



# WINE News

**JUNE** ushers in a season of long warm days and cold, sweet nights, particularly in light of the now universally lauded 2009 Bordeaux vintage, sold this month on pre-arrival—as well as a bevy of other import and domestic wines, spirits and beers that might very well have you wishing your nights could once again begin at 5 pm!



## EN PRIMEUR 2009: Pure Cashmere

The 2009 Bordeaux tasting crew of Clyde and Trey Beffa, Ralph Sands, Alex Pross, and Jeff Garneau spent seven days tasting the excellent 2009 wines (normally we spend nine days), and therefore there were long days of tasting well over 100 wines per day. A very distinguished group of tasters I must say with over 50 years of Bordeaux barrel tasting between us. What we found during these seven days of tasting in somewhat dreary weather conditions (a couple clear days, a couple cold and rainy days, and a few windy, damp days) was a vintage that has held up to all the hype. If the 2005s were easy to taste from barrel in 2006, these 2009s were much more accessible and even easier to taste. Tasting 200 wines at the Joanne tasting was as easy as it ever has been. How could that be as the tannin levels in 2009 were/are the highest ever recorded at most properties, the alcohol levels are as high as Bordeaux can get, and the wines are as concentrated as we have ever tasted in 25 years? And still the wines were a piece of cake to taste, except during that nasty Tuesday weather of super high winds and low barometric pressure. In general the wines were sweet and lush with high alcohol and low acidity (a reason for the ease of tasting), tremendous ripe fruit flavors that mask the big tannins, and lingering sweet finishes. They were so fresh, lively and vibrant that they seemed to have high acidity like the 2005s, but in fact the acidities are much lower than 2005. The sugar levels in the grapes of the 2009s were higher than any other vintage in memory, and the resulting wines were higher in alcohol than most can remember with many wines reaching 14 degrees and above. And the wines were still easy to taste, so sweet with such smooth tannins and so much fruit wrapping around the tannins.

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### Some of Clyde's best values for 2009 (pre-arrival prices)

- Château d'Angludet, Margaux \*½+V** \$29.99  
Black licorice nose and flavors. Intense, mouth-coating wine with precise tannins and superb concentration. Long and lush. Fabulous value! 90-93 points *Wine Spectator* (WS).
- Château Cantelys, Pessac-Léognan \*+V** \$24.99  
Wow, this their best effort to date. Toasty oak and spice aromas mixed with tobacco and coffee. Lovely texture and elegance. 90-93 points WS.
- Château Lilian Ladouys, St-Estèphe \*½V** *Inquire*  
Red raspberry and black cherry aromas and flavor. Long and lingering on the palate. Great value if you can find it. 92-95 points WS.
- Château Latour de By, Médoc \*+V** \$18.99  
An outstanding wine from a well-situated property north of St-Estephe over looking the Gironde. Very elegant with exceptional finesse and depth. Superb value and a must buy for 2009. 90-92 points Neal Martin.
- Château Clarke, Lustrac \*V** \$23.99  
Toasty new oak aromas and flavors. Quite rich and more modern style. Nice length and depth—these guys are doing well. 90-93 points WS.

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## 2009 Bordeaux=(1947x+1982Y+2005Z)



Clyde Beffa Jr  
Co-owner/Bordeaux Buyer

Blame the perfect weather conditions and perfect ripening. Not too hot and not too cold, not too wet and not too dry. The wines were in the style of the super silky 1970s or 1982s:

gentle, fat, and sweet.

Many old-timers say they resemble the 1947s! Bill Blatch, noted negociant, thinks they are a combination of 1947 with 63 years of improved winemaking procedures and experience (1947X) and 1982 with controlled vineyard yields (1982Y). We agree with Bill of course but add in some 2005 into the formula (2005Z). The two vintages have similar power and structure. Remember that 1947 wines were super ripe and many ended up with residual sugar, and that the great 1982 vintage had yields in the range of 70-80 hectoliters per hectare (hl/ha). In 2009, the wines were fermented dry (most of them that is) with 13-14.5 degrees alcohol. And the vineyard yields range from 20 hl/ha-to 45hl/ha.

As far as we are concerned, the 2009 Bordeaux (the best of them) are like cashmere in texture. They have strength and at the same time they are elegant. And they taste so good now you want to drink them now. Alcohol, acid, tannin, fruit are all in perfect balance.

Remember one thing about Bordeaux: Great wines taste great when they are young, and they taste great when they are old. Say like 1929, 1947, 1953, 1982, and now 2009.

How did the wines get to be so good? Check our vintage report, which delves more deeply into the weather conditions.

I must say a bit about tasting these 2009s during the week of March 27-April 2. First, as I mentioned above, the weather was not ideal for tasting young reds from the barrel. The best conditions for tasting are warm and dry days with high barometric pressure as the wines show much better and are more open-knit. We had only a few of those days, and the wines showed great then. Tasting with the famed consultant Stephane Derenoncourt, he explained that the wines were harder to taste in late March than they were three weeks prior, and that it would be best to taste the wines in June. Another reason for the difficulty in tasting these babies was that the vintage was very late with some properties harvesting late into October. Add to that the fact that the malo-lactic fermentations took longer than usual during the cold fall and winter, and that the wines were put into the barrels very late. Even though all these conditions were against our tasting, the five of us found them easy to taste—I bet they will be REALLY delicious in June.

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## K&L LOCATIONS, HOURS AND INFORMATION

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

### K&L REDWOOD CITY

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

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

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

### K&L SAN FRANCISCO

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

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

### K&L HOLLYWOOD

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

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

We accept American Express, Discover, Visa and Mastercard.

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

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

**Sale Dates** End June 30, 2010. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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## REVIEW KEY

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

## SATURDAY TASTINGS

Saturday tastings are from noon-3 pm in San Francisco and 3 to 6 pm in Hollywood. Please note: the Redwood City tasting room is now closed for renovations. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit [KLWines.com](http://KLWines.com) and click on "local events."

**June 5:** Hollywood and San Francisco will highlight wines of Italy. It's a bounty of new arrivals from Italy! All three stores will highlight new arrival red and white wines from buyer Greg St. Clair.

**June 12:** Hollywood and San Francisco will have our monthly Bordeaux tasting with newer vintages highlighted and a few older vintages, as well. Ten wines to be poured. \$20.00

**June 19:** French Regional Reds and whites. French Regional wines are those wines from the Languedoc-Roussillon, the Vin d'Pays and many other exciting areas. Buyer Mulan Chan-Randel will pick her favorites for this one-of-a-kind tasting. Expect unique wines!

**June 26:** Red and white Burgundy. Our Burgundy buyer, Keith Wollenberg, will serve up (literally in San Francisco) his newest favorites. \$20.00

## THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

June 3: TBA; June 10: TBA;

June 17: Bar Closed; Special Tasting Friday, June 18; June 24: Pinot Days II-\$10.00

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

The Redwood City Tasting Room is closed for renovation

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

June 3: Hobbs; June 10: Hess Family Estates; June 17: Foxen; June 24: Wine 201

### Special Events

San Francisco: Friday, June 18: Pinot Days-Part I. Please join us from 5:00 p.m. to 6:30 p.m. for a tasting with Kendic, Testarossa, Le Cadeau and Zotovich vineyards. \$10.00 to taste.

### Coming in October

Saturday October 23 in Hollywood Store and Sunday October 24 in San Francisco Store, the Annual K&L Champagne Tent Events with some of our direct Champagne suppliers attending.

### Coming in January

The Fete du Bordeaux in San Francisco on Sunday January 16, 2011 featuring the 2008 Bordeaux wines. Also the UGC Bordeaux tasting in San Francisco on Friday January 21.

## Sommelier Secrets **YES, YOU CAN**

"I can certainly see you know your wine. Most of the guests who stay here wouldn't know the difference between Bordeaux and Claret."

—Basil Fawltly (John Cleese) in *Fawlty Towers*

Yes, you can.

**Drink Bordeaux, that is. The image of Bordeaux wine as serious, exclusive, and reserved for the wealthy** is today more a symptom of a history of commercial ties to England than a reflection of reality. I mean, total production in a good Bordeaux vintage can exceed 900 million bottles, nothing exclusive about that number! From soft and fruity Merlots from the Right Bank to structured and long-lived Cabernets from the Left Bank, funky and leathery to modern and oak laden, there's something for everyone, and there's a lot of it.

There is so much of it, in fact, that it is actually a lot easier to stock up on the "hot" wines of a vintage—the wines with the high scores, the media buzz, the luxury bottles from the most famous châteaux, all that require 20+ years to age—than it is to invest in value and near-term cellar candidates. The problem, though, is that you can't drink these wines. Well, you could, but you'd be disappointed. If you want a healthy, happy, rewarding cellar, you need to maintain your stock of drink-now-to-mid-term bottles. This requires investing in wine that may not have high scores, or that hails from lesser vintages or châteaux. Knowing what to buy and when to open and consume these wines also requires a special knowledge of all things Bordeaux gleaned from years of experience in the trade.

**K&L to the rescue!** The **K&L Personal Sommelier Service** is a special customized wine club that allows you to harness the knowledge and expertise of K&L staff to grow your collection in the direction you desire. You can create your own customized Bordeaux subscription, with sub-categories to suit your collecting strategy. You set the price ranges per category, number of bottles, and can communicate directly with your chosen K&L sommelier regarding special needs or interests.

### Bordeaux Lovers Club

Drink Now: 2 bottles under \$20

Drink or Hold: 1 bottle \$20-\$50

Lay Away: 1 bottle \$50-\$150

There is no limit to price range or number of bottles. Whether you are interested exclusively in values, or exclusively in the exclusive, with just a little bit of strategy and the **K&L Personal Sommelier Service**, you too can enjoy great Bordeaux.

Sign up for the Bordeaux Lovers Club or design your own customized wine club today! Visit [KLWines.com/Sommelier.asp](http://KLWines.com/Sommelier.asp) to get started or write to: [sommelier@KLWines.com](mailto:sommelier@KLWines.com) for more informatio

Chiara Shannon



“there are many big names and plenty of Petite Chateaux that will offer the greatest value as well as great drinking pleasure.”

## Vintage 2009 Will Please Every Palate!

**There is no doubt in my mind the 2009 vintage will be loved and adored for decades and decades, and that it will become legendary.** 2009 will rightfully take its place among the great vintages of the 9s...1989, 1959, 1949, 1929, 1899 and 1869, and on a personal note 1999, which was not a great vintage but far better than first billed and has given me and my customers great drinking pleasure. The barometer of a great vintage is the overall quality of the wines from the first growths and that transcends to the entire Petite Chateau and Bordeaux AC.

Please check out our outstanding vintage report online for the complete story and growing conditions and notes from the K&L team. Long story short: After some early hail that clipped some vineyards, the vintage got just the right amount of rain followed by warm days and cool nights—perfect for the concentration—and resulted in a slow ripening vintage in perfect conditions. Alfred Tesseron is overseeing the 300th harvest at his beloved Ch. Pontet Canet in Pauillac. His name for the vintage is “Serenity.” Alfred said “the most difficult thing about the vintage was to do nothing!” The wines have delicious, silky fruit with great complexity. The only problem will be trying to stay away from them and not drink them all too young, eerily similar to 1982.

I have never tasted a young vintage where the wines tasted so good. I believe that the wines will drink well throughout their lives and will appeal to all ages and palates. The price ranges—when they are released—will be huge, as the first growths and the finest right bank wines reinvent themselves into rare pieces of fine art with a shelf life. But do not fret, there will be plenty of great wine available at reasonable prices. I’ve never given so many stars to so many wines. And as the old saying goes: You buy the second wines of Bordeaux greatest estates in the greatest of years. This is without question the thing to do in 2009.

My scoring system for barrel samples is simple; if I like the wine and would buy it for myself and for K&L I give it 1 Star (for you points people, somewhere around 88-92). If I give a wine 2 Stars, I consider this to be a great/outstanding wine and would love to own it, and sell it to all my customers with great gusto (92-96)! A 3 Star wine is a wine of legendary quality (97-100). As you will see this is a star-filled vintage!

3 Stars: **Lafite, Latour, Ch. Margaux, Haut Brion, Ausone, La Fleur, Petrus.** Of course these wines will be outrageously expensive and hard to acquire as the whole world goes after them.

2.5 Stars: **Cos d’Estournel, Ducru Beaucaillou, Malescot St-Exupery, Mouton Rothschild, Léoville-las-Cases, Calon Segur, Troplong Mondot, Trotanoy, Palmer, Le Gay.** All of these wines certainly have potential to move up to the 3 Star level. We will see how the wines develop and taste after bottling and arriving here in America.

2 Stars: **Malartic Lagraviere, Clos Fourtet, Forts de Latour, Larcis Ducasse, Canon La Gaffeliere, Canon, Cantemerle, Brane Cantenac, Lynch Bages, Pichon Longueville Baron, Duhart Milon, Montrose, Clos Marsalette, Rauzan Segla, La Lagune, La Violette, Pontet Canet, Léoville-Barton, Léoville Poyferré, Haut Bailly, Angelus, Clos du Marquis, Pavillon Rouge, Alter Ego de Palmer. Smith Haut Lafitte.**

1 Star: **Camensac, Carraudes de Lafite, Lafon Rochet, Dufort Vivens, Cantenac Brown, Kirwan, Angludet, Bernadotte, Clerc Milon, Coufran, Batailley, Talbot, St. Pierre, Lagrange, Gruaud Larose, Ormes de Pez, Cos Labory, Tronquoy-Lalande, Gigault, Saint Genes, Lamothe Bergeron, La Dauphine, La Consiellante, Monbousquet, Petite Village, Haut Bergey, La Fleur de Bouard, Clos de Madelaine, Pavie Macquin, La Gaffeliere, Franc Mayne, Soleil, d’Aiguilhe, Cantelys, Clos de Quatre Vents, Malmaison, Clarke, Latour de By, Lilian-Ladouys, Le Croix de Beaucaillou, Lalande Borie.**

As you can see, the by all the 1 Star (41) and the 2 Star (26) wines listed, there are many big names and plenty of Petite Chateaux that will offer the greatest value as well as great drinking pleasure. Please feel free to contact me with any questions you may have on the 2009s or any advise on the wines of Bordeaux at Ext# 2723 or [Ralph@klwines.com](mailto:Ralph@klwines.com)  
Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands, written April 23, 2010

## STEVE BEARDEN *On Bordeaux*

**I know all the hype is on the stellar 2009 Bordeaux vintage but I want delicious, affordable wine to drink tonight,** not in 2 years. We just landed a container filled with easy drinking vintages like '97, '02 and even some approachable '05s that sold out quickly last year. So don't wait, these are all in stock and ready to go.

**2005 Beaumont, Haut-Médoc (\$21.99)** This elegant and earthy beauty has sold out quickly three times already so don't wait. Sweet, balanced and lush, this has velvety tannins and the structure for mid term cellaring or decanting tonight.

**2005 Chantegrive, Graves (\$19.99)** This is another value from the great 2005 vintage and shows how the quality seeped down to even the lowest price levels. Lots of scorched earth and mineral aromas here to compliment the ripe, warm fruit flavors that are layered and gentle. This is complex and approachable.

**2002 Verdignan, Haut-Médoc (\$11.99)/2002 Coufran, Haut-Médoc (\$12.99)** These two screaming values come direct from the property in Bordeaux and are drinking fantastically right now. The Verdignan is the brighter and sweeter of the two with ripe red fruits, a touch of licorice and hints of cedar. The Coufran has a deeper body of plums and currants with a long, clean finish of clay and minerals. Whether you prefer the more aromatically complex Verdignan or the richer Coufran these are two of the best values in the store.

**1997 Larmande, St-Emilion (\$29.99)** Like so many wines from this under-rated vintage this is at its peak of drinkability. This is gentle and round with ripe cherries and spice in the substantial middle. There is a fatness on the finish of this wine where the earth, cedar and vanilla tones take on a jam-like quality. This is surprisingly sweet and rich.

*Steve Bearden*

## JEFF GARNEAU'S *Bank Shot*

**I have what may very well be one of the greatest jobs on earth. I get paid to do the thing I love most, which is tasting and talking about wine.** A few short weeks ago I was privileged to make my very first trip to Bordeaux in the company of K&L veterans Clyde Beffa and Ralph Sands in order to taste the 2009 vintage. I was repeatedly reminded by my more experienced colleagues of my good fortune in having 2009 as my inaugural vintage. It can be physically grueling to taste literally hundreds of very young, heavily tannic wines over the course of a week, but the tannins in these 2009s were wonderfully long and fine grained, even silky. They were a pleasure to taste, even out of barrel. The quality of the vintage was such that we may be faced again—as we were in 2005—with historically high prices for the most sought after wines. Fortunately, again as in 2005, the quality appears to extend even to the least expensive wines. The following are some of my favorite Bordeaux “values,” based on my tasting notes and those of my colleagues.

**2009 d'Angludet, Margaux (\$29.99)** Tasted at the property along with a vertical of Angludet from 2003 to 2007. The 2005 vintage was the clear favorite, and the 2009 was as good or better. Deeply colored. Sweet fruit. Ripe, round, and rich. Persistent length. 55% Cabernet Sauvignon, 35% Merlot, 10% Petit Verdot. The 2009 includes higher percentages of both Cabernet Sauvignon and Petit Verdot than the 2005.

**2009 Cantelys Rouge, Pessac-Léognan (\$24.99)** A property owned by Daniel and Florence Cathiard of Chateau Smith Haut Lafitte. Always a great value. Performed superbly in 2009. 70% Cabernet Sauvignon, 30% Merlot. Dark fruit. Bright and fresh. Firm, fine tannins.

**2009 La Tour de By, Médoc (\$18.99)** Situated north of St-Estèphe along the Gironde. Lovely nose. Dark fruit and spice. Soft texture and tannins. Bright and fresh. 60% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot.

**2009 Lanessan, Haut-Médoc (\$17.99)** I have always liked this property for its quality and value. It is designated Haut-Médoc but sits just south of St. Julien in the commune of Cussac Fort Médoc. It has a classic appeal, and the 2009 does not disappoint. Dark fruit and toasty oak. A dense, structured wine with smooth tannins. Very polished. Hard to beat at the price.

**2009 Côte Montpezat “Cuvée Compostelle,” Côtes de Bordeaux (\$15.99)** A standout at the Barrières Freres negociant tasting. Sweet, fresh berry fruit. Smooth tannins. Great value too.

*Jeff Garneau*

“Whether you prefer the more aromatically complex Verdignan or the richer Coufran these are two of the best values in the store.”

“It can be physically grueling to taste literally hundreds of very young, heavily tannic wines over the course of a week.”

“...for me living just ain't living without a nice bottle of wine to come home to at the end of a grueling day.”

# Wine 101: Life is Short and So am I

**Like most of the country, I am broke. But I'm still happy.** I like this happy feeling I carry around all day, but lately I feel a little guilty about it, too. Maybe that's our problem, as Americans. Eternally optimistic, and a little entitled. Great things are just around the bend. And don't I deserve great things? You bet I do. But do I?

