Pessac	\$29.99		
La Gomerie, St-Emilion	\$59.99		
La Pointe, Pomerol	\$39.99		
La Verrière, Bordeaux Supérieur	\$10.99		
A super value. Lots of forward boysenberry fruit on the palate and nose. Delicious now.			
Lestruelle, Médoc	\$14.99		

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

CABERNET SAUVIGNON

2005 Laurel Glen, Sonoma	\$49.99
2005 Saddleback, Napa	\$34.99
2006 Emblem, Rutherford	\$29.99
2006 Long Shadows "Chester Kidder"	\$39.99
2006 Robert Young "Red Winery Road"	\$29.99
2007 Bennett Lane "Maximus"	\$29.99
2007 Beringer "Bancroft Ranch"	\$59.99
2007 Keenan "Reserve"	\$89.99
2007 Keenan, Spring Mountain	\$39.99
2007 Lancaster "Sophia's Hillside"	\$39.99
2007 Lancaster, Alexander Valley	\$54.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 Silver Oak, Napa	\$89.99
2007 Stonestreet "Monument Ridge"	\$39.99
2007 York Creek, Spring Mountain	\$29.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Cain "Concept"	\$54.99
2008 Cakebread, Napa	\$64.99
2008 Ch Montelena "Estate"	\$109.99
2008 Ch Ste Michelle "Cold Creek"	\$24.99
2008 Clos du Val, Napa	\$24.99
2008 Columbia Crest "Reserve"	\$39.99
2008 Conn Creek, Napa	\$19.99
2008 Dominus, Napa	\$179.99
2008 Far Niente, Oakville	\$89.99
2008 Forman, Napa	\$79.99
2008 Freemark Abbey, Napa	\$29.99
2008 Honig, Napa	\$32.99
2008 Januik, Columbia Valley	\$16.99
2008 Joseph Phelps "Insignia"	\$159.99
2008 Keenan "Mernet"	\$89.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Long Meadow "Ranch House"	\$26.99
2008 Long Meadow "Estate"	\$39.99
2008 Mount Eden "Estate"	\$49.99
2008 Ramey "Annum"	\$89.99
2008 Ramey, Napa	\$49.99
2008 Robert Craig, Mount Veeder	\$79.99
2008 Robert Mondavi "Reserve"	\$89.99
2008 Spring Valley "Frederick"	\$44.99
2008 Trefethen, Napa	\$44.99
2009 Amici, Napa	\$37.99
2009 Anderson's CV "Prologue"	\$24.99
2009 Anderson's CV "Reserve"	\$84.99
2009 Angeline, Stag's Leap	\$24.99
2009 Banshee, Napa	\$29.99

2009 Bench, Alexander Valley	\$19.99
2009 Beringer "Reserve"	\$44.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Buehler "Estate"	\$29.99
2009 Chappellet "Signature"	\$44.99
2009 Ch Montelena, Napa	\$42.99
2009 Ch Ste Michelle, Columbia Vly	\$9.99
2009 Coho "Headwaters"	\$37.99
2009 Columbia Crest "H3"	\$10.99
2009 Edge, Napa	\$16.99
2009 Faust, Napa	\$49.99
2009 Forefront "by Pine Ridge"	\$17.99
2009 Ghost Block "Estate"	\$59.99
2009 Hess Estate "Allomi"	\$23.99
2009 Joseph Carr, Napa	\$17.99
2009 Kalinda "Cuvée Reserve"	\$21.99
2009 Kalinda "Reserve"	\$29.99
2009 Lewis Cellars, Napa	\$79.99
2009 Martin Ray, Sonoma Mtn	\$24.99
2009 Ministry of the Vinterior "The Messenger"	\$21.99
2009 Newton "Red Label"	\$18.99
2009 Olema, Sonoma County	\$18.99
2009 Paul Hobbs "Beckstoffer-Dr. Crane"	\$179.99
2009 Ramey, Napa	\$37.99
2009 Round Pond, Napa	\$29.99
2009 Shafer "One Point Five"	\$69.99
2009 Silver Label "BR Cohn"	\$14.99
2009 Stag's Leap "Artemis"	\$45.99
2009 Steltzner "Claret"	\$17.99
2009 Tor Kenward, Napa	\$74.99
2009 Trim, California	\$11.99
2009 Wallis "Little Sister"	\$44.99
2010 Daou, Paso Robles	\$24.99
2010 Decoy, Napa	\$21.99
2010 Foxglove, Paso Robles	\$12.99
2010 Hedges "CMS Red"	\$11.99
2010 J Lohr "Seven Oaks"	\$13.99
2010 Owen Roe "Sharecropper's"	\$14.99
2010 Twenty Bench, Napa	\$18.99
2010 Urbanite "Amplio" Cain "NV8"	\$29.99

MERLOT

2006 Paradigm, Oakville	\$39.99
2008 Frog's Leap, Napa	\$29.99
2009 Duckhorn, Napa	\$49.99
2009 Ridge "Monte Bello"	\$38.99
2010 Decoy, Napa	\$21.99
2010 Happy Canyon, Santa Ynez	\$15.99

PINOT NOIR

2007 Handley, Anderson Valley	\$27.99
2007 MacRostie "Wildcat Mtn"	\$29.99
2008 Baileyana "Grand Firepeak"	\$19.99
2008 Chasseur, Sonoma Coast	\$39.99
2008 Fort Ross "Fort Ross"	\$29.99
2008 Hamacher, Willamette Valley	\$45.99
2008 Marimar "La Masia"	\$32.99
2008 Pahlmeyer, Sonoma Coast	\$64.99
2008 Twelve Estate, Yamhill	\$23.99
2009 Arterberry Maresh "Maresh"	\$49.99
2009 Bethel Heights "Flat Block"	\$47.99
2009 Cambria "Julia's Vineyard"	\$19.99
2009 Castle Rock, Carneros	\$9.99
2009 Cristom "Mt. Jefferson"	\$25.99
2009 David Bruce, Russian River	\$33.99
2009 Domaine Serene "Yamhill"	\$38.99
2009 Evesham Wood "Le Puits Sec"	\$32.99
2009 Flowers, Sonoma Coast	\$44.99
2009 Foley "Rancho Santa Rosa"	\$24.99
2009 Goldeneye, Anderson Valley	\$49.99
2009 Hirsch "San Andreas Fault"	\$59.99
2009 Husch, Anderson Valley	\$17.99
2009 J Swan "Trenton Estate"	\$54.99
2009 Ken Brown, Sta. Rita Hills	\$34.99
2009 Patz & Hall, Sonoma Coast	\$33.99
2009 Paul Hobbs "Crossbarn"	\$34.99
2009 Sequana, SLH	\$29.99
2009 Talbott "Logan" Highlands	\$21.99
2010 Argyle, Willamette Valley	\$19.99
2010 Banshee, Sonoma County	\$19.99
2010 Bench, Sonoma Coast	\$16.99
2010 Big Table "Pelos Sandberg"	\$42.99
2010 Brooks, Willamette Valley	\$21.99
2010 Chasseur, Sonoma County	\$29.99
2010 EnRoute "Les Pommiers"	\$59.99
2010 Failla, Sonoma Coast	\$34.99
2010 Foxen, Santa Maria Valley	\$34.99
2010 Hartford Court, Russian River	\$29.99
2010 La Follette, North Coast	\$19.99
2010 Lucia "Garys' Vineyard"	\$49.99
2010 Lucia, Santa Lucia Highlands	\$39.99
2010 Mark West, SLH	\$14.99
2010 Melville "Estate-Verna's"	\$21.99
2010 Neyers "Roberts Road"	\$36.99
2010 Pali "Huntington"	\$18.99
2010 Patricia Green "K&L Cuvée"	\$27.99
2010 Paul Hobbs, Russian River	\$54.99
2010 Poppy, Monterey	\$11.99
2010 Rickshaw, California	\$14.99

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

2010 Shea Wine "Estate"	\$37.99
2010 Sojourn "Gap's Crown"	\$47.99
2010 Sojourn, Sonoma Coast	\$38.99
2010 Stemmler, Carneros	\$24.99

SYRAH & PETITE SIRAH

2006 Graziano Petite Sirah	\$15.99
2007 Maranet, Russian River	\$29.99
2007 Quady N. "Steelhead Run"	\$21.99
2009 Bogle Petite Sirah	\$9.99
2009 Donkey & Goat "Pearl"	\$34.99
2009 Frog's Leap Petite Sirah	\$32.99
2009 Jelly Roll, Santa Ynez Valley	\$21.99
2009 Neyers "Old Lakeville Road"	\$27.99
2009 Novy, Russian River	\$25.99
2009 Qupé, Central Coast	\$14.99
2009 Unti Vineyards, Dry Creek	\$24.99
2009 Von Strasser "Rudy" PS	\$19.99
2010 Spicerack "Punchdown"	\$18.99

