



WINE News

WELCOME to the August issue of K&L's Wine News. This month we're celebrating Bordeaux with our usual style. Read a preview of Clyde's 2008 vintage report here and on page 20. Then check out our staff's recommendations of Bordeaux to drink now and cellar.

2008 Bordeaux THE PRICE IS RIGHT

I'm back from VinExpo and, as promised, I'm here to offer up my concise opinion on the 2008 Bordeaux vintage, along with some of my picks to buy on this page and a handful more on page 20.

As you know by now, I did not go to Bordeaux in the spring for the first time since 1988 to assess the new vintage. There were a variety of reasons, but I always knew I would go to VinExpo in June to try the wines. In the meantime, we had a very successful futures campaign—the best since 2005!

The 2008 futures campaign, which, until early April, few people in Bordeaux thought would ever happen, really came about for two reasons. First, the early opening properties (Angélus was first) came out with very reasonable prices compared to the last few years. The second reason was that many wine writers penned good reviews of the vintage, culminating with a glowing report from Robert Parker at the end of April. Actually, some people say that the fact that K&L did not attend the April festivities and tastings was the third reason for a futures campaign, and a successful one at that!

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Clyde Recommends Five Under \$50

Poujeaux, Moulis \$23.99
55% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot and 5% Cab Franc. Elegant wine with sweet forward fruit. Quite lush with red fruit flavors that dance on the palate. Long finish. Tastes great now. *+

Cantemerle, Médoc \$24.99
55% Merlot, 30% Cabernet Sauvignon, 8% Petit Verdot and 7% Cab Franc. Blackberry aromas explode from the glass. Forward, black fruit flavors with rounded tannins. Great value and much better than their 2005 and 2007. On par with their 2006. *½

Langoa-Barton, St-Julien \$32.99
67% Cabernet Sauvignon, 27% Merlot and 6% Cab Franc. Black cherry and blueberry aromas. Tons of Merlot-infused fruit. Extremely sweet on the mid-palate. Shows some oaky nuances. Smooth tannins. Quite concentrated with a creamy texture. Structured to age. Killer wine. **



Pave Macquin, St-Emilion \$47.99
One of the superstars from the Right Bank. Blackish color and tons of black-berry fruit aromas lead to the palate where Asian spice and exotic flavors abound. Semi-new wave but perfectly balanced. Ager. *½

Smith-Haut-Lafitte Rouge, Pessac \$49.99
30% Merlot. Deep purplish color. Smoky, toasty aromas and oaky nuances. Some coffee undertones. Forward fruit on the palate and tinges of orange peel. Quite impressive, vibrant wine with no hard edges. Lingering finish. **

Clyde's Two Must-Buy 2008s

Cos d'Estournel, St-Estèphe \$104.99
85% Cabernet Sauvignon, 13% Merlot and 2% Cab Franc. Big crop with 22,000 cases and 78% of crop in *grand vin*. The new *chai* is amazing and 2008 was first wine produced in it. All gravity flow, no pumps. The wine is amazing! Seamless, with laser-like focus. Asian spice and smoky aromas; red currants abound on the palate. This is as good as it gets. Rivals their 2005 in flavor and richness. Stunning wine. ***

Haut-Bailly, Pessac Inquire
70% Cabernet Sauvignon and 30% Merlot. Only 6,000 cases produced. Harvested from Sept 25–Oct 26. Very late harvest under perfect conditions. Very ripe, elegant violet aromas. Extremely lush cassis fruit flavors. Dense and concentrated. Super sweet on the palate. Creamy texture; lingering finish. Fabulous! **+

AUGUST 2009 FEATURES

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VineExpo 2009 and Some Fine Buys



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

Kay and I spent six days in Bordeaux this past June after two days of R&R in Paris.

I tried as many 2008 Bordeaux wines as I could in this short period of time, so it was nonstop tasting all day and the obligatory parties every night. I am much too old for this type of candle-burning. I spent a full day at the Expo itself, attending the UGC-sponsored tasting—some 75 wines—with Bill Blatch and Delphine Descat, two excellent negociants who remarked that the wines have changed since April, many for better (though some for worse).