Whether you're feeling impoverished, or you really and truly are, you still have to live, and for me living just ain't living without a nice bottle of wine to come home to at the end of a grueling day. (cue violins)

Sometimes, especially lately (do you watch the news?) the day is exorbitantly grueling, and then I need a bunch of friends around me and a bunch of wines. Well, you can see this means spending a bunch of bucks, but does it? (these rhetorical questions are fun)

**“If you don't buy them, I will soon have drunk them all...”**

I was supposed to write about Bordeaux this month, but as I am in charge of the newsletter while my colleague dines in Italy on her EXTENDED honeymoon, I'm going to revolt and tell you about my five top super-cheap and remorse-free wines. If you don't buy them, I will soon have drunk them all, and god knows, I don't need that guilt.

**2008 Michel Delhommeau “Cuvée St. Vincent” Muscadet Sèvre et Maine Sur Lie (\$11.99)** I am drinking a glass of this Loire lovely as I write this article, and it is making me smarter, I just know it. All minerally and super well defined, with Chablis-like precision. Reminds me of how intense and in-tune I was as a student. Luv this, and the price, too.

**2008 Blason Franconia (\$9.99)** As I've said in previous articles, I like my red wines like I like my white wines. That is to say, white. And this red is herbal and refreshing and bracing, like a white wine, and a great match for fish, too. I recently enjoyed a great 'session' of this with canned 'fancy' tuna. No joke.

**2008 Charles Baur Pinot Blanc (\$12.99)** In a

pinch, there is nothing better, nothing more all-around good and satisfying, than a well made Pinot Blanc. This one is such a wine, and so good with cheapie fish like local sardines!

**2009 Domaine Begude Sauvignon Blanc Vin de Pays d'Oc (\$12.99)** I could shoot myself for all the perfectly good bucks I've spent on Sancerre over the past 18 years. Why do it, when you can have this dead ringer at less than half the price? Fossilized oysters, wet stone, lemon, nary a hint of green bell pepper or spice. I love this wine. Get over the Pays d'Oc

thing right now. And get on the Begude bandwagon. These wines are something.

**2009 Domaine de la Petite Mairie Bourgueil Rosé (\$15.99)** It's weird that my most expensive fav is also a pink wine, unless you know me. Whether you are at the start of summertime or live in San Francisco, this will bring you right back to that feeling of supreme “June-ness.” School's out. And this time, it's forever.

Elisabeth Schriber

## BRICK'S BEER PICKS: BOOSH!

**While not in the dictionary this exclamation is one that is used frequently in these parts to express joy, exclusive or agreed upon.** Like when you open a new beer, it is really good, surpassing all of your expectations you may give out a “BOOSH!” As in that was really good and I'm going to love drinking the rest of it, or in yes sir may I have another. It is a word that really lets people know exactly how you feel. It is a strong declaration of goodness and acceptance. I have many occasions recently to let out a boosh not the least of which was trying these beers.

The **Jolly Pumpkin Artisan Ales “Bam Biere” Farmhouse Ale, Michigan 750ml (\$9.99)** is one of the best work horse beers out there. Made in the style of a Saison this is one of the best interpretations coming out of the U.S. right now. With its yeasty, fruity nose of peach, apricot, fresh bread dough, tangerine and a pinch of clove this is about as traditional as Saison gets. Lightweight on the palate but full of flavor the beer displays flavors of brewer's yeast, fried plantains, wet earth, savory grassy tones and a bit of drying hoppiness in the finish. The sweet/bitter interplay here is perfect, keeping the beer from ever getting out of balance or cloying white the understated fruitiness builds complexity as it goes. Big time Boosh!

*“Lightweight on the palate but full of flavor the beer displays flavors of brewer's yeast, fried plantains, wet earth, savory grassy tones and a bit of drying hoppiness in the finish.”*

Another perfect summer beverage is the **West County Cider “Redfield” Cider, Massachusetts 750ml (\$14.99)**. This is far from your typical cider made from the apple varietal of Redfield which is red fleshed giving the cider its brilliant orange, ruby color. Aromas of raspberry, rose water, mango and warm clay are wonderfully alluring and really add a separate dimension that most will not expect from cider. The cheery, bright flavors of cherry, cinnamon and pear build on each other developing acidity and cut as they go until you reach the grainy bittersweet apple quality towards the center of the mid palate. Mildly tannic and totally serious this has the ability to change any negative opinions you may have had about cider in the past. Total Boosh!

Bryan Brick

# Champagne for Summer Weddings

## OR JUST SUMMER FUN!

I am proud of our wide selection of Champagne at K&L. As I write we have 141 different Champagnes in three bottle sizes, representing 12 vintages, made in 21 Champagne villages, in every style from doux (the sweetest) to extra brut (the driest), with roses, blanc de blancs, blanc de noirs and even blanc de meuniers. We have blends that take a press load from every corner of Champagne and we have bottles from single, walled vineyards, we have the conventionally farmed, the sustainable, the organic and the biodynamic, and Champagne made in stainless steel, oak barrels large and small, tile tanks and even concrete! Of all of this selection, I am most proud of our party-priced artisan bottlings, which I recommend for your summer parties. Sure, we have great prices on some famous names: **Perrier-Jouët “Grand Brut” Champagne (\$29.99)**, **Mumm “Cordon Rouge” Brut Champagne (\$26.99)**, **Nicholas Feuillatte “Blue Label” Brut Champagne (\$29.99)**, **Gosset “Brut Excellence” Champagne (\$29.99)** and **Heidsieck Monopole “Blue Top” Brut Champagne (\$29.99)**. Those are all good deals, but the artisan products offer so much more individuality... Cinnamon and I served both the rich **Ariston Aspasiae “Carte Blanche” Brut Champagne (\$24.99)** that Scotty wrote up this month and the mineral and vivacious **Franck Bonville “Brut Selection” Blanc de Blancs Champagne (\$29.99)** at our own wedding. The Aspasiae gets an amazing five years on the lees, while the Bonville is made entirely from Grand Cru vineyards that the big houses would save to use in their \$100 bottlings. Speaking of Grand Cru, from the other end of Champagne on the Montagne de Reims the **Michel Arnould Verzenay “Brut Reserve” Champagne (\$29.99)** is a Pinot Noir lovers dream with power and scale comparable to Bollinger. For those of you looking for a gentle style to enjoy with a crowd, nothing is friendlier and tastier than the **Michel Dervin Brut Champagne (\$29.99)** from the “blink and you missed it” village of Cuchery in the western valley of the Marne. Although the Dervin is a brut, the riper Meunier that dominates the blend creates something that will be appealing for your guests that don't want an austere Champagne, while delivering plenty of complexity. Please feel free to call or email me for advice for your summer wedding (or any party) Champagne at 877-559-4637 ext. 2728 or garywestby@klwines.com. I am looking forward to hearing from you! A toast to you!

Gary Westby

## Ariston Arrivals for June

*“There are two seasons in Scotland, June and Winter”*

—Billy Connolly

The above quote is a tribute to a good customer of mine, Phil. **THE Phil from Scotland. It seems that Scotland, like the rest of the world, can expect mild**, if not hot, weather in June. Warm weather is perfect for champagne, in my book. Almost any weather is good for champagne, but warmer days make it even more enjoyable. Just as enjoyable as the warm days, are the champagnes of Ariston.

The Ariston family has been making fantastic, quality champagne for many, many years. They are located in the small commune of Brouillet in the Marne valley. Fairly recently, his “Aspasiae” label was put onto all of his bottles, including the **NV Aspasiae Carte Blanche Brut**, which sells for the bargain price of **\$24.99**. This wonderfully balanced cuvee is composed of 40% chardonnay, 30% Pinot Noir and 30% Pinot Meunier. This bottling is a “big” style with a golden apple fruit, dried cherries, caramel and toast. It also has a nice, clean finish that makes it stand out from the competition. The price makes it very attractive for daily use but, it is also fun to buy a case and put it away for a year. For me, one of the signature wines of Ariston is the **NV Aspasiae Brut Rosé**, which is an exceptional value at **\$32.99**. Time and time again, I come back to this bubbly and fall in love all over again. So have thousands of our customers! It is consistently one of our best-selling champagnes. Our only problem with it is that we run out of stock! This wine is a blend of 50% each of Pinot Noir and Pinot Meunier. Twelve percent of the Meunier is vinified as a red wine. The result is a gorgeous rosé that is rich and creamy with that signature Ariston acidity. Five years of ageing on the lees gives it a round, dark cherry mid-palate, while the finish is all fresh-picked, tart raspberries.

Previously, I have waxed on about the **NV Aspasiae Cepages d’Antan Brut (\$99.00)**, so I’ll let this one go today. However, there still is the **2002 Aspasiae Vintage Brut (\$39.99)**. A lovely follow-up to the 2000 vintage Brut, this sparkler is composed of 1/3 each of Pinot Noir, Pinot Meunier and Chardonnay. The vines that produce the fruit have an average age of 25 years and are from some of Ariston’s best parcels. Leesy and rich, with loads of bread dough and that wonderful cherry fruit, the 2002 is aged for six years on the yeast. Caramel and light toast round out the finish and make this a most memorable effort from Paul Vincent Ariston and his hard-working family. Happy Father’s Day!

Scott Beckerley

“I am most proud of our party-priced artisan bottlings, which I recommend for your summer parties.”

“Almost any weather is good for champagne, but warmer days make it even more enjoyable. Just as enjoyable as the warm days, are the champagnes of Ariston.”

## GATEWAY WINE?

Whether you are looking for a gateway wine that will lead you to appreciate the Holy Grail wines that are Bordeaux, you are an avid Parker follower, or you are just curious, the garagiste style wines of St-Emilion will not disappoint. The hedonists of the right bank are rich, voluptuous, dark wines extracted to their fullest giving off low acidity and loads of Parker points. These Grand Crus and Premier Crus of the St-Emilion, are known for shaking up tradition, coming from “microvinifications”, super low yields, and wines that are anything but traditional.

The **2007 Château Pavie Macquin (\$48.99)** (Robert Parker 92-94 points), which is overseen by consultant to the garagiste stars, Stéphane Derenoncourt, is perhaps one of the selected wines with true aging potential. A blend of primarily Merlot and Cabernet Franc coming from vines within a fifteen hectare, biodynamically farmed plateau, the fascinating and self taught winemaker transforms these grapes into a wine with a brilliant nose, velvety tannins, and a playful finish that ranges from plum, to violet, to roasted coffee.

In ten to twelve years this wine will realize its full and true potential.

Sadly, the **2007 Château Quinault L'Enclos (\$29.99)** (Robert Parker 91-93points) will be one of the last of its kind. After being reluctantly sold by noted Pomerol wine producer Dr. Alain Raynaud after the last bottling, The 2009 **Château Quinault L'Enclos (\$TBA)** (Robert Parker 90-92 points), made under the proprietors of Cheval Blanc is available on pre-arrival and is noted to be a much lighter style. Primarily Merlot with a heavy dose of Cabernet Franc and a dash of Cabernet Sauvignon make this muscular wine a fantastic choice to pair with venison, with its raspberry and cranberry notes followed by a lingering of tobacco and hints of bay.

As an avid follower of cult wines, I encourage you to try a bottle, and perhaps snag a case of the 2009 vintage before these garagiste wines are officially a thing of the past.

Melissa Smith



## Rhône Valley

### Château de Montfaucon

After several months of anticipation, I am eager to report that our latest shipment of wine from Château de Montfaucon has arrived and is in stock! This 88-acre estate sits just across the Rhône river from the esteemed vineyards of Châteauneuf-du-Pape. This venerable Rhone estate is owned and operated by Rodolphe de Pins, a UC Davis graduate and former member of the winemaking staff at Domaine du Vieux Telegraphe (in Châteauneuf-du-Pape).

Over the years, Château de Montfaucon has developed a HUGE following amongst both our staff and customers. And while it is also “good news” when the latest releases hit our shelves, this time around Rodolphe sent along limited quantities of several older vintages, direct from the Chateau's cellar. For those of you who have not been squirreling away bottles of the CDR or Baron Louis over the past decade, now is your opportunity to try a bottle or two of “bottle-aged” Montfaucon!

#### **2007 Château de Montfaucon Côtes du Rhône (\$10.99)**

This 2007 Côtes du Rhône wine is a blend of classic Rhône grape varieties which include 50% Grenache, 20% Syrah, and 15% each Cinsault and Carignan. It has been fermented and aged in concrete tanks only, without any influence from oak barrels. Enjoy this lovely wine now and over the next several years with a variety of dishes, including roast pork loin with sage or roasted rabbit with wild herbs. 14% abv.

#### **2007 Château de Montfaucon “Baron Louis” Côtes du Rhône (\$17.99)**

#### **2007 Château de Montfaucon “Baron Louis” Côtes du Rhône (1.5L) (\$39.99) (limited quantities)**

The cuvée Baron Louis is a special assemblage from select parcels with vines between 50-90 years of age. The 2007 is a blend of 40% Grenache, 15% Syrah, 15% Cinsault and 10% each of Carignan, Mourvèdre and Counoise. Aging takes place over 12 months in small oak barrels. A step up in intensity and length from the regular Côtes du Rhône, the Baron Louis can be enjoyed now, however it will be superb with several years of additional cellar time. Try it with heartier fare like sirloin steaks dusted with fresh herbs. 14% abv.

In addition to these current releases, we also have a very limited amount of the following older wines, shipped direct from the Château.

#### **2005 Château de Montfaucon Côtes du Rhône (1.5L) (\$34.99)**

#### **1998 Château de Montfaucon Côtes du Rhône (\$24.99)**

#### **1998 Château de Montfaucon “Baron Louis” Côtes du Rhône (1.5L) (\$59.99)**

Mulan Chan-Randel

“I try to push the envelope every year on just how much meat I can actually fire out.”

## Brick's Backyard Picks: Carnage Fest 2010

**June maybe my favorite month of the year, as it rings in summer,** my birthday and the beginning of the true BBQ season. Season as in a demarcated amount of time in which I try to BBQ as much as I possibly can, not competing against anyone but myself. I try to push the envelope every year on just how much meat I can actually fire out. Last year being a hallmark year, while in one BBQ smoking a whole leg of lamb, pork shoulder and chicken. Needless to say everyone had a fine time that afternoon. I'm now trying to come up with more ways to push my limits on BBQ and have come up with a joint forces idea, where my most respected BBQ friend, Jason Smith and I are going to crush his back yard with the craziest BBQ carnage ever.

What to drink with said carnage, some may want to know? Well a perfect place to start would be the **2008 Clayhouse "Adobe White" Central Coast White Blend (\$11.99)**. This is the wine that will keep you fueled and refreshed while sitting or standing for hours on end on a hot day in front of a much hotter grill. A blend of 22% Viognier, 18% Sauvignon Blanc, 17% Grenache Blanc, 16% Roussanne, 6% Chardonnay, 5% Chenin Blanc and 16% Princess, which is somewhat akin to Muscat but has no seeds, is perfect for keeping your thirst quenched. Flavors of honeysuckle, jasmine, cantaloupe and passion fruit are wildly expressive and keep you coming back for more. I'm incredibly tough on blends like this but this one passed with flying colors keeping the acidity high and the residual sugar to a noticeable minimum.

Everyone needs rosé this time of year and I've already found my go to, the **2009 Cep Sonoma Coast Pinot Noir Rosé (\$18.99)** is simply crazy good. Lots of my friends, and surely customers freak out about the release of the Robert Sinskey Rose every year and rightfully so. It is seriously great, but I have to say that I think the Cep trumps it. With its snappy flavors of rose petal, white cherry and Meyer lemon it is so good I don't know how I'm going to keep from drinking it a bottle at a time.

More for the main course is the **2007 Morgan**

**Monterey Syrah (\$16.99)**. This impressed me tremendously when I tasted it recently. Maybe it was just me extrapolating what it would be like with that smoked lamb or some of my three meat burgers, but I thought this was one of the best inexpensive Syrahs I've tasted all year. The nose sort of says it all with its deep spiciness and its sense of ripe, polished fruit. Fragrant and alive with the notes of green olive,

whole black peppercorns, currant and toasted brioche this is much in the Northern Rhone style of say Crozes-Hermitage. Lush and fruity on entry with layers of cassis and black cherry while adding spice from front to back with aspects of roast fennel, tar, and hardwood smoke. Hungry anyone?

Bryan Brick

## WINEMAKER INTERVIEW: ALFRED TESSERON

**Winery:** Ch. Pontet Canet

**Number of years in business:** More than 35 years

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

As pure as possible in the wine process. Vinification has just to express the potential of the grapes, without the help of any technology or technique. Winemaking became secondary regarding terroir and growing.

**How do you think your palate has evolved over the years?**

**How do you think that's influenced your wines?**

I like wines that are more sincere in the expression of their terroir. So, I like lower oak taste than 10 years ago. I think that many *amateurs* had the same evolution.

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

There are too many great wines to focus only on those I don't like!

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

I don't know what will be the next Pontet-Canet vintages. We do not totally decide it. We just try to serve the terroir and the vines growing on it. They will decide and we will try to express what they want to say with the utmost sincerity.

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

I have too many wines in my cellar and these wines are made to be tried not too old. I enjoy very much using the corkscrew to be aware of what is happening throughout the world.

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

The term "wine industry" is not totally correct. There is a wine industry that means that some wines are produced on industrial basis for customers with low tasting-culture.

We don't belong to this world. Apart the "wine industry" there is a "wine sphere" containing the great wines; among them, Pontet-Canet.

The wine industry will have to move and evolve to adapt to know customers and high competition; a business close from classical industry (cars, socks, clothes...)

Great wines will have to preserve their terroir for next generations and keep on producing wine that expresses any subtlety provided by this terroir. It is an other challenge.



“When you’re grilling some nice lamb chops, I think nothing makes them taste better than a nice bottle of Washington Syrah.”

“Since obtaining his Enology and Viticulture degree from the University of California at Davis in 1999, Emerson has worked with several great winemakers and vineyards...”

## Doug Davidson’s **NORTHWEST CORNER**

I’ve got just the wines for all your summer barbeque needs this month, starting with an outstanding new label from Chehalem Winery. Just in time for picnics and barbeques, Chehalem has introduced a delicious new white blend under the new Chemistry label. The **2009 Chemistry Willamette Valley White Blend (\$12.99)** is composed of Chardonnay, Pinot Gris, Riesling, and Pinot Blanc, and is inspired by the Alsatian wines known as Edelzwickers. Most of the wine is fermented in steel, with a portion seeing some oak. The result is a wine with beautiful fresh aromas of melon and peach, with a tangy whiff of citrus peel. The wine has great creamy texture and weight, with the stone fruits and golden apple flavors offset nicely by zippy acidity, all finished off with a touch of toasted almond and vanilla spice. This is such a delicious wine for price that it won’t be around for long—and you’re going to want to have it on hand as your “house white” this summer, believe me!

