



# WINE News

**IT'S APRIL**, and that means Premiere Napa Valley, where we get to sample all the upcoming releases from California's most esteemed appellation. Check out some of our finds, as well as great picks from around the globe, inside...



Old foudre at Heitz Cellar. Photo by Ryan Woodhouse.

## TWO (QUICK) DAYS IN NAPA

The crew and I just got back from a super-quick, two-day excursion to the Napa Valley. We managed to fit in nine appointments each day and probably could have squeezed in a couple more if we didn't have to fly up from L.A. This year our trip focused primarily on 2010s, a vintage that we like quite a bit! The wines are not made in an over-the-top style, rather the vintage overall allowed the wines to show pleasant upfront fruit, elegance and freshness. The 2011 vintage, on the other hand, was more difficult, producing very little wine. This was most evident at Ric Forman's cellar. In barrel on the left side of his cellar were his 2012s, the 2011s were on the right. The 2012 barrels were lined up from the front of the cellar all the way to the back, while the 2011 barrels didn't even start until past the half-way point of the cellar.

One of our early stops was at a winery I have not been to before, Hudson Vineyards. What a great property! The **2010 Hudson Vineyards Carneros Chardonnay (\$59.99)** is an amazing wine that coats your palate with rich, creamy fruit but still manages to finish with bright acidity and freshness. This truly is one of the top Chardonnays on the market today. They also have a fun little blend in the **2010 Hudson Vineyards "Pick Up Sticks" Napa Valley Red Wine (\$39.99)**. This is a blend of 65% Grenache, 20% Syrah and 15% Barbera. It is bright, juicy and spicy in the mouth.

Another of our stops was the Yountville Appellation Tasting. Here we got a preview of the **2010 Dominus** and the **2010 Napanook**. Both wines were amazing. Look for these to be released in the fall. Another wine at the tasting that impressed me was the **2010 Blankiet "Prince of Hearts" Napa Valley Bordeaux Blend (\$74.99)**. A blend of 76% Cabernet Sauvignon, 20% Merlot and 3% Cabernet Franc with a hint of Petit Verdot, this wine shows gorgeous aromas of cedar, mint and spice. It is loaded with cassis and black cherry fruit that is held together with zippy acidity and a firm structure. It is hard to believe this is a second wine, but it's a testament to the quality at Blankiet. The **2009 Kapcsandy Family Winery "Endre" Napa Valley Bordeaux Blend (\$74.99)** was another standout. Very much in a Bordeaux style, this wine is sweet and juicy upfront but has lots of structure and earth in the back holding the fruit in check. Tannins are firm but ripe.

We were excited to find some new-to-us wineries at the Calistoga Appellation Tasting. One of the highlights was the **2009 Canard Vineyard "Estate" Napa Valley Cabernet Sauvignon (\$54.99)**. This wine showed a ton of dark berry fruit, hints of mocha and soft, ripe tannins. Another favorite from this tasting was the **2010 Jack Brooks Napa Valley Cabernet Sauvignon (\$59.99)**. Fans of ripe and fleshy Cabernet will love this one! Aromas of black cherries and currants jump from the glass. The mid-palate is full and fleshy with hints of toasty oak, chocolate and spice. Really delicious! At the Rutherford Appellation Tasting I had a chance to try the new **2010 Round Pond Estate Rutherford Cabernet Sauvignon (\$45.99)**. This is a fabulous wine in a ripe, forward and juicy style! It is loaded with cassis and black currant fruit that finishes silky and spicy. Great for Cal Cab fans!

We were glad to make it to the Spring Mountain Appellation Tasting at Spring Mountain Vineyards, it is always one of our favorite stops. I had a chance to taste the two single-vineyard wines from Terra Valentine: the **2008 Terra Valentine "Wurtele Vineyard" Napa Valley Cabernet Sauvignon (\$59.99)** and the **2008 Terra Valentine "Yverdon Vineyard" Napa Valley Cabernet Sauvignon (\$59.99)**. The Wurtele is a big, massive wine with very firm tannins and an almost chewy texture. The Yverdon is a bit more restrained and shows hints of leather and sandalwood that linger above the sweet, lush fruit. We did not taste the **2009 Terra Valentine "Estate" Napa Valley Cabernet Sauvignon (\$29.99)** at this event, but it is a killer price for a super solid Estate Cabernet. It could be the best buy for Napa Cabernet in the store!

Clyde "Trey" Beffa III

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# All the Wine News That's Fit...



Clyde Beffa Jr  
Co-owner/Bordeaux Buyer

The world has changed a lot since K&L started publishing the *Wine News* 34 years ago, and even more since we opened our doors on a rainy Christmas Eve 37 years ago. But what hasn't changed are our

goals: to offer our customers the world's finest wines, great service and competitive prices. To do that, we've needed to adapt with the changes in technology and how people shop, like a winemaker in Bordeaux needs to adapt to the weather each vintage. That's why we've introduced new categories as access to the greater wine world has grown, why we hired passionate buyers to find you the best wines in those categories and why we were one of the first wine retailers to create a website that allowed our customers to shop online back in the mid-1990s. Our site has improved a lot over the last decade and a half, and now it gives you up-to-the-minute inventory, wine descriptions, staff and critics' reviews and more.

The *Wine News* has changed a lot too. What started off as a couple pages listing inventory has grown into a 32-page, full-color magazine. The problem is, by the time you get this glossy newsletter in your mailbox, the product listings

are frequently out of date. And because of the long lead time it requires to put together, print and mail this newsletter, we often find ourselves hoping that the wines we're writing about haven't been stranded in a French port because of a strike, or that they have already arrived and sold out. Company research shows that most of you have shifted to using our website, online content and emails to get your wine information when you're not able to visit our stores in person. And it is those facts that have inspired us again to adapt, to try to offer you a regular newsletter that's more current and focused.

Starting next month we'll be publishing a shorter version of the *Wine News* online twice a month, sharing even more detailed information about wine trends, new releases and new arrivals. We really think you'll like the direction we're headed, even if, like me, you find the change a bit scary. What won't change is our passion for selling you the best wines available, from Bordeaux to California, to Italy, South America and everywhere in between.

Call any of our stores if you want to talk with someone personally about the upcoming changes. Until then, enjoy this month's *Wine News*, which is all about new releases from the Napa Valley. There are a lot of great wines, as always, inside...

Clyde Beffa Jr.

## K&L LOCATIONS, HOURS AND INFORMATION

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

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

**Sale Dates** End April 30, 2013. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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

## SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-5:30 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit [KLWines.com](http://KLWines.com) and click on "local events."

**April 6: Premiere Napa Valley Cabernet Sauvignons. Try new discoveries from February's Premiere Napa Valley tastings.**

**April 13: The Wines of Chile and Argentina. It's time to re-visit the wonderful wines of these two countries with selections by buyer Joe Manekin.**

**April 20: Bordeaux! A continued exploration of the 2009 and 2010 vintages. \$20.**

**April 26: Red and White Wines of Burgundy. Our ship has come in! Buyer Keith Wollenberg will feature new arrivals, both red and white.**

## THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

**April 4: Paso Robles Winemakers;  
April 11: Folio's Wines for Ethnic Foods;  
April 18: Wines of Greece; April 25: TBA**

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

**April 5: Ste. Michelle Estates; April 12: Paso Wine Alliance;  
April 19: Corison; April 26: Achaval-Ferrer**

**In Hollywood, Thursdays from 5:30-7:00 p.m.**

**April 4: The Michael Skurnik Portofolio; April 11: Patz & Hall;  
April 18: Imports with the Estates Group;  
April 25: Wine Mixology with Matt Biancianiello**

## Sommelier Notes CALIFORNIA SAUVIGNON BLANC GETS REAL

**Sauvignon Blanc will always hold a special place in my heart.** I distinctly remember the first time I tried Sancerre; I recall its bracing intensity, mineral drive, precision and depth. I remember how my mouth watered on aroma alone, and how the sensation of the wine conjured images, not of any kind of fruit, but of pastures, rivers, rocks, of a place. I remember thinking: this is terroir, this is good.

Of course, Sancerre comes with a price tag. Enter New Zealand. The pungent, grassy, tropical fruit and typically green-tinged aromas and flavors that characterize many a Marlborough SB have earned the wine distinction as a reference point for the varietal along with a massive following around the world. While Sancerre may set the standard for a "classic" expression, Sauvignon Blanc from Marlborough owns the market for consistency and quality in Sauvignon Blanc, with the vast majority of options available for less than \$15.

Where does California fit into all this? As a native Californian, I desire to support local producers, but I am acutely aware of both reference points when choosing a Sauvignon Blanc. I know I am not alone in selecting Sancerre when I want to spend more than \$20 and Kiwi SB when on a shoestring. California's geographic and climatic diversity have in some ways worked against the success of this varietal here. While it will flower and ripen in a warm Mediterranean climate, the varietal demands cool temperatures and high mineral content in the soils combined with the right hands in the vineyard and winery to make it truly compelling. Up until recently, selecting a Cali SB that either exceeded Sancerre in quality or competed with New Zealand in value, was a hit-or-miss endeavor.

Lately, however, it seems like California producers are finally figuring this varietal out. We are seeing more clean, interesting expressions from producers all over California's principal regions than ever before. Chalk it up to improvements in vineyard management, smarter growing or the surge of a younger generation of winemakers. The releases below show varietal typicity, yet offer a profile that speaks to their unique origin and production style. They also reflect pricing that makes sense in the context of the global market, and that, my friend, is a really good thing.

**2011 Quivira Dry Creek Valley Sauvignon Blanc (\$12.99)** This biodynamically-farmed and raised Sauvignon Blanc is nervy and refreshing with nice zing, but it has quite a bit of substance and length on the palate thanks to its origins in prime Dry Creek terroir. It's classic Dry Creek Sauvignon Blanc with a touch of the Loire, showing grassy notes supported by riper green apple and citrus aromas and flavors. All the fruit comes from Quivira's landmark Fig Tree Vineyard. Predominantly

stainless steel fermented, with less than 20% done in neutral French oak and acacia barrels, this represents one of the best and most consistent values in domestic Sauvignon Blanc. It's limited in production, so don't hold out on securing your stock. Enjoy this season with fresh oysters or later in summer with a harvest fig and goat cheese salad.

**2011 Kathryn Kennedy Sauvignon Blanc (\$18.99)** While Kathryn Kennedy has long maintained a reputation among locals and collectors alike as a source for world class Cabernet and blends from California's Santa Cruz Mountains, awareness of their single white offering, a 100% Sauvignon Blanc sourced from CCOF-certified organic vineyards in Napa, Lake and Mendocino Counties, is starting to spread. Winemaker Marty Mathis hand-selected each vineyard source based on factors of quality and cool-climate characteristics, and opted for an all stainless steel fermentation and aging regimen to yield a crisp style that is all about purity and focus. This mouthwatering white delights the palate with zesty lemon and grapefruit aromas and flavors undercut by mineral notes, with an invigorating lift at the finish, making it a palate-whetting apéritif and perfect complement to the mineral, saline flavors of fresh shellfish.

**2010 Bedrock Wine Company "Cuvée Karatas" Sonoma County Sémillon-Sauvignon Blanc (\$29.99)** Bedrock founder and winemaker Morgan Twain-Peterson takes Sauvignon Blanc in a Bordelais direction here, opting for a Graves-inspired blend of the exotically-scented Sauvignon Musque clone from Kick Ranch Vineyard on Spring Mountain and old vine Sémillon from Sonoma's famed 120-year-old Monte Rosso Vineyard. Lees contact, partial malo and barrel aging in 85% new oak, consistent with Bordeaux tradition, yields a cuvée that is complex and long-lived. Aromas of pineapple, peach, baked apple, toasted nuts and lemon butter lead in the nose, followed by creamy, honeyed baking spice flavors on the palate. This is all undercut by brilliant acidity, earthy minerality and more nuttiness on the finish, for an impeccably balanced, food-oriented white. In addition to seafood dishes, this will stand up to stronger fish like salmon or tuna, as well as roast chicken or pesto pasta.

**Explore Sauvignon Blanc!** Whether you're a fan of California, Kiwi or French Sauv Blanc or are simply an adventurous wine drinker eager to be exposed to interesting wines from all over the world, the **K&L Personal Sommelier Service** can help you create a customized monthly wine club. A member of our expert staff will hand-select wines for you based on your tastes, budget and interests. Visit [KLWines.com/Sommelier.asp](http://KLWines.com/Sommelier.asp) to sign up online today, or email [Sommelier@KLWines.com](mailto:Sommelier@KLWines.com) for more info.

Chiara Shannon

## BORDEAUX *Bar-Hopping*

Bar-hopping was one of my specialties when I was young and through my years playing baseball and softball, and I enjoyed every stop along the way with my good buddies. Today it had a much different meaning to me, though, as I prepared for my monthly Bordeaux tasting where I'm *behind* the bar at K&L Redwood City. We typically serve 10 wines: one white, eight reds (an older vintage last) and a dessert wine from Sauternes, as we try to tag all the bases of Bordeaux for only \$20; it's quite a deal. My day starts with a quick taste of each bottle to make sure it is not flawed or corked, then I double-decant the wines to give them some air and remove sediment. This takes almost two full hours. I grab a quick lunch before it's game-on at 1 p.m.

This was a special Saturday. The bar was really hopping as I poured a few of our top selling wines, 13 in all, and we had a special guest, Mr. Christophe Reboul Salze, owner of Château Gigault and the maker of "Cuvée Viva," one of Bordeaux's greatest value wines! Christophe's wine is made in small quantities, about 5,000 cases, from vineyards in the Côtes de Blaye. It sells out every year, and I love it! The wine is made with the help of the outstanding consulting oenologist Stephane Derenoncourt, the famous "Right Bank" specialist. It always features plenty of bright red fruit and great freshness to go along with a good firm structure; I like to give it a few years of age, but it can be hard to stay away from. The **2010 Gigault "Cuvée Viva" Premières Côte de Blaye (750ml \$18.99; 1.5L \$39.99)** is due later this year and is currently being sold pre-arrival. I always put a few magnums away and so should you.

Speaking of great values, I also poured the new releases from husband-and-wife Sean and Nikki Allison's small production Château L'Avocat, which just arrived in stock. All three of their wines are sensational for the money! The **2011 L'Avocat Blanc\* (\$14.99)** is composed of 50% Sémillon, 40% Sauvignon Blanc and 10% Sauvignon Gris and features lovely, tart green apple fruit and a nice touch of complexity. There were 890 cases of this wine made, and it showed impressively even being poured right before one of Bordeaux's greatest whites, **Fieuzal Blanc (2010 \$58.99)**. It compared nicely. The **2009 L'Avocat Rouge\* (\$17.99)** is their best ever; 1,800 cases were made from 50% Cabernet Sauvignon, 40% Merlot and 10% Cabernet Franc. While most wines from petite châteaux are very soft and easy drinking and now on the 2010 vintage, the 2009 L'Avocat is more classic and serious (dark fruit, zesty and fresh), so it was held at the estate for another year to let it integrate. Production of their dessert wine, the **2010 L'Avocat, Cerons\* (500ml \$16.99)**, is tiny at just 250 cases. It is made from 95% Sémillon and showed lovely aromas and flavors of fresh pineapple and honey. Quite a deal!

Château Coufran is often called "the Pomerol of the Médoc" because it's made of 85% Merlot. The estate also made their best wine ever in 2009! The **2009 Coufran, Haut-Médoc (\$24.99)** definitely takes advantage of the perfect weather conditions, and even with all the Merlot it is, as always, a big, deeply flavored wine. It shows deep ripeness with hints of smoked meats and round tannins.

The **2009 Montviel, Pomerol (\$39.99)**, from a small Pomerol estate, showed bright, pure fruit, but was a bit tight at the morning double decanting and very classic in style. It really blossomed by the afternoon, receiving many compliments. This could certainly be the best value from Pomerol! The **2009 Monbousquet, St-Emilion (\$49.99)** showed the flamboyant and exotic side of Merlot, showcasing very deep, ripe, creamy-soft fruit with plenty of new oak. I must admit that this is usually not the traditional style I prefer; but it was damn tasty!

The second wine of Château Palmer, the **2009 Alter Ego de Palmer, Margaux (\$84.99)** is my favorite wine of the 2009 vintage for the money, bar none, and I sold it on futures to everyone that would listen to me. I was absolutely thrilled with the way it performed out of the bottle for the first time. The blend is 51% Merlot and 49% Cabernet Sauvignon, and all I can think of when I taste this wine is that this is what kings would drink!

From my first sip of the **2009 Grand-Puy-Lacoste, Pauillac (\$89.99)** at the UGC tasting in 2010 I realized that this was their best wine in many years. Always a popular wine that requires aging, this is no exception. It is classic Pauillac—80% Cabernet Sauvignon and tightly wound—it is one of the most powerful wines of the 2009 vintage and less than \$100!

The **2010 Petit Guiraud, Sauternes (375ml \$13.99)**, the second wine of Château Guiraud, closed out this super Saturday in a big way. It is the greatest second wine I have ever tasted from Sauternes! Loaded with baby fat and rich flavors of honey, it's just amazing for the price.

Please feel to contact me anytime with any questions or for advice on the wines of Bordeaux at x2723 or by email at [Ralph@KLWines.com](mailto:Ralph@KLWines.com).

Cheers, Toujours Bordeaux and, for the last time in this newsletter format, Go Giants!

Ralph Sands



"Coufran, often called the 'Pomerol of the Médoc' made their best wine ever in 2009!"

## STEVE BEARDEN *On Bordeaux*

The 2009 Bordeaux continue to impress us all here at K&L. At the mid-February tasting in the San Francisco store we sampled a 2010 from one of our favorite bargain-priced producers as well as 2009s from several late release and somewhat rare châteaux. The following are available in limited quantities, but are highly recommended:

**2010 Caleches de Lanessan, Haut-Médoc (\$15.99)** Lanessan fashions a very traditional style of wine that our customers can't seem to get enough of, and the château-direct pricing we get makes their wines some of the greatest values in the store. This is the first time we've carried their second wine, and the 2010 vintage is a great starting point for introducing the more approachable style (and price) of this great bargain. Lovers of old school Bordeaux should not miss this.

**2009 Alter Ego de Palmer, Margaux (\$84.99)** We never seem to get enough Château Palmer to satisfy customer demand, and the great second wine of this legendary Third Growth is even more rare. This has all the class, breed and richness of Palmer but in a style and price that won't force you to wait. At about 50% Merlot, this has dark chocolate and coffee notes and a deep blackberry-fruited middle, while the Cabernet component expresses the class and sophistication you expect. Decant tonight or cellar for a decade, but do not miss this beauty.

**2009 Grand-Puy-Lacoste, Pauillac (\$89.99)** Customers are often surprised when I tell them that my favorite Fifth Growth Pauillac is not Lynch-Bages but rather Grand-Puy-Lacoste. Currants, blackberries, cedar, graphite, earth and mineral meld effortlessly in this sleek and powerful wine, where the copious fruit is held at bay by the sheer structure. Wine this balanced is difficult to resist, but this will greatly reward several years of bottle age and could be cellared for well over a decade.

**2009 Monbousquet, St-Emilion (\$49.99)** This modern, often flashy wine is surprisingly deep and structured this vintage, but it still has all the telltale depth of fruit and richness this property is known for. A layer of dark fruit and new oak creates a creamy texture that envelops the core of mineral and tannin in this full-bodied and rich wine. Just superior winemaking for the money.

*Steve Bearden*

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## JEFF GARNEAU'S *Bank Shot*

**2009 Mylord "Cuvée Milady" Bordeaux (\$11.99)** This AOC Bordeaux comes from the northern part of the Entre-Deux-Mers region. The vineyards—planted to 70% Merlot, 20% Cabernet Sauvignon and 10% Cabernet Franc—are in the Dordogne River Valley a few miles south of St-Emilion. Soils are predominantly clay limestone. The 2009 vintage offers a rich, grapey nose with just a hint of oak spice. The wine is smooth in texture, round and open knit in style with ripe plum and cherry notes. A superb vintage and an excellent value in everyday Bordeaux.

**2009 Trebiac, Graves (\$14.99)** We sold both the 2000 and the 2005 vintage of this well-priced Graves red. The 2009 is another excellent example of the quality of the wines being produced within the appellation, one of the areas longest under vine in the entire region. The percentage of Merlot—at 80%—is unusually high for the appellation, and it shows in the intriguing spice cake and ripe plum notes. The decidedly mineral character of the wine is classic Graves.