ZINFANDEL

2007 DeLoach "Forgotton Vines"	\$14.99
2007 Graziano, Mendocino	\$15.99
2008 Bucklin "Old Hill Ranch"	\$28.99
2008 Robert Craig, Howell Mtn	\$39.99
2009 Ancient Peaks, Paso Robles	\$14.99
2009 Cosentino "CigarZin"	\$14.99
2009 Edmeades, Mendocino	\$14.99
2009 Four Vines "Old Vine"	\$10.99
2009 Green & Red "Chiles Canyon"	\$19.99
2009 Joel Gott, California	\$13.99
2009 M & D "7 Deadly Zins"	\$13.99
2009 Orin Swift "Saldo"	\$27.99
2009 Peterson "Old School"	\$17.99
2009 Unti Vineyards, Dry Creek	\$25.99
2010 Artezín, Mendocino	\$12.99
2010 Buehler, Napa	\$16.99
2010 Ridge "Benito Dusi Ranch"	\$27.99
2010 Ridge "East Bench"	\$27.99
2010 Ridge "Geyserville"	\$34.99
2010 Robert Biale "Black Chicken"	\$41.99
2010 Seghesio, Sonoma County	\$18.99
2010 Shenandoah "Special Reserve"	\$9.99

MISC REDS

2006 Brassfield "Eruption"	\$11.99
2007 Bonny Doon "Le Cigare Volant"	\$29.99
2008 Prospect 772 "The Brat"	\$29.99
2009 Conundrum, California	\$19.99
2009 Lewis Cellars "Alec's Blend"	\$59.99

2009 Margerum "M5"	\$19.99
2009 Turnbull "Old Bull"	\$18.99
2009 Vino Noceto Sangiovese	\$16.99
2010 Hey Mambo "Sultry Red"	\$9.99
2010 Orin Swift "The Prisoner"	\$37.99
2010 Orin Swift "Abstract"	\$28.99
2010 Stolpman "La Cuadrilla"	\$19.99
Marietta "Old Vine Red Lot #57"	\$10.99
Sean Thackrey "Pleiades XXI"	\$23.99

CHARDONNAY

2008 Thomas Fogarty, Santa Cruz	\$19.99
2009 Alta Maria, Santa Maria	\$22.99
2009 Antinori "Antica"	\$29.99
2009 Arrowood, Sonoma County	\$19.99
2009 Ch Montelena, Napa	\$44.99
2009 Clos du Val, Carneros	\$17.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Flowers, Sonoma Coast	\$39.99
2009 Hess Collection, Napa	\$17.99
2009 Migration, Russian River	\$26.99
2009 Miner Family, Napa	\$26.99
2009 Paul Hobbs, Russian River	\$45.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Three Saints, Santa Maria	\$13.99
2009 Walter Hansel "Cahill Lane"	\$38.99
2010 Artesa, Carneros	\$14.99
2010 Bishop's Peak, Central Coast	\$11.99
2010 Bridlewood, Monterey	\$11.99
2010 Buehler "Reserve"	\$17.99
2010 Cakebread, Napa	\$34.99
2010 Carmel Road, Monterey	\$12.99
2010 Chappellet, Napa	\$28.99
2010 Ch Ste Michelle, Columbia Vly	\$7.99
2010 Decoy, Sonoma County	\$18.99
2010 Ferrari-Carano, Sonoma	\$21.99
2010 Flora Springs "Estate"	\$14.99
2010 Fort Ross "Fort Ross"	\$29.99
2010 Foxglove, Central Coast	\$11.99
2010 Freemark Abbey, Napa	\$17.99
2010 Handley "Estate"	\$19.99
2010 Hartford Court, Russian River	\$23.99
2010 Kalinda, Russian River	\$17.99
2010 Kistler, Sonoma Mountain	\$59.99
2010 La Fenêtre "À Côté"	\$19.99
2010 Lewis Cellars "Barcaglia Ln"	\$57.99
2010 L'Oliveto, Russian River	\$16.99
2010 Napa Cellars, Napa	\$14.99
2010 Neyers, Carneros	\$25.99
2010 Patz & Hall, Sonoma Coast	\$28.99
2010 Ridge, Santa Cruz	\$38.99

2010 Rutherford Ranch, Napa	\$12.99
2010 Shafer "Red Shoulder Ranch"	\$48.99
2010 Sonoma-Cutrer, Sonoma	\$23.99
2010 Spellbound, California	\$11.99
2010 Talbott "Kali Hart"	\$13.99
2010 Talbott "Sleepy Hollow"	\$29.99

SAUVIGNON BLANC

2009 Barber Cellars "Lazarie"	\$14.99
2010 Amici, Napa	\$16.99
2010 Benziger, Sonoma	\$12.99
2010 Brander, Santa Ynez	\$12.99
2010 Brassfield "High Serenity"	\$7.99
2010 Cakebread, Napa	\$24.99
2010 Dry Creek Fumé Blanc	\$9.99
2010 Duckhorn, Napa	\$26.99
2010 Joel Gott, California	\$9.99
2010 Kalinda, Lake County	\$12.99
2010 Margerum "Sybarite"	\$16.99
2010 Pomelo, California	\$8.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Uppercut, North Coast	\$11.99
2010 Walter Hansel, Russian River	\$17.99
2010 Wattle Creek, Yorkville	\$11.99
2011 Bedrock "Kick Ranch"	\$20.99
2011 Decoy, Napa	\$16.99
2011 Frog's Leap, Napa	\$17.99
2011 Orin Swift "Veladora-Tofanelli"	\$24.99

MISC WHITES & ROSÉS

2008 Tangent "Paragon" Pinot Gris	\$16.99
2009 Brooks "Ara" Riesling	\$23.99
2009 Saddleback Viognier	\$14.99
2010 Bedrock "Cuvée Karatas" Sémillon/Sauvignon Blanc	\$29.99
2010 Blue Plate Chenin Blanc	\$9.99
2010 Ch Montelena Riesling	\$24.99
2010 Conundrum, California	\$19.99
2010 Curran Grenache Blanc	\$17.99
2010 DeLille "Chaleur Estate"	\$34.99
2010 Handley Pinot Gris	\$15.99
2010 J Vineyards Pinot Gris	\$14.99
2010 Melville "Estate-Verna's" Viognier	\$19.99
2010 Pacific Rim Riesling	\$7.99
2011 Bucklin "Rosé of Old Hill"	\$19.99
2011 Charles & Charles Rosé	\$9.99
2011 Frog's Leap "La Grenouille"	\$14.99
2011 Robert Sinskey Vin Gris	\$26.99
2011 Unti Vineyards Rosé	\$19.99

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 him at 877.559.4637 x2713.

MISC TUSCANY

2007 Amantis "Birbanera" Montecucco	\$13.99
2010 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2007 Colognole Chianti Rufina	\$19.99
2009 Felsina Chianti Classico	\$19.99
2001 Fanetti Vino Nobile di Montepulciano Riserva-91 points RP	\$33.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

BRUNELLO DI MONTALCINO PRE-ARRIVALS

2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2006 Altesino Brunello di Montalcino Riserva-95 points JS	\$64.99
2006 Podere la Vigna Brunello Riserva-92 points JS	\$59.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2006 Biondi-Santi Brunello di Montalcino-95 points JS	\$149.99
2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Poggiarellino Brunello di Montalcino*-94 points WE	\$29.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 Podere la Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 Poggio San Polo Brunello di Montalcino-95 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 San Filippo "Le Lucère" Brunello di Montalcino-94 points JS	\$59.99
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2007 Siro Pacenti Brunello di Montalcino-97 points JS	\$79.99
2007 Stella Campalto Brunello di Montalcino	\$93.99

2006 BRUNELLO IN STOCK

2006 Tenuta Vitanza "Tradizione" Brunello Montalcino	\$31.99
2006 Baccinetti "La Saporioia" Brunello*-92 points JS	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2007 Tenuta Vitanza "Tradizione" Brunello di Montalcino 93 points <i>Wine Enthusiast</i> and James Suckling.	\$29.99
2006 Baricci Brunello di Montalcino*-90 points WE One of my favorite 2006s: elegant, complex and drinkable.	\$39.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 La Velona Brunello di Montalcino-94 points WE	\$39.99
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2007 Capanna Brunello di Montalcino-97 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2007 Castelgiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello di Montalcino-94 points WE	\$54.95
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2006 Canalicchio "Franco Pacenti" Brunello-94 points JS	\$59.99

2007 Livio Sassetti "Pertimali" Brunello di Montalcino	\$63.99
2007 Casanova di Neri "Tenuta Nuova" Brunello-97 points JS	\$79.99
2007 Valdicava Brunello di Montalcino-98 points JS	\$109.99
2007 Cerbaiona Brunello di Montalcino-94 points RP	\$179.99

MISC PIEDMONT

2010 Azelia Nebbiolo Langhe	\$23.99
2006 Monchiero Barolo	\$34.99
2007 Azelia Barolo	\$44.99
2007 Schiavenza "Broglio" Barolo Riserva	\$52.99
2007 Schiavenza "Bricco Ceretta" Barolo	\$52.99
2007 Schiavenza "Prapo" Barolo Riserva	\$57.99

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

2004 Oddero "Mondoca di Bussia Soprana" Barolo	\$58.99
2006 Francesco Rinaldi "Cannubio" Barolo-94 points RP	\$64.99
2007 Luciano Sandrone "Le Vigne" Barolo-93 points RP	\$119.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2010 Marcato "Scaligeri" Soave	\$9.99
Stunning value for a superb Soave that has excellent richness and balance!	
San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2010 Blason Isonzo Bianco* (3L Bag-in-a-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the excellent 2010 vintage.	
2011 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$17.99
Silvano Follador Prosecco Brut Valdobbiadene	\$19.99
2009 Silvano Follador "Dosaggio Zero" Prosecco	\$24.99
2008 Buglioni "Bugiardo" Valpolicella Ripasso-91 points ST	\$29.99
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99

ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

2009 Planeta La Segreta Rosso	\$8.99
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2008 Pasetti Montepulciano d'Abruzzo	\$14.99
2009 Cantine di Marzo Irpinia Aglianico	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
Full and lush, exhibiting ripe pineapple, baked apple and wildflower aromas and flavors, with a distinctive floral and spice complexity. The palate is fleshy and broad, with ample body and balanced acidity, making it a lovely choice to serve with salads, white meats and creamy cheeses.	
2010 Vigne Surrau "Sciala" Vermentino di Gallura Superiore	\$22.99
2010 Casa d'Ambra d'Ischia Frassitelli	\$23.99
One of the highlights from Vinitaly, this is made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning! For fans of mineral wine.	
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99

Who says you need to be rich to drink Burgundy? We have an incredible selection, including some great values—especially our Direct Imports, which are indicated by an asterisk*—See our full selection at KLWines.com

CHABLIS

2009 Dom. A&A Goisot Aligoté*	\$11.99
2009 Dom. des Malandes Chablis	\$19.99
2008 Dom. Etienne Boileau Chablis	\$19.99
2008 Dom. Christian Moreau Chablis Grand Cru "Valmur"	\$49.99
2009 Dom. Jean-Paul & Benoit Droin Chablis 1er Cru "Vaillons"	\$26.99
2009 Dom. Dauvissat-Camus Chablis 1er "Forest"/"Vaillons"	\$52.99
2009 Dom. Christian Moreau Chablis Grand Cru "Valmur"	\$61.99
2010 Dom. Jean-Paul & Benoit Droin Chablis	\$19.99
2010 Maison William Fèvre Chablis "Champs Royaux"	\$19.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "VV"	\$23.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos St. Jacques"	\$154.99
2009 Bouchard Ainé & Fils Bourgogne Rouge	\$13.99
2009 Dom. Thomas Morey Bourgogne Pinot Noir	\$19.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chass.-Montrachet 1er "Clos St. Jean"	\$46.99
2009 Jacques Bavard Pinot Noir*	\$17.99
2009 Dom. Henri Delagrangé Volnay	\$44.99
2009 Dom. de Montille Volnay 1er Cru "Champans"/"Mitans"	\$114.99
2009 Dom. Desertaux-Ferrand Bourgogne Rouge	\$15.99
2009 Dom. de Montille Pommard 1er Cru "Les Grands Epenots"/ "Pezzerolles"	\$114.99
2009 Dom. de Montille Beaune 1er Cru "Les Sizies"	\$57.99
2009 Dom. de Montille Beaune 1er Cru "Les Perrières"	\$63.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Clos Guettes"/ "Lès Lavières"/"Lès Vergelesses"	\$35.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "La Dominode"	\$39.95
2009 Joseph Drouhin Chorey-lès-Beaune	\$23.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Beaune-Villages	\$18.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"	\$69.95
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$94.99
2009 Dom. de Montille Nuits-St-Georges "Les Saint Juliens"	\$58.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$89.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Beaumonts"	\$109.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Suchots"	\$114.99
2009 Dom. Eugénie Clos Vougeot Grand Cru*	\$224.99
2009 Dom. de Montille Clos Vougeot Grand Cru	\$179.99
2009 Dom. Amiot-Servelle Chambolle-Musigny	\$61.99
2009 Dom. Jadot Chambolle-Musigny 1er "Feusselottes"	\$74.99
2009 Dom. Jadot Chambolle-Musigny 1er Cru "Les Baudes"	\$94.99
2009 Dom. Amiot-Servelle Chambolle-Musigny 1er "Charmes"	\$89.95
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95

2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"	\$69.95
2009 Dom. P. Roty Gevrey-Chamb. "Champs Chenys" VV	\$69.95
2009 Dom. Pierre Gelin Fixin 1er Cru "Clos Napoleon"	\$45.99
2009 Dom. J. Roty Bourgogne Rouge "Pressoniers"	\$26.99
2009 Dom. J. Roty Marsannay "Les Ouzeloy"	\$42.99
2009 Dom. J. Roty Marsannay "Boivin"	\$43.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$14.99
2008 Dom. Ramonet Bourgogne Aligoté	\$18.99
2008 Deux Montille Soeur-Frère Montagny 1er Cru "Les Coères"	\$26.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"	\$12.99
2009 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2009 Clos Reissier Pouilly-Fuissé*	\$19.99
2009 Olivier Leflaive St-Aubin 1er Cru "Charmois"	\$29.99
2009 Dom. François Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Dom. François Carillon Bourgogne Chardonnay	\$19.99
2009 Dom. Maroslavac-Leger Chass.-Mont. "Les Voillenots"	\$44.99
2009 Dom. Maroslavac-Leger St-Aubin 1er "Murgers Chien"	\$33.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"	\$44.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chass-Montrachet 1er "Champs Gains"	\$59.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"	\$61.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"	\$12.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Dom. Paul Pernot Puligny-Montrachet*	\$44.99
2010 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"	\$79.95

BEAUJOLAIS

2009 Georges Duboeuf Brouilly (Flower Label)	\$7.49
2009 Potel-Aviron Beaujolais-Villages	\$8.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Fleurie Cru Beaujolais	\$17.99
2009 Potel-Aviron Moulin-à-Vent Cru Beaujolais	\$17.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$32.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$32.99
2009 Dom. Labruyère Moulin-à-Vent	\$19.99
2009 Dom. Cheveaux Saint-Amour "En Rontey"	\$22.99



Getting to Know: Jean-Louis Denois

Winery: Domaine Denois

Number of years in business: 30, plus sixth generation vine grower (Champagne).

How would you describe your winemaking philosophy?

Pragmatic: Combine old time values and common sense with new innovations. Creative: Explore, trying new ways. [A] winemaker's life is so short, and [there's] only one season a year! Anti-conformist.

Out of that, the House style is consumer-friendly wines: fresh and fine whites, fruity, soft reds, easy and affordable, classic bubbles.

What wines or winemakers helped influence your philosophy?

Definitely my background in Champagne; the classic "Grandes maisons" approach of blending, etc... Also, my teacher [at Station oenologique de Bourgogne in] Beaune, Max Léglise. And later, the "New World"—my experiences in South Africa and the US. I like their innovative spirit. Today, I really fill in between the classic regions of France and the New World, permanently switching styles in (almost) total freedom.

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

I am very involved, more and more, in grape growing for all wines. I work with my staff in the vineyard as much as I can from spring to harvest (not in winter for pruning) as I consider we have to "redesign" the winter pruning by summer, and not just do a plain *ébourgeonnage* (debudding).

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

I never liked tannins in reds. In my early days, I could not understand Bordeaux wines and only liked Burgundy and Châteauneuf-du-Pape (soft reds). My reds are all soft. I have difficulties with "green" Champagnes or any acidic white wines, and look for ripe fruits in all my whites, wine with lots of fruit and balance.

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

My range is so large that it is quite easy to have any kind of food with Denois wines. Especially I quite like the Oliviers red with simple food like pizza, barbecue, cold meat... The Grand Cuvée red calls for blood: juicy steaks of beef or duck. Tradition and Chardonnay Brut are classics for apéritif. We found a great interest in this last recent trip to the US for the new cuvée Classique. This is not really another alternative to Champagne, but something new, original, for apéritif, but also [for] continuing to a meal. We discovered it is great with sushi, and a Peruvian restaurant in Portland buys an unexpected three cases a week for their ceviche (raw seafood with lemon).

What changes are planned for coming vintages?

2012 will be the first vintage we're certified organic. I officially started in 2008 but have in fact [been practicing] organics for 10 years. (We did not use herbicide since then and no chemical fertilizer for 20 years.) Also, I start [transitioning] to biodynamics this year. (I've been thinking about this for awhile, but it's a bit strange and unclear. Last year I participated in a seminar with a clear and well-inspired teacher.) Also, we'll launch a new real mountain vineyard 2011 IGP Haute Vallée de l'Aude made out of 2/3 Merlot and Cabernet Sauvignon from an elevated vineyard in Magrie, next to Limoux, from our new vineyards purchased last year. Very little wood, relative high acid (for the South of France) and low pH. It's a very Loire-style red in taste, with plummy, almost jammy fruit. Intriguing!

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

Yes, of course: wines with a lot of wood and high tannins for a "supposed" long aging. I prefer fruit and balance. Tannins and oak are OK as long as they are integrated into the wine.

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

I am always very curious about New World wines. I recently had interesting, good Chardonnay and Pinot from Belgium. [There are] always some newcomers in Languedoc with great and very affordable new reds.

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

I used to buy and collect a lot! I have started to resell on eBay the most famous wines, but my cellar is still full of uninteresting Burgundies, oxidized or still acidic old Bordeaux that I don't like. Some good old Alsatian Riesling, Savennières, Jurançon... I don't buy much anymore and wonder if it would not be better to just buy interesting new wines recommended at a great bottle store to drink rather than collect. I wish I could access a K&L branch nearby my home.

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

In France: More than what variety or which style, I wonder who is going to drink our wines here in 30 years?

In the world: The carbon footprint. The weight of glass might be a problem. Will it be wise to spend one liter of fossil energy to transport all over the world one liter of fermented grape juice? Should we become "loca-drink" and just taste what is produced around?

I am not so worried about global warming here. We have good water resources in our mountain vineyards; the key is just to work the soil enough to let the roots go deeper. Biodynamics is an answer for that purpose.