If your barbeque plans involve salmon on a cedar plank, I’ve got a real ringer for you with this next wine. The **2008 Westrey Willamette Valley Pinot Noir (\$19.99)** is just the thing to go with that grilled salmon or a nice pork tenderloin. With bright juicy red fruit scents of cranberries and Bing cherries, this wine’s aromas are exactly what pops into my mind when somebody mentions Oregon pinot noir. These fresh flavors carry over onto the palate, with raspberry and cherry fruits and nice richness. The wine finishes with great balance, spice and herb notes, and lush silky tannins. This is yet another outstanding entry from the always reliable folks at Westrey, and I’d recommend squirreling some away for the future.

Finally, when you’re grilling some nice lamb chops, I think nothing makes them taste better than a nice bottle of Washington Syrah. Luckily for us all, the new vintage of one of my favorite “go to” syrahs has hit the shelves—the **2008 Owen Roe “Ex-Umbris” Columbia Valley Syrah (\$22.99)**. The great nose of smokiness and blackberry jam make this a natural for hearty grilled meat. On the palate there’s heaps of dark blueberry fruit and meaty richness, finishing with great velvety tannins and mocha spice. This wine is another that seems to be great every vintage, with the 2008 showing a bit more high notes and minerality than the 2007. I know I say this often, but get it before the scores roll in!

Doug Davidson

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## BOUTIQUE CORNER

*A man with money is no match against a man on a mission.*

—Doyle Bronson

I was taking a look at a list of Cabernets the other day, and I realized one winemaker has really made an impression on me. This man is Keith Emerson. Since obtaining his Enology and Viticulture degree from the University of California at Davis in 1999, Emerson has worked with several great winemakers and vineyards and is becoming a legend as a great winemaker. We have several of his wines currently at K&L.

**2007 Vineyard 29 “CRU” Napa Valley Cabernet Sauvignon (\$51.99)** Keith is the CRU winemaker at Vineyard 29 in Napa Valley and is the director of winemaking at the facility working closely with Vineyard 29 consulting winemaker Philippe Melka. The wine is bright and fresh with lovely Blackberry and plum fruit. Tobacco, graphite and spice are brought together with a hint of cedar and lush tannin.

**2007 Robert Craig “Affinity” Napa Valley Bordeaux Blend (\$44.99)** The wines coming from Robert Craig since Keith joined have definitely become favorites in the wine press. This Affinity is a Napa Cabernet fan’s Cabernet. Big, bright and forward with huge lush tannins and an amazing balance for such a big Cabernet. I hope this one is still in stock by the time you read this.

**2006 Gundlach Bundschu “Rheinfarm” Sonoma County Mountain Cuvee (\$19.99)** Ok, so he didn’t make this wine. Keith took over as head winemaker in 2008. This wine is a great example of quality at a great price. Big berry fruit nicely balanced with dried herb, smoke and a beautiful minerality cutting thru the wine.

**2007 Emerson Brown Oakville Cabernet Sauvignon (\$47.99)** In partnership with friend and winemaker Brian Brown, Round Pond Winery, this is a deep, dark wine with bright currant and Blackberry fruit and a wonderful dark chocolate throughout. Beautiful.

Michael Jordan

# TREY'S *Premiere Napa Valley Picks*

**April 17 we had our "Best of California" tent tasting here in Los Angeles.** We had the rare opportunity to get a sneak peak at a few wines that are due out later this year. These wines included the 2008 Caymus Special Select, the 2007 Dominus and the 2007 Insignia. Both the 2007's showed amazingly well and will be very hot upon release. Along with some of these sneak peaks we had a chance to taste other top California Cabernet's, Pinot Noir's and Zinfandel. A couple of my personal favorites included:

## **2007 Orin Swift "Saldo" Zinfandel (\$27.99)**

Big, tasty and ripe Zinfandel that has wonderful acidity and balance! A good wine to pair with some grilled meats and BBQ!

## **2007 Justin "Isosceles" Paso Robles Red Blend (\$49.99)**

A blend of 88% Cabernet Sauvignon, 9% Merlot, and 3% Petit Verdot, the 2007 Isosceles is a big, deep, dark wine that is concentrated and firm. This wine showed very well at our tasting but would be best with 5-10 years in a cellar.

## **2007 Patz & Hall "Hyde Vineyard" Carneros Pinot Noir (\$59.99)**

A wonderfully rich, decadent, yet well-balanced Pinot Noir! I found this wine to be complex, rich and very broad in the mouth with a bright, sweet finish.

## **2006 Pahlmeyer Napa Valley Bordeaux Blend**

**(\$99.00)** The Pahlmeyer is a deeply concentrated, intense wine, which shows loads of extract along with ripe, sweet tannins that linger on the finish. Again this wine will be at its best with several years in a cellar, but if you like big reds, you can enjoy this one now.

**2006 Schramsberg Blanc de Blancs Sparkling Wine (\$27.99)** I went back to this wine several times. It was the perfect palette cleanser between all the big, juicy reds. I really think that this wine holds its own against more expensive Champagnes.

## **The 2008 Sequana "Sarmiento" Santa Lucia Highlands Pinot Noir (\$29.99)**

was not involved in the tasting but I have to throw it in here this month. The grapes for this wine are sourced from two separate 10 year old vineyard blocks within the Sarmiento Vineyard. This family-owned, sustainably-farmed vineyard benefits from its southeast exposure and cool climate, allowing the grapes to ripen fully. Winemaker James MacPhail has created a Pinot Noir that shows ripe, sweet and fleshy fruit upfront with earthy undertones and a fresh, lively texture. This is a wine to enjoy with food. We are currently selling the **750s** for **\$189**.



Trey Beffa

## Hollywood Hot Pix

# HOT PINK IN THE CITY

The **2009 Jean-Francois Fayel Vin de Pays du Gard Rosé (\$11.99)** is a terrific rosé reminiscent of the pink wines from the Loire Valley's Chinon appellation. No surprise since it is 65% whole-berry Cabernet franc. The rest of the wine is made up of 30% Syrah and 5% Grenache. This is pretty sleek for so much Cab franc but there is nice weight with pretty red cherry fruit, a touch of minty herbs. The acidity helps keep the wine focused and the fruit flowing but never cloying.

The **2009 Domaine Saint Eugenie Corbieres Rosé (\$10.99)** is always my favorite Rosé from Robert Kacher's portfolio. It is Cinsault dominant (75%), which I always feel contributes character that Syrah (15%) and Grenache (10%) don't always achieve on their own. This is very pretty and unique. More raspberry and mineral tones to this wine. It has a lovely weight to it as well.

It may sound a little strange, but another favorite is the **2009 Mulderbosch Cabernet Sauvignon Rosé Coastal Region (\$10.99)** from South Africa. This has a nice richness to it but never gets over the top or cloying. There are some lovely red fruit components that have nice length on the palate. The Cabernet lends red cherry and subtle herbal notes of sage and thyme. This is the perfect barbecue rosé.

The **2009 Saint André de Figuière "Cuvée Magali" Côtes de Provence Rosé (\$14.99)** is a classic salmon-colored Provencal rosé, it is made up of cinsault, syrah, cabernet and grenache. There are subtle aromas of citrus

zest and pink grapefruit with a touch of strawberry. It is clean and precise. Even better is the **"Vieilles Vigne" (\$19.99)**. All old-vine estate fruit, it has deeper flavors and a really nice long finish.

Probably the most unique (and definitely the most expensive) rosé in our line-up is the **2008 Château Simone Palette Rosé (\$54.99)**. This is the new release, and it is one of those fascinatingly unique wines that transcends the simplicity of rosé. This wine is based on Grenache, Syrah and Mourvèdre with small bits of six other varietals used for good measure. The Simone is a wine that will easily age, perhaps even for a decade or more. It is wonderfully complex and full-bodied with great acidity and length. There is a multitude of descriptors I can throw out, but this wine is more about texture, vibrancy and tone. Treat yourself; it is quite worth it.

It may seem hard to get excited when the first description in your tasting notes reads "goofy," but you have to try this wine to understand its esoteric nature. The **2009 Gurrutxaga Bizkaiko Txakolina Rosé (\$19.99)** is one of the coolest, most oddball rosés you will ever taste. It is made from Hondarribi Beltza in the Basque region of Spain. The wines are known for having a frothy nature that exudes fun.

Keith Mabry

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



**ALSACE/LOIRE**

**2008 Charles Baur Pinot Blanc Alsace\*** \$12.99

This elegant wine is one of the most food-friendly whites on the planet, and it is especially scrumptious with seafood and delicate chicken dishes.

**2006 Charles Baur "Pfersigberg" Gewürztraminer Grand Cru\*** \$21.99

This wine comes from one of the most famous Grand Cru vineyards in Alsace. The site's gravelly soils, with rich deposits of magnesium, give the wine elegance, finesse and freshness. This 2006 displays aromas of roses, acacia and exotic fruits. Serve with poultry, fish or fruit-based desserts.

**2008 Gerard Boulay "Monts Damnés" Sancerre Chavignol\*** \$29.99

92 points *Stephen Tanzer's International Wine Cellar*: "Bright yellow. Expressive, mineral-driven bouquet offers an array of citrus and floral qualities, with subtle spice and ginger notes picking up strength with air. Stains the palate with zesty lemongrass and pear flavors..."

**2008 Franck Millet Sancerre "Insolite"** \$23.99

For this Sancerre, grapes from the appellation's chalkiest Limestone soils are selected and then maceration is conducted at temperatures close to 0°C (32°F)! This 2008 shows aromatic characters that are unmistakably Sancerre (chalk, oyster shell, lemon zest). Perfection with oysters.

**2008 Franck Millet Sancerre Rouge\*** \$16.99

This cool-climate Pinot Noir offers scents of cherries and violets. The fruity character is balanced by a slight tannic nuance. It's hard to imagine a better value in Pinot Noir the world over!

**CHAMPAGNE**

**De Meric "Grande Reserve Sous Bois" Brut\*** \$34.99

This wine is made of 80% Pinot Noir from Ay, Mareuil-Sur-Ay and Mutigny, 15% chardonnay from Cramant, Avize and Oger and 5% meunier from Cumieres. It is vinified half in old oak barrels and half in stainless steel tanks for the perfect balance of rounded richness and zesty refreshment. It is in a big style and has plenty of toasty complexity, but also an elegant, small-beaded texture.

**2002 Marguet Pere et Fils Grand Cru Brut\*** \$39.99

94 points from Burghound: "A presently restrained but beautifully complex and classy nose where the chardonnay aromas definitely are in evidence leads to pure, intense, detailed and equally complex flavors have just the right amount of effervescence and a fine bead."

**RED BURGUNDY**

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

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

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

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

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

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

**WHITE BURGUNDY**

**2008 Domaine Biéville (Louis Moreau) Chablis "VV"\*** \$17.99

The Biéville is always a bit rounder in character than the Moreaus' Louis

Moreau Chablis, but retains the same sense of freshness and bright minerality to accompany the lovely floral notes. The finish is unmistakably Chablis, with notes of limestone and oyster shells and a very pretty note of white flowers.

**2008 Domaine Paul Pernot Puligny-Montrachet\*** \$43.99

His alcohol levels are even higher than his 2006s, but they do not show this way on the palate, due to the impressive size and concentration of his wines in 2008. This shows hints of butterscotch and has a very nice focus. A package that combines to present a rich and charming Puligny, with nice length.

**2008 Domaine Paul Pernot Bourgogne Blanc\*** \$19.99

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

**2008 des Nembrets Pouilly-Fuissé "Clos de la Combe Poncét"\*** \$19.99

Vinified entirely in small oak barrels, from 5-10 years in age. The leesiness of the wine is almost oaky in its richness, but the old barrels are certainly neutral. There is a terrific amount of wine here for the money!

**RHÔNE/FRENCH REGIONAL**

**2008 Domaine de la Maurelle Côtes du Rhône\*** \$9.99

Always a favorite here at K&L, the 2008 Domaine de la Maurelle Côtes du Rhône exhibits juicy berry fruits along with very subtle hints of tapenade, grilled herb and mineral notes. A direct buy makes this an even better deal, but even at a significantly higher price, this delicious Rhône red (based on Grenache) would still be a steal.

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

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

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

According to *Stephen Tanzer's International Wine Cellar*, Jan/Feb 10: "Ruby-red. Expressive aromas of dark berries, lavender, violet, tobacco and cracked pepper. Offers spicy blackberry and floral flavors, with brisk acidity adding energy and lift."

**2006 Chante Cigale Châteauneuf-du-Pape\*** \$24.99

The 2006 Châteauneuf-du-Pape has a dark ruby/plum color and a sweet black cherry and currant nose with notes of loamy soil intermixed with a hint of nori (the seaweed wrapper used in sushi restaurants), as well as pepper and lavender. It is very spicy and that, of course, is a signature of the 2006s.

**2008 Antech "Cuvee Eugenie" Cremant de Limoux\*** \$13.99

This Cremant is composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. It is produced along the lines of methode champenoise and spends twelve months on the lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey.

**2009 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 fruits on the palate, this is the perfect accompaniment to grilled fish, oysters, or just by itself!



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

## SPAIN/ARGENTINA

### Gran Sarao Brut Cava Penedes\* \$9.99

According to Robert Parker: "The non-vintage Brut offers yeasty, wheat-thin aromas, persistent small bubbles, and crisp, dry, citrus and green apple flavors. Drink it over the next 12-18 months. This is an excellent value in sparkling wine from Gran Sarao. It is a custom cuvée selected and bottled for the importer."

### 2004 Zarus Barrica Ribera del Duero\* \$14.99

From *Wine Spectator*: "A smooth texture and well-integrated tannins give this red an appealing elegance. Cherry, vanilla and light herbal flavors are bright and lively. Drink now through 2012."

### 2007 Acústic "Acústic" Monstant\* \$16.99

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

### 2006 Monteviejo "Festivo" Malbec Mendoza\* \$11.99

According to Robert Parker's *Wine Advocate*: "Monteviejo's 2008 Festivo Malbec offers up an attractive nose of spice box, incense, and black cherry. This leads to a medium-bodied wine with ample ripe black fruit, plenty of spice notes, good depth, and a medium-long finish."

## ITALY

### 2008 Blason Pinot Grigio\* \$8.99

Giovanni Blason and his wife Valentina are nascent producers who shocked us with their price-to-quality ratio, earning tons of kudos in *Gambero Rosso* and beyond. They come from the Isonzo region, on the Slovenian border. Their Pinot Grigio is really sensational, full in the mouth, rich on the palate and extraordinarily drinkable at this price!

### 2008 Ermacora Pinot Grigio\* \$14.99

This is no industrial Pinot Grigio—it is the real McCoy. It has wonderful fruit and minerals on the nose, is loaded with pear and apple and is concentrated and superbly balanced with body and an elegant finish.

### 2008 Ermacora Pinot Bianco\* \$14.99

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

### 2005 Rocca di Montegrossi "Geremia"\* \$34.99

This blend of 60% Merlot and 40% Cabernet Sauvignon spent 18 months in Allier oak barrels. It reveals awesome richness and depth with a level of juiciness and mid-palate generosity that the San Marcellino doesn't quite have. The wine remains extremely fresh and primary in its expression of dark macerated cherries.

### 2004 Ferrero Brunello di Montalcino\* \$34.99

Full-bodied, ripe, sultry, lush, smooth and warm on the palate. If Brunello were made in Napa this would be from Calistoga! This is a wine you can drink now, but you will also want to put some away for a few years to let it blossom completely. 91 points from the *Wine Spectator*.

## NEW ARRIVAL PORTS DIRECT FROM A UK CELLAR:

### 1963 Graham Port \$299.99

97 points *Wine Spectator*: "This is a monumental wine with a great balance of fruit and tannin..."

### 1970 Taylor Port \$199.99

98 points *Wine Spectator*: "Clearly lives up to Taylor's superb reputation. Deep ruby, with intense violet and chocolate aromas, full-bodied, with gorgeous fruit flavors, full but well-integrated tannins and an extremely long finish. Amazing balance and finesse. Still needs time."

### 1977 Taylor Port \$189.99

97 points *Wine Spectator*: "Good ruby color still. The nose is fresh, with lots of crushed berry and plum, with a hint of piecrust..."

### 1983 Graham Port \$99.99

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

### 1985 Fonseca Port \$119.99

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

### 1992 Taylor Port \$249.99

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

## 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 she/he is at least 21 years old.

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

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

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

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



**1955-2006 Red Bordeaux In Stock**

There are some fabulous buys here—check them out!

**VALUE WINES UNDER \$30 ('97-2006)**

- 1997 Larmande, St-Emilion \$29.99
- 1999 Fourcas Hosten (375ml) \$9.99
- 1999 Lanessan, Haut-Médoc \$19.99  
It's back for the last time-fabulous wine.
- 2002 Coufran, Médoc \$12.99
- 2002 Verdignan, Médoc \$11.99
- 2003 Verdignan, Médoc-Ralph pick! \$14.99
- 2004 Coufran, Médoc \$12.99
- 2005 Bailly de Camensac, Médoc\* \$19.99  
Second wine of Camensac. Sweet and elegant!
- 2005 Beaumont, Haut-Médoc \$21.99
- 2005 Chantegrive, Graves \$19.99
- 2005 d'Arche, Haut-Médoc\* \$19.99
- 2005 Fourcas-Dupre, Listrac\* \$19.99
- 2005 Fleur Haut Gaussens, Sup \$13.99
- 2005 Goulee, Médoc \$29.99
- 2005 Haut Vigneau, Pessac \$14.99  
Back in again-superb wine to enjoy young.
- 2005 Haut-Beausejour, St-Estèphe \$21.99
- 2005 La Couronne, Mont St Emil\* \$14.99  
91 points from Clyde.
- 2005 Lalande Borie (375 ml) \$13.99
- 2005 Laubarit "VV" Bordeaux\* \$11.99
- 2005 Lamothe Bergeron, H-Médoc \$19.99  
Packed with ripe fruit-best to date.
- 2005 Larrivau, Haut - \$16.99
- 2005 Le Bord'Eaux "Bag-in-a-Box" \$29.99  
3-liter box or 4 bottles of great tasting Merlot!
- 2005 Loudenne, Médoc \$19.99
- 2005 Leonie, Graves\*-Just in! \$19.99
- 2005 Peyraud, Côtes de Blaye\* \$10.99
- 2005 Picque Caillou Rouge, Pessac \$24.99
- 2005 Plaisance, "Alix"-90 points WS \$19.99
- 2005 Plain Point, Fronsac\* \$19.99
- 2005 St-Jacques de Siran\*-Best buy \$14.99
- 2005 Verdignan, Haut-Médoc \$16.99
- 2006 Cantemerle, Haut-Médoc \$29.99
- 2006 Cantemerle (1.5L) \$59.99  
One of the greatest buys in Bordeaux!
- 2006 Grand Bateau, Bordeaux\* \$9.99
- 2006 Joanin Becot, Castillon \$19.99
- 2006 Haut Nadeau, Bordeaux Sup\* \$11.99
- 2006 Larmande, St-Emilion\* \$19.99
- 2006 La Chapelle aux Moines\* \$19.99
- 2006 Les Tours de Peyrat "VV"\* \$14.99

- 2006 Seigneurs d'Aiguilhe\* \$14.99
- 2006 St-Hilaire, Médoc\* \$16.99
- 2006 Trebiac, Graves\* \$14.99

These classics are direct from the property

**CLASSIC WINES (1955-2006)**

**Lovely Château Malescot Just In**

- 1998 Malescot St-Exupery, Margaux \$59.99
- 1999 Malescot St-Exupery, Margaux \$59.99
- 2000 Malescot St-Exupery, Margaux \$89.99

**Château d'Issan Direct from the Château**

- 1981 d'Issan, Margaux (1.5L) \$199.00
- 1982 d'Issan, Margaux (1.5L) \$399.00
- 1986 d'Issan, Margaux (1.5L) \$249.00
- 1990 d'Issan, Margaux (1.5L) \$299.00
- 1983 d'Issan, Marguax \$89.99
- 1990 d'Issan, Marguax \$129.99
- 1996 d'Issan, Marguax \$129.99

**Great values in old and rare wines.**

- 1955 Pichon-Lalande (1.5L) \$999.00
- 1959 Pichon-Lalande (1.5L) \$1,999.00
- 1961 Pichon-Lalande (1.5L) \$2,999.00

**Rarities direct from the property**

- 1961 La Dauphine, Fronsac \$139.99
- 1962 La Dauphine, Fronsac \$69.99
- 1967 La Dauphine, Fronsac (1.5L) \$119.99  
Clyde loves this wine-old school and sweet.
- 1972 La Dauphine, Fronsac (1.5L) \$49.99

1975 Poujeaux, Médoc (1.5L) \$179.99  
Great old school flavors. Decant and enjoy.

- 1975 Palmer, Margaux \$199.00
- 1979 Palmer, Margaux \$199.00
- 1989 Palmer, Margaux \$399.00  
Three just arrived from Mahler-Besse cellar.