**2009 Arnauton, Fronsac (\$16.99)** Fronsac lies alongside Pomerol and St-Emilion on the Right Bank, producing Merlot-based wines of good quality at good prices. The Merlot grapes got quite ripe in 2009 resulting in some cases in full-bodied wines with an exotic, almost floral character. The 2009 Arnauton is one of these, richly-textured with sweet, plummy fruit.

**2009 Larmande, St-Emilion (\$34.99)** Consistently one of the best values in St-Emilion Grands Crus Classés, Château Larmande lies just to the north of the town of St-Emilion itself on a mixture of sand, limestone and clay soils. The vineyards are planted to 65% Merlot, 30% Cabernet Franc and 5% Cabernet Sauvignon, and they use 60% new oak on the wines each year. The 2009 vintage is classically-styled, rich and round, with good weight and mouthfeel, sweet red and black fruits and firm, fine tannins. Will reward time in the cellar.

**1999 Lanessan, Haut-Médoc (\$19.99)** The 1999 vintage was made under the stewardship of Hubert Bouteiller, the eighth generation of the Bouteiller family to run Château Lanessan. This Haut-Médoc property is located in the commune of Cussac-Fort-Médoc, just south of the border with St-Julien-Beychevelle. The style of these older vintages of Lanessan is slightly rustic, with a little hint of the barnyard character that used to be common in Bordeaux. The 1999 vintage displays sweet, upfront fruit with ripe blackberry and rich cassis notes. The blend is 60% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc and 5% Petit Verdot. Still youthful in character with firm tannins; decant for one hour for the best experience.

*Jeff Garneau*

“Customers are often surprised when I tell them that my favorite Fifth Growth Pauillac is not Lynch-Bages but rather Grand-Puy-Lacoste.”

“Château Larmande is consistently one of the best values in St-Emilion Grands Crus Classés...”

“I was amazed at the maturity of these Napa Valley gems, even from off vintages like 1998; they had evolved into balanced wines with velvety tannins, and just the right amount of fruit and acidity.”

## Pairings: Springtime Drinking

**At the urging of K&L's HR goddess Cindy Westby I joined a meat CSA at the beginning of this year.** A monthly delivery of super high quality meat from 4505 Meats in San Francisco means my fridge and freezer are always stocked, and the butcher's cuts have led me to make more innovative dishes than my usual weekly standards. The first couple of months the deliveries were filled with lamb and beef cuts meant to be braised throughout the day, filling the house with luscious smells from fall-apart meat.

I've recently been doing cellar inventories and consultations, only to discover that many of us seem to have lots of great Cab in our cellars, but not as many occasions to drink them. Thankfully this braised meat kick gave me every reason that I needed to break into some of mine. I'd start cooking the cuts of meat in the mornings, and then I would have all day to go through the mental rolodex of wines in my collection to select the right one for dinner. Never have I been so thankful for holding on to such great bottles out of fear of wasting them on a mediocre dinner or on people that wouldn't appreciate them. I started pulling out beautiful Cabs from the '80s and '90s, gently decanting them and, between bites, savoring every sip and every moment of the meal with friends or just my husband. I was amazed at the maturity of these Napa Valley gems, even from off vintages like 1998; they had evolved into balanced wines with velvety tannins, and just the right amount of fruit and acidity.

The first of these meals was braised beef chuck over spaetzle with sautéed kale and a magnum of **1998 Joseph Phelps "Insignia" Napa Valley Cabernet Sauvignon (\$249.99)** that was just extraordinary. The fruit was still there, still brambly, but it had also evolved into dried cherries and dried apricots with an intoxicating nose of old leather-bound books and tack room. A bottle of **1995 Mayacamas Mount Veeder Cabernet Sauvignon (\$139.99)** that I had been holding onto most of my adult life went with a generous portion of beef osso bucco with parsnip puree and a pool of the strained demi-glace. The most unctuous braised beef short ribs went with a potato

“risotto,” haricots verts and a **1991 Opus One Napa Valley Proprietary Red (\$249.99)**. Todie-for delicious.

So while my Cab collection is finally dwindling, I am thoroughly ready to scoop up whatever our amazing library department has acquired. In the meantime I'll be focusing on filling my cellar with the everyday drinking, food friendly, domestic Pinots that I have become a loyal and devoted fan of: The **2011 Tessier "Saralee's Vineyard" Russian River Valley Pinot Noir (\$34.99)**, **2011 Donkey &**

**Goat "Helluva Vineyard" Anderson Valley Pinot Noir (\$27.99)** and **2011 Bench Sonoma Coast Pinot Noir (\$19.99)** are my first picks to have on hand this spring/summer. As we segue away from long days with the oven on to afternoons by the grill, I also plan to have a glass of chilled **2010 Sobon "Rocky Top" Amador Zinfandel (\$13.99)** or the new vintage of their incredible **Rosé (\$9.99)** in hand.

*Melissa Lavrinc Smith*

## OLD & RARE BEAUTIES, WITH MORE TO COME

**This past week has been a "let's drink old wine" week:** 1961 and 1962 Lynch-Bages, 1989 Léoville-Las Cases, 1965 Concannon Petite Sirah Reserve (from magnum), 1953 Léoville-Barton, 1964 Baronet Pomerol from Philippe Rothschild, and on and on. All were quite good, with the 1953 Barton being the best, in my opinion.

It is quite hard to find big supplies of older California wines, but Trey has tracked down some older California beauties, so check out our inventory in the next couple of weeks, there will be Corison, Groth and Montelena, to name a few. We do have a little of the fine **1991 Opus One Napa Valley Proprietary Red (\$249.99)** as well as the powerful **1998 Mayacamas Napa Valley Cabernet Sauvignon (\$129.99)**. Finding older French Bordeaux in quantity, however, is a bit easier than finding Californian rarities. We just received 700-plus cases of Château Lanessan wines—all direct from the property. Check out Jim Barr's column on page 24 of this newsletter for notes. Try the **1997 Gloria, St-Julien (1.5L \$89.99; 3L \$239.99)**, or one of the best values from the 2002 Bordeaux vintage, the **2002 Sarget de Gruaud-Larose, St-Julien (\$32.99)**. The **1999 Lynch-Bages, Pauillac (\$139.99)** is one of the more affordable Lynchés available on the market. And just in from one of our favorite drinking vintages is the **1997 Haut-Bergey, Pessac-Léognan (\$23.99)**; this wine drinks perfectly right now, just decant and enjoy.

Other new arrivals include the **1989 Phélan-Ségur, St-Estèphe (1.5L \$199.99)** that came right from the château's cellar—a sweet and lovely wine. Another great magnum is the **2000 Labégorce, Margaux (1.5L \$79.99)**, an old school wine that I love. The **1997 Potensac, Médoc (1.5L \$59.99)** and **1997 Lanessan, Haut-Médoc (1.5L \$44.99)** are the bargain magnums of the day at K&L. The last drop of the **2000 Terrey Gros Cailloux, St-Julien (\$32.99)** has just arrived, and it will sell quickly again. How about **1996 Clément-Pichon, Haut-Médoc (\$24.99)**? Here is what we said about it in 1997: “We were very impressed with the 1996 Clément-Pichon at several tastings. The beautiful nose leads to black cherry and coffee notes. There's plenty of fruit and nice balance, allowing this wine to be enjoyed fairly young or aged for several years. It has a nice touch of elegance.” Lastly, look for the three, five and six-liter bottles of older **Prieuré-Lichine**, they're perfect for parties. We have the 1987, 1991, 1996, 1997 and 2000 vintages for you to enjoy.

*Clyde Beffa Jr.*

## Traveling to Champagne in April

When you receive this newsletter, I will be on my annual spring buying trip to Champagne. I always go to the region in April because it is the best time to taste the previous year's harvest. It has had seven months to turn into real wine, but most folks still have not bottled it or started the second fermentation. I will taste the 2012s this year. The vintage looked to be disastrous, but all early reports say that although it is short on quantity, the fair fall weather saved the quality and many producers will declare a vintage. But since most of our non-vintage product is based on 2008 or 2009 currently, and the youngest vintage wines that we have for sale are 2007s, it will be quite a while before the 2012s hit the shelf...At the earliest it will be 2017! The most impressive vintage that I tasted as still wine was 2008, and those should be starting to arrive this year. Keep an eye out for them. Just like in 1996, the 2008 vintage had the good fortune of reaching very good ripeness without losing its acidity. I know examples from Champagne Marguet will be on the way this fall for sure!

Of all the vintages to snap up now, the 2004s come with my highest recommendation. It is considered a "classic" Champagne vintage, with a long, cool growing season. This type of vintage used to happen at least twice a decade, but with all the changes in climate in this northern region, it has not happened again since. The wines are lean, long distance runners, and I believe they will develop just like the 1988s. That vintage was the bridesmaid to the flashier 1989s and 1990s that came after it, but has blossomed into perfection now. The best deal from this vintage at K&L is the **2004 Baron Fuente "Grand Millésimé" Brut Champagne\* (\$34.99)**. This blend of 45% Chardonnay, 40% Meunier and 15% Pinot Noir is drinking effortlessly now at nine years old, but will continue to improve until its 20th birthday. The **2004 Piper Heidsieck Vintage Brut Champagne (\$59.99)** shows the upward trajectory that this historic house is on with its deceptively light personality. It is composed of 60% Pinot Noir and 40% Chardonnay and has quite a bit of toasty brioche that will unfold over the next few years. We should also have the **2004 Pierre Paillard Grand Cru Brut Vintage Champagne\* (Inquire)** by now. Drop me a line, and I will tell you about it. I haven't tried it yet, and I can't wait!

Gary Westby

## A Springtime Trip to Brouillet

The small village of Brouillet, population 91, in the northeast corner of the Valley of the Marne, is where the Ariston family has been making Champagne since 1794. Steep slopes, with less chalk in the soil and an abundance of fossils, lend the wines from these vineyards a unique style different from the more southern areas of Champagne. Many of the Aristons' vineyards have older vines, which also lead to a distinct house style. We have been fortunate enough to have a long-term working relationship with them and have enjoyed their Champagnes for many, many years. These bubbles are also consistent favorites with our customers for both their quality and value. Their **Ariston Aspasie "Carte Blanche" Brut\* (\$27.99)** is a great balance of 40% Chardonnay, 30% Pinot Noir and 30% Pinot Meunier. The overall character is one of power and cleanliness, with lovely golden apple fruit with touches of brioche and caramel. All of this is enhanced by a clean, lingering finish. Buy a case and drink it throughout the year. It has the capacity to age, and it fleshes out nicely after a few months. The **Ariston Aspasie Brut Blanc de Blancs\* (\$34.99)** is a Champagne for those looking for a fuller style of blanc de blancs. Lots of cream and lush apple fruit on this one. And whereas most blanc de blancs have lemon and lime fruit at the forefront, the Aspasie has a lovely lemon curd note at the back of the palate. A perennial favorite of customers (and staff) is the **Ariston Aspasie Brut Rosé\* (\$32.99)**. A blend of half Pinot Noir and half Pinot Meunier, this beauty starts out with rich, dark cherry fruit and finishes with a zippy finish of dry minerality and fresh-picked raspberries. The rather dark color comes from 12% Pinot Meunier that is vinified as still red wine. Lovely mousse and depth. This one consistently sells out quickly, so don't wait too long to buy it, especially at this great price. Finally we have the **2007 Ariston Aspasie Vintage Brut\* (\$39.99)**. This new release is one-third each Chardonnay, Pinot Noir and Pinot Meunier, with fruit coming from 25-year-old vines. (We recently tasted a vertical of this particular blend from the 2000 vintage on up, and all of the wines were excellent.) Dosed at nine grams, the Champagne shines with golden apple fruit, toasted nuts and the house's characteristic creaminess. It has nice texture and a clean finish, though not as much acidity as the previous few vintages. Subtle and elegant. Perfect by itself or with some brie and crusty bread.

Happy spring!

Scott Beckerley

"Of all the vintages to snap up now, the 2004s come with my highest recommendation. It is considered a 'classic' Champagne vintage, with a long, cool growing season."

"We have been fortunate enough to have a long-term working relationship with the Aristons and have enjoyed their Champagnes for many, many years."



## BRICK'S BEER PICKS OK!

Over the last few years we've seen better and better beers coming from weirder and weirder places. Italy, Spain and Sweden have all made considerable contributions in the last few years. And in the States we've also started to see amazing beers coming from some pretty unlikely places. Prairie Artisan Ales from Krebs, Oklahoma is a perfect example of this. Located about two hours southeast of Oklahoma City, they are, in other words, pretty much in the middle of nowhere as far as beer as concerned. Anyhow, after pouring a keg of their beer for SF Beer Week at Gourmet Haus Staudt I am completely enamored with these beers.

What I poured that night was the **Prairie Artisan Ales "Prairie Standard" Hoppy Farmhouse Ale, Oklahoma (12oz \$3.19)**, which we now have in bottles. This beer is made exclusively with hops from New Zealand, and it shows in its floral, resinous nose along with dried lemon peel, cut grass and jasmine notes. Lightweight but wildly flavorful, this is delicious beer with golden, clean maltiness, a touch of fresh hay and a return of the cleansing, brisk hops that make the nose so wonderful. Plus this is only 5.2% ABV; talk about a great spring beer!

We also received the **Prairie Artisan Ales "Prairie Ale" Saison, Oklahoma (750ml \$12.99)**, which is a heady beer more aromatically akin to the great Belgian Saisons with its big, yeast-driven aromatics and fruity esters. Brisk and fresh upon entry, this shows tons of earthy/mineral flavors, some notes of peach pit and is completely dry throughout. Any fan of Dupont, Pipaix or Fantome's Saisons is going to love this beer!

The **Prairie Artisan Ales "Prairie Hop" Dry-Hopped Belgian-Style Ale, Oklahoma (750ml \$12.99)** is like the perfect combination of the two beers above. It perfectly combines the grassy/floral hops of the Standard with the Belgian yeastiness of the Prairie Ale. With a twang of entering acid, this plays at the funk that Belgian Saisons have so often without actually going there. Again completely dry, the Prairie Hop has layered aspects of passion fruit, alfalfa, wet clay and dried apples; this is just a fricken' awesome beer!

If you have any questions about beer or would like to be added to my Beer-Mail List, feel free to email me at [BryanBrick@KLWines.com](mailto:BryanBrick@KLWines.com).

Cheers!

Bryan Brick

## Rhône Valley

### YES, We Have That Now!

This month at K&L we'll see the arrival of the most current release southern Rhône from **Domaine Les Grands Bois**. This family-owned and -operated domaine is spear-headed by husband-and-wife team Marc Besnardeau and Mireille Farjon. Prior to meeting and marrying Mireille, Marc was a sommelier in the Montmartre neighborhood of Paris. This seminal experience greatly influenced the overall style and spirit of his wines. The domaine is located in the southern Rhône village of Saint Cecile les Vignes. Spread out over 46 hectares and across several appellations, their vineyards are planted to the usual varietal suspects: Grenache, Syrah and Mourvèdre. Three-quarters of these vines were planted before 1950, with a few parcels planted more than 100 years ago. Below you'll find a selection of wines from Domaine Les Grands Bois that are sure to please. Each wine provides a snapshot of a different aspect of the southern Rhône and its soils.

**2011 Domaine Les Grands Bois "Cuvée les Trois Soeurs" Côtes du Rhône (\$13.99)** The Cuvée les Trois Soeurs comes from 30- to 60-year-old vines and is predominantly Grenache, balanced by Syrah and Carignan. Spicy cherry and blueberry fruit is lifted with delicate floral aromas. Finely structured on the palate, this is a round, stony and fresh Côtes du Rhône for enjoying now. 14.5% ABV.

**2010 Domaine Les Grands Bois "Cuvée Philippine" Côtes du Rhône-Villages (\$16.99)** 91 points Robert Parker: "The 2010 Côtes du Rhône-Villages Cuvée Philippine is composed of equal parts Syrah and Grenache

blended with 15% Carignan from 12-80 year old parcels. Bottled unfiltered, it exhibits an opaque purple color along with a deep nose of black currants, black cherries, licorice and lavender. Complex, medium to full-bodied, rich and dense, it is a heck-of-a-bargain that should drink nicely for 3-4 years." 14.5% ABV.

**2010 Domaine Les Grands Bois "Maximilien" Côtes du Rhône-Villages Cairanne (\$18.99)** 92 points Robert Parker: "... (50% Grenache, 35% Mourvèdre and 15% Syrah from 12-50 year old vines) was aged in old barrels for four months prior to being bottled unfiltered. Copious aromas of underbrush, loamy soil, sweet kirsch, black currants and spice box are followed by a spicy, peppery wine with excellent fruit, intensity and density as well as a medium to full-bodied style. Consume it over the next 5-7 years." 14.5% ABV.

**2010 Domaine Les Grands Bois "Cuvée Marc" Rasteau (\$24.99)** 94 points Robert Parker: "Another blockbuster is the 2010 Rasteau Cuvée Marc. Composed of 50% Grenache, 25% Mourvèdre and 25% Syrah, this is a fabulous value from an increasingly promising appellation. A sumptuous bouquet of kirsch, licorice, chocolate fudge, blackberries and graphite emerges from this full-bodied, powerful, concentrated, intense Rasteau. It should drink well for a decade or longer." 14.5% ABV.

Mulan Chan-Randel

“One of the most truly delicious wines I’ve tasted in 2013 is the 2011 Halcón ‘Esquisto’ Yorkville Highlands Rhône Blend.”

## Brick’s Backyard Picks: Bouncing Around

**It is April and spring has, hopefully, sprung. The sun is out, the birds are chirping and the trees and flowers are bursting with new growth.** Or at least that is the way I envision it as I write this in late February. In fact, it sort of feels like spring already since the cherry blossom trees on my street started blooming before Valentine’s Day. The food is getting lighter and brighter, which is needed after the carb-loaded, meat sweat-inducing braises and roasts of winter. And most importantly I’ve tasted a whole slew of new wines, many of which are perfect for this new month and all the freshness that it brings.

One of the most truly delicious wines I’ve tasted in 2013 is the **2011 Halcón “Esquisto” Yorkville Highlands Rhône Blend (\$25.99)**. Halcón was one of the revelations of 2012; they shocked me early on with their outrageously good Syrah and this new release did nothing but fortify that burgeoning reputation. Their estate vineyard is planted in the Mendocino County appellation called Yorkville Highlands. The vineyard sits at 2,500 feet in elevation, above the fog line, on fractured shale, quartz-rich rock and mica-schist, which is a very similar soil composition to the famous Côte-Rôtie appellation in the northern Rhône. People like Wells Guthrie at Copain have already taken notice of the relatively young vineyard and are bottling vineyard-designated Syrah from there. This estate blend of 40% Grenache, 30% Syrah and 30% Mourvèdre is wild, nervy and full of flavor, with tremendous aromatics of pithy raspberry, dried strawberry and a slight touch of cured meats. Weightless and full of energy, this is perfect for lighter meat dishes with its flavors of fennel pollen, lamb jus, black raspberry and a streak of white pepper. Rhône lovers shouldn’t miss this bottle.

Another spring-appropriate varietal is Sauvignon Blanc, and I’ve surely tasted many over the last month or so. They are rolling out like stars on the red carpet right now and few, if any, have shone brighter than the **2011 McGah Family Cellars “Ten Seventy Green” Rutherford Sauvignon Blanc (\$19.99)**. This small, family-owned project really impressed me with their two wines, the other a solid, crowd-pleasing Rutherford Cabernet for a reasonable price. But this Sauvignon Blanc is really something special. Riding a perfect line between the spicy, capsicum-driven nose of

Kiwi SBs and the fruit-forward, citrus-driven nose of Napa, it is wildly alluring. Linear and alive, from the onset this delivers plenty of Meyer lemon, Key lime, Thai basil and mango flavors that dovetail to the broad, mouthwatering finish. Add just a kiss of 10% new oak to give a little dimension and added complexity and this is a bottle that you can go back to time and time again.

Please remember: If you are interested in joining our mailing list focused on interesting, small production Domestic wines, wines that are destined to become the “next big thing,” wines that don’t have points, or are just underdogs, please send me an email at [BryanBrick@KLWines.com](mailto:BryanBrick@KLWines.com). Cheers!