LO AUTÉNTICO *A Fistful of Rosés*

It's that time of year again. Time to fill your barbecue chimneys with natural charcoal briquettes, grill up some delicious food, kick out your favorite jams or listen to your favorite baseball team play (Hey, how 'bout them Os!) and chill down some crisp, thirst-quenching rosés. I respect most styles of rosé, from Bandol to Tondonia and everything in between. But for summertime, particularly outside on a hot day, there is only one style of rosé that does it for me: the crisp, racy, dry, thirst-quenching variety of rosé that should be served well-chilled and downed like water. No bubble gum and watermelon Jolly Rancher pink stuff for me, thank you very much. Here is the best of what South America and Spain have to offer this rosé season.

2011 Apaltagua Rosé Central Valley (\$11.99) A Carmenère-based rosé from Chile. Clearly the grapes have been picked a bit earlier to preserve acidity, though somehow the strong, tell-tale herbaceous quality of this grape variety only makes a very discreet appearance in the background. Instead, this beautifully-colored, light pink rosé shows bright red fruits, with terrific acidity and just the barest hint of those herbaceous traits toward the finish, adding some intrigue and balance to the wine. This is a very well made rosé.

2011 Pueblo del Sol Rosé Juanico (\$8.99) Uruguay produces some very fine wines, indeed, often with lower alcohols and fresher acidity than wines from neighboring Argentina. This is due to the cooler, Atlantic-influenced climate that makes Uruguay the ideal spot for growing grapes such as Sauvignon Blanc, Cabernet Sauvignon and Tannat. Indigenous to southwestern France, Tannat has adapted very well in Uruguay over the past century. This rosé is the darkest hued and most full-bodied of the line-up, though relative to other rosés I'd describe it as drier than most and fairly fruit-forward, with intense red cherry flavors leading the way. This has the structure and fruit to work with a wide variety of foods, including grilled meat and sausages.

2011 Bodegas Ostatu Rosado Rioja (\$13.99) Produced in what Riojanos call the traditional, lighter "clarete" style of Rosado, Ostatu has really hit the nail on the head with this, their first vintage of rosé. A blend of Tempranillo, Garnacha and Viura, the Ostatu is a delicate light pink color with beautiful, subtle red berry fruit flavors and bright acidity. For those who know and love Muga's Rosado, I would encourage you to give Ostatu's a try. I could drink this all day.

2011 Ameztoi "Rubentis" Rosé Getariako Txakolina (\$19.99) Ameztoi is one of the iconic producers of Getariako Txakolina, the low alcohol (typically 10.5% ABV), slightly fizzy, tangy wine produced from vineyards in the verdant hills surrounding the Basque town of Getaria. Their deliciously energetic, slightly tangy rosé has become so popular in the States that I recently spotted this one-time export only wine in a local gourmet shop window on the main drag in Getaria. I hope that the locals having finally discovered the delight of rosé Txakolina will not mean less wine for us in the years ahead! Grab this while it lasts (which unfortunately, is typically not all summer) and do not feel bad about stashing some extras away for September.

Joe Manekin

SENSORIAL WINEMAKING *Lazarus Wine Project*

Early this year, coincidentally on Valentine's Day, I tasted a wine that I became enamored with very quickly. One of our suppliers introduced us to the **2007 Lazarus Wine "Orange Label" Ribera del Gallego-Cinco Villas (\$24.99)**, from northeastern Spain. The blend is 50% Syrah, 50% Merlot, and it is full of red raspberry, blackberry, cassis, spice, clove, white pepper and bacon fat. In addition to being an interesting, complex, well-balanced wine, the winemaking is truly incredible.

"Sensorial winemaking" was created by Antonio Tomás Palacios, Professor of Oenology at the University of La Rioja. Professor Palacios found that a blind colleague was able to detect subtle changes in wine aromatics and taste earlier than he or other highly skilled but sighted winemakers. The acute sensitivity of this blind winemaker, and his ultra-low threshold for discerning these aromatic changes, allowed him to react more quickly to promote positive adjustments in the winemaking process and to prevent detrimental shifts in the quality of the wine. Thus, sensorial winemaking and the Lazarus Wine Project was born. Professor Palacios continues to train and utilize the skills of other blind winemakers in his award-winning endeavors. Pay tribute to these efforts and try this wine at your next barbecue or dinner party!

That Valentine's Day we also tasted an incredible Sherry called **Equipo Navazos Manzanilla "I Think" Saca de Abril 2012 (\$12.99)**. An *en rama*, or unfiltered, freshly-bottled Sherry, it has wonderfully bright red apple, saline, mushroom and citrus notes. "I Think" is an homage to Charles Darwin, as a symbol of the triumph of reason. It raises the question of what is true and untamed Manzanilla. This unusual offering is exclusive to K&L and only one other retailer. Get it before our staff buys it all!

Sarah Covey

"But for summertime, particularly outside on a hot day, there is only one style of rosé that does it for me: the crisp, racy, dry, thirst-quenching variety of rosé that should be served well-chilled and downed like water."

"Professor Palacios found that a blind colleague was able to detect subtle changes in wine aromatics and taste earlier than he or other highly skilled but sighted winemakers."

“Maybe more than any other winery at the tasting, the wines were uniformly balanced, with great character and texture, and they were realistically priced.”

JIMMY C'S VIEW DOWN UNDER

I was recently at the New Zealand Wine Growers Association's tasting where I saw Staete Landt winemaker Rudd Maasdam and his wife Dorien. I also saw them last October in New Zealand, but it was good to see them and taste their wines again. While at the table Rudd asked me, “So, Jim, what wines do you have of ours on the shelf now?” “Well, geez,” I replied, “nothing right now.” Tasting through the wines, I was embarrassed. Maybe more than any other winery at the event, the wines were uniformly balanced, with great character and texture, and they were realistically priced. The **2010 Staete Landt “Annabel” Sauvignon Blanc Marlborough New Zealand (\$14.99)** combines fruit that is from cool and warm sites, whole bunch pressed to retain elegance. Portions spent five months on the lees, with another parcel (about 20%) barrel-fermented in 6- to 10-year-old barriques with cultured and wild yeast. The wine shows good drive, with white grapefruit, passion fruit, a hint of savory character, minerals and an accent of jasmine. On the palate, there is a limestone, chalky texture, with fine balancing acidity and length. The fruit for the **2009 Staete Landt “Paladin” Pinot Noir Marlborough New Zealand (\$22.99)** comes from 12 separate parcels using five different clones and is hand harvested with a pre-fermentation cold soak. The wine ultimately spends 18 months in French oak, 25% new. The bouquet offers strawberry, raspberry and cherry character along with light toast, earth, clove, cinnamon and a mineral accent. On the palate there are fine, supple tannins with excellent texture and length.

2010 Momo (Seresin) Pinot Noir Marlborough New Zealand (\$16.99) I've spoken before about Seresin's wines, including their entry level label Momo. While the Seresin wines are now certified biodynamic, the Momo tier, which may include some estate fruit, is mostly from growers in the process of converting to organic viticulture. The grapes are hand-harvested, hand-sorted and de-stemmed, and then they are naturally fermented in open-top fermenters. The wine spends 11 months in French barriques. In other words, this is a whole lot of wine for \$17. The nose shows lovely, bright, brambly raspberry, tart cherry and dark strawberry fruit, with earth, clove and dried mandarin orange peel. The palate reveals good acidity framed by fine tannins that lead to a long finish.

Jimmy C

LAND OF THE LONG WHITE CLOUD

Our new direct import from New Zealand has arrived—five wines from a small, organic, family-run winery in the Wairau Valley of Marlborough called **Te Whare Ra** (pronounced Tea Far-ee Ra, from Maori meaning “The House in the Sun”). Te Whare Ra (TWR) is one of the premier boutique wineries in Marlborough and has some of the oldest vines in the area. Since 2003, it has been owned and operated by Jason and Anna Flowerday. Both are winemakers by trade; Jason is a local to Marlborough and Anna is from McClaren Vale in Australia. The two were destined to have a winery of their own, and TWR is a culmination of their passion and dedication to quality.

While touring the winery in 2011 I was amazed by the small scale of production and extreme hands-on, detail-oriented winemaking they employ. The vineyards are farmed meticulously using organic and biodynamic methods. They are members of Organic Winegrowers NZ and are soon to be Bio-Gro certified. At the winery, fruit is hand-picked, sorted and de-stemmed then resorted by the individual berry! The Pinot Noir is individually fermented in one-ton lots. Jason and Anna's care defines these wines; they are truly distinctive, expressing quality, purity, a dynamic sense of place, with a great thread of textural complexity and detail that comes through in every grape variety grown at their estate. These are truly special wines.

2011 Te Whare Ra “D” Riesling Marlborough (Dry)* (\$18.99) Elegantly floral with a complex palate of concentrated citrus—Kaffir lime and grapefruit. Zesty acid keeps the mineral-laden finish snappy. 1,026 cases made.

2011 Te Whare Ra Sauvignon Blanc Marlborough* (\$18.99) Combining tropical passion fruit and lychee notes with cooler qualities of elderflower, citrus and gooseberry from the Awatere fruit. Great mid-palate texture and fresh, yet restrained, acidity on the finish. 1,700 cases made.