- 1979 La Dauphine, Fronsac (1.5L) \$79.99
- 1981 La Dauphine, Fronsac (1.5L) \$69.99
- 1982 La Dauphine, Fronsac \$79.99
- 1982 La Dauphine, Fronsac (1.5L) \$149.99  
Just enjoyed-tons of fruit and sweet palate feel.

- 1986 Siran, Margaux (1.5L) \$139.00
- 1988 Pichon-Lalande, Pauillac \$159.00  
Clyde just drank this beauty. 10 more years.

- 1989 Clos du Marquis, St-Julien \$89.99
- 1989 Margaux, Margaux \$449.00
- 1991 Palmer, Margaux-Stunning! \$189.99
- 1993 Léoville-Las-Cases, St-Julien \$129.99
- 1993 Reserve de Comtesse (1.5L) \$64.99
- 1994 Reserve de Comtesse (1.5L) \$89.99  
Two newly-arrived, super-delicious magnums.
- 1994 Clos du Marquis, St-Julien \$49.99

- 1995 Pichon-Lalande, Pauillac \$209.00
- 1995 La Dauphine, Fronsac (1.5L) \$69.99
- 1996 Grand Puy Ducasse, Pauillac \$59.99
- 1996 La Dauphine, Fronsac \$39.99
- 1997 Pavie Decesse, St-Emilion \$54.99
- 1998 La Lagune, Haut-Médoc \$79.99
- 1998 Smith-Haut-Lafitte (1.5L) \$119.00
- 1999 Cos d'Estournel, St-Estèphe \$99.99
- 1999 Bourgneuf, Pomerol (1.5L) *Inquire*
- 1999 Domaine de Chevalier, Pessac \$59.99
- 1999 Grand Puy Ducasse, Pauillac \$49.99
- 1999 La Lagune, Haut-Médoc \$64.99
- 1999 Lagrange, St-Julien \$59.99
- 1999 Kirwan, Margaux \$64.99
- 1999 Kirwan, Margaux (1.5L) \$129.99
- 1999 La Dauphine, Fronsac \$34.99
- 2000 Clos d'Oratoire, St-Emilion \$79.95
- 2000 Lascombes, Margaux \$79.95
- 2001 Cos d'Estournel, St-Estèphe \$139.00
- 2001 Grand Pontet, St-Emilion \$39.99
- 2001 Langoa Barton, St-Julien \$54.99
- 2001 Pontet-Canet, Pauillac \$59.99
- 2002 Cos d'Estournel, St-Estèphe \$119.99
- 2002 Haut-Brion, Pessac \$269.99
- 2003 Pavie, St-Emilion \$219.99
- 2004 Haut-Brion, Pessac (1.5L) \$569.00
- 2004 Margaux, Margaux \$319.00
- 2004 Margaux, Margaux (1.5L) \$589.00
- 2005 d'Aiguilhe, Castillon \$35.99
- 2005 de Pez, St-Estèphe \$38.99
- 2005 Lafleur Gazin, Pomerol \$39.99
- 2005 Les Ormes de Pez, St-Estèphe \$34.99
- 2005 Léoville-Barton (1.5L) \$229.99  
96 points *Wine Spectator*.
- 2005 Pedesclaux, Pauillac \$39.99
- 2006 Cheval Blanc, St-Emilion \$449.99
- 2006 Cos d'Estournel-94 points RP \$86.99
- 2006 d'Armailhac, Pauillac \$39.99
- 2006 Langoa-Barton, St-Julien (1.5L) \$89.99  
91 points *Wine Spectator*.
- 2006 Léoville-Poyferré (1.5L) \$109.99
- 2006 Palmer, Margaux \$199.99
- 2006 Palmer, Margaux (1.5L) \$399.99  
93 points WS: "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish."
- 2006 Pichon-Baron, Pauillac *Inquire*
- 2006 Pichon-Baron, Pauillac (1.5L) \$169.99  
93 points WE and 92 RP.
- 2006 Rauzan Segla, Margaux \$66.99
- 2006 Reserve de Comtesse Lalande \$44.99



The carefully-selected, newly-arriving 2007s promise fantastic Bordeaux drinking pleasure that you'll be able to enjoy *before* you start collecting Social Security.

### 2007 Bordeaux In Stock

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

#### 2007 BORDEAUX

<b>Branais-Ducru St-Julien</b>	\$39.99
<b>Branais-Ducru St-Julien (1.5L)</b>	\$89.99
91 points <i>Wine Enthusiast</i> .	
<b>Calon-Segur, St-Estèphe</b>	\$49.99
<b>Cantemerle, Haut-Médoc</b>	\$26.99
<b>Cantemerle, Haut-Médoc (1.5L)</b>	\$49.99
<b>Cantemerle, Haut-Médoc (3L)</b>	\$99.99
As good as their 2006 but ready sooner.	
<b>Clos des Quatre Vents, Margaux</b>	\$39.99
<b>Clos du Marquis (1.5L)</b>	\$69.99
<b>Clos Fourtet, St-Emilion</b>	\$49.99
<b>d'Aiguilhe, Castillon</b>	\$24.99
<b>Duhart-Milon, Pauillac</b>	\$39.99
<b>Fleur Morange, St-Emilion</b>	\$49.99
<b>Haut-Bailly, Pessac-Léognan</b>	\$49.99
<b>Haut-Bailly (1.5L)</b>	\$109.99
90-92 points Robert Parker. "A dense wine, very much in the line of powerful wines from Haut-Bailly. Flavors of bitter chocolate, sweet berry fruits and richness are dominant."	
<b>Haut Bergey, Pessac</b>	\$24.99
<b>Kirwan, Margaux-91 points WE</b>	\$39.99
<b>La Conseillante, Pomerol</b>	\$89.99
<b>La Croix de Beaucaillou, St-Julien</b>	\$29.99
<b>Fleur de Boüard, Lalande-Pomerol</b>	\$29.99
<b>Fleur de Boüard (1.5L)</b>	\$59.99
<b>Larrivet Haut Brion, Pessac (375ml)</b>	\$9.99
Lovely wine and a steal at this price.	
<b>Larcis Ducasse, St-Emilion</b>	\$39.99
<b>Larmande, St-Emilion</b>	\$24.99
<b>L'Arossee, St-Emilion</b>	\$39.99
<b>Léoville-Barton (6L)</b>	\$399.99
<b>Léoville-Barton (1.5L)</b>	\$119.99
94 points <i>Wine Enthusiast</i> . 92 points <i>Wine Spectator</i> . "This has a wonderful nose for the vintage, with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. Best after 2014."	
<b>Léoville-Poyferré, St-Julien</b>	\$49.99
<b>Les Forts de Latour, Pauillac</b>	\$99.99
92 points WE: "Big and bold for the year."	
<b>Lynch-Bages, Pauillac (1.5L)</b>	\$139.99
93 points <i>Wine Enthusiast</i> .	
<b>Margaux, Margaux</b>	<i>Inquire</i>
93 points <i>Wine Enthusiast</i> .	

**Montrose, St-Estèphe** \$69.99  
89-92 points Robert Parker. 87-90 points Stephen Tanzer: "Bright ruby-red. Subdued aromas of currant, licorice and tobacco leaf. Suave and sweet for St. Estèphe"

**Paloumey, Médoc** \$19.99  
**Pape-Clément, Pessac-91 points WE** \$99.99  
**Pavie, St-Emilion** \$199.99  
**Pavie-Macquin, St-Emilion** \$48.99  
**Pavie-Macquin, St-Emilion (1.5L)** \$99.99  
92-94 points Robert Parker. 90-92 points *Stephen Tanzer's IWC*: "Bright red-ruby. Black cherry, violet, licorice and minerals on the nose. Sweet on entry, then juicy and firm in the middle, with dense black fruit flavors showing excellent energy for the year."

**Phélan-Ségur, St-Estèphe** \$29.99  
**Pichon-Lalande-91 points WE** \$89.99  
**Pontet-Canet, Pauillac** \$69.99  
**Pontet-Canet, Pauillac (1.5L)** \$139.99  
94 points and an Editors' Choice, WE.

**Potensac, Médoc** \$24.99  
**Poujeaux, Moulis** \$27.99  
**Quinault L'Enclos, St-Emilion** \$29.99  
91-93 points Parker. 89-91 points Tanzer: "Saturated ruby. Lively aromas of blackberry, minerals, spices, licorice and mint..."

**Rol Valentin, St-Emilion** \$39.99  
**Rouget, Pomerol** \$29.99  
**St-Pierre, St-Julien** \$39.99  
90-92 points Parker. 90 points *Wine Enthusiast*: "Impressively ripe fruit, with smoky flavors from wood, the texture sweet and fleshy."

**Vieux-Château-Certain, Pomerol** \$89.99  
91 points *Wine Spectator*: "Shows blackberry, fresh mushroom and Indian spices on the nose. Full-bodied, with velvety tannins and a long, glorious finish for the vintage. Well-crafted as usual. Best after 2013."

#### WHITE AND ROSE BORDEAUX

**2005 Laville Haut-Brion, Pessac** \$229.00  
**2006 L'Avocat Blanc\*** \$14.99  
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.  
**2006 Cos d'Estournel Blanc** \$159.99  
Totally awesome and extremely rare.  
**2006 Smith Haut Lafitte Blanc** \$39.99  
93 points Robert Parker.  
**2007 Cantelys Blanc, Pessac\*** \$19.99  
Toasty aromas and quite rich on the palate.

**2007 Carbonnieux Blanc, Pessac** \$39.99  
**2007 Grand Village Blanc** \$14.99  
**2007 Pavillon Blanc, Margaux** \$139.99  
91-95 points WS: "...smineral, lemon, lime, pineapple and papaya. Full, yet balanced and fresh, crisp and long. Wonderful!"

**2008 Lynch Bages Blanc, Bordeaux** \$44.99  
**2008 Roquefort Bordeaux Blanc\*** \$12.99  
A spicy, dry white. A staple at K&L for years.  
**2008 St-Jean des Graves, Graves\*** \$13.99  
One of our favorites for many years. Lovely minerality. Clean and crisp.

**2008 Château Reynon VV\*** \$13.99  
**2008 Clos Floridene, Graves\*** \$24.99  
These two wines have just arrived, and they're excellent. Reynon is lively and racy while the Floridene has layers of richness on the palate.

**2009 Rosé de Pavie-Macquin** \$10.99

#### SAUTERNES IN STOCK

**1959 Caillou, Sauternes** \$219.00  
**1967 Caillou, Sauternes** \$199.99  
**1996 d'Yquem (375ml)** \$139.00  
**1997 d'Yquem (375ml)** \$149.00  
**2001 Petit-Védrières, Sauternes** \$24.99  
**2001 Doisy-Védrières, Sauternes** \$59.99  
**2003 Guiraud, Sauternes (375ml)** \$21.99  
**2005 de Fargues (375ml)** \$59.99  
**2005 Lafaurie-Peyraguey** \$29.99  
**2005 Guiraud, Sauternes** \$54.99  
**2005 Rayne-Vigneau, Sauternes** \$29.99  
**2005 Rieussec, Sauternes** \$59.99  
**2005 Suduiraut, Sauternes** \$49.99  
**2006 Climens, Sauternes (375ml)** \$49.99  
**2006 Rieussec, Sauternes (375ml)** \$36.99  
**2007 Haut-Charmes (375ml)** \$14.99

Haut Charmes is a very special Sauternes bottling, made from the younger vines of the region's most legendary château.

**2007 Carmes de Rieussec** \$29.99  
**2007 Clos Haut Peyraguey** \$49.99  
**2007 Clos Haut Peyraguey (375ml)** \$24.99  
**2007 Coutet (375ml)** \$29.99 \$59.99  
**2007 Lafaurie-Peyraguey (375ml)** \$24.99  
**2007 Petit-Védrières (375ml)** \$11.99 \$21.99  
**2007 Rayne-Vigneau, Sauternes** \$42.99  
**2007 Sigalas Rabaud, Sauternes** \$49.99  
93 points *Wine Spectator*: "This is so thick and dense, with an ultrarich palate of dried lemon, apple pie and toffee..."  
**2007 Suduiraut, Sauternes (375ml)** \$39.99

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



**CABERNET SAUVIGNON**

2004 Bergevin Lane "Alder Ridge"	\$24.99
2004 Lewis Cellars Reserve Napa	\$119.00
2005 Beaulieu Rutherford (1.5L)	\$49.99
2005 Conn Creek "Limited" Napa	\$16.99
2005 Hall Vineyards Napa Valley	\$34.99
2005 Heitz Cellar Napa Valley	\$39.99
2005 Keenan Spring Mountain	\$29.99
2005 Olema Napa Valley	\$18.99
2005 Rubicon Estate "Cask" (1.5L)	\$99.00
2005 Silver Oak Napa Valley	\$89.99
2005 Sterling "SVR" Reserve	\$24.99
2005 Trefethen Napa Reserve	\$99.00
2006 Aia Napa Red	\$24.99
2006 Anakota "Helena Dakota"	\$79.99
2006 Anakota "Helena Montana"	\$79.99
2006 Anderson's Conn Valley Res	\$49.99
2006 Antinori "Antica" Napa	\$49.99
2006 Audelssa Sonoma Valley	\$29.99
2006 Beaulieu Vineyard "Tapestry"	\$34.99
2006 Buehler Napa Valley	\$21.99
2006 Cliff Lede Stags Leap District	\$54.99
2006 Clos du Val Napa Valley	\$24.99
2006 Clos la Chance "Ruby-Thr"	\$14.99
2006 Cloverdale Ranch Alex Vly	\$19.99
2006 Far Niente Oakville	\$109.00
2006 Freemark Abbey Napa Valley	\$29.99
2006 Ideology Estate Napa Valley	\$34.99
2006 Ladera Napa Valley	\$28.99
2006 L. Martini "Mike Martini 1"	\$99.00
2006 Napa Angel, Montes "Aur"	\$79.99
2006 Napa Angel, Montes Napa	\$34.99
2006 Orin Swift "Papillon"	\$54.99
2006 Raymond Reserve Napa	\$26.99
2006 Red Lion California	\$12.99
2006 Robert Craig "Affinity"	\$39.99
2006 Robert Craig Mount Veeder	\$49.99
2006 Shafer "One Point Five"	\$49.99
2006 Souverain Alexander Valley	\$17.99
2006 Terra Valentine Spring Mt	\$34.99
2006 Trefethen Napa Valley	\$32.99
2006 Urbanite Cellars "Amplio"	\$10.99
2006 Viña Robles "Huerhuero"	\$14.99
2006 Waterstone Napa	\$19.99
2007 Alexander Valley "Wetzel"	\$14.99
2007 Anderson's Conn Vly "Pro"	\$24.99
2007 Anderson's Conn Vly Res	\$64.99
2007 Bon Anno Napa Valley	\$19.99
2007 Cannonball	\$12.99
2007 Carpe Diem Napa	\$21.99
2007 Caymus "Special Selection"	\$119.00

2007 Cimarone "3CV-Bank"	\$19.99
2007 Clesi Paso Robles	\$22.99
2007 Decoy Napa Valley Bord. Bl.	\$27.99
2007 Foxglove Paso Robles	\$13.99
2007 Goose Ridge "G3" Red Blend	\$13.99
2007 Hedges Family Red Mountain	\$19.99
2007 Hollis Napa Valley	\$34.99
2007 Joseph Carr Napa Valley	\$19.99
2007 Justin "Isosceles"	\$49.99
2007 Justin Paso Robles	\$21.99
2007 Kalinda "Cuvee Reserve"	\$21.99
2007 Kirkham Peak Napa Valley	\$17.99
2007 Lander-Jenkins	\$9.99
2007 Larkmead Napa Valley	\$59.99
2007 Layer Cake Napa Valley	\$24.99
2007 Lewis Cellars Napa Valley	\$76.99
2007 Lewis Cellars Reserve Napa	\$114.99
2007 Orin Swift "Mercury Head"	\$74.99
2007 Paul Hobbs Napa Valley	\$69.99
2007 Raymond Reserve Napa	\$26.99
2007 Rutherford Ranch Napa	\$15.99
2007 Steltzner "Claret"	\$18.99
2007 Stephen Vincent California	\$9.99
2007 Trefethen "Double T"	\$17.99
2008 Bogle California	\$8.99
2008 Kalinda Napa Valley	\$17.99
2008 McManis California	\$8.99
2008 Owen Roe Sharecropper's	\$16.99

**MERLOT**

2005 Martin Ranch Santa Clara	\$15.99
2005 Sterling "Three Palms" Napa	\$29.99
2006 Cloverdale Ranch Alex Vly	\$19.99
2006 Kirkham Peak Napa Valley	\$17.99
2007 Columbia Crest "H3"	\$11.99
2007 Duckhorn Napa Valley	\$49.99
2008 McManis California	\$7.99
2008 Independent Producers	\$9.99

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2006 Ambullneo "Bulldog"	\$49.99
2006 Goldeneye Anderson Vly	\$49.99
2006 Swan "Cuvée de Trois"	\$26.99
2006 McHenry "Swan Clones"	\$24.99
2007 Ambullneo "Canis Mjr"	\$49.99
2007 Brandborg "Benchlands"	\$16.99
2007 Chasseur	\$39.99
2007 Chasseur Sonoma Coast	\$39.99
2007 Coho	\$36.99
2007 Dom. Serene "Yamhill"	\$34.99
2007 Ferreira "Preston"	\$19.99