*Bryan Brick*

### PREMIERE NAPA VALLEY

**I made a wrong turn somewhere on the way to Bordeaux and ended up in the Napa Valley.** So I tagged along with K&Lers Trey Beffa, Alex Pross and Christie Cartwright for a day during Premiere Napa Valley, and had a thoroughly delightful time even though we only had a 20 minute lunch break. It was great seeing and talking to some of our “old” friends and tasting their wines. Our first stop was to see Ric Forman and his beautiful property, Forman Vineyard, just east of St. Helena. I arrived early and Ric and I discussed the “old days” when he was at Sterling and Newton before starting Forman in 1983. I will tell you the true story about what happened to the 1970 Sterling Cabernet someday. We tasted two delightful 2012s—a Pinot Noir (Shhh!) and his great Cabernet. We also tasted the wines from his second label, Château la Grande Roche. Enjoy the **2008 Forman Napa Valley Cabernet Sauvignon (\$79.99)** and the **2010 Forman Napa Valley Chardonnay (\$39.99)** until those are released.

Over the course of the day we hit all the Napa appellation tastings and stopped off at a few select properties, including Corison, where we tasted a vertical of Cathy’s wines from 2000 to 2005 from magnum. I’m hopeful Trey will be able to buy more of these gems for our store. The wines were outstanding—fresh and vibrant! Until then we have the **2009 Corison Napa Valley Cabernet Sauvignon (\$69.99)** in stock; you should buy some for your cellar. We also stopped at Louis M. Martini Winery for a tasting. I had not been there since the release of their great 1970—in about 1973, I believe—just 40 years ago. I talked at length with Mike Martini about the old days and drank a delicious 1965 Cabernet. Try his **2009 Louis M. Martini Napa Valley Cabernet Sauvignon (\$21.99)** and **2010 Louis M. Martini Sonoma County Cabernet Sauvignon (\$12.99)**; they are both fabulous values. At ZD (I had never been there) we enjoyed tasting the 1992 ZD Reserve Chardonnay from a six-liter bottle. It was quite nice. Dennis Groth, a good friend over the years, poured his new Cabernet when we visited there, and we talked about his 1985 Reserve, Robert Parker’s first-100 point California wine. I asked for a few cases, and we may get them! Bo Barrett of Chateau Montelena was in rare form, and we talked about doing another 20-year vertical tasting of their wines. We did one about 13 years ago at the Plumed Horse in Saratoga. He also said he has some library wines for sale. Stay tuned for those.

Besides all of our old time friends, I tasted many wines from a host of new properties—many I had never heard of—but the wines were solid for the most part. We tasted quite a few 2010 Cabernets, which were quite nice in general. The 2012s we tasted were spectacular, while the much-maligned 2011 vintage had some surprises. It was a small crop, but it made some easy-drinking wines. We finished off the day at Bouchon where I opened a magnum of 1965 Concannon Reserve Petite Sirah. The wine was dark, savory and perfectly wonderful. Old wines and old friends and wonderful relationships; all in all a great day.

*Clyde Beffa Jr.*

“This year’s Premiere Napa Valley was probably the best comprehensive tasting of the Napa appellations I’ve ever experienced.”

“Sold mostly direct to consumer until recently, you should start seeing the wines of Darms Lane at more restaurants in California in the near future, and of course we are thrilled to be one of a few select retailers to carry wines from their range.”

## PREMIERE NAPA VALLEY *A Bounty of Great Cabs*

After a two-day whirlwind trip up and down the Napa Valley for the highly anticipated Premiere Napa Valley 2013 tastings I find myself with the best kind of problem to have: There were so many amazing wines I’m having a hard time deciding which to tell you about. It was probably the best comprehensive tasting of the Napa appellations I’ve ever experienced. The common theme of the weekend seemed to be the beauty and brightness of the cool 2010 vintage.

At the Yountville Appellation Tasting I found two amazing gems! First, I absolutely adore the family-owned and -operated Keever Winery. Bill Keever’s new, 100% estate, **2010 Keever Yountville Cabernet Sauvignon**, which will be released this fall, was jaw-droppingly good. It has a real focus, lift and minerality to it, bright and lively, with slight tobacco spice box. Even though young, it is fleshed out on the mid-palate with red and black fruits and super polished tannins on the finish. In the meantime try the delicious **2009 (\$94.99)**. The other Yountville highlight was the **2009 Kapcsandy “Endre” Napa Valley Bordeaux Blend (\$74.99)**, which was 51% Cabernet, 40% Merlot, 6% Cabernet Franc and 3% Petit Verdot. This is a favorite, super old school family-owned winery, and their hard work really shows in the quality of the wine. The Endre is already drinking great now, so balanced and layered on the palate, it brings the Old and New world styles together in a terrific way. The fruit is very present, but the savory qualities of the wine keep it interesting and polished. I could drink this wine anytime, anywhere. It’s that good!

The Calistoga Appellation Tasting was probably the most surprising in terms of quality, and for all the new wineries we tasted there. This appellation is a class act all the way. Barlow Vineyards really stood out to me. They are making exceptional wines for killer prices! Their **2009 Barlow Napa Valley Merlot (\$34.99)** is 100% estate-grown and one of the most luxurious Merlots I’ve ever tried. It has aromas of rich raspberry, black cherry and a touch of sweet French vanilla. On the palate there are generous flavors of ripe currants, blueberries and Bing cherries. The **2009 Barlow “Barrouge” Napa Valley Bordeaux Blend (\$44.99)** is an estate-grown blend of 77% Cabernet, 11% Merlot, 4% Cabernet Franc and 8% Petit Verdot. This wine is lustrous and velvety, with aromas of red currant and cherry, cocoa nibs and creamy French vanilla. The palate is chock full of dark fruits and plush, polished tannins on the finish. I also loved the **2009 Barlow Napa Valley Cabernet Sauvignon (\$49.99)**, which is also entirely estate grown. This incredibly velvety Cab has amazing texture with black cassis and violets on the bouquet and strong yet sexy flavors of black berries, wild red berry, licorice, spice box and plum. It finishes off with elegant, polished tannins. Awesome!

Christie Cartwright

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## BOUTIQUE CORNER

**Darms Lane is a small, family-run winery in the Oak Knoll District of the Napa Valley. It was established in 1983 as a Chardonnay estate and was known as Crichton Hall Vineyard.** The property was acquired in its totality in 2002, and the 14 acres of original Chardonnay vines were replaced by the Bordeaux varietals Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc. MIT and Davis graduate Brian Mox has been the winemaker since 2003. Brian has worked with other wineries such as Laird Family Estate, Etude and, more recently, at Lewis Cellars. He has played a key role in the transition of the vineyard from Chardonnay to Cabernet Sauvignon, and his outstanding skills and experience have been instrumental in creating the Darms Lane wine that is currently on the market. (The first estate-grown Darms Lane Cabernet Sauvignon was produced in 2005.) Sold mostly direct to consumer until recently, you should start seeing the wines at more restaurants in California in the near future, and of course we are thrilled to be one of a few select retailers to carry wines from their range. The winery makes several different wines, but I wanted to focus on my two favorites.

**2010 Fortune 1621 Napa Valley Cabernet Sauvignon (\$26.99)** This is a more affordable second label Cabernet Sauvignon developed by Darms Lane, and the price/quality ratio is second to none. I have tasted wines three times the price that don’t even come close to giving the pleasure this wine provides. This wine is aged for 10 months in French oak, 25% new, and it is what I think most people want in a \$25 Napa Cabernet: Bright blue and black fruit with great notes of spice, chocolate and just a hint of vanilla. The only bad thing about this Cabernet is that they only made 250 cases.

**2011 Darms Lane Oak Knoll Chardonnay (\$27.99)** This Chardonnay is sourced from Trefethen Vineyards, Darms Lane’s neighbors. The wine is aged in 50% new French oak. The wine is a creamier style of Chardonnay but with great backbone and acid. Pear, melon and stone fruit are nicely balanced with hints of crème brûlée, nuts and cedar. This a fine example of Napa Valley Chardonnay.

Mike Jordan

## PREMIERE NAPA VALLEY *A Blast From the Past*

**At 4 p.m. on February 21st, in a small tasting room in Napa Valley, I was born again.** It was at that moment that I fell back in love with California Cabernet Sauvignon. Like many folks my age in the wine business, my love affair with wine early on was centered on California Cabernet Sauvignon. But over the years—due in part to curiosity, cost and my own changing tastes—I slowly but consistently moved away from it, flirting with Bordeaux and the Rhône, in particular. Then on February 21st, after finishing a short tour of Heitz Cellar with the charming Kathleen Heitz Myers, I was reminded of why I had fallen in love so deeply with California Cabernet Sauvignon in the first place.

We were seated around a table in the winery's small tasting room, next door to all the offices, and I had in front of me the **2004 Heitz Cellar "Trailside Vineyard" Rutherford Cabernet Sauvignon (1.5L \$149.99)** and was marveling at how its earthy, spicy nose subtly yet seamlessly flowed into a layered palate of red berry, cola, cherry-kirsch and tell-tale Rutherford dust. This single bottle exemplified why I had fallen so hard for California Cabernet Sauvignon, and it triggered an epiphany: I had to write about it for the newsletter.

What made this wine so great? Interestingly, what made it great had as much to do with what it wasn't as with what it was. The wine told a story; it told the story of the vintage, the vineyard, the appellation and, finally, the winery, a story that was clearly communicated through the tastes and smells that emanated from the glass naturally, with no manipulation. Heitz wasn't trying to pander to fans of a popular style, to a particular taste or a winemaker's preconceived vision. All they wanted to do was show what the vintage, vineyard and winery had to say through the

grapes that were harvested. Far too often wines are made to taste more like a beverage (think Coca-Cola), homogenized to taste consistently the same regardless of the vintage and terroir. I like the fact that the 2002 Heitz "Trailside" tastes different than both the 2004 and **2005 (\$69.99)**, and that while I like the 2004, my colleague may like the 2002 instead. This is exactly what Heitz is striving for, and they renewed my enthusiasm for the category because of it. Below are my tasting notes:

**2007 Heitz Cellar Napa Valley Cabernet Sauvignon (\$39.99)** Are you kidding me? This is one heck of a wine for \$40. It is packed with gorgeous red fruit, spicy notes of menthol and herbs, with a layered palate of dark berry fruit. Easily one of the best values in California Cab I have tasted this year.

**2005 Heitz Cellar "Martha's Vineyard" Oakville Cabernet Sauvignon (\$149.99)** Less expensive than Opus One, Dominus, Insignia and about half of the Cabernet Sauvignons I tasted at Premiere Napa Valley recently, none of which I would take over the 2005 Martha's. This wine rocks! Minty, with notes of menthol and dark chocolate on the nose; the wine has layer upon layer of fruit nicely accented by hints of tobacco and exotic Asian spice.

Heitz Cellar is still making some of the best wines to come out of the Napa Valley, and their wines display an amazing sense of place and vintage, which is refreshing to encounter. Keep an eye out for a selected offering of older vintages, which represent not only great value but also a small glimpse into the past of one of California's most storied wineries.

*Alex Pross*

### *Hollywood Hot Pix*

## MOVE OVER DAGUENEAU

**The Loire Valley is home to some of my favorite producers from anywhere in the wine world.** Most of the greats are already known quantities—wineries like Couly-Dutheil of Chinon, Huet of Vouvray, Nicholas Joly of Savennières, Baumard of Quarts de Chaume and, of course, Dagueneau of Pouilly-Fumé. It often seems as though every importer has already scoured the valley and brought the best of what's there to the United States, but thankfully there are still great wineries to be discovered in this world. Here are two producers that we have the privilege of introducing to the U.S.

Patrick Baudoin is in the region of Anjou. He produces intensely mineral-driven, dry Chenin Blanc as well as some sweeter more succulent versions of the same grape from Coteaux du Layon. In his youth, Patrick avoided the wine industry, but in 1990 he took over the estate that his great-grandparents founded in the 1920s. The property is 13 hectares of vineyards situated on a cocktail of ancient eroded rocks, a mix of volcanic and sedimentary soils depending on the site. The vines are all farmed organically, only native yeasts are used and minimal amounts of sulfur added. Also, the wines are never chaptalized. (Patrick is fighting to have chaptalization outlawed in sweet wine production.)

All of this leads to the quality that is in the bottle. The **2011 Patrick Baudoin "Effusion" Anjou Blanc (\$36.99)** is from two separate parcels. This has classic Chenin aromas of ripe Pippin apples and persimmons, vibrant acidity and a long, clean finish. Even more stunning is the **2010 "Le Cornillard" Anjou Blanc (\$49.99)** with its intense richness, luscious mouthfeel and a finish that goes on for more than a minute. Both are dry

and fulfilling—liquid poetry. We even have a small amount of his Coteaux du Layon wines, but quantities are so slight I will only mention them here in passing. If you can get your hands on some, they are some of the best and cleanest dessert wines I have ever tasted from the region, rivaling the greatest of Baumard.

Our second new find is Domaine Guiberteau, whose wines are on the lists of more French Michelin-starred restaurants than not. Still, when the wines were presented to me I had no idea, and then I tasted them and the clouds parted and the sun shone through; I knew these were wines from a great producer. The property was founded in the early 20th century and is now run by Romain Guiberteau, the great-grandson of the founder. The domaine is 9.4 hectares and has been farmed biodynamically since 2007. The **2010 Domaine Guiberteau Saumur Blanc (\$24.99)** is incredibly vibrant. So much so, in fact, that Romain released the 2011 first and sold out before releasing the '10, with its succulent, stony minerality, lime zest and tangerine. One of his best bottlings, though, is the **2009 Domaine Guiberteau "Breze" Saumur Blanc (\$54.99)**. It is a blend of two parcels, 55 and 60 years old, planted on clay and limestone. The length of this wine on the palate is fascinating. So much tone and crunchy mineral wrapped around pristine fruit. This wine is thrilling to drink. Romain also makes reds. His basic **2011 Domaine Guiberteau Saumur Rouge (\$29.99)** rivals the best that Chinon puts forward with its classic Cabernet Franc aromas of violets, cherries and sagebrush. All at once elegant and showy. Quantities for all of these wines are extremely limited so don't wait or you will miss out.

*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 AND LOIRE

**2011 Domaine Cherrier Sancerre\*** \$16.99

François and Jean-Marie Cherrier, with father Pierre, produce steely and citrus-driven Sancerre from fine parcels of Sauvignon Blanc planted in Sancerre's silex (flint) and chalky soils. Vibrantly aromatic and mineral-driven, this is quintessential Sancerre.

**2010 Charles Baur Pinot Blanc\*** \$12.99

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

**Charles Baur Cremant d'Alsace Rosé\*** \$19.99

This gets its hue from Pinot Noir, of course. Full of yeasty strawberry fruit and spice; it is a party wine and a terrific summertime tippie.

#### RHONE & FRENCH REGIONAL

**2010 De Chambert "Jean d'Alibert" Chardonnay Pays d'Oc\*** \$12.99

If you prefer your Chardonnay on the crisp side, chill this wine well; if you like a richer texture, serve it a bit warmer. This is an excellent wine to serve with lobster or cracked crab dipped in lemon butter.

**2010 Domaine de Fontbonau Côtes du Rhône** *Inquire*

91 points WA: "...The nose is of warm berries, black cherry compote and dried Provence herb aromas with hints of cumin seed, cardamom and violets. Full, opulent and seductive on the palate, it is superbly structured with a nice acid backbone and a medium to firm level of very finely grained tannins, finishing long and spicy. Delicious now..."

**Jean Louis Denois "Tradition" Brut\*** \$14.99

Dry, elegant and long, with notes of hazelnut, red berries and toasted bread. This is one delicious bubbly! 12.5% ABV.

**2012 Viranel St-Chinian Rosé\*** \$15.99

This is so delicious and fun to drink, a great rosé to drink now.

**2010 Château de Montfaucon "Baron Louis" Lirac\*** \$18.99

90 points RP: "...A sleeper of the vintage...Its dense ruby/purple color is followed by sumptuous notes of raspberries, kirsch, spring flowers and loamy, earthy soil."

#### ARGENTINA

**2011 Monteviejo "Festivo" Torrontes\*** \$11.99

Bright, spicy, lively. Delicious.

**2009 Monteviejo "Calypso" Malbec Mendoza\*** \$18.99

90 points RP.

#### BEAUJOLAIS & BURGUNDY

**2010 Potel-Aviron Côte de Brouilly "V.V."\*** \$17.99

Shows bright acidity and crunchy red wild cherry notes. We found the 2010 particularly delicious and loved the intensity and fruit.

**2010 Domaine des Niales Rhedon-Marin Mâcon-Villages "V.V."\*** \$12.99

On the palate this is focused and bright, with a nice spicy note and lovely acidity, as well as some pretty pear notes.

**2009 Maison Jacques Bavard Bourgogne Aligoté\*** \$14.99

This classic, spicy Aligoté has both acidity and a rich nuttiness. It comes from a tiny négociant in Puligny-Montrachet named Jacques Bavard.

**2011 Dom. de Nembrets (Barraud) Mâcon "Source de Plaisirs"\*** \$12.99

This is bright and very rich on the palate, with more substantial weight than most Mâcons. There is also more minerality than is typical.

**2010 Maison Jacques Bavard Monthelie Rouge\*** \$26.99

This exciting Pinot Noir comes from the picturesque village of Monthelie, located next to the more famous village of Volnay.

**2009 Domaine Champy Volnay 1er Cru "Taillepieuds"\*** \$63.99

An over-the-top great Burgundy for your cellar. Period. Taillepieuds is one of the most highly regarded sites in Volnay.

#### ITALY

**San Venanzia Prosecco Valdobbiadene Brut\*** \$11.99

A direct buy makes this brut level Prosecco a no-brainer, and quality-conscious winemaking makes it a delicious choice for parties.

**2011 Blason Pinot Grigio Isonzo (1L)\*** \$11.99

Perfectly balanced, with zippy acidity. Very aromatic, with good complexity, length and subtle elegance that shows muscle and a long, flowing finish. A little spicy, with red apple, melon and lots of minerals.

**2010 Ferrero Rosso de Montalcino\*** \$14.99

Gorgeous, full-bodied and ripe with layers of lush black cherry fruit. On the palate it is lively, balanced and fresh and has a long finish.

**2011 Ruggeri Corsini Barbara d'Alba\*** \$14.99

Offers a grapey nose, intense and yet delicate, with raspberry and violet notes. On the palate this wine is quite dry, full bodied and with plenty of acidity, though tannins are soft and fully integrated.

**2011 Ruggeri Corsini Nebbiolo\*** \$17.99

Full of the classic Nebbiolo aromas of dried roses, truffle, smoke and hints of earth. There's lots of richness, loads of fruit and a long finish.

**2007 Sesta di Sopra Brunello di Montalcino\*** \$49.99

94 points RP: "Dark red fruit, flowers, mint, licorice and spices come to life in this deep, expressive Brunello."

#### SHIPPING INFO

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

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

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

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

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

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

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

K&L carries exceptional, high quality and value-priced wines from all over the world; here are some favorites from both the Northern and Southern Hemispheres!

## CHAMPAGNE

- 2004 Baron Fuente "Grand Millésimé" Brut Champagne\*** \$34.99  
Our best value in vintage Champagne by a mile. As Steve Greer in Hollywood says: "What truck did this fall off of?"
- 2006 Sapience Brut Champagne\*** *Inquire*  
A game changing, organic, Premier Cru Champagne from Benoit Marguet and the former winemaker at Duval-Leroy that combines the personality of grower Champagne with the selection of négociant wine.
- 2002 Lanson "Gold Label" Vintage Brut Champagne** \$74.99  
Structured for the long haul, this has great candied cherry fruit from Pinot Noir and excellent chalky drive from top class Chardonnay.
- 2000 Krug Brut Champagne** \$219.00  
Imagine 13-year-old first growth Bordeaux selling at this price. Expensive still, yes, but a value for what it is!