From my first tasting at Ch. Smith-Haut-Lafitte with Daniel and Florence Cathiard until my last tasting at Ch. Cantemerle with Philippe Dambrine, I found the wines from 2008 to be quite nice. We will publish a 2008 vintage report in July with my thoughts on the vintage and tasting notes for about 85 wines. In this newsletter, I have recommended some of my favorites.

I must say that the weather in France was fabulous. Not one drop of rain until we boarded the Paris flight home. And there was no oppressive heat or humidity, just 75-degree, sunny, slightly windy days. I can't remember a week at VinExpo with such perfect, cool, great wine tasting weather.

er. Must be a blip in the "global warming" theory.

In the midst of it all I was able to find some great wines to buy. We'll be getting another 100 cases of the fabulous '97 Langoa-Barton. Everyone at K&L loves this wine. I also re-tasted some of the exceptional, mature Labegorce values that just arrived in our stores, including the excellent '96 (\$39.99), '97 (\$29.99) and '99 (\$36.99) Labegorce in 750s and large formats as well.

The biggest and possibly most exciting buy I made was a large parcel of Ch. Pichon-Lalande wines directly from the cellar of May-Eliane de Lencquesaing, the former owner of this favorite Bordeaux chateau. I bought wines from 1942 to 1996 and some magnums of the fabulous 1955, 1959 and 1961 vintages—in all about 20 vintages of Pichon including 10 cases of the outrageously good 1991. I will come up with an offering sometime in August for these gems, but quite a few bottles will make it into my cellar.

If you're planning a trip to Bordeaux or Napa, don't forget to check out winevillas.com for accommodations owned by our good friends John and Sharon Harris from Amici Winery.

My tasting notes for 2008 were not available on July 1st, but they are available now. Visit KLWines.com for more.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

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

Sale Dates End August 31, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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

SATURDAY TASTINGS

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

August 1: Wines of Argentina and Chile. Joe Manekin will pick some of the best wines that Latin America has to offer.

August 8: Wines of the Loire Valley. Selection by Eric Story.

August 15: Michael Affatato will be in RWC to pour the wines of K&L value favorite Ch. La Gatte; in SF, taste new '06 and '07 Bordeaux (\$20). In Hollywood we'll be pouring Domestic Boutique reds and whites.

August 22: Artisanal Beers in SF and RWC. In Hollywood, taste small estate Champagnes with Mari.

August 29: New Releases from Italy. Greg, Mike and Kirk will choose their favorite and most recent Italian arrivals.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 4:30-6:30 p.m.

August 6: Buehler Vineyards; **August 13:** Wines from Kermit Lynch;
August 20: Frank Family; **August 27:** David Bruce

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

August 7: Rosé; **August 14:** Etude;
August 21: Down Under with Jimmy C;
August 28: Portuguese and Spanish wines with Luis Moya

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

August 6: Talley Estate Vineyards; **August 13:** Roederer Estate;
August 20: Wines of Spain from Regal; **August 27:** Wine 101

SPECIAL TASTINGS:

Friday, August 7: Quintessa at K&L Hollywood from 5:30-7:30 p.m.

Friday, August 14 in San Francisco from 5-6:30 p.m. Michael Affatato of Ch. La Gatte will be in from France for a special tasting.

SPECIAL EVENTS COMING THIS FALL:

Saturday, September 12: Special "Value" Bordeaux Tasting and Lunch in RWC with Sopexa and EU. Taste 12 best value Bordeaux at K&L RWC from noon-1:15 p.m., then enjoy lunch at Chantilly Restaurant (next to RWC store) and drink eight more excellent Bordeaux wines from older vintages. Limited to 50 people. Price TBA.

Saturday, October 10: Special 2007 Rhône Tastings. Check KLWines.com for more info.

Saturday, October 17 and Sunday, October 18: K&L is throwing their annual fall Champagne Tent Event in Hollywood on Saturday, October 17 (3-6 p.m.) and on Sunday, October 18 in Redwood City (Time TBA). A number of the artisanal grower/producers unique to K&L will be flying in from France to present their wines and talk to guests; we will also be pouring a number of Grande Marque Champagnes as well. More than 40 Champagnes to taste in all! And of course there will be some small bites available at each event to go with the bubbly. A portion of the proceeds from the Hollywood event will go to benefit the Los Angeles Police Activities League (PAL). Prices TBA.