2007 Hartford Ct "Land's Edge"	\$39.99
2007 Hitching Post "Cork"	\$24.99
2007 Swan "Cuvée de Trois"	\$26.99
2007 La Crema Sonoma Coast	\$19.99
2007 Morgan "Twelve Clones"	\$26.99
2007 Neely "Hidden Block"	\$34.99
2007 Olivet Lane	\$21.99
2007 Patz & Hall Sonoma Coast	\$33.99
2007 Paul Mathew Russian Rr	\$29.99
2007 Thomas Fogarty	\$25.99
2007 Tolosa Estate Edna Valley	\$19.99
2007 Walter Hansel "South Sl"	\$34.99
2007 WH Smith "Maritime"	\$39.99
2008 A to Z Oregon	\$15.99
2008 AP Vin "Rosella's"	\$44.99
2008 Au Bon Climat S.B.	\$19.99
2008 Belle Glos "Meiomi"	\$23.99
2008 Bogle California	\$8.99
2008 Brooks Willamette Valley	\$21.99
2008 Cazar	\$19.99
2008 Cep (Peay Vineyards)	\$23.99
2008 County Line Sonoma	\$23.99
2008 Eric Kent	\$34.99
2008 Flowers Sonoma Coast	\$39.99
2008 Lioco Sonoma Coast	\$29.99
2008 Loos Family Vineyards	\$39.99
2008 McManis	\$9.99
2008 O'Reilly's Oregon	\$16.99
2008 Pali Wine "Hunington"	\$19.99
2008 Poppy Monterey	\$11.99
2008 Purisima Canyon Sonoma	\$13.99
2008 Radio-Coteau "Neblina"	\$49.99
2008 Roar Santa Lucia	\$39.99
2008 Roessler "Red Label"	\$27.99
2008 Westrey "Oracle"	\$24.99
2008 WildAire "Timothy"	\$17.99
Le Cadeau Oregon	\$25.99

**SYRAH & PETITE SIRAH**

2004 Caliban Petite Sirah	\$29.99
2005 Arrowood "Saralee's"	\$29.99
2005 Zaca Mesa Syrah	\$16.99
2006 Aubin Cellars "Verve"	\$19.99
2006 David Bruce CC Petite	\$16.99
2006 Roshambo "Justice"	\$14.99
2006 Zaca Mesa Santa Ynez	\$16.99
2007 Ancient Peaks Syrah	\$14.99
2007 Bonny Doon "Pousseur"	\$14.99
2007 Copain "Tous Ensemble"	\$17.99
2007 Culler "Casaeda" Syrah	\$17.99
2007 Denner "Dirt Worshipper"	\$44.99



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2007 Denner Paso Syrah	\$39.99
2007 Efeste "Ceidleigh" Syrah	\$32.99
2007 Eric Kent "Dry Stack"	\$39.99
2007 Eric Kent "Kalen's Big By"	\$39.99
2007 H Story "Nuts & Bolts"	\$34.99
2007 Kendric Syrah	\$17.99
2007 Qupe Central Coast Syrah	\$13.99
2008 Jaffurs Syrah	\$24.99
2008 McManis Petite Sirah	\$9.99
2008 Owen Roe "Ex-Umbris"	\$22.99

#### ZINFANDEL

2005 Carol Shelton "Maple"	\$29.99
2005 Joseph Swan "Zeigler"	\$24.99
2006 Fritz Dry Creek Valley	\$14.99
2006 Haywood "Rocky Terrace"	\$29.99
2006 Ravenswood "Barricia"	\$19.99
2006 Rosenblum "Planchon"	\$18.99
2006 Rosenblum "Richard Sauret"	\$19.99
2006 Roshambo "The Reverend"	\$9.99
2007 Adelaida "Michael's Estate"	\$22.99
2007 Alexander Valley "Sin Zin"	\$14.99
2007 Ancient Peaks Paso Robles	\$14.99
2007 Edmeades Mendocino	\$16.99
2007 Four Vines "Old Vine Cuvée"	\$10.99
2007 Klinker Brick "Old Vine" Lodi	\$14.99
2007 Nalle Dry Creek	\$27.99
2007 Ridge "Lytton Springs"	\$29.99
2007 Sobon Estate "Fiddletown"	\$14.99
2007 Sobon Estate "Rocky Top"	\$12.99
2007 Valley of the Moon	\$10.99
2007 Windmill Estates "Old Vine"	\$9.99
2008 Brown Estate Napa Valley	\$34.99
2008 Dashe Dry Creek Valley	\$19.99
2008 Orin Swift "Saldo"	\$27.99
2008 Rail 2 Rail "Old Vines" Lodi	\$9.99
2008 Ridge "Three Valleys"	\$19.99
2008 Seghesio Sonoma	\$19.99
2008 Shenandoah "Special Res"	\$9.99

#### MISC REDS

2006 Viña Robles "Signature"	\$28.99
2007 Beckmen "Cuvée Bec"	\$18.99
2007 E Schein "Fumée/Meat"	\$39.99
2007 Groundwork Grenache	\$18.99
2007 H Story "Road" Grenache	\$34.99
2007 Hey Mambo "Sultry Red"	\$8.99
2007 Vino Noceto Sangiovese	\$15.99
2008 Folie à Deux "Menage"	\$8.99
2008 Hey Mambo "Sultry Red"	\$8.99
2008 Infinity Syrah-Grenache	\$10.99

2008 J. Runquist "Cpr" Barbera	\$22.99
2008 Orin Swift "The Prisoner"	\$34.99
2008 Tablas Creek "Côtes"	\$23.99
2009 Happy Canyon "Chukker"	\$14.99
Boeger Hangtown Red #38	\$10.99
Fess Parker "Frontier Red"	\$9.99
Sean Thackrey "Pleiades XVIII"	\$22.99
Urbanite Cellars "Redart" Red	\$9.99

#### CHARDONNAY

2006 Freestone "Ovation"	\$29.99
2006 J Vineyards Russian River	\$19.99
2006 Ridge "Monte Bello"	\$49.99
2006 Sonoma-Cutrer Sonoma Cst	\$21.99
2007 Benziger "Sangiagomo"	\$16.99
2007 Carmel Road Monterey	\$13.99
2007 Chalone Estate Edna Valley	\$19.99
2007 Chasseur Sonoma County	\$27.99
2007 Chateau Montelena Napa	\$44.99
2007 Chateau St Jean "Belle Terre"	\$24.99
2007 Grgich Hills Napa Valley	\$34.99
2007 Hartford Court "Four Hearts"	\$39.99
2007 Kistler "Les Noisetiers"	\$59.99
2007 MacRostie Carneros	\$17.99
2007 Neyers Napa Valley	\$26.99
2007 Olivet Lane Russian River	\$19.99
2007 Patz & Hall Napa Valley	\$31.99
2007 Paul Hobbs "Richard Dinner"	\$64.99
2007 Paul Hobbs "Ulises Valdez"	\$69.99
2007 Paul Hobbs "Walker Station"	\$79.99
2007 Sanford Santa Barbara	\$14.99
2007 Shafer "Red Shoulder Ranch"	\$44.99
2007 Talbott Monterey County	\$29.99
2007 Taz Santa Barbara County	\$15.99
2007 Varner "Amphitheater Block"	\$34.99
2007 Varner "Bee Block"	\$36.99
2007 Walter Hansel "North Slope"	\$34.99
2008 Au Bon Climat Santa Barbara	\$16.99
2008 Bogle California	\$7.99
2008 Chateau Ste. Michelle	\$8.99
2008 Columbia Crest Grand Estates	\$9.99
2008 Domaine Alfred "Stainless"	\$12.99
2008 Edna Valley "Paragon"	\$9.99
2008 Far Niente Napa Valley	\$44.99
2008 Four Vines "Naked"	\$10.99
2008 Grayson "Lot 11"	\$8.99
2008 J Lohr "Riverstone"	\$12.99
2008 Kali Hart Monterey County	\$13.99
2008 Kalinda Napa Valley	\$17.99
2008 La Crema Sonoma Coast	\$16.99
2008 Lander-Jenkins California	\$9.99

2008 Lewis Cellars "Barcaglia"	\$57.99
2008 Lioco Sonoma County	\$19.99
2008 MacKenzie Sonoma County	\$12.99
2008 McManis California	\$7.99
2008 Mount Eden Arroyo Seco	\$18.99
2008 Napa Cellars Napa Valley	\$14.99
2008 Pahlmeyer "Jayson"	\$35.99
2008 Ridge Vineyards Estate	\$39.99
2008 Rombauer Carneros	\$29.99
2008 Stuhlmuller Vineyards Estate	\$20.99
2008 Tolosa Estate "No Oak"	\$12.99
2009 McManis California	\$7.99

#### SAUVIGNON BLANC

2007 Mason Napa Valley	\$13.99
2007 Snowden Rutherford	\$17.99
2008 Barber Cellars "Lazarie" Dry	\$14.99
2008 Cakebread Napa Valley	\$24.99
2008 Chateau St. Jean Fumé Blanc	\$10.99
2008 Cliff Lede Napa Valley	\$21.99
2008 Duckhorn Napa Valley	\$26.99
2008 Geyser Peak	\$9.99
2008 Grgich Hills Fumé Blanc	\$26.99
2008 Honig Napa Valley	\$13.99
2008 Kalinda Mendocino	\$11.99
2008 Pomelo	\$8.99
2008 Provenance Rutherford	\$17.99
2008 St. Supéry Napa Valley	\$14.99
2008 Wildhurst "Reserve"	\$8.99
2009 Hatcher Amador	\$14.99
2009 Kalinda Dry Creek	\$11.99
2009 Walter Hansel Russian River	\$14.99

#### MISC WHITES AND ROSE

2007 Bridlewood Reserve Viognier	\$14.99
2007 Rex Hill Oregon Pinot Gris	\$13.99
2008 Benton Lane Oregon Pinot Gris	\$14.99
2008 King Estate Oregon Pinot Gris	\$14.99
2008 Tablas Creek "Côtes de Tablas Blanc"	\$21.99
Sokol Blosser "Evolution" Oregon White	\$13.99
2009 Beckmen Purisima Mountain Grenache Rosé	\$16.99
2009 Sans Liege "Les Jeunes" Rosé	\$16.99

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### MISC TUSCANY

2008 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2007 Frescobaldi "Castiglioni" Chianti	\$9.99
2007 Roccapia Chianti	\$9.99
2007 Villa Pillo "Borgoforte"	\$11.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2007 Ferrero Rosso di Montalcino*	\$15.99
2006 Tenuta Monteti "Caburnio" Super Tuscan	\$16.99
2006 Frescobaldi Nipozzano Chianti Rufina Riserva	\$18.99
2003 La Velona Brunello di Montalcino	\$19.99
2006 Poggio Al Tesoro Mediterra-92 points RP	\$19.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2007 Marchesi dè Frescobaldi "Tenuta Castiglioni"-93 points WS	\$21.99
2005 Tenuta Monteti "Monteti" Super Tuscan	\$26.99
2005 Castello di Ama Chianti Classico-90 points RP	\$29.99
2005 Rocca di Montegrossi "Geremia"-93 points RP	\$34.99
2004 La Velona Brunello di Montalcino-92 points WS	\$34.99
2004 Fattoria dei Barbi Brunello di Montalcino-93 points WS	\$39.99
2006 Rocca di Montegrossi Chianti "S Marcellino"-93 points RP	\$39.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2006 Felsina Fontalloro	\$44.99
2007 Tenuta dell'Ornellaia Le Serre Nuove-92 points WS and RP	\$49.99
2004 Altesino "Montosoli" Brunello-95 points WS	\$74.99
2004 Poggio Antico "Altero" Brunello-92 points WS	\$74.99
2001 Barbi Brunello di Montalcino Riserva-93 points WS	\$79.99
2006 Fattoria Le Pupille Saffredi-96 points RP	\$84.99
2006 Marchesi dè Frescobaldi "Giramonte"-97 points WS	\$89.99
2001 Rocca di Montegrossi Vin Santo (375ml)-95 points RP	\$79.99
2006 Tenuta dell'Ornellaia-97 points RP	\$169.99

### MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$10.99
2008 La Montagnetta "Il Ciaret" Freisa Chiaretto (Rose)	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2008 Ruggeri Corsini Barbera d'Alba	\$14.99
2008 Renato Ratti Dolcetto d'Alba	\$14.99
2006 Bricco del Cucu "San Bernardo "Dogliani" (Dolcetto)	\$19.99
2007 Angelo Germano "La Soleggiata" Barbera	\$19.99
2008 Renato Ratti Nebbiolo d'Alba	\$19.99
2005 G.D. Vajra "Albe" Barolo	\$29.99
2004 Travaglini Gattinara	\$29.99
2004 Reverdito Barolo "Codane"-90 points WS	\$34.99
2005 Ruggeri Corsini "Corsini" Barolo	\$42.99
2001 Travaglini Gattinara Riserva	\$54.99
2005 Clerico "Ciabot Mentin Ginestra-96 points RP	\$89.99
2005 Clerico "Pajana"-95 points RP	\$89.99
2005 Prod. del Barbaresco "Ovello" Riserva-95 points RP	\$54.99
2005 Prod. del Barbaresco "Montestefano" Ris-93 points RP	\$54.99
2005 Prod. del Barbaresco "Pora" Riserva-92 points RP	\$54.99
2005 Prod. del Barbaresco "Asili" Riserva-93 points RP	\$54.99

### TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIUL

2008 Contesa Vino Sfuoso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$8.99
It's back! The best value in Pinot Grigio.	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2008 Ermacora Friulano*-2 glasses GR	\$14.99
2008 Ermacora Pinot Grigio*-2 glasses GR	\$14.99
2008 Ermacora Pinot Bianco*-1 glass GR	\$14.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
2007 Bastianich Friulano	\$15.95
2008 Santa Margherita Pinot Grigio	\$19.99
2008 Jermann Pinot Grigio	\$21.99
2005 Ermacora Riul Super Friulian Red	\$21.99
2008 Jermann Chardonnay	\$22.99
2008 Pacherhof Grüner Veltliner-91 points RP	\$22.99
2007 Ermacora Picolit 500ml	\$49.99

### PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 Fujanera "Lamadali" Negroamaro	\$12.99
2007 San Francesco Cirò	\$12.99
2008 Valle dell'Acate "Case Ibidini" Nero d'Avola	\$12.99
2008 Fujanera "Arrocco" Nero di Troia	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2007 Benanti "Rosso di Verzella" Etna Rosso	\$16.99

According to Robert Parker's *Wine Advocate*: "The 2005 Etna Rosso di Verzella (Nerello Mascalese, Nerello Cappuccino) is a mid-weight, ethereal red with pretty aromatics and a soft, delicate core of small red fruits, flowers and spices. The wine offers lovely balance and freshness in a feminine, weightless style. Anticipated maturity: 2009-2011."

2007 Murgo Etna Bianco	\$17.99
2007 Romanelli Montefalco Rosso	\$17.99
2005 Pasetti "Testarossa" Montepulciano d'Abruzzo	\$25.99
2004 Benanti "Serra della Contessa" Etna Rosso	\$39.99
93 points <i>Wine Advocate</i> : "It reveals notable intensity and purity in its expressive layers of ripe fruit, leather, minerals, menthol, licorice and smoke. Supple, finessed tannins frame the gorgeous finish. Today the wine is quite primary but in time it will likely develop into an ethereal beauty. Anticipated maturity: 2009-2016." (08/08)	
2002 Vinosia Taurasi Rajamagra Riserva-95 points WS	\$46.99
2004 Antonelli "Chiusa di Pannone"	
Sagrantino-3 Glasses GR	\$49.99
92 points <i>Stephen Tanzer's International Wine Cellar</i> : "Deep ruby. Explosive aromas of sweet, ripe red cherry, chocolate-covered plum, violet and cappuccino. Enters rich and suave, then turns somewhat more austere, offering lovely purity to its red fruit and sweet baking spice flavors. Displays lovely balance for a Sagrantino with the Antonelli-signature silky tannins and great length. Very well done."	
2008 Antichi Vinai Petra Lava Etna Rosato	\$19.99
For my money the best Rosé in the market! Greg St.Clair K&L's Italian buyer.	



This is just a smattering of K&L's Burgundies—check our website at [KLWines.com](http://KLWines.com) for up-to-the-minute inventory information. Direct Imports indicated by an asterisk\*.