## RHÔNE & FRENCH REGIONAL

- 2009 Domaine Girard "Tradition" Côtes de Malepère** \$13.99  
This Languedoc blend of Cabernet Franc and Merlot is a food-friendly red you can enjoy with hearty dishes like cassoulet.
- 2010 Domaine Girard Vin de Pays d'Oc Chardonnay** \$14.99  
A rich, leesy Chardonnay. However its cool climate origins reinforce the freshness and vivacity of this elegant wine.
- 2011 Château Pesquié "Terrasses" Côtes du Ventoux** \$13.99  
A deep ruby color introduces a nose of berries and spice. Peppery red and black berry flavors reverberate on the palate with round tannins.
- 2010 Château de Montfaucon Côtes du Rhône\*** \$11.99  
This spicy Rhône abounds with cherry, framboise, currant and violet.
- 2010 Les Clos Perdus "Prioundo" Corbières\*** \$14.99  
The wine's bouquet is floral in character, but also evokes a fresh fruit bowl of strawberries and raspberries.
- 2010 Domaine Le Cazal "Tradition" Minervois\*** \$10.99  
Dark berry fruits, damp earth and a certain garrigue-y-ness (think dry roasted herbs) place the "Tradition" squarely in the south of France.
- 2009 Domaine Faverot "Mazet" Côtes du Luberon\*** \$13.99  
A traditional and delicious red made from the classic local grapes of the area: Carignan, Syrah and Grenache. Terrific with lamb burgers.

## LOIRE VALLEY & HUNGARY

- 2011 Grand Voile Saumur Blanc\*** \$9.99  
Aromas of pear and apricot with honeyed nuance reverberate on the palate, while mineral notes drive the finish of this harmonious Chenin.
- 2011 M. Delhommeau "Harmonie" Muscadet Sèvre et Maine\*** \$12.99  
Sharp, stony minerality is matched and balanced by rich, tropical notes of mango and pineapple. Its zingy finish leaves your lips smacking for more.
- 2011 Franck Millet Sancerre Blanc\*** \$16.99  
We love Millet's wines for their freshness, charm and affordability, and this is easily our best value Sancerre in the store.
- 2011 Franck Millet "Insolite" Sancerre\*** \$24.99  
A reserve cuvée charged with mineral and stony flavors; it is very intense, full of bright citrus notes and quite soft, with layers of rich fruit.
- 2011 Le Paradis Chinon\*** \$9.99  
Always a favorite, value-priced Chinon, perfect for everyday drinking.

- 2007 J&J Eger Eged-Hegy Kékfrankos** \$19.99  
Made from the local variety Kékfrankos (Blaufränkisch). The soil here is almost completely limestone overlaid with a thin layer of clay.
- 2011 Château Hellha Tokaji Furmint** \$11.99  
A lush, viscous mouthfeel is delineated by fresh acidity, and the finish is dry and crisp but with persistent flavor.
- 2007 Samuel Tinon "Szamorodni" Dry Tokaji (500ml)** \$39.99  
The Tokaji Dry Szamorodni is the only *vin de voile* made out of three different micro-organisms.

## SPAIN

- 2011 Bodegas Puelles Blanco Rioja\*** \$9.99  
Viura, Malvasia, Garnacha Blanca and even a bit of Chenin Blanc. Crisp pear and apple fruit. Mineral.
- 2010 Bodegas Casa Juan Señor de Lesmos "Cuarteto" Joven\*** 11.99  
Terrific example of a *joven*, unoaked Rioja. Warm red berry fruits and dried herb aromas lead to a spicy, dark cherry palate with hints of herbs.
- 2008 Marques de Legarda Crianza Rioja\*** \$14.99  
Rich red fruit that still manages to show lovely freshness and chalky minerality. Delicious now but will continue to improve for several years.
- 2008 Bodegas Puelles Crianza Rioja\*** \$15.99  
From vineyards in the same village as the wine above. A little bit of a lighter, crisper style. Still with terrific purity and chalky terroir expression.
- 2001 Marques de Legarda Gran Reserva Rioja\*** \$29.99  
Textbook, classic long élevage Rioja style: red fruits, subtle toast, *sous bois*. Delicious now and will improve for years to come.
- 2008 Mas Codina Cava Brut Reserva Penèdes\*** \$12.99  
Bright citrus, yellow fruit, great balance. All estate fruit, hand disgorged!
- 2008 Can Mayol Loxarel "Refugi" Reserva Brut Nature Cava\*** \$17.99  
No dosage, beautiful dry style with nice toast and elegant texture. A new go-to sparkler.

## COMMONWEALTH

- 2012 Reyneke Sauvignon Blanc Stellenbosch South Africa** \$24.99  
All biodynamic estate fruit with some barrel fermentation. Creamy, with stone fruit and great texture.
- 2005 Clarendon Hills "Blewitt Springs" Grenache McLaren Vale** \$34.99  
93 points ST, 91 points WA. Heady raspberry, blackberry and blueberry aromas and are concentrated on the palate.
- 2010 Mission Estate Syrah Hawkes Bay New Zealand** \$12.99  
Fresh cracked black pepper with elegant boysenberry fruit and supple tannins. A great value. 12.5% ABV.
- 2011 Quartz Reef Pinot Noir Bendigo Central Otago** \$31.99  
Spicy clove, dark cherry, meat, dried orange peel and fine-grained tannins.
- 2009 John Duval "Plexus" Barossa Valley** \$29.99  
A Shiraz, Grenache and Mourvèdre blend from one of Oz's master winemakers. 93 points WA and WS. Stellar.
- 2011 Over The Edge (Escarpment) Pinot Noir Martinborough** \$14.99  
Great value in Kiwi Pinot. Soft and lush with fine Pinot character not often found at this price.

K&L seeks out the best Bordeaux from every vintage. We've got old and rare gems for you to drink now, plus great values from more recent vintages and lovely Bordeaux Blancs!

### 1982-2008 BORDEAUX IN STOCK

There are some fabulous buys here—check them out!

1982 Larcis Ducasse (1.5L)	\$199.99
1985 Lynch-Bages, Pauillac	\$219.99
1985 Mouton Rothschild, Pauillac	\$399.99
1985 Soutard, St-Emilion-Delicious	\$79.99
1986 Haut-Brion, Pessac	<i>Inquire</i>
1986 Pape Clément, Pessac	\$179.99
1989 Haut-Brion, Pessac	\$1,299.99
1989 Pichon-Lalande, Pauillac	\$249.99
1990 Figeac, St-Emilion	\$299.00
1991 Clerc Milon, Pauillac (1.5L)	\$139.99
1991 Haut-Bages Averous (1.5L)	\$74.99
1993 Haut-Brion, Pessac	\$379.99
From Mahler Besse. Perfect condition.	
1993 Poujeaux, Moulis (1.5L)	\$69.99
1993 Tourelles de Longueville (6L)	\$389.99
1995 Léoville-Barton, St-Julien	\$149.99
1995 Malmaison (1.5L)	\$49.99
1995 Rauzan-Ségla, Margaux	\$129.99
1995 Smith-Haut-Lafitte, Pessac	\$119.99

#### Direct From Property

1996 Lanessan, Haut-Médoc	\$19.99
1997 Lanessan, Haut-Médoc	\$17.99
1998 Lanessan, Haut-Médoc	\$19.99
1999 Lanessan, Haut-Médoc	\$19.99

1997 Fugue de Nenin, Pomerol*	\$29.99
1997 Gloria, St-Julien (1.5L)	\$89.99
1997 Gloria, St-Julien (3L)	\$239.99
1998 Soutard, St-Emilion	\$49.99
1999 Fugue de Nenin, Pomerol*	\$34.99
1999 Lynch-Bages, Pauillac	\$139.99
1999 Malescot-St-Exupéry	\$74.99
2000 Grand-Mayne, St-Emilion	\$89.99
Outstanding wine. Sweet and fruity.	

2000 Haut-Ferrand, Pomerol	\$34.99
2000 Labégorce, Margaux	\$39.99
2000 Labégorce, Margaux (1.5L)	\$79.99
Great old school Bordeaux with plenty of stuffing for the cellar. Clyde's fave.	
2001 Haut-Bailly, Pessac	\$109.99

#### More Direct From Property

2001 Lanessan, Haut-Médoc	\$19.99
2003 Lanessan, Haut-Médoc	\$19.99
2004 Lanessan, Haut-Médoc	\$19.99
2007 Lanessan, Haut-Médoc	\$16.99
2001 Malescot-St-Exupéry	<i>Inquire</i>
2001 Ormes de Pez, St-Estèphe	\$39.99
2001 Potensac, Médoc-Must try!	\$29.99

2002 Sarget de Gruaud-Larose	\$32.99
2003 Coufran, Médoc-Ralph's fave	\$19.99
2003 Malmaison, Moulis	\$19.99
2003 Verdignan, Haut-Médoc	\$19.99
Full flavored, great acidity. Superb!	
2004 Larrivet Haut-Brion, Pessac	\$29.99
As good as their fabulous 2001!	
2004 Mouton Rothschild (6L)	\$2,999.00
2005 Chauvin, St-Emilion (1.5L)	\$109.99
2005 Citran, Haut-Médoc (1.5L)	\$59.99
2005 De Chantegrive, Graves	\$19.99
A superb, easy to drink value.	
2005 La Pointe, Pomerol	\$44.99
2005 Labégorce-Zédé, Margaux	\$39.99
2005 Mouton Rothschild, Pauillac	\$689.00
2006 Cantemerle (3L)	\$289.99
Probably the greatest Cantemerle since 1949!	
2006 Clarke-Rothschild, Listrac	\$24.99
2006 D'Angludet, Margaux	\$39.99
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Langoa-Barton, St-Julien	\$49.99
2006 Pauillac de Latour, Pauillac	\$89.99
Baby Latour. Rich and full.	
2007 Le Jardin de Petit Villages	\$24.99
2007 Pichon-Lalande, Pauillac	\$124.99
2008 Bois-Malot, Bordeaux	\$10.99
2008 Latour, Pauillac	\$699.99
2008 Le Thil Comte Clary, Pessac	\$16.99

### 2010 BORDEAUX IN STOCK

Caleches de Lanessan, Haut-Médoc	\$15.99
Calon-Ségur, St-Estèphe (1.5L)	\$249.99
Cantemerle (1.5L)	\$79.99
93-94 points JS: "Layered and rich with lots of blueberry character and ripe velvety tannins. Lovely texture. Best wine from here in years."	
Clarke-Rothschild, Listrac*	\$24.99
92-93 points JS: "Best ever from here."	
Clément-Pichon, Haut-Médoc	\$19.99
90-92 points WE: "Perfumed, juicy wine, fresh, with delicious acidity and blackberry fruits. A fruit bomb of a wine."	
Du Glana, St-Julien	\$24.99
Grand Bateau Rouge, Bordeaux*	\$10.99
Haut de Poujeaux, Moulis	\$18.99
Philippe Cuvelier purchased Poujeaux in 2008, enlisting the help of famed oenologist Stéphane Derenoncourt to make the wines. The results have been incredible across the board.	
Haut La Peyeyre, Bord Supérieur	\$15.99
Haut-Riot "Juliette" Bordeaux*	\$9.99

Lamothe-Bergeron, Haut-Médoc	\$17.99
91 points WE: "...a concentrated wine that's very firm in structure, with dense tannins. It's powered by ripe, mature black fruits as well as acids that cut through the dry texture..."	
Les Grands Chênes, Haut-Médoc	\$21.99
Neipperg Collection Rouge*	\$10.99
Poujeaux, Moulis (1.5L)	\$74.99
Puynard "Tradition" Côtes de Blaye	\$11.99
Roustaing "Old Vines" Médoc*	\$9.99

### WHITE BORDEAUX

2006 "Y" de Yquem	\$139.99
2009 Clos Marsalette Blanc, Pessac	\$26.99
2010 Chasse-Spleen Blanc	\$24.99
2010 Dourthe "Grand Cuvée"	\$11.99
2010 La Garde Blanc, Pessac	\$29.99
2010 Grand Bateau Blanc*	\$9.99
2010 Suau Blanc, Bordeaux	\$13.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	
2011 Neipperg Collection Blanc*	\$10.99
2011 Haut Maginet Blanc*	\$9.99
2011 Beauregard Ducasse	\$12.99
2011 St-Jean-des-Graves, Graves	\$12.99
2011 Clos des Lune d'Argent Blanc	\$16.99
New from Domaine de Chevalier.	
2011 "Y" de Yquem	<i>Inquire</i>
2011 Clos Floridene Blanc*	\$24.99

### SAUTERNES IN STOCK

1982 Suduiraut, Sauternes	\$99.99
1985 Doisy-Védrières, Sauternes	\$54.99
1986 Doisy-Védrières, Sauternes	\$59.99
1988 Suduiraut, Sauternes	\$89.99
1988 Doisy-Védrières, Sauternes	\$69.99
93 points <i>Wine Spectator</i> .	
1989 Doisy-Védrières, Sauternes	\$69.99
91 points <i>Wine Spectator</i> .	
1990 Doisy-Védrières, Sauternes	\$69.99
1995 D'Yquem, Sauternes	\$259.99
1996 Doisy-Védrières, Sauternes	\$49.99
1999 Doisy Védrières, Sauternes	\$39.99
2000 Doisy-Védrières, Sauternes	\$39.99
2001 Guiraud, Sauternes	\$59.99
2007 Cypres de Climens (375ml)	\$19.99
2009 Climens, Barsac	\$124.99
2009 Guiraud (375ml)	\$29.99
2009 Roûmieu-Lacoste (375ml)	\$21.99
2010 Petit Guiraud (375ml)	\$13.99
2010 L'Avocat, Cerons* (500ml)	\$16.99
2010 La Fleur des Pins, Graves	\$14.99

The incredibly stunning 2009 Bordeaux are arriving daily. Don't miss out!

### 2009 BORDEAUX IN STOCK

This is the great vintage that all the critics and consumers love. For the cellar and tonight! New wines arriving daily. Go to [KLWines.com](http://KLWines.com) for current inventory.

Alter Ego de Palmer, Margaux	\$84.99	Labadie, Côtes de Bourg	\$15.99	Mouton Rothschild, Pauillac	\$1,099.00
Angelus, St-Emilion	\$399.99	La Couspaude, St-Emilion	\$59.99	Mylord "Milady"	\$11.99
Arnauton, Fronsac	\$16.99	La Croix des Moines	\$24.99	Ormes de Pez, St-Estèphe	\$39.99
Ausone, St-Emilion	<i>Inquire</i>	La Couronne, Bordeaux	<i>Inquire</i>	Pagodes de Cos, St-Estèphe	\$69.99
Barde Haut, St-Emilion	\$49.99	La Fleur Calon, St-Emilion	\$14.99	Palmer, Margaux	<i>Inquire</i>
Bellefont Belcier, St-Emilion	\$49.99	La Fleur de Bouïard, St-Emilion	\$42.99	Paloumey, Haut-Médoc	\$19.99
Beaumont, St-Julien	\$17.99	La Gaffelière, St-Emilion	\$99.99	Pape Clément, Pessac	\$159.99
Beaumont, St-Julien (1.5L)	\$39.99	La Dauphine, Fronsac (1.5L)	\$49.99	Pavie-Macquin, St-Emilion	\$119.99
Belair-Monange, St-Emilion	<i>Inquire</i>	One of the best values of the 2009 vintage.		Peyrabon, Haut-Médoc	\$18.99
Belle-Vue, Haut-Médoc	\$26.99	La Grange de Bessan, Médoc	\$13.99	Perenne, Bordeaux	\$14.99
Bellevue, St-Emilion	\$69.99	La Lagune, Médoc	\$69.99	Petit Manou, Médoc	\$17.99
Bon Pasteur, Pomerol	\$99.99	La Tour Carnet, Haut-Médoc	\$44.99	Lots of wine for such a low price.	
Branais-Ducru, St-Julien	\$89.99	Latour Martillac, Pessac	\$39.99	Petit Village, Pomerol	\$59.99
Branais-Ducru (1.5L)	\$169.99	La Tour de By, Haut-Médoc	\$19.99	Pibran, Pauillac	\$39.99
Cambon La Pelouse, Haut-Médoc	<i>Inquire</i>	One of the vintage's great values—buy cases!		Pichon-Baron, Pauillac (1.5L)	\$449.99
Cantemerle, Haut-Médoc	\$44.99	L'Avocat Rouge, Graves*	\$17.99	Picque Caillou, Pessac	\$22.99
Cantemerle, Haut-Médoc (3L)	\$319.00	Lamoureux, Graves- <i>Big score</i>	\$14.99	Plaisance "Cuvée Alix"	\$14.99
95 points James Suckling. 96 points Clyde.		Lanessan, Haut-Médoc	\$24.99	Better than their great 2005.	
Caronne-St-Gemme, Haut-Médoc	\$19.99	Langoa-Barton, St-Julien (1.5L)	\$139.99	Plince, Pomerol	\$44.99
One of the great drinking values of the vintage.		Larmande, St-Emilion	\$34.99	Pomeys, Bordeaux	\$16.99
Chasse-Spleen, Médoc	\$41.99	Lascombes, Margaux	\$109.99	Pontet-Canet, Pauillac	\$299.99
Chauvet Rouge, Bordeaux	\$9.99	L'Aura de Cambon, Margaux	\$39.99	Pontet-Canet, Pauillac (1.5L)	\$599.99
Charmail, Haut-Médoc	\$24.99	Le Bonnat, Graves	\$16.99	Potensac, Médoc	\$28.99
Clarke-Rothschild, Listrac	\$24.99	Le Crock, St-Estèphe	\$24.99	Poujeaux, Moulis	\$42.99
Clinet, Pomerol	<i>Inquire</i>	Le Dôme, St-Emilion	\$199.99	One of our favorites every year.	
Clos du Marquis, St-Julien	\$64.99	Lecuyer, Pomerol	\$34.99	Priuré Canteloup, Bordeaux	\$14.99
Clos des Quatre Vents, Margaux	\$29.99	Lestruelle, Médoc- <i>90 points WS</i>	\$14.99	Puygueraud, Côtes de Francs	\$16.99
Clos Manou, Haut-Médoc	\$29.99	Léoville-Barton, St-Julien	\$129.99	Puy Blanquet, St-Emilion	\$23.99
Corbin, St-Emilion	<i>Inquire</i>	#6 on <i>Wine Spectator's</i> Top 100 Wines of 2012.		Quinault l'Enclos, St-Emilion	\$36.99
Côte Monpezat "Compostelle"	\$16.99	Léoville-Las Cases, St-Julien	\$369.99	Rauzan-Ségla, Margaux	\$129.99
Coufran, Médoc	\$24.99	Léoville-Poyferré, St-Julien	<i>Inquire</i>	Reserve de la Comtesse de Lalande	\$49.99
De Birot, Côtes de Bordeaux	\$14.99	Les Forts de Latour, Pauillac	\$299.99	Lovely wine. Will sell out quickly.	
D'Aurilhac, Haut-Médoc	\$17.99	Le Thil Comte Clary, Pessac	\$21.99	Reynon Rouge, Bordeaux	\$15.99
D'Issan, Margaux	\$79.99	Lilian Ladouys, St-Estèphe	\$26.99	Roc de Cambes, Côte de Bourg	\$59.99
Domaine de Chevalier Rouge	\$89.99	Maison Blanche, Médoc	\$14.99	Rouget, Pomerol	\$49.99
Ducru-Beaucaillou, St-Julien	\$349.99	Malartic-Lagravière, Pessac	\$59.99	Saint Pierre, St-Julien	\$139.99
Fleur Cardinale, St-Emilion	<i>Inquire</i>	Malmaison, Moulis	\$19.99	Saintayme, St-Emilion	\$19.99
Feytit-Clinet, Pomerol	\$76.99	Mademoiselle "L"- <i>Value!</i>	\$18.99	Sarget de Gruaud-Larose	\$29.99
Fleur de Pedesclaux, Pauillac	\$24.99	Malescot-St-Exupéry	\$129.99	Seguin, Pessac- <i>92 points Clyde</i>	\$29.99
Fonreaud, Listrac	\$14.99	Malescot-St-Exupéry (1.5L)	\$279.99	Senejac, Haut-Médoc	\$32.99
Gaby, Fronsac	\$21.99	Martinat, Côtes de Bourg- <i>New!</i>	\$14.99	Siran, Margaux	\$34.99
Grand-Puy-Lacoste, Pauillac	\$89.99	Marquis de Calon, St-Estèphe	\$29.99	Sociando-Mallet, Haut-Médoc	\$49.99
Grand Mayne, St-Emilion	\$49.99	Mauvais Garçon "Bad Boy"	\$17.99	Soudars, Haut-Médoc	\$24.99
Haut Musset, Lalande de Pomerol	\$17.99	Meyney, St-Estèphe	\$39.99	Tour Seran, Médoc- <i>91 points WS</i>	\$29.99
Hauts-Conseillants, LdP	\$21.99	Montlandrie, Côte de Castillon	\$29.99	Trebiac, Graves	\$14.99
Haut-Bergey, Pessac	\$42.99	Monbousquet, St-Emilion	\$49.99	Tronquoy-Lalande, St-Estèphe	\$39.99
		Montviel, Pomerol	\$39.99	Their best ever. Top 100 Wines of 2012, <i>WE</i> .	
		Moulin de La Lagune, Médoc	\$29.99	Verdignan Rouge, Haut-Médoc	\$24.99
		Moulin de la Roque, Médoc	\$15.99	Vieux Château Mazerat	\$119.99
		Can't miss with this value.		Villars, Fronsac	\$24.99
		Moulin Haut la Roque, Fronsac	\$29.99	Vrai Canon Bouche, Canon Fronsac	\$27.99