2010 Te Whare Ra Chardonnay Marlborough* (\$24.99) Very Burgundian in weight and texture. The palate is packed with orchard and stone fruits. Beautiful texture and richness with perfect balance. Oak is well integrated and leads into spicy but elegant finish. 288 cases made.

2011 Te Whare Ra Gewürztraminer Marlborough* (\$18.99) Crushed rocks and flowers! Overtly floral, but with serious mineral qualities. A big, rich and textural Gewürtz. Exotic Asian spice and tropical fruit dominate the palate. 510 cases made.

2010 Te Whare Ra Pinot Noir Marlborough* (\$24.99) Beautiful strawberry and boysenberry fruit on the nose. In the mouth soft red and dark fruits. The typical bright, crunchy Marlborough acidity is balanced with rich savory undertones and depth from the old vines. 450 cases made.

Ryan Woodhouse



Jason, Anna and their team sorting Pinot Noir berries.

“At the winery, fruit is hand-picked, sorted and de-stemmed then resorted by the individual berry!”

White Lightnin'

You may or may not have heard about the 2010 German Riesling vintage. It seems as though it has become quite the topic of discussion among German Riesling fans and addicts, but somehow it still isn't widely known. I'm not going to hide behind smoke and mirrors on this one; it was one freaky vintage. The incredibly high must weights, combined with the tremendous, high-toned, racy acidity, made for unexpected wines the likes of which haven't been seen in more than a generation. If you ask me, I think that they are absolutely brilliant wines that will have the longevity of some of the top vintages, and I would even consider them to be legendary. With that said, I definitely feel that being extremely particular in choosing wines from this vintage is very important. Some winemakers may have overreacted/panicked a bit, and maybe messed with the wines a little too much. But the winemakers who know and understand their vineyards, and who are experts at their craft, made stunning examples from the glory the 2010 vintage had to offer. Now, if there is anything that I have a knack for, it's being particular. (I think that my fiancée may call it something else; being a pain the a#@ or something along those lines.) I recently spent more than a week in Germany traveling, tasting this banner year's Rieslings and attending numerous specialized and focused tastings put on by importers, distributors and others in the industry. To say the least, I've done my due diligence and my conclusion still stands. (It just happens to be the exact feeling I had when I tasted my first few wines of the vintage: Wow!) Many of these wines are not for the typical everyday drinker. These wines are for the cellar and need time to really show what they are all about. The one really cool thing about these is that you can buy a Kabinett level wine, but really be getting a high-end Spätlese for \$18-30 that will cellar for 10 to 20 years without even a worry. The upper Prädikat levels, Auslese and above, are just downright ridiculous—calling them “legendary” just doesn't do them justice. The Beerenauslese, Trockenbeerenauslese and Eiseweins are for cellaring 30, 40, 50, even 70 or more years! I hate to sound cliché, or even maybe over the top, but these are truly lightning in a bottle. Check KLWines.com to see the 2010s I have carefully selected for sale. You won't want to miss these.

Eric Story

GERMAN CHARM *Meulenhof*

Every time I taste the wines from Meulenhof, I'm bowled over by their charm, their generosity and their archetypal deliciousness. Pure and very approachable, these are wines to really fall in love with! Meulenhof has belonged to ancestors of the Justen family since the 1800s. Today Stefan Justen is in charge of these hand-harvested Rieslings from Germany's Mosel Valley. The Mosel River is surrounded by steep, cliff-like slopes planted to vine, and these rocky vineyards are the secret to this famous northerly region's success with the Riesling grape, and they are what make Meulenhof's wines truly sing.

This far north of the equator, summer days are long and temperate, allowing for a range of sumptuous flavors to slowly develop in the grape pulp. The shiny slate soils reflect and enhance the effect of the sun's rays, and the slant of the vineyards allows more light and heat to fall on the vines throughout the long summer hours. Every single drop of energy is needed to fully ripen the grapes here, even reflected sun beams from the river passing below. As the bunches ripen, aromas of flowers, exotic perfumes, plump orchard and stone fruits and even hints of minerals from the slaty soil intensify.

The Erdener Treppchen vineyard in particular has a wonderful south-westerly exposure and benefits from long afternoons of sun. The main soil type here is blue slate, with some ancient red sandstone, and there are some very old vines here (*alte reben* in German). Many were planted before any of the Justen family remembers, at least 80 years ago. Perhaps this is why the wines seem to express the site so exuberantly.

2010 Meulenhof Erdener Treppchen Riesling Kabinett (\$18.99) I have nothing but happy thoughts about this wine! Ripe, juicy peaches, apricots, yellow plums and honey, waxy blossoms and tingly acidity, this is an ideal afternoon wine, perfect with dim sum.

2010 Meulenhof Erdener Treppchen Riesling Spätlese Alte Reben (\$25.99) From really old vines, this has slightly deeper and darker spice notes beneath the rich fruit and deserves a place at the table with earthy roasted beets or sunchokes, Moroccan-spiced dishes or clay pot chicken.

2010 Meulenhof Erdener Treppchen Riesling Auslese Alte Reben (\$31.99) Even slower-ripened old vine grapes went into this bottling, and along with density and richness on the palate are more mineral, saline and racy notes of fine acidity. Try with creamy duck liver paté or blue cheese.

Susan Thornett

“If you ask me, I think that the 2010 German Riesling are absolutely brilliant wines that will have the longevity of some of the top vintages, and I would even consider them to be legendary.”

“The main soil type here is blue slate, with some ancient red sandstone, and there are some very old vines here (*alte reben* in German). Many were planted before any of the Justen family remembers, at least 80 years ago. Perhaps this is why the wines seem to express the site so exuberantly.”

K&L ONLINE AUCTIONS *Tips For Successful Bidding*

As our pool of bidders continues to grow, this month we wanted to reiterate some tips on how to bid using K&L's online auction platform:

1. Remember to Place Your Max Bid: Too many times we've heard from upset customers who were outbid in the last seconds of an auction. In most circumstances, this can be prevented by using the "max bid" feature. When you are interested in a wine, determine what your true maximum bid would be on the lot. By placing that bid, which is hidden from all other participants, the computer will place a "proxy" bid on your behalf as others bid against you. Some bidders get concerned that using this feature will force them to bid higher than necessary, but that isn't the case. The proxy bids will only be placed in reaction to other bids and remain just high enough to keep you the current winning bidder. If for any reason you are outbid at the end of an auction, theoretically the wine sold for more than you were willing to pay.

2. Tip for the Last-Minute Bidder: On the other hand, we also get calls from bidders who are upset that they lost a lot but the winning bid was equal to their bid. This is because the winning bid was part of a "max bid" that was placed first and therefore takes precedence. Take a look at the "Bid History" link on the lot page, which will also help clarify the

sequence of bidding. Gray italicized text indicates a proxy bid placed in reaction to another bid. Proxy bids assume the bid date and time of the originally placed bid. If you are planning on placing a bid at the end of an auction, you would be well advised to bid higher than the increment as you'll likely come in contact with a proxy bid from a max bid that was placed earlier.

3. Use Your "Auctions-Buying" Page: Under the "My Account" section of the site there is a link for "Auctions-Buying" where there is a log all of your bids, past and present. This page will show you every lot you've ever bid on, won or lost, and will also make it easy to identify any active bids that you may want to increase. In addition, if you are the winner of an auction, the "Pay Now" link and all your lots awaiting purchase will be presented to you here. In the not so distant future, we will be adding in a "Tracking" feature that will allow customers to follow certain lots without having to place a bid. This too will be viewable and accessible on the Auctions-Buying page.

We hope these tips and reminders help make the online auction process a little less daunting or confusing. Our Auctions team is always able to place a bid on your behalf, so never hesitate to give us a call at 877-559-4637 x3050.

Molly Zucker

Jim's Gems

JIM'S JULY GEMS

We have finally had a normal, moderately warm North Coast spring for the first time in more than two years. As of this writing (May 20th), grape vines have responded well, with great looking cluster sets (they were three to four weeks early) and no shattered berries. We'll keep our fingers crossed that the summer will be just as normal.

2009 Domaine des Niales Rhedon-Marin Mâcon-Villages "Vieilles Vignes"* (\$12.99) From 45-plus-year-old Chardonnay vines, this wonderful mineral-driven (limestone), fruit-driven (peach and pear notes) Mâcon shows distinctive aromas that carry over to a rich, lush set of flavors with a clean, crisp, refreshing finish. This lovely old vine, estate-produced Chardonnay Gem from the Mâcon area of southern Burgundy will be, according to Eby, one of our house whites for the month. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Kalinda Lake County Sauvignon Blanc* (\$12.99) Produced for us by the Women in the Vineyards, this refreshing, bright Sauvignon Blanc (which has 6% Riesling in it) is clean, crisp and mouthwatering on the mid-palate and the finish. There is a wet river/stone mineral note in its presentation, and it provides lovely lime zest and dandelion green qualities on the nose and finish. This will also be one of our house whites for the month, according to the Bean. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

We have landed a ton of 2011 rosés, and they all are delicious. Two of my favorites are the following:

2011 Les Vignerons de Fontès "Prieuré Saint-Hippolyte" Languedoc Rosé* (\$10.99) Produced from Syrah (70%) and Grenache, this is the third vintage that we have imported this incredible rosé Gem, and I have

to admit that this may not only be the best that has come from this estate, but may be one of my favorite rosés in the store. The aromatics are as if you are walking through a field of ripe strawberries, and in the mouth it is rich and lush, yet dry and crisp, with a mouthwatering finish. This will be one of our house rosés for the month, according to the guys. 11-14% ABV. (🍷🍷🍷🍷🍷🍷)

2011 Rosé de Haut-Bailly (\$17.99) Produced from a saignée of 50% each estate Cabernet Sauvignon and Merlot, this lovely rosé shows bright strawberry-like to cherry-like notes both in the nose and on the palate. Fresh, well-focused and distinctive, this is a delightful wine with lots of character and a well-focused finish. This will be our other house rosé for the month, according to Rusty, Eby, the Bean and Rizzo. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2010 Domaine de la Noblaie Chinon Rouge* (\$14.99) Those of you who know me know that one of my favorite red wine varietals is Cabernet Franc (the other is Pinot Noir), which I also make every vintage. This Chinon Rouge from Noblaie is a perfect example of what Cab Franc is all about. It offers structure, substance, complexity and immense drinkability. Medium-deep ruby in color, the opulent nose is loaded with white pepper and anise spiciness, with notes of slate minerality and blueberries that carry over nicely to a broad, viscous palate, with silky, integrated tannins and a bright, refreshingly long finish. Rusty has told me that this Gem needs to be one of our house reds for however long it is around. 13% ABV. (🍷🍷🍷🍷🍷🍷)

Enjoy the Gems!