November: Jean Guillaume Prats of Château Cos d'Estournel will be state-side for a private dinner and tasting in Hollywood and a lunch and tasting in San Francisco. Dates, prices and other details coming soon.

WINE CLUBS



Personal Sommelier Service

Imagine having the world's best wines, tailored to your exact preferences, delivered to your door each month for one surprisingly low price. Check out the benefits of K&L's Personal Sommelier Service...

- You pick the wine grape varieties you'd like to get each month.
- Tailor your subscriptions to specific regions of the world, or leave it open to discover new things from all over the globe.
- Set the number of bottles you want each month, along with the price range for those bottles.
- Create multiple subscriptions to best match your buying preferences. For example, maybe you want Pinot Noir from California, Oregon and Burgundy for \$30 to \$50 per bottle, and Sauvignon Blanc from New Zealand, Loire Valley and Bordeaux for \$10 to \$20 per bottle. You can create two different subscriptions and get both!
- Have your favorite K&L staff member manage your subscription and select the wines!
- Special Bonus - All members get access to the special club pricing on other wine-of-the-month club wines!
- Anything you've purchased in the past with your K&L account will be automatically excluded—we're here to introduce you to something new.

How We Select Your Wines

Unless you specify another K&L staff member at the time of signup, K&L's Chiara Shannon will manage your subscriptions. She is WSET Certified (Wine and Spirits Education Trust) and readily available as a resource to help you enjoy your experience in this exciting and unique club. Based on your criteria and feedback, Chiara will get to know your palate and work with you to ensure you are getting the style of wine you desire.

We find wines for your subscriptions by looking for wines in our inventory that match your specified regions, varietals and price range. Unlike many retailers, our entire inventory is made up of wines that have met the approval of our buyers and tasting panel. We pass up dozens before we select one we like enough to bring in. Our suppliers hate it, but our customers love it. Anything chosen for your Personal Sommelier subscription will come from this inventory of pre-screened wines.

Because we have been selling premium wines since 1976, and we have long-standing relationships with wineries, wine brokers and wine wholesalers, we are able to find outstanding bottles at bargain prices. Due to our large-volume purchasing (we are one of the largest wine retailers on the West Coast), we have tremendous leverage with our suppliers and vintners.

Our wine buyers travel around the world several times a year and are continually discovering special wines from every major wine producing region. By frequently buying directly from the sources, we eliminate the markups of importers and are able to bring you incomparable bottles at significantly lower prices than you'll see at other clubs or in other retail stores.

...Read more on page 22

2006 Bordeaux TAKES CENTER STAGE

It is hard to say goodbye to the legends in our lives. The time has come to say farewell to the great 2005 Bordeaux vintage, and to welcome in the full selection of the 2006 Bordeaux as it sweeps into the marketplace.

The results from our first full blown 2006 tasting in June, which included six classified wines, confirmed that across the board this vintage is pretty darn good, and it's truly a testament to the outstanding work in the vineyard, selection process and winemaking. When challenging weather produces wines of this quality and appeal, you have to be thrilled and tip your hat.

To start the tasting we woke up everyone's palate with a zesty rosé. Folks loved the **2007 Ch. La Gatte Rosé*** (\$9.99), which showed fresh hints of strawberry. And what a value! Next was **2006 Ch. Birot Rouge** (\$13.99), which was just lovely, a soft, everyday Bordeaux, perfect for lunch or the middle of the week, and a Bordeaux Rouge you can serve with white fish. After that we got serious, starting with the **2006 Ch. Beaumont, Haut-Médoc** (\$12.99). I bought Beaumont on my first trip to Bordeaux in 1990, and since then I have told customers it is "textbook Médoc," something I would use if I was teaching a class on Bordeaux. The 2006 is dark and firm and pretty darn close to the 2005 Beaumont, and we sold nearly 300 cases of that wine.