### CHABLIS

2005 Château de Maligny Chablis 1er Cru "Fourchaume"*	\$19.99
2007 Dom. Louis Moreau Chablis Premier Cru "Vaillons"***	\$24.99
2007 Dom. Louis Moreau Chablis Grand Cru "Les Clos"***	\$46.99
2007 Dom. Bernard Defaix Chablis Grand Cru "Bougrons"	\$49.99
2008 Dom. Louis Moreau Petit Chablis*	\$13.99
2008 Dom. Anne & Arnaud Goisot Chablis	\$14.99
2008 Dom. de Biéville (Louis Moreau) Chablis VV*	\$17.99
2008 Dom. Gerard Tremblay Chablis "Vieilles Vignes"	\$18.99
2008 Dom. Gerard Tremblay Chablis 1er Cru "Cote Lechets"	\$23.99
2008 Dom. Gerard Tremblay Chablis 1er "Fourchaume" VV	\$26.99

### CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Dom. A-F Gros Pommard 1er Cru "Pézerolles"	\$49.99
2000 Dom. Francois Parent Pommard 1er Cru "Epenots"	\$49.99
2000 Dom. Francois Parent Pommard 1er Cru "Rugiens"	\$49.99
2005 Emile Chandesais Mercurey 1er Cru "Clos du Roy"***	\$23.99
2005 Dom. Desertaux-Ferrand Beaune 1er Cru "Les Sceaux"	\$35.99
2005 Chanson Pernand-Vergelesses 1er Cru "Les Vergelesses"	\$29.95
2005 Dom. Desertaux-Ferrand Côte de Nuits-Villages	\$24.99
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes"	\$69.99
2006 Dom. J-M Boillot Pommard 1er Cru "Les Rugiens"	\$109.95
2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"***	\$29.99
2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"***	\$27.99
2006 Dom. Tollot Beaut Savigny-lès-Beaune 1er Cru "Lavières"	\$28.99
2006 Dom. Tollot Beaut Aloxe-Corton	\$24.99
2006 Dom. Jean Tardy Nuits-St-Georges 1er "Les Boudots"***	\$69.99
2006 Dom. de Montille Clos Vougeot Grand Cru	\$136.99
2006 Dom. Mongeard-Mugneret Vosne-Romanée	\$49.99
2006 Dom. Jean Tardy Vosne-Romanée "Vigneux"***	\$47.99
2006 Dom. Tardy Vosne-Romanée 1er Cru "Les Chaumes"***	\$69.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"***	\$134.95
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. Antonin Guyon Chambolle-Musigny	\$30.99
2006 DEux Montille Chambolle-Musigny "Les Babillères"	\$39.99
2006 Dom. Groffier Chambolle 1er Cru "Hauts Doix"	\$109.99
2006 Dom. Lignier-Michelot Chambolle-Musigny VV	\$39.99
2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers"	\$99.99
2006 Dom. Stephane Magnien Chambolle 1er Cru "Sentiers"***	\$54.99
2006 N. Potel Chambolle-Musigny 1er Cru "Les Hauts Doix"	\$59.99
2006 Nicolas Potel Bonnes-Mares Grand Cru	\$169.95
2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"***	\$49.99
2006 Dom. Pierre Gelin Gevrey-Chambertin "Clos Meixvelle"	\$26.99
2006 Nicolas Potel Gevrey-Chambertin	\$28.99
2006 Dom. Rebourseau Mazy-Chambertin Grand Cru	\$69.95
2007 Antonin Rodet Bourgogne Rouge	\$13.99
2007 Dom. Fèry Bourgogne Rouge*	\$23.99

2007 Dom. Bart Bonnes Mares Grand Cru	\$109.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"***	\$23.99
2007 Dom. de Montille Vosne-Romanée 1er Cru "Malconsorts"	\$164.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$299.95
2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis"	\$139.99
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"***	\$59.99
2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru	\$79.99
2007 Dom. Fèry Morey-St-Denis*	\$39.99
2007 Dom. Olivier Guyot Gevrey-Chambertin 1er "Champeaux"	\$52.99
2007 Dom. Martin Bart Marsannay "Champs Salomon"***	\$24.99

### WHITE BURGUNDY

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2005 Dom. Chanson Pernand-Vergelesses 1er Cru "Caradeux"	\$28.99
2005 Dom. B. Ente Puligny-Montrachet 1er "Champs Gain"	\$64.99
2006 Dom. Jean-Marc Morey St-Aubin 1er Cru "Charmois"	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. Alain Gras Saint-Romain	\$19.99
2007 Dom. Robert Martin Mâcon-Villages	\$12.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Etienne Sauzet Bourgogne Blanc	\$34.99
2006 Dom. Jean-Marc Morey Chassagne-Montrachet	\$38.99
2006 Dom. J-M Morey Chass-Montrachet 1er "Chenevottes"	\$46.99
2006 Louis Latour Puligny-Montrachet 1er Cru "Folatieres"	\$59.99
2007 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"***	\$19.99
2007 Dom. Nembrets Pouilly-Fuissé "La Roche"***	\$27.99
2007 Dom. Benoit Ente Bourgogne Blanc	\$29.99
2007 Sauzet Puligny-Montrachet 1er "Folatieres"	\$119.99
2007 Sauzet Puligny-Montrachet 1er "Champ Canet"	\$119.99
2008 Dom. Bernard Millot Bourgogne Blanc (Meursault)	\$17.99
2008 Dom. Paul Pernet Bourgogne Blanc*	\$19.99
2008 Dom. Nialles Mâcon-Villages	\$12.99
2008 Dom. Heritiers du Comte Lafon Mâcon	\$19.99
2008 Dom. Bart Marsannay Rosé*	\$12.99
2008 Dom. Paul Pernet Meursault Blagny 1er Cru*	\$57.99
2008 Dom. Paul Pernet Meursault 1er "Piece Sous Bois"	\$57.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncét"***	\$25.99
2008 Dom. Paul Pernet Puligny-Montrachet*	\$44.99
2008 Dom. Sylvain Langoureau St-Aubin*	\$23.99
2008 Dom. Sylvain Langoureau St-Aubin 1er "En Remilly"***	\$32.99
2008 Dom. Sylvain Langoureau St-Aubin 1er "Chez Edouard"***	\$32.99
2008 Dom. A & A Goisot Bourgogne Cotes d'Auxerre Rosé*	\$11.99
2008 Dom. A & A Goisot Saint-Bris - Sauvignon*	\$10.99
2008 Dom. A & A Goisot Bourgogne Aligoté*	\$11.99

### HALF BOTTLES (375ML)

2006 Dom. Albert Grivault Meursault	\$24.99
2005 Dom. Olivier Guyot Bourgogne Pinot Noir	\$11.99
2005 Domaine Bernard Morey Santenay "Vieilles Vignes"	\$14.99

## The Red Wines

The main defining feature of the 2009 vintage is high alcohol levels, even higher than most Châteauneuf-du-Pape. The Merlots came in at 14 degrees on the left bank and 15 degrees on the right bank, while the Cabernets came in at 13 and 14 degrees respectively. The high alcohols were needed with the extraordinary tannin levels of the 2009s. These tannin levels are higher than in any recorded vintage. The acidity levels are generally on the low side, though the wines taste like there is plenty of acidity. That is because they are so vibrant, fresh, and lively. When you put the acid with the tannin and the alcohol, you have a "togetherness" that makes the wines taste great now and will make them taste great for many years, ala 1929! Now I, at my advancing age, love vintages like this where I can drink them young, and my grandkids can enjoy them forty years from now!  
As for which region made the best wine in

2009, that is impossible to say as there were great wines from all over Bordeaux, whether they are Cabernet-based or Merlot-based. We sure loved the wines from the North Médoc region with their heavy soils. We also loved the Pomerols and some St-Emilions and other right bank properties. We must say that there were disappointments from both sides of the water. We found some left bank wines a bit green, perhaps because the owners picked too soon. Also we found some right bank wines over the top: too ripe, too extracted with drying tannins and whisky barrel notes. Perhaps the Merlots were picked too late?

## White Wines/Sauternes

The weather for these wines were fine, especially for the dry whites, which were harvested under ideal conditions. The resulting wines are totally delicious with a richer texture than 2007 or 2008. The Sauternes had another great year. There have been so many great stickie vintages of late.

These 2009s are a bit more in the style of 2001 and 2007 rather than the fatter 2005s.

## Conclusion

We have heard that the first growths will sell in a series of tranches, releasing a small % on the first and second tranche. While the first growths will probably sell easily, we are most worried about the second tier. If they price their wines too high, there may be resistance. There are so many great wines that will sell for reasonable prices (\$29-\$79) that many people may opt to buy them instead of \$200 super seconds. Let's all hope that many Bordeaux lovers will be able to purchase the wines they follow at REASONABLE prices. The Bordelaise will be happy with big profits, and the consumers will think they made a great buy for this fabulous vintage. What we do NOT need is another 2005 debacle.

*Clyde Beffa Jr*

For our vintage report with 200 wines reviewed check our website or ask for a copy.

## 2009 Bordeaux: a Few Favorites

More of our favorite non first growths. Most have not released their prices as of this printing

### Château Haut Bailly, Pessac-Léognan \*\*\*

Absolutely charming wine, cashmere-like texture. Elegant aromas of toasted blackberry pie. Big tannins but very smooth and covered by superb fruit. Lingering finish. Violets and plums. UGC: Lots of mineral, great palate entry. Alex: super deep red cherry and a touch of cinnamon. This wine is velvety smooth with great concentration and structure: bright, silky, strong and elegant at the same time. Excellent!

### Château Smith-Haut-Lafitte, Pessac-Léognan \*\*

Sweet aromas of toasty oak, coffee, chocolate, cedar and red fruits. Good length and mouthfeel. Sexy and silky, the high alcohol is hidden by the tremendous fruit content.

### Château Cantemerle, Haut-Médoc \*½V

Sweet fruit and light/soft on the palate. Better at property where it showed a blackish color and bright red currant fruit flavors. Super rounded tannins are engulfed by the superb fruit content. Long and lovely. Ralph: outstanding! Expressive wine, juicy grapey wine with hints of raspberry-cassis and passion fruit. 2 Stars, best value of the vintage!

### Alter Ego de Palmer, Margaux \*\*V

Black currant and blueberry aromas that lead to a mineral flavor with black fruit overtones. Fresh and vibrant and lively wine. Alex: top value. Black currant and boysenberry fruit with tons of integrated tannins and oak. Trey: exotic nose with sweet crushed berry fruit, hints of licorice and a ripe, fresh finish. Ralph: deep wine with super attractive blackberry/grapey fruit, lovely texture no hard edges, mind blowingly good wine! 2 Stars.

### Château Malescot-Saint-Exupéry, Margaux \*\*½+V

Intriguing nose, toasty oak, spice, this wine has it all. Heavenly flavors, bright and super fresh. Perfect balance. Jean Luc Zuger has a star of the vintage. BUY it. Alex: wow! Seductive and rich on the nose, blackberry liqueur and rich oak. Layered, with immense depth and power. The greatest Malescot ever produced. Trey: another exotic wine with loads of minerals, blackberries and a fleshy mouthfeel. Jeff: richly textured. Full-bodied. Damn sexy wine.

### Château Ducru-Beaucaillou, St-Julien \*\*\*

Intriguing, exotic nose of Asian spices mixed with toasty oak. A very

sensual wine so different from the Ducrus of past great vintages. A satin texture and lingering finish. Trey: super long and great depth with a plush middle and ripe, spicy finish. The tannins were fine and well integrated.

### Château Léoville-Las-Cases, St-Julien \*\*½+

Sexy wine. Red currant flavors. Power and elegance together. Tons of lush, decadent fruit. Alex: easily a candidate for wine of the vintage, this wine is huge but so smooth its deceptive power almost goes by unnoticed. Trey: this was one of the most concentrated wines of the trip, though it shows fantastic finesse, balance and freshness. Ralph: all of the above with powerful strike on the palate and great freshness!

### Château Pontet-Canet, Pauillac \*\*\*

Tons of spicy black fruits. At property, plummy, oaky aromas, chocolate undertones, no edges. "Serenity." Alex: blackberry fruit with a touch of spice with some tart fruit and good acidity. Bright and fresh. Trey: so sweet, plush and fruity that the tannins were hardly noticeable. Ralph: dark blue fruit, very fragrant. Jeff: tart berries and spice. Bright and lively. Superb weight and texture.

### Château Calon-Segur, St-Estèphe \*\*+

Great wine with superb balance. Fabulous. Jammy nose of sweet black cherry. Thick texture and layers on the palate. 90% CS. Sweet red licorice flavors, sexy elegant wine. Delicious. Alex: gorgeous, with incredible, complex red fruits that feel almost Burgundian in style and delineation.

### Château Troplong-Mondot, St-Emilion 1° Gcc\*\*\*+

Alex: super silky and so seductive. Exotic and rich. Fantastic! Ralph: one of the greatest wines of the vintage!

### Château Pavie-Macquin, St-Emilion Gcc \*\*½

Ripe blackberry aromas. Jammy, super layered wine with tons of round tannin, fine acidity, fabulous lingering finish. Stunning wine, their best ever. I will buy this. Will age well and tastes great now. Ralph: natural, honest and elegant with good focus.

### Château Trotanoy, Pomerol \*\*\*+

Huge wine and full of tannins that are smooth but evident. This will take a long time to come around. Alex: wow! I tasted this at Jean Pierre Moueix, and this wine absolutely blew away every other St. Emilion and Pomerol in the room. Ralph: a perfectly balanced wine with delicious deep raspberry fruit and long finish. Outstanding!

## SUMMER IBERIAN STYLE

The sunny Iberian Peninsula has some of the best wines for your summer drinking pleasure. Enjoy the following on your terraza or patio!

### 2008 Abad Dom Bueno Godello Bierzo (\$16.99)

Normally when we offer a wine from Bierzo, it is a red wine made from Mencia. The slatey soils of this region make excellent vineyard land for white wine as well. This 100% Godello from Abad Dom Bueno is crisp and clean with aromas of citrus and white peach. The minerality and acidity remind me of a fun white from the Loire Valley. Enjoy the

this red wine offering is a splendid follow up. Aromas of dried cranberry and thyme are followed up by beefy, rich flavors on the palate. Try this with some grilled sausages and smooth, creamy polenta.

### 2009 Vinos Sin Ley Valleclero Rosado Prieto Picudo Valles de Benevente (\$TBA)

Patrick Mata and the rebels at Ole Imports have another fantastic offering from their Vinos-sin-ley program! Vinos-sin-ley, meaning wine without laws, is a project, which features indigenous Spanish varieties. They began with Garnacha, and then moved to Monastrell. Welcome everyone to the wild

*“Sin Ley Valleclero Rosado is a pink wine that is fine for summertime sipping, but has plenty of stuffing to stand up to a meal...”*

Dom Bueno as a sipping wine before dinner or with grilled shrimp!

### 2007 Luis Pato Vinho Tinto Beiras (\$12.99)

Ever have a 100% Baga wine before? Well, now is the time to try this fun red variety from Portugal. Luis Pato is an advocate of the indigenous Portuguese varieties. We began with his white offering of Maria Gomes, and

grape of La Mancha, prieto picudo. Traditionally grown under ground, the wines from this grape have a spicy, brambly blackberry quality. This Rosado offers all of those flavors and a long dry finish. It is a pink wine that is fine for summertime sipping, but has plenty of stuffing to stand up to a meal such as roast chicken!

Buen Cata!  
Anne Pickett



## Spain

## LO AUTÉNTICO Txakoli is back!

We have just received in our 2009 txakoli, and rest assured that they are every bit as crisp, vibrant, slightly effervescent and essential to your well being this summer as they were the last. Here is a quick primer for those who are just getting into these delicious wines from *Euskadi* aka Basque Country. The main white wine grape is called Hondarribi zuri, though there is some Gros Manseng, Riesling and various other varieties planted in some of the vineyards. The varietal for reds (and rosés) is Hondarribi beltza. There are three sub-zones: Getariako Txakolina (located just a hair west of San Sebastián); Bizkaiko Txakolina (more proximate to Bilbao) and Arabako Txakolina, in the slightly warmer, most southerly Basque province of Araba (also known as Alava, which is where the name Rioja Alavesa comes from).

All these wines are like a bike ride through Golden Gate park to Ocean Beach, which is to say refreshing and invigorating, a requirement for anyone spending time in San Francisco. I drink txakoli throughout the year, though in the summertime there is definitely a marked increase in my txakoli consumption. We know the same is true with you, so without further ado here are some choices to keep you happy and well stocked this season.

**2009 Xarmant Arabako (\$14.99)** Classic green apple fruit here, with some lime as well. Wonderfully crisp and refreshing.

**2009 Gurrutxaga Bizkaiko Txakolina (\$19.99)** Broader with green fruit and citrus. More serious and a lovely expression of txakoli.

**2009 Ameztoi Getariako Txakolina (\$19.99)** “Yes!” Sorry, that’s the extent of my tasting note as written in my book. Ameztoi is a classic, which many of you already know for its slightly fizzy, peach and citrus qualities. Quintessential summer wine.

**2009 Ameztoi “Rubentis” Rosé Getariako Txakolina (\$19.99)** Super limited, with something of a cult following in the Bay Area and elsewhere. Get some before it disappears. Yes, it’s every bit as delicious as you have heard. Some white wine is blended in here, which explains the precise flavors and beautiful pale pink color.

**2009 Gurrutxaga Rosé Bizkaiko Txakolina (\$19.99)** Another rosé with very limited availability. This one is produced from all Hondarribi beltza and shows the savory, slightly herbaceous Cab franc like qualities for which the grape variety is known. Awesome wine with limitless pairing potential, or with no food at all if you occasionally enjoy a glass of somewhat tense, angular, rosé like I do.

Joe Manekin

The *Wine Spectator* also gave the De Morgenzon Chenin Blanc 91 points, but I'd give it another one or two.

“Over the last two decades, such optimism led to a too-rapid quadrupling in vineyard area and unwise plantings—ultimately leaving “Brand Australia” with an ocean of wine...”

## JIMMY C'S VIEW DOWN UNDER

### 2006 Rust en Vrede Estate Red Blend Stellenbosch (\$39.99)

This historic estate was founded 315 years ago surrounded by the vineyards in Stellenbosch with wine being produced there at various periods. For the last 32 years the Engelbrecht family has specialized in making only red wine with the focus being on Shiraz, Cabernet Sauvignon and Merlot. It was the first South African wine to make the *Wine Spectator's* Top 100 wines of the world, and continued that streak for 4 years in a row with consistent high ratings for the last decade and the 2006 garnering 93 points from them this year. The wine is a blend of 59% Cabernet Sauvignon, 33% Shiraz and 8% Merlot that completes malolactic fermentation in both tank and barrel with the three varietals vinified separately. Then the wine matures for 23 months in mainly new French and American oak and then after 18 months in bottle, the wine is released. There is a gorgeous bouquet of plum, black cherry, spice, earth and mocha. On the palate there is a seamless balance of good acidity and fine, supple, dusty tannins that frame an intense core of fruit with a long lingering finish.

### 2008 DMZ (De Morgenzon) Chardonnay Stellenbosch (\$14.99)

### 2008 DMZ (De Morgenzon) Syrah Stellenbosch (\$14.99)

### 2008 De Morgenzon Chenin Blanc Stellenbosch (\$28.99)

De Morgenzon translates to the “morning sun” and was named because its altitude and aspect allow it to be the first place in the valley to see the sun. The new DMZ line represents an entry level tier that is meant to over deliver for the price point, and they definitely succeeded. The Chardonnay uses only free-run juice, with barrel fermentation started by only indigenous yeast. Then the wine spends 10 months maturing on the lees before a light filtration and no stabilizing before bottling. The aromas show notes of citrus and pineapple with a kiss of vanilla. On the palate the wine is crisp with a hint of mineral and butterscotch. The Syrah is bright and juicy with a raspberry and smoky plum fruit character enhanced by spice notes. There are fine silky tannins and good length.

Their flagship would have to be the estate Chenin Blanc. The fruit comes from bush vines planted in 1971 that yield a miniscule 2.5 tons to the hectare. Fermentation takes place in new French oak with only the wild yeast being used. The bouquet offers heady aromas of honeysuckle, pineapple, apple, apricot, ginger and a dash of vanilla and cinnamon. On the palate the wine is rich, but balanced by crisp acidity supports the very complex set of flavors that lead to a long persistent finish. The *Wine Spectator* also gave it 91 points, but I'd give it another one or two. Beautiful. Cheers,

Jim C

## WELL I'LL BE A PIG-FOOTED BANDICOOT!

The sad fate of that tiny, now extinct, deer-toed marsupial is emblematic of just how much the Australian wine industry has been suffering over its diminishing market share of late. As carefully delineated in a prescient book written in 2004, Adelaide Professor Kym Anderson detailed several factors that created an optimistic climate for high risk and investment in Australian wine. Over the last two decades, such optimism led to a too-rapid quadrupling in vineyard area and unwise plantings—ultimately leaving “Brand Australia” with an ocean of wine, far and away too much for domestic and export consumption. The future? Hard choices, born of resilience, economic grit and down-under determination will have to be made, and some remarkable wineries may not survive the rigorous yet vital transition to less is more.