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

**CABERNET SAUVIGNON**

2007 Smith-Madrone, Spring Mtn	\$41.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Buena Vista "The Count"	\$17.99
2008 Cain "Concept"	\$59.99
2008 Ch. Montelena "Estate"	\$109.99
2008 Jordan, Alexander Valley	\$49.99
2008 Levendi "Symphonia"	\$29.99
2008 Silver Oak, Alexander Valley	\$59.99
2008 Silver Oak, Napa	\$94.99
2009 Avalon, Napa	\$12.99
2009 Cakebread, Napa	\$59.99
2009 Cannonball, California	\$12.99
2009 Carpe Diem, Napa	\$21.99
2009 Ch. Montelena "Estate"	\$114.99
2009 Chimney Rock, Stags Leap	\$59.99
2009 Clos du Val, Napa	\$24.99
2009 Corison, Napa	\$69.99
2009 Dancing Hares "Madhatter"	\$59.99
2009 Darioush, Napa	\$94.99
2009 Dominus Estate "Napanook"	\$52.99
2009 Dunn, Howell Mountain	\$94.99
2009 Dunn, Napa	\$79.99
2009 Frank Family, Napa	\$42.99
2009 Groth "Reserve"	\$89.99
2009 Keenan, Napa	\$44.99
2009 Ladera, Napa	\$29.99
2009 Laurel Glen "Counterpoint"	\$24.99
2009 O'Shaughnessy, Howell Mtn	\$79.99
2009 Philip Togni "Estate"	\$94.99
2009 Pine Ridge "Forefront"	\$17.99
2009 Priest Ranch "Somerston"	\$36.99
2009 Robert Mondavi, Napa	\$17.99
2009 Robert Sinskey "POV"	\$32.99
2009 Sequoia Grove, Napa	\$34.99
2009 Somerston, Napa	\$119.00
2009 Stonestreet	
"Monument Ridge"	\$39.99
2010 B Side, Napa	\$17.99
2010 Bench, Alexander Valley	\$19.99
2010 Beringer, Napa	\$26.99
2010 Caymus "Special Selection"	\$124.99
2010 Chappellet "Signature"	\$46.99
2010 Charles & Charles, Columbia	\$9.99
2010 Ch. Montelena, Napa	\$44.99
2010 Ch. Ste. Michelle, Columbia	\$9.99
2010 Donati Family, Paicines	\$16.99
2010 Edge, North Coast	\$18.99
2010 Foxglove, Paso Robles	\$12.99
2010 Hedges "CMS Red"	\$12.99
2010 Herold, Napa	\$94.99

2010 Hess Select, North Coast	\$14.99
2010 Joseph Carr, Napa	\$16.99
2010 Justin, Paso Robles	\$22.99
2010 Kalinda, Napa	\$19.99
2010 L'Aventure "Optimus"	\$44.99
2010 Lewis Cellars, Napa	\$79.99
2010 Louis M. Martini, Sonoma	\$12.99
2010 Olema, Sonoma County	\$19.99
2010 Paul Hobbs "Crossbarn"	\$39.99
2010 Philip Togni "Estate"	\$94.99
2010 Philip Togni "Tanbark Hill"	\$39.99
2010 Pine Ridge, Napa	\$44.99
2010 Robert Craig "Affinity"	\$49.99
2010 Rutherford Ranch, Napa	\$15.99
2010 Slingshot, Napa	\$19.99
2010 Von Strasser "Rudy"	\$19.99
2011 Paripaso, Paso Robles	\$11.99
Cain "NV9"	\$29.99

**MERLOT**

2008 Keenan, Napa	\$32.99
2009 Whitehall, Napa	\$24.99
2010 Barnett, Spring Mountain	\$49.99
2010 Duckhorn, Napa	\$49.99
2010 Shafer, Napa	\$48.99

**PINOT NOIR**

2008 Domaine Serene "Evenstad"	\$54.99
2008 Thorne "Rio Vista"	\$24.99
2009 Cristom "Sommers Reserve"	\$39.99
2009 Domaine Serene "Yamhill"	\$38.99
2009 Fort Ross "Fort Ross"	\$34.99
2009 Knez "Cerise"	\$37.99
2009 Longoria "Fe Ciega"	\$39.99
2009 Robert Sinskey, Carneros	\$32.99
2009 Sequana, Russian River	\$32.99
2009 Yamhill Valley "Estate"	\$15.99
2010 Au Bon Climat, Sta Barbara	\$19.99
2010 Bethel Heights "Estate" Hills	\$27.99
2010 Brewer-Clifton, Sta. Rita Hills	\$34.99
2010 Brittan "Basalt Block"	\$49.99
2010 Cakebread, Anderson Valley	\$49.99
2010 Calera "Ryan"	\$38.99
2010 Cambria "Julia's Vineyard"	\$19.99
2010 Cherry Pie "Stanly Ranch"	\$44.99
2010 Cristom "Eileen"	\$44.99
2010 Cristom "Jessie"	\$44.99
2010 Drew "Talfryn & Calder"	\$35.99
2010 DuMol "Ryan"	\$89.99
2010 Evesham Wood "Illahe"	\$26.99
2010 Flowers, Sonoma Coast	\$39.99
2010 Foley "Rancho Santa Rosa"	\$24.99

2010 Fritz, Russian River	\$24.99
2010 Goldeneye, Anderson Valley	\$49.99
2010 Jigsaw, Willamette Valley	\$18.99
2010 J. Swan "Cuvée de Trois"	\$28.99
2010 MacMurray Ranch, SLH	\$24.99
2010 Maysara "3 Degrees"	\$17.99
2010 McHenry "Estate"	\$24.99
2010 McKinlay, Willamette Valley	\$16.99
2010 Merryvale, Carneros	\$29.99
2010 Napa Cellars, Napa	\$14.99
2010 Pahlmeyer "Jayson"	\$59.99
2010 Pali Wine Co. "Riviera"	\$18.99
2010 Poppy, Monterey	\$11.99
2010 Roco "Marsh Vineyard"	\$44.99
2010 Sequana, SLH	\$29.99
2010 St. Innocent "Zenith"	\$32.99
2010 Talbott "Kali Hart"	\$14.99
2010 Talbott "Logan"	\$19.99
2010 Tantara	
"Old Vine-Bien Nacido"	\$51.99
2010 Urbanite Cellars "Solindo"	\$24.99
2011 Banshee, Sonoma County	\$22.99
2011 Bench, Sonoma Coast	\$19.99
2011 Bishop's Peak, SLO	\$16.99
2011 Calera, Central Coast	\$21.99
2011 Failla, Sonoma Coast	\$39.99
2011 Iron Horse, Green Valley	\$39.99
2011 JackHammer, Central Coast	\$12.99
2011 Kalinda "Cuvée Reserve"	\$24.99
2011 Kalinda, Sonoma Coast	\$18.99
2011 Morgan "Twelve Clones"	\$25.99
2011 Sean Minor "Four Bears"	\$11.99
2011 Siduri "Pisoni Vineyard"	\$59.99

**SYRAH & PETITE SIRAH**

2006 Ambullneo "Howling"	\$24.99
2006 Graziano Petite Sirah	\$15.99
2008 Ojai "Roll Ranch"	\$39.99
2009 Barrel 27 "Right Hand Man"	\$16.99
2009 Limerick Lane "Estate"	\$24.99
2009 Qupé "Bien Nacido"	\$24.99
2009 Stickybeak, California	\$14.99
2009 Unti, Dry Creek Valley	\$24.99
2010 Alban Vineyards "Patrina"	\$49.99
2010 Andrew Murray "Terra Bella"	\$32.99
2010 Girard Petite Sirah	\$24.99
2010 Hocus Pocus, Santa Barbara	\$17.99
2010 Lewis Cellars, Napa	\$63.99
2010 Lucia "Garys' Vineyard"	\$39.99
2010 Qupé, Central Coast	\$15.99
2010 Reynvaan "The Unnamed"	\$54.99
2010 Stolpman "Estate"	\$27.99

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

2011 Bedrock, North Coast	\$24.99
2011 Charles Smith "Boom Boom"	\$14.99
2011 Tensley, Santa Barbara	\$23.99

**ZINFANDEL**

2008 Green & Red "Tip Top"	\$24.99
2009 Alexander Valley "Sin Zin"	\$14.99
2009 Four Vines "Old Vine"	\$10.99
2009 Storybook Mtn "Mayacamas Range"	\$32.99
2009 Unti Vineyards, Dry Creek	\$25.99
2010 Cakebread Cellars, Red Hills	\$29.99
2010 Decoy, Sonoma County	\$19.99
2010 Frank Family, Napa	\$29.99
2010 Frog's Leap, Napa	\$22.99
2010 Green & Red, Chiles Canyon	\$19.99
2010 J. Runquist "Z"	\$19.99
2010 Orin Swift "Saldo"	\$27.99
2010 Peachy Canyon "Incredible Red"	\$9.99
2010 Renwood "Reserve"	\$19.99
2010 Storybook Mtn "Eastern Exposures"	\$44.99
2011 Bedrock "Saitone Ranch"	\$36.99
2011 Buehler, Napa	\$16.99
2011 Hartford "Old Vine"	\$32.99
2011 Plungerhead "Old Vines"	\$12.99
2011 Rancho Zabaco "Heritage Vines"	\$9.99
2011 Ridge "Benito Dusi Ranch"	\$28.99
2011 Seghesio, Sonoma County	\$18.99
2011 Shenandoah "Special Reserve"	\$9.99

**MISC REDS**

2009 Heitz Cellars Grignolino	\$17.99
2009 Mark Herold "Collide"	\$29.99
2009 Mark Herold "Flux"	\$27.99
2009 Paraduxx "Z Blend"	\$47.99
2009 Samsara "Larner" Grenache	\$32.99
2010 Andrew Murray "Espérance"	\$19.99
2010 Folie à Deux "Menage à Trois"	\$8.99
2010 Hey Mambo "Sultry Red"	\$9.99
2010 Joel Gott "Alakai"	\$14.99
2010 Lewis Cellars "Alec's Blend"	\$59.99
2010 Turnbull "Old Bull"	\$19.99
2010 XANTHOS, California	\$17.99
2011 Edmunds St. John "Bone-Jolly" Gamay Noir	\$16.99
2011 J. Runquist "Cooper" Barbera	\$25.99
2011 Make Work Malbec	\$23.99
2011 Orin Swift "The Prisoner"	\$37.99

**CHARDONNAY**

2009 Arrowood, Sonoma	\$19.99
2009 Dierberg, Santa Maria Valley	\$22.99
2009 Domaine Eden, Santa Cruz	\$27.99
2009 Pahlmeyer, Sonoma Coast	\$69.99
2009 Ramey "Ritchie Vineyard"	\$49.99
2009 Ramey, Sonoma Coast	\$29.99
2009 Two Sisters "Courtney's"	\$19.99
2010 Antica, Napa	\$28.99
2010 Au Bon Climat, Santa Barbara	\$19.99
2010 Ch. Montelena, Napa	\$44.99
2010 Clos Pegase "Mitsuko's"	\$19.99
2010 Copain "Tous Ensemble"	\$19.99
2010 DeLoach "Cool Coastal"	\$17.99
2010 Four Vines "Naked"	\$10.99
2010 Foxglove, Central Coast	\$11.99
2010 Fritz, Russian River	\$18.99
2010 Grgich Hills "Estate"	\$37.99
2010 Handley "Estate"	\$19.99
2010 Hess Select, Monterey County	\$8.99
2010 Hudson Vineyards, Carneros	\$59.99
2010 Iron Horse "Estate"	\$19.99
2010 Kalinda, Sonoma	\$17.99
2010 La Fenêtre "À Côté"	\$19.99
2010 Laguna, Russian River	\$24.99
2010 MacRostie, Sonoma Coast	\$19.99
2010 Martin Ray "Reserve"	\$19.99
2010 Melville "Estate-Verna's"	\$17.99
2010 Michael Pozzan "Annabella"	\$11.99
2010 Miner Family, Napa	\$26.99
2010 Pahlmeyer "Jayson"	\$44.99
2010 Pahlmeyer, Napa	\$69.99
2010 Patz & Hall "Dutton Ranch"	\$34.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Shafer "Red Shoulder Ranch"	\$48.99
2010 Stuhlmuller "Estate"	\$22.99
2010 Testarossa, SLH	\$25.99
2010 Walter Hansel "Cuvée Alyce"	\$38.99
2010 Walter Hansel, Russian River	\$19.99
2011 Arnot-Roberts, Santa Cruz	\$29.99
2011 Bishop's Peak, Edna Valley	\$11.99
2011 ButterNut, California	\$16.99
2011 Byron, Santa Barbara	\$12.99
2011 Cakebread, Napa	\$34.99
2011 Calera, Central Coast	\$17.99
2011 Carmel Road, Monterey	\$12.99
2011 Chappellet, Napa	\$27.99
2011 Ch. Ste. Michelle, Columbia	\$7.99
2011 Darioush, Napa	\$44.99
2011 Diatom "Hana Shinobu"	\$35.99
2011 Evesham Wood, Willamette	\$13.99

2011 Far Niente, Napa	\$47.99
2011 Frank Family, Napa	\$31.99
2011 Freemark Abbey, Napa	\$19.99
2011 Hanzell "Sebella"	\$34.99
2011 Heitz Cellar, Napa	\$18.99
2011 Napa Cellars, Napa	\$13.99
2011 Neyers, Carneros	\$26.99
2011 Pali "Charm Acres"	\$17.99
2011 Randy Lewis "Race Car"	\$29.99
2011 Sonoma-Cutrer, Sonoma	\$23.99
2011 Talbott "Kali Hart"	\$15.99
2011 Talbott "Logan"	\$16.99

**SAUVIGNON BLANC**

2010 Brassfield "High Serenity"	\$9.99
2010 Chance Creek, Redwood Vly	\$12.99
2010 Ch. St. Jean Fumé Blanc, Sonoma	\$10.99
2010 Grgich Fumé Blanc, Napa	\$24.99
2010 Heitz Cellar, Napa	\$17.99
2010 Kalinda, Lake County	\$12.99
2010 Rutherford Ranch, Napa	\$14.99
2010 Wattle Creek, Yorkville	\$11.99
2011 Benziger, Sonoma County	\$9.99
2011 Brander, Santa Ynez Valley	\$12.99
2011 Bridesmaid, Napa	\$17.99
2011 Ferrari-Carano Fumé Blanc, Sonoma	\$12.99
2011 Hall Vineyards, Napa	\$19.99
2011 Kalinda, Redwood Valley	\$12.99
2011 Margerum "Sybarite"	\$17.99
2011 Von Strasser "Rudy"	\$15.99
2011 Voss, Rutherford	\$16.99
2012 Decoy, Sonoma	\$16.99

**MISC WHITES**

2010 Curran Grenache Blanc	\$17.99
2010 Handley Pinot Gris	\$15.99
2011 Conundrum, California	\$17.99
2011 Dry Creek Chenin Blanc	\$9.99
2011 Evesham Wood GrüVe	\$14.99
2011 Eyrie Vineyards "Estate"	\$11.99
2011 Heitz Cellar Grignolino Rosé	\$17.99
2011 K Vintners Viognier	\$19.99
2011 Pacific Rim Riesling	\$9.99
2011 Pine Ridge Chenin Blanc-Viognier	\$10.99
2011 Qupé Marsanne	\$17.99
2011 Rainstorm Pinot Gris	\$10.99
Sokol Blosser "Evolution"	\$13.99

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing [Greg@KLWines.com](mailto:Greg@KLWines.com) or calling him at 877.559.4637 x2713.

#### MISC TUSCANY

2010 Erik Banti "Carato" Toscana*	\$6.99
2011 Erik Banti Morellino di Scansano*	\$11.99
2008 Amantis "Birbanera" Montecucco	\$13.99
2010 La Fortuna Rosso di Montalcino*	\$19.99
2010 La Velona Rosso di Montalcino*	\$14.99
2010 Baccinetti "La Saporioia" Rosso di Montalcino*	\$15.99
2009 Fattoria del Cerro Vino Nobile di Montepulciano 92 points Robert Parker.	\$15.99
2009 Carpineta Fontalpino Chianti Classico-92 points WS	\$16.99
2011 Erik Banti "Ciabatta" Morellino di Scansano Riserva*	\$19.99
2010 La Fortuna Rosso di Montalcino*	\$19.99
2008 Felsina "Rancia" Chianti Classico Riserva-93 points RP	\$36.95
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99

#### BRUNELLO DI MONTALCINO IN STOCK

2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Tenuta di Sesta Brunello di Montalcino*-94 points WE	\$32.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 La Velona Brunello di Montalcino*-94 points WE	\$34.99
2007 La Fortuna Brunello di Montalcino*-94 points WE Outstanding, full of complex fruit. Rich, yet balanced and drinkable now.	\$38.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 Podere La Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2007 Sesta di Sopra Brunello di Montalcino*-94 points RP	\$49.99
2005 Ferrero Brunello di Montalcino Riserva*-91 points WE	\$49.99
2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2007 Podere Brizio Brunello di Montalcino-95 points WE	\$49.99
2007 Altesino Brunello di Montalcino-92 points RP	\$51.99
2007 Castelgiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello-94 points WE	\$54.95
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 San Filippo "Le Lucère" Brunello-94 points JS	\$59.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2006 Podere La Vigna Brunello Riserva-92 points JS	\$59.99
2006 Franco Pacenti Canalichio Brunello-94 points JS One of the best of 2006. A true staff favorite!	\$59.99
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2007 Livio Sassetti "Pertimali" Brunello di Montalcino	\$63.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2007 Pian dell'Orino Brunello di Montalcino	\$63.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2006 San Filippo "Le Lucère" Brunello Riserva-95 points JS	\$109.99

#### MISC PIEDMONT

2011 Terre da Vino "Masseria dei Carmelitani" Gavi di Gavi	\$11.99
2011 Saracco Moscato d'Asti	\$13.99
2009 Oddero Barbera d'Alba	\$14.99
2009 Terre da Vino "La Luna e I Falò" Barbera d'Asti Superiore	\$14.99
2011 Cascina Val del Prete "Serra dei Gatti" Barbera d'Alba Luscious, expressive Barbera, drinking super well now!	\$17.99
2006 Terre da Vino "Essenze" Barolo-91 points WE	\$22.99
2009 G.D. Vajra Nebbiolo Langhe-90 points RP	\$23.99
2009 G.D. Vajra Barbera d'Alba	\$23.99
2006 Aldo Conterno Barolo	\$39.99

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

Montechiara Prosecco	\$9.99
2010 Blason Cabernet Franc Isonzo*	\$9.99
2011 Blason Friulano Isonzo*	\$11.99
2011 Blason Malvasia Friuli-Venezia-Giulia*	\$11.99
San Venanzio Prosecco Brut Valdobbiadene *	\$11.99
2011 Ermacora Friulano Colli Orientali del Friuli*	\$15.99
2011 Blason Pinot Grigio Isonzo* (1L) It's back! One of our best selling Pinot Grigios!	\$11.99
2011 Ermacora Ribolla Gialla Colli Orientali del Friuli* I love this. It's so fresh and full of energy, sometimes I think I can feel the light coming from it; it's just fun to be around. I think you'll love it, too. (Greg St. Clair, K&L Italian buyer)	\$15.99
2011 Belisario "Del Cerro" Verdicchio di Matelica	\$14.99
2010 Ermacora Schioppettino Colli Orientali del Friuli*	\$15.99
2011 Collestefano Verdicchio di Matelica	\$16.99
2004 Trabucchi Amarone della Valpolicella	\$64.99