Jim, Rusty, Eby, the Bean and Rizzo

UNDER THE RADAR *Chill Reds*

I'm excited to introduce some really fun wines for the month of July. Unlike the last two months, when I featured all whites, I'm suggesting some reds for the heart of summer. But these reds are so much better with a fairly decent chill on them, especially on a hot day, so don't be shy about popping them in the fridge for a half hour or so before you enjoy them.

The first wine I want to tell you about is the third cuvée we've carried from Corte Gardoni, an Italian producer brought to us by legendary French importer Kermit Lynch. The **Corte Gardoni "Becco" Veronese Rosso (\$14.99)** is everything I love about a snappy little red wine. Made from 100% Corvina from the shores of Lake Garda. If Cru Beaujoulais had an illicit love child with Poulsard or Troussau from the Jura, this could be the result. Lighter bodied, with restrained, pretty fruit and intriguing earth and herbal notes, the wine is so crunchy you practically can chew on it. Incredibly food friendly and versatile, this could rock it with a pasta dish at any top notch Italian restaurant in America or be equally as enjoyable on a last minute picnic with that aforementioned chill. Love it!

And speaking of love, I'm beginning a new love affair with the Lagrein grape. When I first "discovered" this grape 12 or 15 years ago, most

were pretty rough and tumble, tannic to the point of astringency, with bitter, wild flavors that were a bit much to take. The **2010 Elena Walch Alto-Adige Lagrein (\$15.99)** is the perfect example of how far this grape has come. It still has the smoke, game and pepper aromas and flavors (the grape is thought to be related to Syrah), but the fruit is juicy, rich and round, with soft tannins and a lovely heft from the acidity. Elena Walch was a well regarded architect before becoming a winemaker, and I've always gotten a sense of precision and structure in all of her wines. Go figure.

Lastly, I want you to try the **2011 Tenute Mater Domini "Marangi" Negroamaro Rosato (\$17.99)**, a rosé from the Negroamaro grape grown in Puglia that blew me away when I tasted it. I think Italian rosés have to be something special, as they've got some overwhelming competition from their Provençal counterparts this time of year. And this is, indeed, something special, with intriguing spice on the nose and almost ethereal cherry fruit. The wine is medium-bodied, but has amazing depth and length on the palate. Pretty serious wine. Per our theme this month, treat it as a chilled red more than just another rosé.

Chris Miller

GETTING TO KNOW *Steve Berg*

What's your position at K&L?

My position with K&L is Operations Manager and Delivery Manager. I have been with the company since we opened in L.A. more than five years ago.

What did you do before you started working here?

I have worked in the wine business since '99 on the retail and wholesale sides, mostly dealing with beer.

What do you do in your spare time?

Eat, drink, cook and watch any type of sports.

What's your favorite movie?

This is tough. I'm gonna' go with *Anchorman* and *Hoosiers*.

What was your epiphany wine?

As many of you know, I am a huge Burgundy guy, I love Roumier and DRC, to name a few, but the one bottle that got me going was '97 Liparita Cab, and I haven't been able to find an equivalent since.

Describe your perfect meal.

Rack of lamb, crab gnocchi, creamed spinach and Mary Martinez's homemade corn bread.

How has your palate changed?

Well, being a Burgundy guy, I am always on the lookout for the perfect Burgundy. My palate hasn't changed much over the years, since once you're drinking Burgundy you're already drinking the best.

What do you like to drink?

Bourbon, rosé and Grüner are my favorites, as of today.

Advice for people just getting into wine?

Drink as much and as often as possible, that is the only way you're going to learn. Plus it's a fun way to learn. Name something better?

Dinner with anyone in history and what would you serve?

1. My father. He isn't with us anymore and wasn't a wine guy, so we are going to do beer, lots of beer. 2. Tony Dorsett, best running back of all time. We would drink some Domaine Eugénie Clos Vougeot Grand Cru, well, because I love Burgundy. 3. And last, I would have to pick Scarlett Johansson and, ummm, d'Yquem. What else!!

GETTING TO KNOW: *Steve Berg*



"Drink as much and as often as possible, that is the only way you're going to learn. Plus it's a fun way to learn. Name something better?"



“Sting’s winery, the Tenuta il Palagio, is east of Chianti Classico, just outside the town of Figline Val d’Arno, above the plain amid the rolling hills.”

PENSIERI DA MONTECHIARA

Okay, I just got back from having lunch at Trudie and Sting’s house. Wow, what a really beautiful place. (Like you could have imagined anything else?) It was just a magical setting. Why? Because Sting makes wine. So how’s a guy supposed to continue after that?

I am in Italy for the Divino Tuscany experience that James Suckling put together (DivinoTuscany.com)—four days with more than 50 of Tuscany’s most famous producers, featuring intimate tasting experiences at a multitude of spectacular Renaissance villas and meals at restaurants across Florence. Renowned producers of Brunello, Chianti, Vino Nobile, Bolgheri and a host of others from all corners of Tuscany have been pouring older vintages and new vintages, barrel tasting the 2010 Brunelli, conducting seminars with the owner or winemakers there to explain their wines in groups of 15-20...It has been much more than I imagined it could be, and I can’t say enough about how well-organized and how smoothly the whole event has been run.

So Sting’s wine...I know you are all breathlessly waiting. His winery, the Tenuta il Palagio, is east of Chianti Classico just outside the town of Figline Val d’Arno, above the plain amid the rolling hills. I didn’t know what to expect from this superstar’s winemaking effort, but was interested to try the **2007 Tenuta il Palagio “Sister Moon” (\$54.99)**, Sangiovese with 20% Cabernet Sauvignon and Merlot added to the blend. The vineyards are being farmed biodynamically, guided by Alan York (the same guy who consults at Benziger in Sonoma), but they are not certified yet. The nose was a direct reflection of the 2007 vintage at first, with a bit more plummy ripeness in the Sangiovese. But on the palate the wine showed real depth, layers of Sangiovese, and then the subtle influence of the Bordeaux varieties. We tasted the upcoming vintages as well, and the elegance and complexity of the Sangiovese really becomes apparent. The wine has real weight on the palate and a long, supple finish; it’s really good. The **2008 Tenuta il Palagio “Casino delle Vie” (\$23.99)** is all Sangiovese; it is bright, focused and spicy, the perfect accompaniment to your favorite pasta. Their new Chianti will also be arriving shortly. All the upcoming vintages show finesse, elegance and complexity, and I really feel it has to do with the work they’re doing in the vineyards. So put on “Fields of Gold” and sit back and imagine drinking with Sting!

In addition to Sting’s wine, we’ve got a bunch of really fantastic bargains available now that are perfect for summer grilling—reasonably priced, great tasting and surefire successes. The **2007 Sella e Mosca Cannonau di Sardegna (\$14.99)** is just an outstanding wine. It’s made from the Cannonau grape (Grenache to the rest of us) that’s been grown in Sardinia for centuries, where it takes on a slightly different character than it does in the Rhône Valley or Paso Robles. This Cannonau has rich, broad fruit but with less of a singular character. By this I mean the fruit is complex, with lots of levels of ripeness, showing more facets rather than just smooth, round, monochromatic flavor. It has layers of earth and spice, with just a hint of the wild hills of Sardinia. On the palate the balance is the first thing I notice; it has a really supple, rich softness, but with great acidic length that adds dimension to the finish. Perfect for the bounty of a summer barbecue! While we’re talking about Sardinia, you should try the **2009 Argiolas Costera (\$14.99)**, another Grenache from Sardinia but with a different flavor profile. This wine has tremendous fruit aromatics while being a tad less earthy; it is fresher, brighter and crisper and has a vibrant, long-lasting finish. The Costera is a constant staff favorite and is harder to keep in stock because all of my co-workers keep taking it home! While the Sella e Mosca is a more savory/earthy wine, the Costera is brighter, fresher and, for me, the perfect lasagna or grilled sausage companion. The third wine in this summer trifecta is the **2007 Leone di Castris Salice Salentino (\$12.99)**. This wine comes from Puglia, the heel of the Italian boot, and is made from a blend of Negoramaro and Malvasia Nera. Puglia is a region that has bountiful sunshine, and the wines for me sometimes taste like you’ve bottled those rays, with ebullient fruit bursting out of the glass, making Pugliese wines wonderfully fun to drink. However, my palate craves complexity, and this wine, while it still bursts with fruit, has layers of intrigue—Middle Eastern spices on top of leather, game and wild cherry. I love the palate feel. The tannins are soft and well integrated, and the acidity gives the wine length without being overly evident. The combination is just scintillating at a price that is truly a bargain. You should give all three of these wines a go; they are perfect for your favorite pasta or barbecue dishes!