My own experience tells me that the sheer range and quality of wines from Australia has never been better, that this is a time of opportunity to taste and savor distinctive, delicious wines from many great and innovative producers. Kevin Glastonbury, Senior Winemaker at Yalumba Wines in the Barossa Valley, is a passionate red wine specialist and master of oak, tasked with sourcing and selecting the raw material for Yalumba's unique on-site cooperage. His attention to both wine and wood is evident in the excellent structural spine of the **2004 Yalumba “FDR1A” Cabernet-Shiraz Barossa Valley South Australia (\$34.99)**. The FDR stands for “Fine Dry Red” and is a formidable expression of what can be achieved with Cabernet Sauvignon and Shiraz in the hands of an expert: dense aromas of plums and olives and loam and eucalyptus quickening to a palate saturated in blackberry fruit, cedar, violets and dusty tannins. Serious, seductive and generous now, it will require an immense act of willpower to lay down for a few years.

We've also been lucky to acquire a limited inventory of wines from Jasper Hill. From their first planting in 1975, the organic/biodynamic vineyards of Jasper Hill have remained unmolested by synthetic chemicals, allowing for only hand-harvesting of the fruit. And the wines, under the fine stewardship of Ron and Emily Laughton, remain world class. The **2005 Jasper Hill “Cornella” Grenache Heathcote Victoria (\$34.99)** is rich in raspberry fruit and musky plums, exquisite tannins and an amazingly long and luxurious finish. This wine is as pure and precise a varietal definition of the grenache grape as I've found in all of Australia.

John Majeski

# GRILL IT

Being that this is probably my favorite time of the year I thought I would put together a few wines that will be joining in my springtime tradition of being outside and cooking food over a fire. Fresh veggies lightly grilled to perfection, sausages and, of course, any and all other meats. You ever cut a peach in half, remove the pit, grill it for a few minutes and then top it off with gorgonzola???

## Jean-Francois Merieau “Bulles” Touraine Sparkling (\$17.99)

A blend of 80% Chenin Blanc and 20% Chardonnay, organically grown and aged on the lees for 18-20 months. The dosage is very low at 4 grams per liter, resulting in a refreshing, crisp wine. This bubbly has a bright nose of apple and pears with hints of citrus. The palate is creamy and rich and the finish is juicy and long. I find myself reaching for this wine often as it really hits the spot after a long day.

## 2009 Jean-Francois Merieau Sauvignon Blanc Touraine (\$13.99)

This is from a single parcel of vines that are 60-years old. The fruit is all hand harvested, all organically farmed and aged in stainless steel for 7 months on its lees, with some stirring for added richness. This little wine can give most Sancerre a run for its money (actually less money) with its distinctive minerality and freshness coupled with effusive aromas of candied citrus, honeydew melon and sweet herbs.

## 2007 Jean-Francois Merieau “Cent Visage” Touraine Cot (\$17.99)

100% Cot (Malbec) from a single-vineyard site in St-Julien de Chedon. The juice is fermented in tank and the aged for one year in old French barrels. Cent Visage means 100 faces. This is a very high-toned and aromatic version of Cot. Very perfumed with a meaty mid palate, supple wet tannins and nice acidity levels to leave a really long lasting finish.

*“Rich and powerful aromatics bounce out of the glass. Bigger tannins envelope an elegant fruit structure that could use still a little air to open up since there’s a lot underneath the fruit. A darker and meatier style of Loire red...”*

## 2004 Jean-Francois Merieau “Alliance des Generations” Touraine Rouge (\$21.99)

This is the current release of Alliance, a blend of 80% Cab Franc and 20% Malbec from 30- to 50-year-old vines on clay and limestone soils with an average yield of 35hl/ha. It is made the old-fashioned way: de-steamed, crushed by foot (foulage), with punching of the cap (pigeage). It goes in tank for eight months before being aged in neutral barrels for 18 to 24 month and finally in bottle for at least a year. This cuvee represents the style of wine Jean-Francois drank during “hunting season” (usually October through January) while growing up. His father Jacky Merieau, an accomplished hunter, wanted to drink wines with a little bit of evolution to pair with the pheasants, games and hares he brought home. Rich and powerful aromatics bounce out of the glass. Bigger tannins envelope an elegant fruit structure that could use still a little air to open up since there’s a lot underneath the fruit. A darker and meatier style of Loire red that is a perfect match for lamb, beef dishes or, of course, game birds and rabbit.

## 2007 Domaine des Baumard “Clos Ste.-Catherine” Coteaux du Layon (\$43.99)

Sourced from a single, sandy vineyard site, just outside Rochefort, this wine is tender and elegant rather than big and rich. In its current young stage you get a big hit of fruit right up front and then the balance of acidity and minerality leave a clean pure sense of fruit on the back end, which seems to go on for a really long time. Although absolutely fantastic now, this will only get better with time, say 5 to 10 years.

## 2003 Chateau de Suronde Quarts de Chaume (500ml \$48.99)

In the past few years Chateau du Suronde has made a name for itself as one of the most favored properties in Anjou’s Quart de Chaume vineyard. Francis Poirel is passionate about producing wine from Chenin Blanc grapes that are seriously affected by Botrytis cinerea. Furthermore, he runs the vineyard on purely biological lines, out of respect for both the quality of the grapes as well as future generations. The wine is pressed slowly in a vertical press and slowly ferments in cask. Monsieur Poirel is adamantly opposed to chapitalization of any kind. After eighteen to twenty months in cask, the wine has developed a wonderful richness reminiscent of nectar. Honey, spice, dried stone fruits and dates also come to mind, accompanied by a remarkable freshness and elegance. A wonderful accompaniment to tarte tatin.

*“...cut a peach in half, remove the pit, grill it for a few minutes and then top it off with gorgonzola...”*

## WINE, MEMORY, EMOTION

The wine world is populated with cliché, an unavoidable occurrence. The very act of subjective description (make no mistake, objectivity here is an aspiration and nothing more) lends itself to all manner of tired hyperbole that resides in the thin air of repetitive analogy. I should know; I do it. Anyone who puts a pen to paper to review the latest release does it.

I bring this up not only to type enough words for this month, but to make a point for the connection of wine to memory being more important than description. The perfect world, of course is that they go hand in hand. The writer tasked to review wine occupies a particular space. The wine drinker is tasked with the attachment of experience to memory. The best in the business (in my opinion) is Mr. Hugh Johnson, a Brit with about a zillion years experience in the craft of wine writing, with a style as fresh and enthusiastic as a novice. Mr. Johnson can describe a wine and attach it to memory simultaneously. And if that is not your bag, he can simply wring flavor from words better than anyone.

Memories to wines, wines to memories, what could be more influential to ones enjoyment as a wine drinker?

This mindset, or practice, is not unlike a synesthete calendar. When I see or think of 1970 Ducru Beaucaillou for example, I am transported to the tiny courtyard of the Hotel La Dominique in Paris. It was my first trip to Bordeaux, and it was here that I had the wine

for the first time.

The 1958 Louis Martini Special Selection cabernet is my 40th birthday, drunk in a little bistro by the tracks in San Mateo. 1988 Lafite is a quirky postage stamp of a place in damp and wintry Mendocino. 1978 Firestone late harvest Gewurztraminer is a band practice break in my friend Jason's garage, when I was in the sweet wine phase of my palates development.

I could go on and on, and I will: 1963 Croft Port, my first Port ever purchased for cellarage and recommended by our mentor Norm Jacobs. Set me back an ungodly \$13.50 plus the tax. Ralph Sands may remember the 1962 Pavillon Blanc we had in my backyard for his wife Kim's birthday. 1953 Gillette Crème de Tete, purchased in a mixed lot by my friend Kent Hardwick and me, and drunk that night at my place. 1974 B.V. Private Reserve, drunk too young and with gusto, back in the day when I lived with Bear, Hube, Wilb and Bruno and had some disposable cash.

This, to me, is what cellaring and enjoying wine is. And what of the new and younger wines? The 'second' wine of Léoville-Las-Cases, the **1994 Clos du Marquis (\$49.99)** is a wonderful drink, with the classic styling of the flagship wine, dusty and cedary with an amazing black/red cherry mix and a cured meat nuance. But where on the calendar of experience does it lay? To what memory will it be attached? I can't wait to find out.

Joe Z



## JIM'S JUNE GEMS

June 3rd marks the 24th year that I have been with K&L. The changes that have ensued have been remarkable. When I walked into this place back then it had stacks of Almaden, Coors, Seven-Up, and other supermarket tidbits, as well as a small selection of fine wines. Today, K&L Wine Merchants directly imports many wines and offers wonderful deals as well as a huge selection from great domestic producers, fine beer and boutique spirits. This has become a breathtaking store, and I arise each morning and find it a joy to come here.

Eric Story recently bought the **2008 Gerard Boulay Sancerre Chavignol (\$21.99)**. Here is a wine that is Sancerre in the classical sense, with its perfumed lime zest aromas enhanced by wet-stone minerality that state its terroir, with jasmine and blood orange and a wonderful mouthwatering palate impression with superb acid structure and a refreshing finish. Eby has informed me that this will be one of our house whites for the month. 12.5% ABV (🍷🍷🍷🍷🍷🍷)

We have several exceptional productions under our private labels. If you love lime zest characteristics, wait until you try our newly released **2009 Kalinda Dry Creek Valley Sauvignon Blanc (\$11.99)**, which screams Sancerre. Crisp, clean, bright and wonderfully expressive in the mouth and on the finish, this may be the closest production that we have found that says Loire Valley. This will also be one of our house whites for the month according to The Beaner. 14.5% ABV (🍷🍷🍷🍷🍷🍷🍷)

Finally for the whites for this month, the girls have chosen one of my favorite wines, the **2009 Domaine de Guillemarine Picpoul de Pinet**

## Jim's Gems

**(\$9.99)**. This is one of the most unique, crisp white wines you can buy. As with the two above, it is loaded with character and definition of place, with excellent acid structure, and even an orchid note in its fruit presentation. This will be our other white wine for the month, according to The Beaner and Eby. 13.5% ABV (eight cat faces)

For the Gems, the **2008 Purisima Canyon Sonoma Coast Pinot Noir (\$13.99)** is loaded with ripe blueberry, and crushed rose petals fruit notes on the nose, and its richly flavored, broad, silky flavors lead to a long, sexy finish. This will be one of our three house reds for the month, according to Anderson. 14.38% ABV (🍷🍷🍷🍷🍷🍷)

The **2008 Kalinda Napa Valley Cabernet Sauvignon (\$17.99)** offers loads of blackberry to cassis fruit with undertones of cedar and vanilla, that carry over nicely to its expansive mouth impression and a long silky finish. This will be one of the other house red wines for the month according to Anderson. 14.5% ABV (🍷🍷🍷🍷🍷🍷)

One of my favorite wines of the year is a Bordeaux-style blend from Chile, the **2006 Vina Von Siebenthal Reserve, Parcela #7, Estate Bottled (\$TBA)**, which may be one of the finest wines I have ever tasted from Chile. Absolutely stunning and loaded with cassis, blackberries, currants, and hints of toasty, cedary tones. This Gem will be the our other house red for however long it is around. 13.9% ABV (🍷🍷🍷🍷🍷🍷🍷)

If you have any questions regarding these wines, please e-mail me at jimbar@klwines.com.

Jim, Anderson, Eby and The Bean

## UNDER THE RADAR: LAST GREAT VINTAGE

**2006 Bordeaux: a good vintage, but not as good as 2005.** 2007 Bordeaux: a mediocre year that comes no where close to 2006. 2008 Bordeaux: hardly better than 2007, but at least the prices will be cheaper. 2009 Bordeaux: supposedly as good, if not better than 2005, but we won't see a bottle until 2012. Plus, according to the Mayan calendar, the world will be ending at about that time, so no one will have the chance to enjoy a bottle properly. What should one do for a solid bottle of every day Bordeaux between now and then? You should do what I do: keep waiting for lost shipments of 2005 to magically appear in our warehouse from some unknown vendor who had a few cases stashed away.

It seems that right when I think we've seen the last gasps from this fantastic vintage another wine hits the shelf that really surprises me. Last month it was the 2005 Sarget from St. Julien, a true steal while it was around. A few months back we saw the 2005 Le Parde de Haut Bailly, a bargain that I jumped all over. This month I really had to dig and find some truly forgotten bottles that not only had I never tasted, but had also never heard of. In the spirit of keeping things fair and balanced (like Fox News!), I wanted to find a deal from both sides of the river. These are they:

**2005 La Couronne, Montagne St-Emilion (\$14.99)** This wine was one of the top 100 Bordeaux values at a tasting in New York in 2008. Plenty of vibrance and richness and structure for the cellar. Blackberries abound here. Short and to the point! I must say I agree with his sentiment concerning value and bright Merlot fruit. This wine is showing tons of juicy black fruit with full-bodied structure. It could only have come from '05 because the fruit is perfectly ripened. This is the type of wine I think most people are looking for when they look for great Bordeaux to pair with steak.

**2005 Ch. Leonie, Graves (\$19.99)** The Graves is another region that never gets the respect it deserves. I know for a fact that many of our customers considered the 2005 Trebiac to be perhaps the best bargain bottle of Bordeaux we had all of last year, yet many are still looking for Medoc wines only. However, the deals keep coming from further south, and this bottle is classic, old-school claret. Tobacco, black fruit, earth and minerality are all brimming from this wine. Like the Couronne, this is predominantly Merlot (60%), and the wine is more ready to enjoy today. The textures are brilliant and the flavors are bright. *David Driscoll*

## GETTING TO KNOW *Shaun Green*

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

I work in our customer service department, wine sales, accounting, IT, you name it I've probably been asked to do it. It keeps my day exciting.

### What did you do before K&L?

I started carrying out boxes in High School for K&L, so I've always been connected to the company..

### What do you do in your spare time?

Outside the wine world, I love gardening and we regularly attend the magnificent SF Symphony, Opera and Ballet.

### What was your "epiphany wine"—the bottle or glass that got you interested in wine? Is there a current wine that you consider the equivalent?

I would say it was more of an epiphany vintage... I tasted the young wines of the 1981 Bordeaux vintage and was completely perplexed. It sparked my imagination wondering how these brash wines could ever taste good. And it started my asking questions, lots and lots of questions of Ralph, Clyde, and Kevin (my then manager). It's a credit to their character that they still talk to me!

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

Starts with Champagne, Comtes de Champagne would be fine, and smoked fish...followed by a White Burgundy and a mature Red Burgundy (Keith would pick them for me) and a '61 Chateau Latour with grilled lamb and roast vegetables. Most importantly it should be a huge dinner with plenty of friends and last way too long into the night.

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

I've become more and more fascinated with the fine evolution of older wines, and less excited by exaggerated and massive wines. Elegance and finesse have become much more important to me. I want my wines to be poetic and thought provoking.

### What do you like to drink?

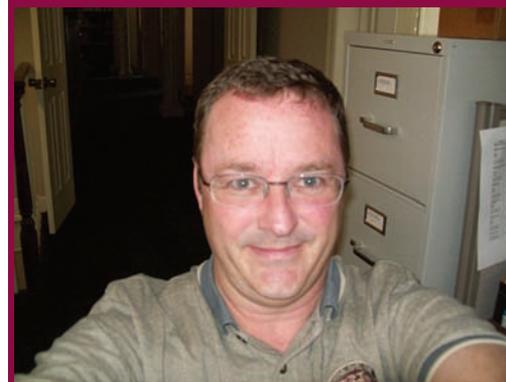
Champagne (lots of Gary's finds from Europe) and whatever is my current obsession. At the moment it's Burgundy and Sauvignon Blanc.

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

Taste all you can, ask questions, and listen to all those who have been around a while.

"I keep waiting for lost shipments of 2005 to magically appear in our warehouse from some unknown vendor who had a few cases stashed away."

## GETTING TO KNOW: *Shaun Green*



"I've become more and more fascinated with the fine evolution of older wines, and less excited by exaggerated and massive wines."

# SUL TAPPETO ROSSO

Every May for the last several years I have journeyed to Piemonte to taste the latest crop of releases from the Langhe Hills; that's Barolo and Barbaresco for those who aren't familiar with the lingo. It is a stellar event put on by the Unione Produttori Vini Albesi (producers from Alba) and an opportunity to taste, literally, 400-500 of these great Nebbiolo from the latest releases. It is a grueling event, and at the end it is like having the inside of your mouth tanned in a leather factory. I love it. This year Guido Parres is going to represent K&L, and he will be able to wax poetically in upcoming newsletters if he can get his mouth to work afterwards! I apologize, oh great Nebbiolo grape, I have been remiss in not writing more about you.

One of our most favorite producers at K&L is Ruggeri Corsini and the **2005 Ruggeri Corsini Barolo "Corsini" (\$44.99)** is stunning. Last year this wine was the talk of the Alba event. It hails from Monforte d'Alba and has just the perfect balance of ripeness, restraint, aromatic intrigue and supple palate feel. If you haven't ever tried Ruggeri Corsini you need to!

OK I am prejudiced but every time I taste a Barolo from Comm. G.B. Burlotto I just melt, the delicacy, harmony and flow in these wines is just what I look for. The wines have so much elegance, aromatics, supple character and drinkability it just leaves me breathless. The **2005 Comm. G.B. Burlotto Barolo (\$44.99)** is the perfect entry point for Barolo, so delicate yet still packs a punch! The **2005 Comm. G.B. Burlotto Barolo "Monvigliero" (\$54.99)** has more power, structure and depth yet still in the Burlotto way supple, flowing and extraordinary balance. The **2005 Giuseppe Mascarello Barolo "Monprivato" \$89.99** is a legendary producer who is certainly not sitting on its laurels. This wine is power incarnate, but it emanates from within, it does not come from some fancy winemaking technique nor barrel character. It is just the grape, the ground and you. Wow, such depth, this wine is awe inspiring. Teobaldo Cappellano was a legend in Piemonte and a man who was very special, unique and was not swayed by fashion or wine critics. Unfortunately he passed away in February 2009. He made his wine the way he wanted, no fertilizers, pesticides, just simple and real. He cared for his vineyards as if they were plants in his back yard, part of the family not a crop he was raising. The **2004 Cappellano Barolo "Otin Fiorin" (\$74.99)** is a monumental wine, so much depth, muscle, character, you can feel the power, excitement and flavor brooding underneath the surface. This is an awesome wine, a bit more rustic, yet so very real it is a fitting statement for Teobaldo's vision of Barolo.