#### ABBRUZZO, SICILY, CAMPANIA, PUGLIA, UMBRIA, ETC.

2010 Tenuta Giuliano Trebbiano d'Abruzzo*	\$9.99
Ca' de Medici "Terra Calda" Lambrusco	\$14.99
2011 Anarkos Primitivo Puglia	\$10.99
2010 Fujanera "Bellalma" Falanghina Campania* I tried this wine again, and now I remember why I bought 100 cases! Brilliant acidity, body, complexity and length at an unbelievable price. Buy it by the six-pack. (Greg St. Clair, K&L Italian buyer)	\$11.99
2011 Grotta del Sole "Gragnano" Penisola Sorrentina	\$15.99
This dry, sparkling red is the ultimate wine to enjoy with pizza.	
2011 Marisa Cuomo "Ravello" Costa d'Amalfi Bianco	\$21.99
2010 Casa d'Ambra "Frassitelli" Ischia Biancolella Made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning!	\$23.99
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99
A greatly structured wine with a bouquet of red ripe fruits, especially cherry and bitter cherry, with spicy notes.	
2006 Giuliano Vigna Vecchia Montepulciano d'Abruzzo*	\$31.99
2009 Passopisciaro "Passopisciaro" Sicilia	\$34.99

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

**CHABLIS**

2009 Dom. Gilbert Picq Chablis "Dessus la Carrière"	\$17.99
2009 Dom. Vocoret Chablis 1er Cru "La Forêt"	\$31.99
2010 Dom. Christian Moreau Chablis Grand Cru "Les Clos"	\$69.99
2010 Dom. William Fèvre Chablis Grand Cru "Vaudésir"	\$69.99
2011 Maison William Fèvre Chablis "Champs Royaux"	\$19.99

**CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE**

1997 Dom. Taupenot Merme Morey-St-Denis 1er "La Riotte"	\$64.99
2000 Dom. Taupenot Merme Morey-St-Denis 1er "La Riotte"	\$64.99
2000 Dom. T. Merme Chamb.-Musigny 1er "Combe d'Orveau"	\$67.99
2002 Dom. T. Merme Chamb.-Musigny 1er "Combe d'Orveau"	\$71.99
2002 Dom. Jean-Michel Gaunoux Pommard "Perrières"	\$67.99
2008 Dom. Jean Tardy Vosne-Romanée "Vigneux"	\$39.95
2009 Dom. Desertaux-Ferrand Beaune 1er Cru "Les Sceaux"	\$29.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Lès Vergelesses"	\$35.99
2009 Dom. Desertaux-Ferrand Côte de Nuits-Villages "Perrières"	\$21.99
2009 Dom. Desertaux-Ferrand Côte de Nuits-Villages "V.V."	\$21.99
2009 Dom. T. Liger-Belair Haute Côte de Nuits "Corvee de Villy"	\$29.95
2009 Dom. Odoul-Coquard Nuits-St-Georges "Aux St. Jacques"*	\$43.99
2009 Dom. Amiot-Servelle Chambolle-Musigny 1er "Les Plantes"	\$74.99
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2010 Ch. de la Charrière Bourgogne Rouge (Dom. Y. Girardin)*	\$14.99
2010 Thomas Morey Chassagne-Montrachet "V.V."	\$23.99
2010 Maison Jacques Bavard Auxey Duresses Rouge*	\$21.99
2010 Maison Jacques Bavard Montheilie Rouge*	\$26.99
2010 Dom. Champy Volnay*	\$39.99
2010 Dom. Champy Volnay 1er Cru "Taillepieds"*	\$63.99
2010 Dom. Ballot-Millot & Fils Volnay 1er Cru "Taillepieds"*	\$59.95
2010 V. Girardin Bourgogne Pinot Noir "Cuvée St. Vincent"	\$18.99
2010 Dom. Champy Beaune 1er Cru "Aux Cras"*	\$39.99
2010 Dom. Ballot-Millot & Fils Beaune 1er Cru "Epenottes"*	\$49.95
2010 Dom. Joseph Faiveley Beaune 1er Cru "Clos de l'Ecu"	\$49.95
2010 Dom. Champy Savigny-lès-Beaune "Aux Fourches"*	\$29.95
2010/2009 Dom. Jadot Savigny-lès-Beaune 1er "Lès Vergelesses"	\$37.99
2010 Dom. Champy Pernand-Vergelesses 1er "Iles Vergelesses"*	\$44.99
2010 Dom. Champy Pernand-Vergelesses "Clos de Bully"*	\$23.99
2010 Dom. Champy Chorey-lès-Beaune*	\$23.99
2010 Dom. Champy Corton Grand Cru "Bressandes"*	\$83.99
2010 Champy Vosne-Romanée 1er Cru "Suchots"*	\$94.99
2010 Champy Echézeaux Grand Cru*	\$159.95
2010 Dom. Jadot Clos Vougeot Grand Cru	\$142.99
2010 Dom. Faiveley Clos Vougeot Grand Cru	\$159.99
2010 Dom. Odoul-Coquard Chambolle-Musigny*	\$49.95
2010 Dom. G. Seguin Chambolle-Musigny "Derriere le Four"	\$44.99
2010 Dom. Odoul-Coquard Chamb.-Musigny 1er "Les Baudes"*	\$74.99
2010 Dom. Odoul-Coquard Morey-St-Denis "Les Crais Gillon"*	\$47.99
2010 Dom. Odoul-Coquard Morey-St-Denis 1er "Millandes"*	\$69.95
2010 Dom. Tortochot Gevrey-Chamb. 1er "Lavaux St. Jacques"	\$56.99
2010 Champy Charmes-Chambertin Grand Cru*	\$107.99

2010 Champy Mazis-Chambertin Grand Cru*	\$115.99
2010 Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$89.95
2010 Dom. Gérard Seguin Fixin "La Place"	\$29.95

**WHITE BURGUNDY**

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Maison Jacques Bavard Rully Blanc*	\$17.99
2010 Dom. des Niales Rhedon-Marin Mâcon-Villages "V.V."*	\$12.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2010 Maison Jacques Bavard Montheilie Blanc*	\$26.99
2010 Vincent Girardin Bourgogne Blanc "Cuvée St. Vincent"	\$16.99
2010 Ch. de la Charrière Bourgogne Blanc*	\$14.99
2010 Olivier Leflaive Bourgogne Blanc "Les Sétilles"	\$15.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Olivier Leflaive St-Aubin 1er Cru "Charmois"*	\$35.99
2010 Dom. Benoit Ente Chassagne-Montrachet "Les Houlières"	\$62.99
2010 Ch. de la Charrière Chass.-Montrachet 1er "Clos St. Jean"*	\$44.99
2010 Dom. Benoit Ente Puligny-Montrachet	\$62.99
2010 Dom. Benoit Ente Puligny-Montr. 1er Cru "Champ Gain"	\$99.95
2010 Dom. B. Ente Pul.-Montr. 1er "Folatières-En la Richarde"	\$134.99
2010 Maison Jacques Bavard Saint-Romain Blanc*	\$25.99
2010 Maison Jacques Bavard Saint-Romain Blanc "Sous le Château"*	\$28.99
2010 Maison Jacques Bavard Auxey Duresses "Les Clous"*	\$26.99
2010 Dom. Ballot-Millot & Fils Meursault "Les Criots"*	\$49.95
2010 Dom. Ballot-Millot & Fils Meursault 1er Cru "Charmes"*	\$84.99
2010 Ch. de la Charrière Savigny-lès-Beaune "Vermots Dessus"*	\$23.99
2010 Dom. Champy Pernand-Vergelesses 1er "En Caradeux"*	\$36.99
2011 Dom. Renaud Mâcon-Charnay*	\$12.99
2011 Dom. Renaud Pouilly-Fuissé "V.V."*	\$19.99
2011 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2011 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2011 Dom. Desertaux-Ferrand Bourgogne Aligoté	\$12.99
2011 Thierry Matrot Bourgogne Blanc (Stelvin)	\$18.99
2011 Dom. Desertaux-Ferrand Meursault 1er Cru "Boucheres"	\$56.99

**BEAUJOLAIS**

2009 Dom. Dupré Beaujolais "Terre Noire"	\$8.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$29.99
2009 Dom. Labryère Moulin-à-Vent	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2010 Ch. de Saint-Lager Brouilly*	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$7.99
2010 Ch. des Jacques (Jadot) Morgon Côte du Py	\$34.99
2010 Ch. des Jacques (Jadot) Moulin-à-Vent "La Roche"	\$34.99
2010 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos de Rochegres"	\$34.99
2010 Château des Capitans (Georges Duboeuf) Juliénas	\$18.99
2011 Maison Louis Tête Morgon "Les Charmeuses"	\$13.99
2011 Ch. des Capitans (Georges Duboeuf) Juliénas	\$17.99
2011 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99



“The balance, purity and character that is found in his wines, with so much old vine material from ancient soils, is pretty spectacular and offers great value given the quality and thought that goes into each bottle.”

## THE MAD HATTER RETURNS *Hewitson is Back!*

Dean Hewitson, a.k.a. “The Mad Hatter” (an old childhood nickname, and yes I’ve seen him in a Mad Hatter hat), is someone I’ve known for well over a decade and whose wines I have always been a fan of. Sadly those wines went absent from the U.S. wine market for nearly two years, but they’re back!

In 1988 Dean was working at Petaluma when Len Evans, an icon of the Aussie wine industry, was serving as chairman. While tasting with Len, Dean was more apt to think in terms of the basic descriptors for the wines (blackberry, blueberry, etc.) where Len looked at the wines for breeding, structure and power and the terroir that gave the wine a sense of place. Dean adopted that philosophy, and it has served him well ever since.

I have always enjoyed getting the chance to taste with Dean, and more often than not on my trips to Australia a visit to Dean was my first stop. We would try the same parcels of fruit with oak from the forests of Nevers, Tronçais, Allier and Bertranges and see the different, subtle character they added. This was all part of Dean’s quest to find the perfect balance to enhance his wines, and it worked: the balance, purity and character that is found in his wines, with so much old vine material from ancient soils, is pretty spectacular and offers great value given the quality and thought that goes into each bottle.

**2011 Hewitson Rhône Blend Rosé Barossa Valley South Australia (\$14.99)** This is a traditional Rhône (and Australian) blend of Grenache, Cinsault and Carignan that’s fresh and bright with strawberry and cranberry notes, plus accents of herbs de Provence and spicy pepper. Crisp balancing acidity refreshes and brings length to the finish. 12.5% ABV.

**2010 Hewitson “Baby Bush” Mourvèdre Barossa Valley South Australia (\$19.99)** The origins of this wine starts in the Old Garden Vineyard, which was planted to Mourvèdre in 1853. Dean took a massale selection more than 10 years ago to create a younger sibling to the treasured Old Garden vines, where the fruit is hand-harvested and goes into the new barrels after they’re used for the “big daddy.” The bouquet offers up notes of blueberry, earth, sage and a hint of new leather. On the palate the wine is full-bodied, with ripe, supple tannins. 14% ABV.

**2010 Hewitson “Miss Harry” Red Rhône Blend Barossa Valley South Australia (\$19.99)** Named for Dean’s daughter Harriet, this wine has always been a favorite of mine and contains fruit from vineyards dating back to the late 1800s. The blend of Grenache, Shiraz, Mourvèdre, Carignan and Cinsault are fermented separately in older oak and then blended back into those barrels for 12 months without racking. Lovely aromas of boysenberry, blackberry, white pepper, spice and a hint of garrigue abound. On the palate the wine is concentrated, with good balancing acidity to the vibrant core of fruit that leads to a long finish. 14% ABV.

**2011 Hewitson “Ned & Henry” Shiraz-Mourvèdre Barossa Valley South Australia (\$19.99)** After giving Harriet a wine, Dean had to do something for his two boys Ned and Henry, and this wine was the result. Blended with 10% Mourvèdre, the wine spends 15 months in barrique after finishing malolactic fermentation before being racked. Blueberry and blackberry notes rise from the glass with earth and spice notes adding complexity to this “cool vintage” wine. While concentrated, this is elegant and balanced with silky-soft tannins.

**2010 Hewitson “The Mad Hatter” Shiraz McLaren Vale South Australia (\$49.99)** This is one of the wines where Dean deviates from his Barossa roots. The wine is made from grapes grown at a single vineyard in the higher elevation sub-region of Blewitt Springs in McLaren Vale that’s about 75 years old and crops at just over two tons to the acre. After three weeks fermentation on the skins, the wine was aged two years on the lees in new French oak, and it has the structure to handle it. Classic McLaren Vale aromas of blueberry, cassis and chocolate soar from the glass with accents of mineral and spice adding complexity. Superb concentration and balance come into play on the palate with a serious, persistent finish. 14.5% ABV.

Cheers,  
Jimmy C

## TE WHARE RA *New Wines in Stock*

I am pleased to tell you that we have just received a new shipment of the fantastic Te Whare Ra (TWR) wines from Marlborough in New Zealand. Many of you will remember that these wines were the first Direct Import we carried from NZ. The wines have become favorites with our sales team and, most importantly, with you our customers!

TWR is a small organic and semi-biodynamic winery owned by husband-and-wife winemakers Jason and Anna Flowerday. They make tiny amounts of hand-crafted boutique wines and have the remarkable ability to truly excel with any grape variety that they turn their hand to.

Although the 2012 vintage was tricky in Marlborough, the skilled (and brave) managed to adapt to the very cool conditions and untimely rains to produce some fantastic wines. Jim and I were worried by stories coming from NZ about the weather in 2012 and yet have been very pleasantly surprised by the quality of wines we have tasted. It seems the great producers we work with have managed to produce wines of remarkable concentration and balance from very low yields.

Starting with the new 2012 Sauvignon Blanc, here are the new additions to the TWR wines we now have in stock:

**2012 Te Whare Ra (TWR) Sauvignon Blanc Marlborough (Biodynamic)\* (\$18.99)** A beautiful wine that plays between the opulence and generosity of Marlborough Sauvignon Blanc whilst maintaining balance, poise and fine minerality. The fruit is sourced 65% from Lissaman Vineyard in Awatere and 35% from TWR Home Block in Wairau Valley. Classic Awatere notes of gooseberry, citrus and subtle tomato leaf combine with more ripe tropical and passion fruit richness from the older Home Block vines. Fantastic fleshy weight and texture on the palate; great length.

**2011 Te Whare Ra (TWR) Chardonnay Marlborough (Biodynamic)\* (\$24.99)** A richer style of Chardonnay with ripe orchard, peach and soft stone fruit flavors. The wine is broad and expressive on the mid-palate. Layers of flavor combine with the perfect level of toasty oak and spice. On the back end the wine draws in and becomes more linear. A remarkable balance of rich, concentrated fruit and toast with a pure, bright and focused finish.

**2010 Te Whare Ra (TWR) Syrah Marlborough (Biodynamic)\* (\$29.99)** Marlborough Syrah is rare. This region is very cool, and it is no surprise that growers often struggle to get optimal ripeness with varieties like Syrah. However, some viticulturalists and winemakers like Jason and Anna work magic! This wine is captivating. Dark bramble and crunchy berry fruits jump from the glass along with peppered steak, charcoal and herbs. The wine has a subtle, deep, dark earthy tone that belies its bright, high tone aromatics. On the palate the wine is lithe and energetic, not heavy or viscous but concentrated, pure and dynamic. The flavors evolve as the wine breathes becoming redder fruited and spicier. Significant acidity and some fine tannins make this a very food-orientated wine that is balanced and truly complex.

*Ryan Woodhouse*

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## Winery to Watch MARK HEROLD

The massive hangover that a young Mark Herold got after “liberating” a bottle of Port from his father’s collection when he was 12, fortunately for us, didn’t scare him off drinking. Instead it sparked a passion for wine that has since produced such cult Napa Valley Cabernets as Merus, Kobalt and Hestan. These days, in addition to consulting at a handful of well known estates across the Valley, the Panamanian-born winemaker produces exceptional wines under the Herold, Acha, Flux and Collide labels that should be on your radar.

We currently have two of Mark Herold’s wines in stock (in addition to wines from Kobalt and Maze that he made as a consultant). First is the **2009 Mark Herold “Flux” Red Wine (\$27.99)**, a blend of Grenache, Syrah and Petite Sirah. 93 points *Wine Spectator*: “Deliciously pure and refreshing, with snappy, vibrant red berry, pomegranate, subtle dusty earth, road tar and dried herbal flavors that are all well-proportioned.”

The **2009 Mark Herold “Collide” Red Wine (\$29.99)** is a much more unique blend for California, combining Tempranillo, Graciano, Petite Sirah and Cabernet. It received 90 points from Robert Parker’s *Wine Advocate*, which said: “The appropriately named Collide explodes onto the palate with masses of dark fruit, leather, licorice, tar and violets. It boasts fabulous balance to match its decidedly extroverted personality. Anticipated maturity: 2014-2019.”

*Leah Greenstein*

“The Te Whare Ra wines have become favorites with our sales team and, most importantly, with you our customers!”

“Instead it sparked a passion for wine that has since produced such cult Napa Valley Cabernets as Merus, Kobalt and Hestan.”

“The Txakolina that usually makes it into this country is delicious though not inexpensive at \$18-20. However, now that we found a DI producer to bring in ourselves, we’re all going to enjoy some delicious txako-txak for \$12.99.”

“Because of the Canary Islands’ isolation, vineyards never fell to the phylloxera that decimated the rest of Europe and the vines still live on their own ungrafted rootstocks.”

## LO AUTÉNTICO *Txox*

***Txox!*** If ever in the Basque countryside, this is a toasting refrain that you are likely to hear, whether you find yourself in a local *pintxos* joint in Bilbao, a starred restaurant in San Sebastián or, I imagine (though I have yet to have been on the French side of Basque country), a seaside bar in Biarritz. So I’d like to offer a hearty “Txox!” to all of you who have regularly read our print newsletter and, over the past five or so years, this Lo Auténtico column. It’s been a privilege not only to have a platform to promote the wine I love, but to see some of you in the store, talk to many of you on the phone and find out which wines worked out for you. So while we’re saying goodbye to the print format of our newsletter, at least for now, the good news is that we are moving towards an online version that will have a tighter focus and will enable you to better appreciate all the various countries and wine regions represented here, as well as the various voices among our staff. And one of the first online editions of the newsletter will feature...Spain! Without giving too much away, I am going to say that Clyde Beffa will be giving Bordeaux a momentary break to wax poetic on aged Rioja; I’m looking forward to this!

For this newsletter, I thought I would focus on something near and dear to my heart: Txakoli! As many of you already know, Txakoli in its classic form is a lightly spritzy, very mineral and bright, racy white wine typically weighing in at 10.5% ABV. The Txakoli from around the village of Getaria (DO Getariako Txakolina) is produced from indigenous grape varieties grown in sandy clay, sloping vineyards, many of which face the Cantabrian Sea—a cool, damp, misty, marginal growing environment for grapes. What usually makes it into this country is delicious though not inexpensive at \$18-20. However, now that we found a DI producer to bring in ourselves, we’re all going to enjoy some delicious txako-txak for \$12.99. Txox, indeed!

**2012 Zudugarai “Amats” Getariako Txakolina\* (\$12.99)** Bright, clean, citric, zippy, minerally, lightly fizzy goodness produced from 90% Hondarrabi Zuri and 10% Hondarrabi Beltza (dark skinned) grape varieties. 10.5% ABV.

**2012 Zudugarai “Amats” Rosé Getariako Txakolina\* (\$12.99)** Beautiful red fruit and watermelon flavors have just a hint of sweetness, though given its high acidity the wine finishes nice and dry. This rosé is also lightly fizzy like the white version. Careful, this one is delicious and goes down very easily! 10.5% ABV.

Joe Manekin

## “A Cup of Canary” For You?

**It’s the time of year when summer adventure plans begin stirring and daydreaming of far-off lands becomes a familiar activity.** Sir Toby Belch from Shakespeare’s *Twelfth Night* called for a “cup of Canary” to cheer a friend’s spirits. Why not settle in with your own glass of Canary, and take an armchair travel to the Islands. It is a journey sure to inspire!