Greg St. Clair

LUGLIO'S SELEZIONE

2010 Agostino Pavia Grignolino d'Asti (\$13.99) Grignolino is a very distinctive grape variety native to Piedmont. It combines pale, Pinot-like color with mouthfilling grip. I think of this grape varietal as a dark rosé, and I utilize it as one with its cranberry fruit flavors, herbal and rhubarb notes and great acidity. It is one of the classic matches with salumi, and it also complements a broad range and rich or flavorful summertime foods. I take this out of the refrigerator about a half an hour before serving; this really brings out the fruit. The perfect summer red!

2011 Erste e Neue Pinot Grigio (\$15.99) I visited this winery in March and have been anticipating the arrival of this wine since. The 2011 is a mouthful of Pinot Grigio and a wine that has body, complexity, length and that subtle elegance that shows muscle on the long and flowing finish. It is a little spicy, with red apple and pear fruit and a touch of minerality on the aftertaste. All at an unbelievable price. This is quickly becoming a staff favorite at K&L. I love this as an apéritif, or with risotto or pasta primavera drenched in olive oil.

2011 Erste e Neue Müller-Thurgau (\$15.99) Müller-Thurgau is a variety that was created in the late 19th century as a cross between Riesling and Sylvaner. It is early-maturing and grows well in cool climates. This Müller-Thurgau is probably one of the best I've tasted in a long time. Spicy, with white peppercorn, flint and slate mingling with citrus flavors, white fruit and mountain herbs. This is a very dynamic wine for long summer nights and light suppers—I am thinking vichyssoise or a chilled tomato basil soup.

2010 Castello di Verduno Langhe Nebbiolo (\$29.99) From the great 2010 vintage. This wine has aromas of dried cherries and roses, and on the palate you will find raspberries, tar, tobacco, truffle and a little Langhe dust, with good tannin structure. I love this wine's elegance, and with all of its varietal purity, I would call it baby Barbaresco. I want to decant it for a couple hours, and it can even age for a couple of years (up to five or six if you are that patient). I am thinking it would show best with a wild mushroom risotto or barbecued tri-tip.

Saluté!

Mike "Guido" Parres

Captain's Log **BAVARD IS BACK!**

Our most recent shipment of the Jacques Bavard wines has just arrived! I know it has only been a few months since we sold out, but it seems like it has been a lot longer. If you do not remember, Jacques Bavard is a tiny négociant in Puligny-Montrachet. He comes from a long line of wine growers, and he is dedicated to working with grapes farmed organically and biodynamically. We first brought in his wines this past year, and they have been flying out of here ever since. What I am most excited about, and you'll have to act fast to get, is that we got our hands on some more of the **2009 Maison Jacques Bavard Bourgogne Rouge* (\$17.99)**! Once people start trying this wine, it seems to disappear by the case. It is my favorite '09 Bourgogne Rouge because it is bright and has that super-sexy '09 fruit, but instead of being all flash there is decent structure and touch of minerality. This is a wine to buy the case. Hopefully you can ration it out because those last few bottles are going to be the best of the case.

You'll have a little more time to act on the **2009 Maison Jacques Bavard Monthelie Blanc* (\$24.99)**, which is one of the richer wines that we carry from this portfolio, and for the price it is hard to pass up. I find the fruit component of this wine most attractive. It has ripe, almost to the point of being juicy, stone fruits, balanced by the texture and pleasant toasted hazelnut note that make it so the wine could almost be mistaken for a Meursault.

Finally, we are getting in the **2009 Maison Jacques Bavard Rully Blanc* (\$18.99)**. The '08 was my favorite white of the range, and the 2009 has everything that I loved about the previous vintage: the crisp acidity, the structure and the minerality, with the addition of prettier, riper fruit. The 2009 is way more accessible and has a deliciousness that the '08 did not possess.

Kirk Walker

"I love the Castello di Verduno's elegance, and with all of its varietal purity, I would call it baby Barbaresco."

"Once people start trying the 2009 Maison Jacques Bavard Bourgogne Rouge, it seems to disappear by the case."

POUR VOTRE PLAISIR

Crisp Chablis from Gerard Tremblay



“The result is concentrated, bright wines that really show their terroir, or sense of place. This is exactly what the wines from Domaine Gerard Tremblay offer.”

There is no doubt that the vintage of 2010 in Chablis is really a lovely one. It got off to a terrific start, with warm weather in April. Then it turned challenging, with alternating cold and warm periods, leading to a difficult and somewhat uneven flowering, resulting in a small crop. A hot dry summer ensued, until welcome rain arrived in August. But as is often the case, the north wind that the Burgundians call *La Bise*, meaning “The Kiss,” arrived in mid-September accompanied, as it often is, by sunny weather. The growers love *La Bise* because it is a dry wind that keeps the fall storms at bay and promotes ripening. Even better, the wind causes the berries to lose water as they mature, concentrating the flavors without reducing acidity. For a wine like Chablis, which depends on acidity for crispness, this is critical. The result is concentrated, bright wines that really show their terroir, or sense of place. This is exactly what the wines from Domaine Gerard Tremblay offer.

Gerard Tremblay is officially *en retrait*, his son Vincent having taken the reins at the estate in 2011. His retirement is like that of many growers in that he continues to work both in the vineyards and in the cellar, but he doesn’t have to work as hard since Vincent is taking over more of the tasks. Father and son farm an impressive 35 hectares (about 85 acres) of vines in appellations from Petite Chablis to Cru Vaudesirs. I still meet with Gerard when I am in Chablis if Vincent is traveling to promote his wines, which is very much the part of the vigneron in the winter. The wines are terrific and extremely well-priced. The domaine’s style is to press very carefully and slowly to avoid extracting harsh or green tannins from the seeds. Then, after a 24-hour settling period, the wine is racked gently off the gross lees into a temperature-controlled tank for a slow fermentation.

The first wine we have from the estate is the **2010 Chablis Vieilles Vignes*** (\$18.99), a cuvée made from their vines that are more than 40 years old. Most of the vines, in fact, were planted by Gerard’s father in 1957. Compared to the regular Chablis, this has more concentration and is a bit more backwards and mineral-driven on the palate. This is terrific Chablis, with drive and energy, and worth putting down for a bit, or drinking now with a cracked crab.

“Gerard Tremblay is officially en retrait, his son Vincent having taken the reins at the estate in 2011. His retirement is like that of many growers in that he continues to work both in the vineyards and in the cellar, but he doesn’t have to work as hard...”

We also have their **2010 Chablis 1er Cru “Côte de Lechet”*** (\$23.99). This vineyard, located on the right bank of the river Serein, almost directly across from Bougros Grand Cru, is always a bit rounder on the palate, with an interesting apricot/peach pit note. The acidity is a bit less prominent and the floral notes more pronounced, but it retains that drive and minerality that could only be Chablis.

Finally, we have the **2010 Chablis 1er Cru “Fourchaumes Vieilles Vignes”*** (\$26.99). From a plot planted in 1951, this is truly fabulous Fourchaumes. Capable of long aging in the cellar, this has that classic Chablis nose of oyster shells and the sea. At present it is extremely tightly wound and almost pulsing with energy. There is lots of weight on the palate and a lovely oyster shell and lime finish. But it needs some time (or perhaps a boat trip across the water), to wake up fully. Wow! I have had this wine back to 1988, and it is a terrific candidate for your cellar, if only you can keep from drinking it earlier (which I always struggle not to do).

Finally, take a look at Kirk Walker’s column on page 27 to see about Jacques Bavard and his wines, which are back in stock. One new wine that really has me excited is the absolutely amazing **2009 Jacques Bavard St-Romain “Sous le Château”*** (\$26.99). This is the best vineyard in the village, in my opinion, and worthy of Premier Cru status. The wine has an engaging combination of minerality, a pretty citrus note and a bright and engaging richness. It is a steal at this price!

À Santé!

Keith Wollenberg

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JULY FEATURED ITEM:

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

LA CACHE WINE STORAGE CABINETS



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



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



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

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

	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
2400	\$3,999.00	\$4,799.00	\$4,399.00	\$4,599.00	(256+30 bottles)
3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
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We now carry the world's most break-resistant glassware: the Tritan "Forté" and "Pure" lines by **Schott Zwiesel**. Made with titanium and zirconium instead of lead, this glassware is dishwasher safe, strong and brilliantly clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you *need* this stemware. We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne glasses at **\$8.99** per stem for the Forté and **\$11.99** per stem for the Pure series.

Le Cache Wine Cellars

Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$3,299 plus tax and shipping. Call for more info.

“Did you unload the dishwasher without being asked? If so, why not reward yourself with a subscription to one of our wine clubs!”