One of the Langhe's best deals and most consistent performers is the Produttori del Barbaresco, one of Italy's best run cooperatives. The **2006 Produttori del Barbaresco Barbaresco (\$29.99)** is superb quality at a very reasonable price and really shows off the 2006 vintage's powerful structure and depth of flavor. The winery has also released a slew of their 2005 single vineyard wines. They are all very good and are made exactly the same way so it is a wonderful opportunity to learn, understand the vineyards character and potential. I don't like to say that some vineyards are better than others. They have different character, and my favorites are not always the highest pointed wines. There are particular flavor characters and textures that I look for especially in nebbiolo, and these tend to be grace and aromatics over structure and power. What you look for might be different, but I love Asili and Rabaja. All of the wines are \$54.99 and from the 2005 vintage...and include:

"Montestefano" Riserva (93 points *Wine Advocate*), "Rio Sordo" Riserva (92 points *Wine Advocate*), "Pora" Riserva (92+ points *Wine Advocate*), "Paje" Riserva (91 points *Wine Advocate*), "Ovello" Riserva (92+ points *Wine Advocate*), "Montefico" Riserva (93 points *Wine Advocate*), "Moccagatta" Riserva (90 points *Wine Advocate*), "Rabaja" Riserva (94 points *Wine Advocate*) and "Asili" Riserva (93 points *Wine Advocate*). These wines will age very well for another 15-20 years and reward your patience. If you are new to Nebbiolo, I have a few words of advice: Use a Burgundy glass otherwise you're missing half the wine. Al mio Babbo

Greg St. Clair



"Produttori del Barbaresco has also released a slew of their 2005 single vineyard wines. They are all very good..."

## GIUGNO'S SELEZIONE

**2008 Blason Franconia (\$9.99)** This is from northern Italy's Friuli region (which was Austrian controlled until the end of World War I). Please don't confuse the grape Franconia from Friuli with the German region of Franconia, (why people get confused about Italian grape varieties I do not know?). Once you have tried this, you will never confuse the grape again. It has broad perfumes of black cherries, violets and rose petals. On the palate it has a soft brambly fruit, hints of cola and soft tannins. Give a light chill and it's perfect with grilled portobello or burgers.

**2007 Zaccagnini Montepulciano d'Abruzzo "Tralcetto" Riserva (\$14.99)** I recently showed this at a small consumer tasting and sold four cases in just less than 3 hours, and these were people buying quantities of this wine. (And here's a lecture one more time: Montepulciano the grape has nothing to do with Montepulciano the Tuscan town.). With at least two-year aging and a minimum of 12% alcohol, the wine may be labeled Riserva (this is 13%). This riserva received 2 Glasses from Gambero Rosso and 90 points from *The Wine Advocate*, and I give it Two Stars\*\*. There are aromas of blackberries and flowers. On the palate you will find smoke, wild cherries and minerals, with plenty of dark fruit that carries through to the finish. There is outstanding depth here, not to mention terrific overall balance.

**2008 Planeta Cerasuolo di Vittoria (\$20.99)** This Cerasuolo di Vittoria is produced from the vivification of Nero d'Avola (60%) and Frappato (40%) grapes and was first introduced to the public in 1933 at the first Exhibition-Market of Siena. Here is a great summer red. Give a slight chill and serve on the patio. It will work well with poultry, tuna steaks or a tri-tip.

**2006 Rocca di Montegrossi Chianti Classico "San Marcellino" (\$39.99)** I gave this Three Stars\*\*\*, (Parker gave it 93 points) and it will soon join its siblings, the '97, '99, '01 and '04 in my cellar. This boasts a deep ruby/purple color in addition to sweet vanilla (from French oak) and lots of black cherries, raspberries, and currants with hints spice, Tuscan dust and minerals. There is a great texture on this full-bodied wine; it has a long, authoritative finish that combines power with elegance. So... pull the cork a few hours before you sit down on Fathers' day, throw a pork roast on the Q' and lift a glass to your dad.

Saluté Dads,  
Mike "Guido" Parres

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## Captain's Log DOMAINE DES NIALES

Every year there are two shipments that I always look forward to when it comes to our direct import Burgundy. It might be easy to assume that it would be when all the Pernot or the Prince de Mérode wines arrive but no, it is the arrival of the Domaine Renaud and more to the point this month the Domaine des Niales.

These two Domaines offer the best bang for your buck in our portfolio. Yes, the **2008 Domaine des Niales Macon Villages Vieilles Vignes (\$12.99)** is here, we will have to wait until the fall for the Renaud wines. Lionel Rhedon the owner of this small domaine has a good reputation as a grower and sells most of his fruit to negociants. What he keeps for himself, to vinify, is his old vine fruit, 45 years or older. This wine is very traditional, balanced with good acidity a touch of minerality. The care given to the vineyards is clearly expressed in the purity of the orchard fruit, with pear playing a dominant note. On the finish, which is terrific, there is a real nice mineral note that is almost flinty. This is the perfect wine for the summer, just as an aperitif or with a lighter fare off of the BBQ. Think shrimp, fish, poultry vegetables... boy am I hungry.

Kirk Walker



### FEATURED ITEM:

#### Le Cache 2400 Contemporary Wine Cellar (\$3,999.00)

Warm weather is coming, which means time to think about wine storage. The Le Cache has a cherry wood exterior, universal wood racking, glass doors, a lock, light and digital thermostat. Top venting and 286 bottle capacity. Other sizes and styles available.

"Sit down on Fathers' day, throw a pork roast on the Q' and lift a glass to your dad."

## Burgundy

"The care given to the vineyards is clearly expressed in the purity of the orchard fruit, with pear playing a dominant note."

## POUR VOTRE PLAISIR

### *Crisp Chablis from Gerard Tremblay*

**There is no doubt that the vintage of 2008 in Chablis is really a special one! The North wind, which the Burgundians call “La Bise”, meaning “The Kiss” arrived in September.** The growers love it, 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 dropping 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.



Chablis Vineyard

“Wind causes the berries to lose water as they mature, concentrating the flavors, without dropping acidity. For a wine like Chablis, which depends on acidity for crispness, this is critical.”

Gerard is officially *en retrait*, although his retirement is like that of many growers, in that he continues to work. His son Vincent has taken over the reins, for the most part, and the wines are terrific, and extremely well-priced. Their style is to press carefully and slowly, to avoid extracting harsh or green tannins. Then after settling, the wine is racked gently off the gross lees to temperature controlled tank for a slow fermentation. They farm an impressive 35 hectares (about 90 acres) of vines, in appellations from Petite Chablis to Grand Cru Vaudesirs.

The first wine we have is the **2008 Chablis Vieilles Vignes (\$18.99)**, a cuvée made from their vines over 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, although his retirement is like that of many growers, in that he continues to work, both in the vineyards and the cellar. But he does not have to work as hard, since Vincent is taking over more of the tasks.”*

We also have their **2008 Chablis 1er Cru “Cote 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 **2008 Chablis 1er Cr “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! Keep reading to see why you want to age this...

On my most recent trip, I happened to visit on my birthday, and Gerard offered a bottle of old Fourchaume. I was allowed to pick the vintage, so I chose 1988. This is a difficult test, as 1988 was not an easy year in Chablis. He smiled at my choice, returned with the bottle and pulled the cork. It was a bit confused for a minute or two, seeming tired (as you might, if you had been in a bottle for more than 20 years). But within a minute of swirling in our glasses, the color lightened and the wine got fresher and brighter. After 15 minutes, it was just beginning to open. Gerard suggested we have it for an aperitif that evening, before going out to dinner. We did exactly that, sharing it with our friends Alex Gambal and Diana Williams. To say it was impressive and fresh, over 7 hours later does not do this wine justice. It had that combination of honey, steel, flint and persistence, combined with the essence of the sea on the nose that only old Chablis can provide. It continued to improve over the hour we sat and chatted and drank the wine! *À Santé!*

Keith Wollenberg

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Whisperkool 4200 (1,000 cu ft)	\$1,709
Whisperkool 6000 (1,500 cu ft)	\$2,209
Whisperkool 8000 (2,000 cu ft)	\$2,365

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WK Model	RETAIL	K&L
SS4000 (1,000 cu ft)	\$3,495	\$3,385
SS7000 (1,750 cu ft)	\$4,013	\$3,925

### Whisperkool Extreme System (For Extreme Climates)

Extreme 4000 (1,000 cu ft)	\$3,465
Extreme 8000 (2,000 cu ft)	\$4,595

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It's extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us don't have the ability or space to build a cost-effective home cellar. We are pleased to offer you the next best alternative: a VINOtheQUE Wine Storage Cabinet. A few prices are listed below. Please call our staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219

### QT Models

Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789

### Villa Models

Vinotheque 220	224	\$1,999	\$1,699
Vinotheque 330	336	\$2,299	\$1,999
Vinotheque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799

### Reservoir Models

	BOTTLES	K&L
Standard	224	\$1,949
Window	224	\$2,299

### LOW EVERYDAY PRICES!

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## Tritan Titanium Crystal Lead Free!

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## MAY FEATURED ITEM:

### Le Cache 2400 Contemporary Wine Cellar (\$3,999.00)

Warm weather is coming, which means time to think about wine storage. The Le Cache has a cherry wood exterior, universal wood racking, glass doors, a lock, light and digital thermostat. Top venting and 286 bottle capacity. Other sizes and styles available.



### Ravi Wine Chiller

(\$39.99) An instant wine cooler that is chilled in your freezer. Place the Ravi into the bottle neck, and pour using your thumb on

the air hole to control flow. Slower for colder, faster for less cold. Very fast and very cool, pour up to 2 bottles and up to 2 hours per chill.



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## 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.

“Make getting ready for summer easier by making stocking up on wine easier. Our wine clubs offer a simplified way to shop with options to fit anyone’s taste or budget...”

## K&L Wine Clubs

**Spring is finally here, and with a new season comes great new opportunities to enjoy wine.** Make getting ready for summer easier by making stocking up on wine easier. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone’s taste or budget. If you love Champagne, big bold reds, classic Italian wines, interesting varietals and/or great values, you’ll find them in one of our great clubs. Our experienced buyers and our purchasing power, built over more than 30 years in the business, allow us to negotiate great deals in order to give you the best possible wines for your money. The clubs are not only a great splurge for yourself, but they also make a great gift for a friend, colleague or loved one. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800-247-5987 x2766** or email us at: [theclubs@klwines.com](mailto:theclubs@klwines.com).

**Best Buy Wine Club:** If you are always searching for the next great wine value then the Best Buy Wine Club is for you. We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality. These wines are ready to drink now and are perfect for by-the-case orders. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/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. 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 \$13.95/bottle but may vary depending on wines.

**Signature Red Club:** Looking for Châteauneuf-du-Pape or Bordeaux? How about a sexy Pinot Noir from the Central Coast or an opulent Cabernet Sauvignon from Napa Valley—this club is sure to please the red wine 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 Club will guarantee you’re the life of the party! Our Champagne buyer, Gary Westby, travels to Champagne to source the best possible artisanal grower-producer Champagnes as well as the world’s top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such miniscule quantities. Add a little sparkle to the even numbered months. The Champagne Club costs \$69.95 per month +

shipping and ships every other month.

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

*Alex Pross, Wine Club Director*

### JUNE WINE CLUB PICKS

#### signature red collection

##### 2007 Fog Dog Pinot Noir

The Freestone Vineyard, a 100-acre, cool climate site planted on the Sonoma Coast by Joseph Phelps, is finally coming into production, offering consumers a bevy of different Chardonnays and Pinot Noirs.

Regular K&L Retail \$29.99 Wine Club price: \$23.99

#### best buy wine club

##### 2008 Purisima Creek Sonoma Coast Pinot Noir

A lovely drinkable Pinot from the dutton-goldfield vineyard of the Sonoma coast. Strawberry and raspberry aromas and flavor. Delicate and forward. Try this with a pork loin roast or with a barbecued chicken.

Regular K&L Retail \$13.99 Wine Club price: \$9.99

#### premium wine club

##### 2007 Buehler Cabernet Sauvignon Napa Valley

According to the *Wine Spectator*: “Smooth and creamy in texture, this is ripe, pure, supple and complex. Full-bodied and drinking well now.” We score this 91 points.

Regular K&L Retail \$19.99 Wine Club Price: \$14.49

#### italian club

##### 2006 Vetrere “Lago della Pergola” Rosso Salento

Sisters Annamaria e Francesca Bruni offer a unique blend of pure bottled sunshine! From Puglia the heel of Italy’s boot comes this luscious blend of Negroamaro, Cabernet Sauvignon and Malvasia Nera. Lago della Pergola is aged in small French oak barrels for a year that adds a bit of structure to the wines inherent smoothness. You’ll love it.

Regular K&L Retail \$18.99 Wine Club Price: \$14.99

#### champagne club

##### Louis Roederer Carte Blanche Extra Dry

90 points *Wine Enthusiast*: “With its good bottle age, this bone-dry Champagne from Roederer has gained impressive complexity. The wine is certainly dry, but toast, vanilla and ground almond flavors add to the fruit. The apple skin texture holds this delicious wine together.” (12/1/2008).

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

## TALES OF THE SPORTING LIFE

When we—as cocktail lovers/aficionados/professionals—refer to the cocktail revolution, it is a broad analogy for the last twenty years of America's improved taste. It coincides with the slow food movement, the establishment of a true American food culture, and a general increase in knowledge and understanding of what and why great food is well “great.” For me, the cocktail revolution does not exist independently of these other American cultural trends. It is also not a finite entity or period with which we can point to, but instead an intrinsic shift in people's attitude toward what they consume. While it's clear that there will always be a place in our society for Jack & Coke, fast food, and mass produced beverage of all types, a large portion of America cares more about what they consume and why. While the success is significant, we still have a lot of room to grow. We've spent 80 years relearning the ways of the cocktail that were lost during prohibition, each day we find new ways to be totally lost once again. This incredible freshness—the only constant being change itself—is made more poignant when one realizes that someone 100 years ago was probably having the same amount of fun trying to figure out how to use these very same products. That's why I'm so excited to announce the arrival of three distinguished products that will further our knowledge and enjoyment immensely.

**Cocchi Aperitivo Americano 750ml (\$19.99)** An Italian staple that has been out of circulation in the States for nearly a decade, Cocchi Aperitivo Americano is the consummate cocktail ingredient. Made in Asti since 1891, this infusion (Cinchona and Gentian, spices and fruits on a Moscato base) is aged for a year. One of the cocktail world's sought-after products, it is authentic and actually available! It is regularly called for in the old cocktail books and makes an excellent substitute for another lost original, Kina Lillet. Similar stylistically to the original French classic in terms of depth of flavor, bitter, herb, and spice with less sweetness than Lillet's current recipe. Anyway, this product will be a must have for any serious cocktailian and should be present in any and every bar period. Plus it tastes great on its own, what a treat.

**Maurin Quina Aperitif 750ml (\$34.99)** Another old school classic, even though a scant few in the States have actually tried this product, everyone will recognize its distinctive packaging from the old art deco prints originally painted by Leonetto Cappiello in 1906. Everyone loves to post these in their college dorm room. Maurin Quina is now available in its original form! It's a cherry-based aperitif with a quinine back that really enhances its potential both as an aperitif and cocktail ingredient. An amazing product, it must be tried to be appreciated, plus that bottle is awesome!

**Bonal Gentian Quina 750ml (\$19.99)** Another classic from the 19th century, Bonal has been produced since 1865 from an infusion of gentian, cinchona and herbs from the Chartreuse Mountains in the Southern Jura. Recommended as a replacement for Sweet Vermouth in cocktails, I believe this product lends itself to experimentation. This is another classic that has finally landed on our shores. Please don't wait to start playing because it's really that good.

*David Othenin-Girard*

## THIS IS YOUR GRANDFATHER'S WHISKEY, AND THAT'S A GOOD THING

Bryan Brick is our beer buyer, who is also a whiskey fan, and he went to New York a few months back and sent me an email from Manhattan telling me to buy all the Paddy's I could find. I was not sure what he meant, and thought he might have typed in the wrong email address, but I did a quick Google search and found that **Paddy's Irish Whiskey 1L (\$31.99)** is one of the oldest Irish whiskey brands in existence. It had not been available in the U.S. for over 15 years and had just hit the East Coast while Bryan was visiting. He immediately bought one, opened it up for quick taste, and made sure to pass his thoughts on to me so I could get the jump on the other stores. When I got my chance to sample it a week later, I was just as impressed.

Like most Irish whiskeys, Paddy's is distilled three times from barley, so it comes across far more gently than the average single malt. It is 100% pot distilled. Named after Paddy Flaherty, a well-known sales representative for Cork County Distilleries back in 1882, this is perhaps the most cherished domestic whiskey in Ireland, yet we have been deprived of it stateside for some time. One taste and you can see why it's so popular. What Paddy's lacks in flash and pizzazz it makes up for in substance and quality. It's a throwback whiskey for people who enjoy a few fingers after a hard day, rather than a malt to be discussed or pondered. If you no longer take pleasure in simple, light, easy going whiskeys, then this one isn't for you. However, if you like soft and smooth drinking malts that mix well with ice or soda, this is going to be a staple in your home bar. I found it completely charming with notes of grain and malty cereal and a bit of vanilla on the finish. The more I revisited it, the more I liked it. It's got an old-school label, it comes in a liter bottle, and it doesn't try to wow me with an age statement. Paddy's is for drinking, and it's drinking well right now.

*David Driscoll*

“Someone 100 years ago was probably having the same amount of fun trying to figure out how to use these very same products.”

“Paddy's Irish Whiskey is one of the oldest Irish whiskey brands in existence.”



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

While we write and talk about the 2009 vintage of Bordeaux I think this is a great time to look back at the 2005 vintage as well as the great 2007 Sauternes. We opened a few this last week for the staff and customers. Here were some of the standouts.

**2005 Plaisance “Cuvee Alix,” Bordeaux Superior (\$19.99)** This was the hit for price/quality with both the staff and customers. The wine is strikingly dark in color. On the nose I first thought there was a slight bretty aroma but more herb and earth with blackberry and spice in the background. Lots of blackberry and spice with some herbal flavors. The mouth feel is pretty astringent so be a fan of astringency or have this with a fatty steak. The finish is long filled with black fruit and earth.

**2005 De Pez, St-Estèphe (\$38.99)** This is a really good price for this popular Cru Bourgeois. Black fruit and toasty oak dominate the nose. Plenty of dense currant and blackberry fruit on the palate with only a slightly astringent mouth-feel and polished tannins. The wine finishes well with good length and all toasty oak.

**2005 Haut-Beausejour, St-Estèphe (\$21.99)** This was the wine I was a fan of given the price and the elegance it showed so early. It was at its best an hour after opening. The slightly earthy nose was back by lots of currant aromas. The elegant mouth-feel was full of plum and spice and showed softer than I thought it would. Lots of spice and more heady plum aromas came through on the long finish. For only \$22 this was an interesting wine.

**2007 Sigalas Rabaud, Sauternes (\$49.99)** This is the next great Sauterne vintage behind the 2001. This to me was tightly wound right now but densely packed with honey, apricot jam and citrus. The lengthy finish was more of the rich honey and apricot but also spice. This wine is good now but will show even more in 5 years.

**2007 Haut Charmes, Sauternes (375ml \$14.99)** In my opinion this is the steal of the store. First off this is from the 2007 vintage of Sauternes and secondly in the 375ml format, which is easy for most people to enjoy, a regular size bottle of sweet wine is usually intimidating since you aren't sure if you would drink it all. This is softer and more elegant than the Sigalas. The fruit is more tropical, think pineapple and mango, with some spice. Everyone should have this wine in their collection for dinner parties and serve this with an assortment of blue cheeses and nuts. Heaven on a budget.

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Steve Greer