The Canary Islands lie 60 miles off the coast of Morocco in the northern Atlantic Ocean. A chain of seven volcanic islands officially a part of Spain, the Canaries are a part of the EU, with 10 officially-recognized DOs. Vines were brought to the islands in the 14th and 15th centuries, and much of the wine produced was exported to England, so Shakespeare’s reference to a “cup of Canary” is historically accurate. Because of the islands’ isolation, vineyards never fell to the phylloxera that decimated the rest of Europe and the vines still live on their own ungrafted rootstocks. Vineyard techniques are unique in the Canaries, too. Some producers trellis the vines in thickly braided cordons extending low to the ground, a technique not found anywhere else in the world. Others create half moon walls around each vine in the volcanic soil, creating an eerie landscape. Listan Blanco, also known as Palomino or Jerez, here makes a unique white wine, while Listan Negro is the primary red wine grape of the islands.

**2011 Tajinaste Blanco Valle de la Orotava (Tenerife) (\$19.99)** Made from 100% Listan Blanco, with white peach, nectarine, citrus and pear notes, volcanic minerality and lingering, medium-plus acidity. Very drinkable as an apéritif or with fish, chicken or cheeses.

**2010 Tajinaste Tinto Tradicional Valle de la Orotava (Tenerife) (\$23.99)** Bodega Tajinaste was founded in 1977 by the family Garcia Farráis, with vines planted in 1914 using the famous braided vine system. This wine is 100% Listan Negro showing cassis, black currant, black plum and soft hints of vanilla with a volcanic mineral backbone. Medium acidity and medium-plus tannin. Wonderful alone or with braised meats or barbecue.

**2010 Suertes del Marques “7 Fuentes” Valle de Orotava (Tenerife) (\$21.99)** A blend of 90% Listan Negro and 10% Tintilla (another native varietal), this is full of dark red cherry, red currant and savory hints of leather and cedar. Medium-bodied, medium acidity and fine, well-integrated tannins. Great with meat dishes or grilled sausages.

Sarah Covey

# Greek Wine Reboot

Even before I took the opportunity to travel over to Greece on a wine tour I had been an advocate of Greek wines. And while I could talk here at length about the ancient history of the wines and romanticism that once surrounded them, most of us already know enough about this. I'd rather talk about pioneers like George Skouras and Vangelis Gerovassiliou, who have been leading the way for a younger generation of winemakers and rebooting the Greek wine industry, something more akin to Greek Wine 2.0. Greece is no longer stuck in a time warp, and the idea of introducing modern day techniques and mixing them with Old World tradition is no longer looked down upon. The result is something exciting and the accolades they are receiving are well deserved. The wines coming out of Greece these days should be held in very high regard, and they should be explored because there are a ton of really cool indigenous varietals and regionally-grown specialties that cannot be found anywhere else in the world.

**2000 Vaeni Xinomavro Grande Reserve Naoussa (\$16.99)** Vaeni is one of the most successful co-ops in Greece. Established in 1983, nearly 50% of the Naoussa production is crushed and produced here. I have completely fallen for the Xinomavro varietal, and in Vaeni's hands even the 2000 is still very fresh and vibrant showing tart red fruits, woody herbs, black olive and bright acidity. If you like Nebbiolo from Piemonte you will undoubtedly like this too.

**2008 Skouras "Megas Oenos" Peloponnese (\$24.99)** Made from 80% Agiorgitiko and 20% Cabernet. On the nose this is dense, concentrated and complicated but also elegant. Aromas of ripe fruit such as blackberries and raspberries are coupled with a spicy characteristic, smoke and a touch of leather that fill the nose. In the mouth it is silky but powerful, framed by delicate tannins and gentle acidity, offering flavors of ripe fruits, cloves, black pepper and just a touch of herbs.

**2008 Domaine Zafeirakis Limniona Tyrnavos (\$24.99)** Limniona, a.k.a. Limnio in Thessaly, is not to be confused with the Limnio from other regions. This starts off a little wound up in the nose, but with a minute of swirling it really begins to open up, showing lots of really pretty blue fruits with good intensity. A very clean and pure expression of this little known varietal. The tannin structure is soft and lush, complementing the broader acidity on the back end. I knew we had to bring this in the moment I stuck my nose in the glass.

**2012 Gaia Estate Thalassitis Santorini (\$24.99)** Assyrtiko is perhaps the only Mediterranean grape to flourish under the difficult climatic conditions found in this part of Greece. From poor, porous soil formed by volcanic activity and composed largely of pumice, fully mature grapes are harvested with relatively high acidity. Gaia's vineyard, located on the southeastern slopes of Episkopi, is composed entirely of 70- to 80-year-old ungrafted vines with dramatically low yields. This is a bone-dry wine with a delicate honeysuckle aroma and a crisp finish; a white wine with a strong personality! Even though it's a white, we suggest decanting it for an hour or so.

**2011 Gerovassiliou Malagousia Epanomi (\$21.99)** If it weren't for the conservation efforts of Vangelis Gerovassiliou, along with a handful of concerned Greek viticulturalists, the endangered ancient Greek Malagousia vine would surely have gone extinct and we'd never get to enjoy its lovely mango-scented aromas, silky mouthfeel and delicate elegance. Gerovassiliou treats his Malagousia to prolonged skin contact to fully extract its aromatic potential, after which a partial barrel fermentation is followed by several months of aging on the lees to allow for the development of intensity, richness and texture on the palate. Exotic aromas of lemon and mango lead to a soft and creamy mid-palate that finishes with a light kiss of honey and spice. Food pairing: a perfect match for Mediterranean dishes, seafood, poultry, light-sauced pasta dishes and fresh vegetable salads.

**2011 Argyros Estate "Atlantis" White Santorini (\$15.99)** A blend of 90% Assyrtiko, 5% Athiri and 5% Aidani made by Yiannis Argyros, a winelover who works very hard to obtain high quality grapes in order to make superior quality wines. (There are many professionals in the Greek wine market who think of Yiannis Argyros as the best Greek winemaker for dry white and dessert wines.) His efforts to produce high quality wines have been acknowledged worldwide, as indicated by being named one of *Wine & Spirits Magazine's* 100 best wineries in the world for 2005 and 2006. The Atlantis white is a crystal-clear yellow color, with a distinctive flavor and citrus overtones. The relatively high acidity of Assyrtiko gives it a crisp freshness, while the vineyard's extremely low yields offer body, structure and substance.

**2010 Samos Vin Doux Muscat (375ml \$9.99)** The Samos Cooperative is one of Greece's original co-ops, and it is one of the top producers of the island's famous Muscats. Samos boasts an extremely steep terrain, which means many of the vineyards here, especially those at high elevation, are planted on *pezoules*, or terraces. This dessert wine is fortified to 15% ABV. It offers the unctuous, exotic flavors typically associated with the grape, along with soft acidity and a nutty, rich finish. Ideal when served just before coffee, accompanied by hard cookies or just on its own.

"The wines coming out of Greece these days should be held in very high regard, and they should be explored because there are a ton of really cool indigenous varietals and regionally grown specialties that cannot be found anywhere else in the world."

## JIM'S APRIL GEMS

Of all the years that I have been writing this column, I have never gotten the opportunity to take one producer's wines and review a vertical of various vintages until now. Château Lanessan, in the Haut-Médoc is one of my favorite Cru Bourgeois Bordeaux producers. I think they're creating really exceptional wines that rival many of the Fourth and Fifth Growth châteaux. (In fact, Robert Parker wrote in his Bordeaux book that Lanessan should be re-classified as a Fifth Growth.) The vineyard is planted to Cabernet Sauvignon (75%), Merlot (20%), Cabernet Franc (5%) and Petit Verdot with an annual production of 20,000 cases (give or take) each year. Located in Cussac (between Margaux and Saint-Julien), Lanessan produces rich, broad, viscous wines with noticeable power and depth that will age (depending on the vintage, of course) from five to 20 years.



“A wet vintage like 1997 may have been a disaster back in the 1960s (like the 1965 and 1968 vintages), but by the late-1990s it actually resulted in some lovely, early-drinking wines. I love this one in particular.”

**1996 Lanessan, Haut-Médoc (\$19.99)** Deeply colored, this is an amazingly rich, lush wine from this estate. Ripe, plummy, broad, powerful flavors are still youthful and vibrant, and its silky, integrated tannins make it drinkable at this stage, though it is long and delicious and will evolve for another five to 10 years. I have been informed by Rusty that we need to set some cases of this Gem aside in our cellar to be one of our house reds in the not-too-distant future. 13% ABV.

(🌿🌿🌿🌿🌿🌿)

**1997 Lanessan, Haut-Médoc (\$17.99)** This is an interesting vintage. Many wine critics and noted wine magazines initially gave this harvest bad reviews because of weather problems (rain and cold before and during the harvest). But, as I have pointed out to my colleagues and customers, when I started in this business in the very early 1970s many, if not most, châteaux would wait for véraison to take place, go to their calendars and mark off 45 days to determine when the harvest would begin, regardless. And then they would then pick everything, good or bad. But in the early 1980s their practices began to change. Instead, most began to selectively pick grapes as they ripened, taking them to a sort room, tossing any questionable clusters, and then only crushing those grapes of high quality. So a wet vintage like 1997 may have been a disaster back in the 1960s (like the 1965 and 1968 vintages), but by the late-1990s it actually resulted in some lovely, early-drinking wines. I love this one in particular and have watched it evolve gracefully for the past 10 years. Medium-deep ruby in color, the nose offers cassis to blackberry notes with cedary undertones. In the mouth, it is silky, almost creamy, broad, balanced, complex and just a pleasure to drink. Rusty has informed me that this Gem will be one of house reds for however long it is around. 13% ABV.

(🌿🌿🌿🌿🌿🌿)

**1998 Lanessan, Haut-Médoc (\$19.99)** This is medium-ruby in color, with aromas of currants and cherry-like tones and creamy, cedary notes. In the mouth this Gem is soft, integrated, fleshy and long. A nice wine for near-term consumption. Rusty has made this one of our house reds for the month. 13% ABV. (🌿🌿🌿🌿🌿🌿)

**2001 Lanessan, Haut-Médoc (\$19.99)** I can't make up my mind as to which vintage, this or the 1997, that I absolutely like the best. The problem here is that I love the 2001 vintage. To me it is a classic great vintage. But the 1997 is so superb to drink now; oh it's so hard for me to decide. Read my description of the 1997 and apply it to this Gem. Rusty has indicated that this production will be one of our house reds for however long it is around. 13% ABV. (🌿🌿🌿🌿🌿🌿)

**2003 Lanessan, Haut-Médoc (\$19.99)** The 2003 vintage was incredibly warm, resulting in certain grapes becoming a bit too ripe and, as a result, producing rather fat wines. This Lanessan is not one of those wines, however, and if I had to use one word to describe it, I'd say: power. Deeply colored, this Gem shows a ripe, rich, focused cassis to currant fruit note with mocha undertones on the nose that lead to a broad, viscous, complex, almost creamy mouthfeel. It is long and luscious, and it will be our house red, according to Rusty, for the next three to six years. 13% ABV. (🌿🌿🌿🌿🌿🌿)

**2004 Lanessan, Haut-Médoc (\$19.99)** In a so-so vintage, Lanessan has created a wonderfully balanced wine that is soft and round in the mouth with blackberry and currant-like fruit, Portobello and earthy notes, and a clean, warm finish. This Gem will be one of our house reds for the month, according to Rusty. 13% ABV. (🌿🌿🌿🌿🌿🌿)

**2007 Lanessan, Haut-Médoc (\$16.99)** I think of all the vintages from Lanessan, this is the most delicate, least aggressive one. Medium ruby in color, you get that classic cassis and blackberry presentation from this château, but with a much less assertive and powerful dimension. The tannins are integrated and soft, with fine depth and moderately complex flavors. Rusty has informed me that this Gem will be one of our house reds for the month. 13% ABV. (🌿🌿🌿🌿🌿🌿)

*Jim, Rusty, Eby, the Bean and Rizzo*

## UNDER THE RADAR *An Italian Tour*

When I fired up my phone after touching down at LAX the other day, the first text message that popped up was from our editor asking if I could write a last-minute newsletter article. Considering I had just returned from two weeks in Italy and tasted, oh, I dunno, five or six hundred wines, I was fairly confident I could find a few to share with you.

One of my first visits was to the Ca' del Bosco winery in Franciacorta. It was dumping snow and I was almost unable to make it to my appointment, but was so glad I did. Bubbles from Franciacorta are world class and offer stunning value. The **Ca' del Bosco "Cuvée Prestige" Franciacorta Brut (\$32.99)** offers lots of tangerine, tangy green apple and lovely minerality on a delicate but substantial frame, with zippy acidity and a rich finish. This wine can compete with any sparkling wine in this price range. Yes, that means you, my dear friends from up near Paris!

A couple days later I found myself in the company of Cristiano Garella, the winemaker/viticulturalist of Tenuta Sella in the far north of Piemonte. I spent the day visiting vineyards, examining rocks and learning about soil types, and eventually I tasted a stunning range of wines. Bramatera, the DOC just east of Lessona, where Sella has an incredibly

beautiful vineyard, produces wines that just boggle the mind with verve and complexity. The **2008 Tenuta Sella Bramatera (\$34.99)** is a blend of Nebbiolo, with small amounts of Croatina and Vespolina. Here, the volcanic soil gives an underlying ferrous, almost tactile minerality to the brooding black cherry and black raspberry fruit, with hints of incense, clove, licorice, game and *sotto bosco*. I would opine that these are some of the greatest under-the-radar wines coming out of Italy.

Finally, I arrived in Barolo and had the opportunity to visit with the lovely Valter Fissore and Nadia Cogno of Elvio Cogno in Novello, a small hamlet in the southwest corner of the Barolo commune. Their whole line-up was stunning, but the **2011 Elvio Cogno Nascetta di Novello Langhe (\$28.99)** just blew me away. Nascetta is an indigionous white varietal rescued from extinction by Elvio Cogno. I'm very glad he made the effort. The wine has high toned, floral notes reminiscent of Viognier, but the body, extract, mineral backbone and acidity are all Meursault. If you're a fan of serious white wine, give this a try. With just a few winemakers producing Nascetta, it is not just an utterly delicious experience, but a unique one. Bravi amici!

Chris Miller

"I would opine that Tenuta Sella's wines are some of the greatest under-the-radar wines coming out of Italy."

## GETTING TO KNOW *Adam Winkel*

### What's your position at K&L?

I take pictures of the wine, so I made up the title "Bottle Portraiteur" for my business card. I've been doing that for a little over a year. Photos for the auction department constitute the majority of the work, but I also research reviews, facts and tasting notes for wines for the website.

### What was your epiphany wine?

It was probably a somewhat young bottle of 2001 Rubicon Estate... Chasing the ghost of profound and awe-inspiring wines is something that I'll never give up, but it's unfortunate that it gets more difficult as time goes on rather than easier. These days, the successes are most often German Riesling.

### Describe your perfect meal (at a restaurant or prepared at home). What wine(s) would you pair with it?

It changes with the wind. I'm a believer that there's a food for every wine and a wine for (almost) every food, so I grow less likely to plan around the wine. I have more fun lately with lowbrow food pairings like NV Krug with corn dogs, Pinot Noir rosé with Texas chili, or vintage Port with bacon and donuts.

### How do you think your palate's changed?

I'm a lot less impressed with the immediacy of flashy, fruit and oak-driven wines. I'm also much more aware of what Jancis Robinson

calls "industrial" wines. I think that the goal of fine wine is expression, and that can't happen without it being hand-crafted. Craftsmanship is something that can be found at all price levels if you look for it.

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

People just getting into wine are too varietal-centric. It's not that varietal characteristics aren't important, but it's too easy for New World producers to market varietal-based wines because they can't decide what they want to grow. Every tasting room has customers breezing through who want a Chard or a Cab so the mediocre producers feel that they have to offer it. (There's a tip on spotting mediocre producers, by the way.) I would implore people to get to know regions and what grapes best express the uniqueness of that region. Then your knowledge will be on another level.

### Dinner with anyone in history and what would you serve?

I think a lot of people would include at least one spiritual or religious figure in their group. Since Jedi Knight is an officially recognized religion in the U.K., I'm going to take some liberty and go with Yoda. I can think of other deities who are less plausible. He's the only one invited. We would start with Champagne, but move on to green Chartreuse V.E.P. paired with a large platter of exotically-topped hot dogs.

## GETTING TO KNOW: *Adam Winkel*



"Craftsmanship is something that can be found at all price levels if you look for it."



From top to bottom: The Nerro Ossidiana label; Tenuta di Castellaro's new vineyards on Lipari (middle photos) and a view from the Tenuta di Castellaro.

## PENSIERI DA MONTECHIARA

It was in 1435 when the **Maestranza dei Vigneri (Winegrowers Guild)** first formed in Catania, Sicily to codify the craft of growing wine on Mt. Etna. Centuries have gone by and layers of technology never dreamed of have been added to the viticultural and enological scene. In 2009, 574 years later, Salvo Foti, a messianic consulting-enologist with roots on Mount Etna, and a group of passionate winegrowers aware of their historical patrimony, started a similar group named *Consorzio I Vigneri*. This Sicilian-only group established a series of specifics that all the members adhere to: minimum density per hectare (7,000 plants), all terraces have to be made from local stone and without cement, only vegetable material can be used in tying vines, only organic fertilizers, and on and on. The most significant of these rules is that they must all grow head-trained vines, *alberello*, in Italian. This means the growers don't trellis their vines; they just grow up out of the ground like a bush.

The group has lots of producers from Mount Etna making Etna Rosso out of Nerello Mascalese and Nerello Cappuccio (they even have their own glass with I Vigneri and an alberello depicted on it), but I recently tasted a wine from a Consorzio member on the island of Lipari, which is part of the Aeolian Island group just off the northeast corner of Sicily. Maybe you remember the 1950s Roberto Rossellini film *Stromboli* with Ingrid Bergman? The film's namesake island and location are part of the same volcanic island chain, so that might give you some idea of what growing vines in this part of the world is all about! Anyway, the wine from Lipari that started me thinking about this interesting group was the **2010 Tenuta di Castellaro "Nero Ossidiana" Sicilia Rosso (\$34.99)**. It is a blend of 60% Corinto, 20% Nero d'Avola and 20% other indigenous varieties, and it is stunning. While I have been thrilled with the Nerello wines coming from Mount Etna for their ethereal elegance, structure and depth, this wine is completely different; it has a much more hedonistic thrill to it. The nose is full of sunshine-kissed fruit—it seems like the grapes all got tans, they just have that relaxed I've-been-to-the-beach glow—and while the aromatics are sweet, they're laced with some savory notes as well. On the palate the wine is supple; it has a richness that just flows across the tongue giving a sensation of real weight. It carries a dark fruit flavor that isn't berry or wild cherry, it's its own flavor. I expected the wine to be fat, but it had excellent balance and a moderately tannic structure that appeared on the finish. The moment after I put my glass down I thought: Wow, I'd love to have this wine with a Moroccan lamb tagine, that complex blend of sweet prunes, savory meat and spices. You'll love this wine, however it is in short supply so don't wait!

One of our most successful wines of the past year was Erik Banti's 2009 "Carato," a Super Tuscan blend from coastal Tuscany for \$6.99; at that price it's no wonder it won so many friends! Well the **2010 Erik Banti "Carato" Toscana\* (\$6.99)** has just arrived, and if you've read my column recently you already know that 2010 was just a stunning vintage in Montalcino and the southern Tuscan coast. This wine is a wonderful example of the vintage, and at this price it is a by-the-case purchase! A blend of 75% Sangiovese, 15% Merlot and 10% Cilieggiolo, the Carato is full-flavored and has plenty of meat on its bones to satisfy. We also just received the **2010 Erik Banti "Ciabatta" Morellino di Scansano Riserva\* (\$19.99)**. Erik told me it is the best wine he's ever made, and he's been doing this for awhile! The Ciabatta is aged half in French barrique and half in 10hl Slavonian oak barrels for a year. The wine has depth, color, structure and an incredible perfume. If you haven't ever had a Morellino di Scansano (85% Sangiovese, 10% Alicante and 5% Cilieggiolo), you owe it to yourself to get a great one like this.

Also just arriving is the **2008 Ruggeri Corsini "Bussia" Barolo\* (\$37.99)**. This wine is outstanding! I love the 2008 vintage for Barolo—it's a more classic and less global warming-influenced vintage—and the wine has the classic Barolo nose of tar and roses coupled with Nebbiolo's signature structure. It's balanced, aromatic and supple on the palate. The wine will drink best in a decade, completely allowing its potential to come to fruition, but it is so damned tasty now you'll be hard pressed to wait! For fans of this producer, this is the same wine that has been labeled "Corsini" for years, but after a recent vineyard reorganization it is now considered "Bussia." Same stuff, different name, great wine!