K&L Wine Clubs: Reward Yourself

Did you work out five times last week? Finish all your work before the deadline? Unload the dishwasher without being asked? If so, why not reward yourself with a subscription to one of our wine clubs! We have five great clubs to choose from, and we guarantee one will be the right fit. Our clubs offer the perfect introduction to wine, as well as undiscovered gems for the discerning palate, thanks to our expert buyers who source great wines from all over the world. From top shelf Champagne to reds from the Rhône, Bordeaux, Napa and Sonoma, to Italian gems or unique varietals from emerging regions, we've got clubs that will tickle your palate without breaking the bank. A K&L Wine Club membership is also the perfect birthday, thank you or make-up gift. All clubs, except the Champagne Club, ship on a monthly schedule and all are subject to sales tax for California residents. To sign up or learn more, call **800.247.5987 x2766** or email us at **TheClubs@KLWines.com**.

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

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

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

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

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

Alex Pross, Wine Club Director

SOME JULY WINE CLUB PICKS

signature red collection

2009 Chante Cigale Châteauneuf-du-Pape*

According to Robert Parker, this is “one of Châteauneuf-du-Pape's most traditional estates.” In 2009 Chante Cigale made a fabulous, fruit-driven Châteauneuf-du-Pape with black cherry and black pepper, a rich, full bodied palate and a dense finish. Enjoy now with a cassoulet or cellar.

Regular K&L Retail: \$29.99 Wine Club Price: \$25.99

best buy wine club

2010 Clos Chanteduc Côtes du Rhône

According to Robert Parker: “The 2010 reveals similar notes of garrigue and black cherries along with more lavender and licorice as well as slightly higher acidity, focus and precision given the crisper acids found in this vintage. It should drink well for 5-6 years.”

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

premium wine club

2010 Michel Gassier Nostre Pais Blanc Costières de Nîmes

Light golden in color, with the extraordinary nose of honeysuckle, candle wax, marmalade and tropical fruit. This blend of Grenache Blanc (80%), Roussanne (10%) and Viognier (10%) is elegant, has good acidity and wonderful freshness, but a surprisingly intense, full-bodied mouthfeel. 92 points from Robert Parker's *Wine Advocate*.

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

italian club

2007 Colognole Chianti Rufina Riserva del Don

A powerful wine just like the 2006, but in 2007 the richness of the warmer vintage is readily apparent, giving depth and flesh to the wine's big frame. From WS: “Pure cherry flavors show a hint of tobacco in this ripe red, which has a layer of grainy tannins offering support, but it's balanced overall, with fine length and a cherry aftertaste. Drink now through 2015.”

Regular K&L Retail: \$27.99 Wine Club Price: \$24.99

TALES OF THE SPORTING LIFE

Once we lived in a world of absolute truths: “This is the BEST single malt.” “You’re never to add water to your whisky.” “You’ll only enjoy Single Malt once you understand it.” You shouldn’t drink blends.” David Driscoll and I have worked hard to demystify the whole whisky experience and remind everyone that it is all actually about *enjoyment*. Pleasure should be the ultimate goal, and anyone who participates in this grand experiment without feeling pleasure is doing it wrong. In fact, this is about the only thing you *can* do wrong when it comes to whisky. That is the only truth left.

Being relatively new buyers here at K&L, Driscoll and I have learned that finding great whisky is only partly about how much experience you have. Being able to tell the difference between good whisky and bad is something relatively objective. Telling the difference between good whisky and great whisky is *highly* subjective. But honestly, *the* issue of the day is not so much being able to identify great whisky, plenty of people can, but simply being able to access it. Access is paramount, now more than ever. We are in the midst of a whisky boom and *nobody* wants to get caught without casks. It’s kind of like when you walk through a distillery. If you talk to the guy running the mash and still, he’ll casually mention that 70-80% of a spirit’s quality has to do with distillation. When you head to the warehouse and speak to the fellow in charge of wood management, he might unequivocally state that somewhere around 80% of the whisky’s character will be a result of great wood selection. In truth, one relies greatly on another. If you have bad wood, you can’t make great whisky no matter how good your distilled spirit is. Just the same applies to buying whisky, if you have no access, it doesn’t matter how much experience you have. I think this year you’ll see how our access to great whisky changes, and how we adapt to it. Some of the suppliers that we were counting on to bring us fantastic casks ended up having little of any quality stuff to offer, while other unexpected sources brought some of the most exciting things to the table. So we’re forging new relationships—and one thing is for sure: we’re going to bring a lot of pleasure to a lot of people.

David Othenin-Girard

K&L Whisky Merchants A BARREL OF LAPHROAIG

One of the best appointments we had on our trip to Scotland in May was at the Laphroaig distillery—the Islay legend that eluded us our last time there. While we were hoping to purchase a barrel of Laphroaig directly from the distillery, it appears we’ll have to wait a bit longer before that option reaches our table. In the meantime, we were happy just to tour the facility.

Laphroaig has a fascinating history for a single malt distillery. It’s been seen as *the* best distillery on the island since the early 1800s, which led to the creation of a few other distilleries looking to mimic its fantastic reputation. After the immense success of Laphroaig following its establishment in 1816, Ardenisteil was built right next door to it in 1836. The owners were hoping to capitalize on the success of its mighty neighbor, but it was never able to achieve similar heights. It went bankrupt in 1866 and Laphroaig incorporated the site into its own. In 1907, a man named Sir Peter Mackie lost a bitter legal dispute to retain the sales agency for Laphroaig. After his defeat, he reacted by building his own Laphroaig-style distillery inside the Lagavulin site called Malt Mill. He hired staff from Laphroaig and even copied the exact recipe, but he was never quite able to replicate it. Malt Mill went out of business in 1962.

For almost two hundred years, fans of single malt whisky have fallen under the spell of the smoky, iodine-packed flavor of Laphroaig whisky—enthusiasts and competitors alike. Laphroaig was one of the first distilleries to market itself as a single malt, rather than sell its malt off to blenders, and was clever enough to convince the US government that its medicinal taste was actually medicinal during Prohibition. It was one of the first distilleries to hire a woman as its distillery manager, and today it’s one of the few facilities that still malts and peats its own barley. Laphroaig’s pioneering vision and dedication to tradition have remained as strong as its reputation for high-quality hooch. We were quite impressed by our visit to the site and thrilled that, while increasing production to supply demand, Laphroaig continues to focus on one single expression—a single recipe that goes into first-fill Bourbon casks, no exceptions.

So why spend all this time lauding the history and quality of Laphroaig distillery if we were unable to secure a cask? Because we found one elsewhere! Rummaging through the stocks of an independent warehouse, we stumbled upon a fantastic, traditional, mature and delicious cask of 18 year old. It wasn’t some wacky, Sherry-aged, wine-enhanced malt that deviated from the standard flavor. Quite simply, this was a beautifully-mature whisky with peat, smoke and all the goods, but with the maturity to restrain all of the exuberant qualities from its youth. Right now, we’re allowing customers to pre-order this **Laphroaig 18 Year Old Chieftain’s K&L Exclusive Single Barrel Cask Strength Single Malt Whisky for \$125.99**—a stunning value for something this wonderful. We’ll deliver the bottles later this fall when they arrive.

David Driscoll

“But honestly, the issue of the day is not so much being able to identify great whisky, plenty of people can, but simply being able to access it. Access is paramount, now more than ever.”

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The Last Word **ON BORDEAUX**

I think this is an exciting time for Bordeaux fans, with so many fantastic 2009s arriving. The wines below were from a tasting conducted at the end of May, and not one costs more than \$60 a bottle—and two of them are classified growths! That makes it easy to refute the idea that Bordeaux has become too expensive for the average wine drinker.

2009 Lestruelle, Médoc (\$14.99) This was the “value” favorite of the tasting and for good reason. The nose displays lots of oak spice and black fruit, while the palate is filled with tons of blackberry and spice, with enough structure to keep the wine from feeling flabby. The long finish is dominated by heady black fruit, and there is plenty of structure here for at least five years of aging.

2009 Tour de Mons, Margaux (\$26.99) This is always a great value Margaux, and the '09 is one of their best. The nose shows plenty of bright red fruit, spice and an almost graphite minerality. The elegant palate is more red currant and cherry centric, with toasty spice, lovely acidity and texture.

2009 Marquis de Terme, Margaux (\$44.99) This is the classified Fourth Growth from Margaux that everyone seems to forget about. It's a great wine for California Cabernet fans to migrate towards, with its big wood spice on the nose and slight coffee aroma. The fruit is big and rich on the palate—dark plum and heady blackberry—with more flavors of oak spice and coffee. The wine is very astringent on the finish, so it will need some time in the cellar to soften.

2009 Reserve de la Comtesse Lalande, Pauillac (1.5L \$109.99) This was the overwhelming favorite of the tasting. The nose is layered, showing lovely graphite, chocolate, bright red plum and cherry fruit. The palate is soft and lush, with plenty of underlying spices and minerality to complement the rich plum. The acidity braces up the rich fruit on the finish, which goes on and on.

2009 Pedesclaux, Pauillac (750ml \$39.99; 1.5L \$79.99) This classified Fifth Growth seems to fly under the radar of many Bordeaux buyers, but the '09 is not to be passed up. Coffee, graphite, spice and ripe black fruit on the nose. The black fruit dominates the palate, but all the lovely layers of mineral, spice and coffee are evident all the way through the finish. This wine shows seamless power along with lovely layers and bright acidity.

Steve Greer

“Not one of these 2009 Bordeaux costs more than \$60 a bottle—and two of them are classified growths!”