Greg St. Clair

## APRILE'S SELEZIONE

**Blason Isonzo Bianco\*** (3L "Bag-in-a-Box") (**Cannot ship**) (\$19.99) Back by popular demand! Three liters—that's four bottles for the price of one. I think there is no tastier, more versatile white wine in our store right now that beats this Bianco blend for value and pure drinkability, combining the body and weight of Chardonnay with the minerality and freshness of Pinot Grigio. It's the perfect cocktail white. We sold out of this quickly last year, so buy a couple of boxes. This is a great wine to serve all spring long.

**2011 Ruggeri Corsini Barbera d'Alba\*** (\$14.99) This is classic Ruggeri Corsini Barbera, with dark ripe black cherries and plum. It's full-bodied with some minerals and dust on the very long and well integrated finish. (I must warn you again: this wine sells out fast. We get in about 40 cases and they are usually gone within the month, so don't wait.) I would let this open for an hour or so and serve to some great friends with a grilled Portobello mushroom or burgers, or to no friends; this is a great wine to enjoy selfishly.

**2008 Ruggeri Corsini "Armujan" Barbera d'Alba\*** (\$19.99) Like the 2004, I gave this wine my highest rating, three stars (\*\*). This wine will win you over with its richness and complexity. Ripe black cherry, cassis, spices and vanilla are what hit your palate at first, and on the very long finish there are red raspberries, cocoa powder and soft tannins. Start digging out your 2004s to drink and replace them with the 2008. Or give it an hour (better two) of decanting and serve with pork ribs.

**2008 Ruggeri Corsini "San Pietro" Barolo\*** (\$33.99) This is classic 2008 from Piemonte and a rockin' Nebbiolo! The greatest quality for me is the balance; the wine has fantastic density, richness and extraordinary aromatics with a seemingly unending finish. It is one of the best San Pietros I have tasted to date! On the palate there is tobacco, leather and raspberries with touches of anise and walnuts on the finish. This wine is very user friendly to drink now and will last for the next seven to eight years with no problem, but just try to keep your hands off it for that long. You can also bring any of these to your next tailgate party now that the boys of summer are back in town! *Buona Fortuna* World Series Champions, the San Francisco Giants!

Mike "Guido" Parres

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## Captain's Log THE EXCITING 2010 VINTAGE

**The more of the 2010 Burgundies that I try, the more and more I am getting excited about the vintage.** It is not the powerhouse vintage that 2009 was. The reds don't have that baby fat; instead they speak more immediately of their terroir than of the vintage. Not that they are lacking fruit. The producers who did everything right made wines with gorgeous, bright, clean, snappy fruit that seems to want to stand with and illuminate the vineyard site as opposed to the self-absorbed, and rightfully, fruit that many of the '09s possessed. The village wines from Domaine Odoul-Coquard are a perfect example.

Sébastien Odoul's passion is his vineyards, so you can imagine that he does very little in the cellar to interfere with all the work that he has already done outside. And I think 2010 is the perfect vintage to introduce this domaine to you. (I had no experience with these wines up until a few months ago.) For me the perfect wine to do so is the **2010 Domaine Odoul-Coquard Chambolle-Musigny\*** (\$49.95). This is classic Chambolle, in other words: subtle, elegant Burgundy. Put your nose in the glass and you are greeted by bright fruits, a subtly floral and earthy perfume and just a hint of spice. The vineyards are located near the Morey-St-Denis border, and you can sense this on the palate. There is just a touch more roundness to flesh out the lacy delicacy of the village. While normally I am the person to tell you to hold onto this wine for a few more years, and yes you should, you can absolutely enjoy it right now. The **2010 Domaine Odoul-Coquard Gevrey-Chambertin\*** (\$43.95) offers a different expression Burgundy. The wine has firmer tannins and a richer mid-palate. The fruit is textbook Gevrey, dark but lifted. The wine finishes with nice length and, while not as approachable as the Chambolle, with a few hours of decanting this delivers an unbelievable value.

On a lighter note, the **2010 Domaine Ballot-Millot & Fils Bourgogne Aligoté** (\$16.99) is spring in a bottle! While I have been enchanted by this domaine's red over the past couple of vintages, their strength has always been white wine. This Aligoté is bright, crisp and very refreshing, but not a typical Aligoté. This has spice, a subtle nuttiness, as well as some body; crack open a bottle and relax in the sunshine.

Kirk Walker

"I must warn you again: the Ruggeri Corsini Barbera d'Alba wine sells out fast. We get in about 40 cases and they are usually gone within the month, so don't wait."

"The producers who did everything right made 2010s with gorgeous, bright, clean, snappy fruit that seems to want to stand with and illuminate the vineyard site..."

## POUR VOTRE PLAISIR

### *The 2010s Continue!*

The K&L tradition of a monthly hard-copy newsletter is giving way to new ideas, as we continue to adapt to a new world. We will be publishing several smaller online newsletters, blogging and, perhaps, sending out newsletters periodically. All of this is an attempt to be able to let you know what is new, with less lag time than the publication of the traditional hard-copy *Wine News* magazine has required. In this issue I want to use this space to let you know about some exciting 2010s that are just rolling in at terrific prices, thanks to some special purchases. As I write this column, I am planning my March trip to Burgundy to visit our growers, evaluate the new vintage and generally keep you abreast of developments.

If you are a lover of Chablis, as I am, you will be excited to hear about the **2010 Château de Maligny Chablis “Vieilles Vignes” (\$18.99)**. This comes from Jean Durup and is from his oldest vines. The younger portion of these vines was planted in 1926, while the oldest vines are well over 100 years old! Burghound calls it “Outstanding!” The saline, mineral, concentrated quality of this wine can only be Chablis! If you are looking for something a bit richer in style, but still do not want to break the bank, let me suggest the **2010 Olivier Leflaive Bourgogne Blanc “Les Setilles” (\$15.99)**. This is made from 70% grapes from Puligny-Montrachet and 30% from Meursault. It is done partly in tank with 50% barrel fermented in older wood. The result is a Chardonnay that is fresh and bright, with racy fruit and a rich character. One of both of these will be the perfect antidote to over-oaked, overripe Chardonnay from other parts of the world (that will remain nameless).

*“I want to use this space to let you know about some exciting 2010s that are just rolling in at terrific prices, thanks to some special purchases. As I write this column, I am planning my March trip to Burgundy to visit our growers, evaluate the new vintage and generally keep you abreast of developments.”*

From the tiny hamlet of Pernand-Vergelesses, next to the famous Hill of Corton, comes the **2010 Domaine Delarche Pernand-Vergelesses 1er Cru “Les Vergelesses” Rouge (\$28.99)**. This comes from a terrific Premier Cru red vineyard in Pernand, after which the village is named. It is fine and elegant, with a bit more mid-palate richness than the Clos des Vergelesses, just up the hill. It is terrific wine, which wowed me when I tasted it in February, full of clean, bright red fruit notes and spicy minerality. Moving north, we come to the town of Morey-St-Denis. Just down the hill from its most famous Grand Cru, Clos de la Roche, lies another vineyard, Clos des Ormes, named for the beautiful elm trees that once graced this vineyard at the corner of two small roads. It has been regarded as a terrific site for a long time and was rated as a Premier Cuvée by Camille Rodier in 1920. The **2010 Domaine Marchand Frères Morey-St-Denis 1er Cru “Clos des Ormes” (\$49.95)** comes from vines that are more than 40 years old, and it is aged in 30% new French oak for 18 months. It has lush and opulent fruit, accompanied by a rich and sappy quality with a succulent finish. This may be a touch hedonistic for some Burgundy purists, but the minerality and sense of place are all there. It has nice complexity and a ripe character. This is a lovely Premier Cru from the site next to Clos de la Roche, at an extremely modest price.

Finally, from the village of Gevrey-Chambertin comes the **2010 Domaine des Varoilles Gevrey-Chambertin “Champonnets” (\$59.95)**. This comes from a vineyard located on the same hillside as Ruchottes Chambertin, just a bit farther north. The site is a mixture of clay and gravel and produces wines of weight and richness. This is no exception, with almost mouth-robbing richness of fruit and a lovely profile. Rich black plum notes and a very rich character add to the appeal of this delicious Premier Cru Gevrey.

À Santé!

Keith Wollenberg



Try the Olivier Leflaive Bourgogne Blanc ‘Les Setilles’ if you are looking for something a bit richer in style, but still do not want to break the bank.”

## NEW WHISPERKOOL COOLING UNITS!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call our stores for additional information and a color brochure. All units now include a PDT digital thermostat. Prices include free ground shipping.



Whisperkool 2000i (300 cu ft)	\$1,589
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## WINE STORAGE LOCKERS

Lockers available in San Carlos. Open Mon-Sat from 10 a.m. to 5 p.m.  
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Secure, temperature-controlled lockers also at our Redwood City store. To get on the wait list or for billing, call Shaun 650.364.8544 x2739 or email onsite-lockers@KLWines.com

## LA CACHE WINE STORAGE CABINETS



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



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



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

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	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
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3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
5200	\$5,099.00	\$6,099.00	N/A	N/A	(544+78 bottles)

**Vault 3100** \$3,599.00 (320+ bottles)

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## TRITAN TITANIUM CRYSTAL LEAD FREE!

We now carry the world's most break-resistant glassware: the Tritan "Forté" and "Pure" lines by **Schott Zwiesel**. Made with titanium and zirconium instead of lead, this glassware is dishwasher safe, strong and brilliantly clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you *need* this stemware. We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne glasses at **\$8.99** per stem for the Forté and **\$11.99** per stem for the Pure series.



## APRIL FEATURED ITEM:

**Govino Stemless Champagne Flutes (\$11.99 for 4)**

It's time to start thinking

picnics, and what better accessory for dining al fresco than unbreakable Champagne flutes! These crystal clear stemless goblets are the only way to go when using glass or crystal stemware is a bit risky. Created specifically for the needs of wine connoisseurs, Govino's glasses are made of a food-safe, BPA-free polymer that looks like glass and doesn't interfere with the bouquet or taste of your favorite bubbly. Try their red wine goblets and decanters too!

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Le Creuset doesn't just make awesome enamel-lined cast iron pots and pans, they also make a wide array of wine accessories to fill your needs. Clockwise from top left: **Lever Pull and Foil Cutter (\$69.99)**, **Vacuum Wine Perserver (\$9.99)**, **Decanting & Aerating System (\$79.99)** and the **Black Nickel Wing Corkscrew (\$49.99)**. Visit [KLWines.com](http://KLWines.com) for our complete selection of these high quality tools.

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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.

“With an incredibly knowledgeable staff of buyers that scour the globe to find the very best values from France to Argentina, from Napa to Germany, we won’t stop until we find the very best wines for your money, month after month!”

## K&L Wine Clubs: Spring Ahead

### Looking for the perfect birthday gift?

Anniversary Gift? Or maybe you’re just the giving type and want to do something special for a loved one? No matter the reason, we have the perfect wine club for your gift-giving needs. With an incredibly knowledgeable staff of buyers that scour the globe to find the very best values from France to Argentina, from Napa to Germany, we won’t stop until we find the very best wines for your money, month after month! We have five wine clubs to choose from plus the Personal Sommelier Service, so one of our clubs should fit your recipient’s tastes and preferences perfectly. We have established clubs for the person who loves red wines, a club for the Champagne lover, a club for the value-seeker, a club for the Italophile and a club for the drinker who wants to try everything from everywhere. All clubs, except the Champagne Club, ship monthly and all are subject to sales tax for California residents. To sign up, call **800.247.5987 x2766** or email us at: **TheClubs@KLWines.com**.

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

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

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

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

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

*Alex Pross, Wine Club Director*

## SOME APRIL WINE CLUB PICKS

### signature wine club

#### 2009 Van Wagoner “Cuvée Speciale” Pinot Noir

This just oozes with gorgeous strawberry aromas as well as racy red berry fruit and hints of spices and herbs, all packaged around a seamless, layered core of fruit and tannins. This wine is smooth and supple and is a great reminder of why California Pinot Noir became so hot.

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

### best buy wine club

#### 2011 Kalinda “Unoaked” Anderson Valley Chardonnay\*

A great tasting, elegant Chardonnay for a great price. Focused and fruity without all that oak and toast. A perfect poolside sipper for the spring and summer.

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

### premium wine club

#### 2010 Domaine la Colliere Rasteau

91-93 points Robert Parker: “The intense opaque purple-colored 2010 Côtes du Rhône-Villages Rasteau is loaded with black fruit, licorice, smoked meat and melted chocolate aromas. Full-bodied with surprisingly civilized tannins for a Rasteau, this finesse-styled 2010 should drink nicely for 10-12 years.”

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

### italian club

#### 2007 Baccinetti “La Saporioia” Brunello di Montalcino\*

From *Wine Enthusiast*: “...Savory aromas of cured meat, cola, dried fruit and rum cake upfront, while warm earthy, tobacco and leather tones fill in the rear. Sophisticated and rich, reminiscent of a storied, nostalgic Brunello tradition.”

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

### champagne club

#### 2005 Fluteau “Symbiose” Brut Champagne\*

Made entirely from estate grown fruit, the Symbiose is composed of 50% Chardonnay and 50% Pinot Noir from Gye-Sur-Seine in the southernmost part of Champagne. This wine is so clean, subtle and balanced that it will be finished before you know it.

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

## TALES OF THE SPORTING LIFE

**We are just back from an incredible whirlwind tour of Scotland and France. I'm talking a crazy schedule.** While I want to tell you all about it, I'm going to go wait for this year's Spirits Catalog, which I hope we'll be able to get out in the next couple of months. We'll go through each and every cask we selected this year, as well as all our new brandies in due time.

While we've been focused on single barrels over the last month, we've seen a few spirits companies making some big announcements and launching great new products. Recently the venerable Kentucky distillery Heaven Hill announced that their Master Distiller, living legend Parker Beam, was diagnosed with ALS. While this news is heart-wrenching, we will continue to celebrate his incredible contribution to the American whiskey world. Parker, a seventh generation distiller, has been behind some of the greatest whiskeys of our time, like the sought after Heritage Collection. Parker personally selects the whiskeys in the range, and this year we're expecting a single barrel, cask strength version of his favorite style. We're also getting another batch of the excellent 2012 release, a blend of mashbills called **Parker's Heritage Collection 6th Edition 11-year "Blend of Mashbills" Cask Strength Bourbon (750ml \$79.99)**. Quantities will be extremely limited.

A high level representative at Heaven Hill has also confirmed the release of several new brands into the California Market. Some of these brands have been available in other markets for some time; Mellow Yellow Bottled in Bond anyone? More importantly, I've been informed that Heaven Hill plans to resurrect several extinct brands to satisfy the growing demand for single barrel, small batch and cask strength whiskey. There are several factors that have kept them from doing this sooner, the least of which is that it's significantly more expensive and difficult to release whiskey this way. But Heaven Hill seems committed to respond to the desires of their market. This is obviously not the norm in Kentucky, as we saw with February's controversial decision to change the proof of Maker's Mark. A social media outcry reversed that decision, but I can't imagine how the marketing department actually let that happen. It's great to see that Heaven Hill is listening to their customers and evolving to meet their needs; we'll all benefit in the long run.

*David Othenin-Girard*

## K&L WHISKY MERCHANTS *Scotland Leftovers*

**When we make our annual pilgrimage to Scotland we taste a lot of whisky. And we take copious amounts of notes.** We detail every barrel, every sample and every sip explicitly. We do this even for the whiskeys we don't plan on buying because this is important information. These tasting experiences can be used as reference points against future whisky samplings, as in, "this barrel of Caol Ila isn't nearly as good as the one we tasted last year and that one was cheaper!" These logs also allow us to continue negotiations for certain barrels should circumstances change, as in, "we're not interested in this whisky for \$100 a bottle, but would consider it for \$80." Sometimes an independent bottler is holding out for a better deal, but that buyer never materializes. Like an offer on a house, not every deal is accepted immediately. It can take time for certain purchases to come together. When that call comes in to K&L six months later, we need to be able to remember exactly which cask they're referring to.

This happened this past December. We were flirting with a refill-Sherry butt of 16-year-old Clynelish last May from A.D. Rattray, but weren't willing to commit unless the price was right. There were many reasons for our apprehension even though the whisky itself was smokin' good. First, we'd already bottled two casks of Clynelish, so if we were going to do a third it needed to be a great value. Second, since this was a Sherry cask that would produce more than 500 bottles, it needed to be very good and, again, a hot deal. The quality was there, Clynelish's reputation was stellar, but we needed the right price. We took our notes, kept it in the back of our minds, and then the phone finally rang. The cask would be ours for the price we had asked for.

Our **Clynelish 16 Year Old A.D. Rattray Single Barrel Cask Strength Single Malt Whisky (\$99.99)** is everything we love about this distillery. Unlike our heavily-Sherried 20-year-old release from early 2012, this whisky is a classic expression of what Clynelish does best: ripe, vibrant citrus and stone fruits, a waxy, almost oily character, and a rich dose of vanilla on the finish. Clynelish has always been an "insider's malt," the whisky that the experts were drinking in the backroom while everyone else feasted on Macallan or Glenfiddich. It's one of the most delicate spirits produced in Scotland, and you can always pick it out of a blind tasting. That hint of candle wax that gives it away is said to come from an oily residue that builds up in the low wine still, which most distilleries clean out on a regular basis. That lack of hygiene has become Clynelish's trademark flavor and this whisky showcases it on a grandiose scale. This is a great whisky from a great distillery at a great price. Good thing we took detailed notes!

*David Driscoll*

"I've been informed that Heaven Hill plans to resurrect several extinct brands to satisfy the growing demand for single barrel, small batch and cask strength whiskey."

"The quality was there, Clynelish's reputation was stellar, but we needed the right price...and then the phone finally rang. The cask would be ours for the price we had asked for."



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

The February Bordeaux tasting at all three stores turned out to be one of the best tastings in the last six months. Without realizing it, we put together a list where almost all of the wines were Merlot-dominated except for Grand-Puy-Lacoste, which produced back-to-back great wines in 2009 and 2010. All the wines from the tasting were expressive and easy to drink for being so young. Below are the customer favorites from the Hollywood tasting.

**2009 De Birot, Côtes de Bordeaux (\$14.99)** Without a doubt this was the overall value winner of the tasting. The aromatic nose was full of dark plum with a touch of spice, while the lush palate was filled with more dark, dense plum along with an earthy funk on the finish. For fun I took this home to see how long it would stay alive, and two days later it still drank well. This wine is great for short- to mid-term drinking.

**2009 Coufran, Haut-Médoc (\$24.99)** This was the one wine that really benefitted from two to three hours of decanting to wake up the fruit. Right out of the bottle the nose was mushroomy and dusty, and the wine had a rustic mouthfeel, but after decanting the pretty red berry fruit became expressive and an earthy spice poked through.

**2009 Montviel, Pomerol (\$39.99)** In Hollywood, the group was split on whether this wine or the Alter Ego de Palmer was their favorite. The Montviel estate sits close to Clinet (same soil) and is a part of the Château Le Gay group. It showed toasty oak spice on the nose along with coffee and dark chocolate. The wine was more astringent than I expected, but after a couple hours decanting the rich dark fruit more than balanced out the tannins with tons of chocolate, coffee and oak spice.

**2009 Grand-Puy-Lacoste, Pauillac (\$89.99)** Like I said in my intro, I think the wines produced in 2009 and 2010 by this château are amazing. The 2009 had graphite, black tea and currant on the nose, and there were so many layers to this wine that it continued to show over the hours (and two days later) the same graphite and black tea, plus flinty, rocky minerality, currants, garrigue and cedar. There is a refinement to the structure and mouthfeel of this wine. Just wait until the 2010!

**2010 Petit Guiraud, Sauternes (375ml \$13.99)** Well, this might be the greatest value dessert wine in the store. Just buy a bunch and start introducing more sweet wines at your dinners, with cheese plates or just by itself. A bit more rich and fat than the Guiraud, the second label has a bit less acidity, it seems. But the rich, tropical fruit on the nose and palate, with a honey, pineapple, almost-candied finish, is really good. I still can't believe it is only \$14.

"I think the wines produced in 2009 and 2010 by this Grand-Puy-Lacoste are amazing."

Steve Greer