Since my first taste of **Ch. Ferrand Lartigue** in 1998, I have loved its delicious, ultra-pure, purple-blue Merlot fruit that jumps out of every glass. The **2006** (\$19.99) proved no exception; it continues to be one of the few amazing deals in St-Emilion wine. I own numerous vintages. We then moved up the Médoc peninsula to Margaux and the wines of third growth **Ch. Giscours** (2006 \$49.99) and fifth growth **Ch. du Tertre**, located next to each other on the highest plateau of gravel in Margaux. Eric Albada Jelersma, the new owner of both estates, and Director Alexander Van Beek, have been working diligently to return these estates to greatness. Both are making outstanding wines today, and I told every one of the 60-plus people at our tasting that, while I adore Ch. Palmer, the price has so drastically changed that I collect Ch. Giscours now in its place. Giscours makes masculine Margaux with the textbook elegance and minerality woven throughout the wine and the finish. Ch. du Tertre is a softer, fleshier wine that always features sweet red fruit that is round and tasty; try the elegant and nicely drinking **2001** (\$49.99). On the 2006s, Van Beek has said: "By early September, the grapes benefited from a hot climate allowing the grapes to achieve ripening perfectly, and the late September showers had very little effect on the already ripe grapes...The harvest of Merlots began on the 20th of September with the view of preserving the freshness and the beautiful aromas...2006 is a lovely vintage with a lot of freshness due to the cool evenings. For us, it is a vintage which very much identifies itself as a true Margaux style wine. Elegance and femininity!"

He continues, "Ch. du Tertre has a lot of opulence with plump ripe fruit with very fine tannins and a nice texture! The 20% Cabernet Franc in the blend offer a spicy and peppery nose...Giscours is more closed at the moment due to the higher percentage of Cabernet Sauvignon, 65%. It is a very elegant, precise wine with very well-defined tannins, and a deep firm fruit. Giscours is a typical Margaux wine with an intellectual personality, which still needs some time to develop itself."

The two great estates that form the southern border of St-Julien, **Ch. Beychevelle** (2006 1.5L \$99.99) and **Ch. Branaire-Ducru** (2006 \$49.99) tend to be a bit misunderstood because they are just the epitome of elegance; while in the same commune at the northern border the wines of **Léoville-Barton** (2006 \$69.99) and **Léoville-Las Cases** are about as powerful and long-aging as Bordeaux wines can possible be. If you are a fan of great elegance **Ch. Branaire-Ducru** (2006 \$49.99) is the perfect wine. It always delicious and features deep, almost blood-red fruit, but also has amazing freshness and brightness on the nose that floats across the palate. For years the lovely 1988 was my favorite lunch wine on my day off, and the 2006 has many similar qualities. The "Other Léoville," **Léoville-Poyferré** (2006 \$69.99) is also making outstanding wine today at the northern boundary of St-Julien. The incredible popularity and power of Léoville-Barton and Las Cases is undeniable, but the Poyferré it is far softer, with more delicate tannins, far more sweet ripe fruit, a fleshier texture and suppleness that gives drinking pleasure much earlier than Barton and Las Cases. There have been quite a few vintages that I evaluated where I said to myself after tasting Poyferré, "those other two wines could use a good amount of the lovely sweet fruit featured in the Poyferré!" The entire winemaking facility was renovated in the early '90s by the Cuvelier family. Michel Rolland joined the team in 1994. The 1928 and 1929 were legendary Poyferré wines and, while the world is different today, I'm sure the modern wines are far better.

The **2006 Ch. Calon-Ségur** (\$59.99) and **1998 Ch. Grand Pontet** (\$49.99) also showed very well, and we finished the tasting with the lovely, mid-weight, sweet and floral **2006 Rieussec** (\$69.99).

Feel free to contact me anytime with questions or for advice on the wines of Bordeaux at x 2723 or by email at Ralph@klwines.com. Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands



"Since my first taste of Ch. Ferrand Lartigue in 1998, I have loved its delicious, ultra-pure, purple-blue Merlot fruit that jumps out of every glass. The 2006 is no exception, and it continues to be one of the few amazing deals in St-Emilion wine."

STEVE BEARDEN *On Bordeaux*

It's summer and we're all thinking about picnics, barbecues, patios and informal dinners.

What we're not thinking about is spending lots of money on wine or purchasing bottles that have to be decanted for hours or aged for years. Here are some great go-to Bordeaux that are easy to drink now and easy on the wallet, too.

2006 Puygauraud, Côtes de Francs (\$17.99) This is extracted and deep with a nose of ripe cassis. Polished, modern and smooth, this amazing value shows plenty of mid-palate with no hard edges. A fine finish with a touch of chalk keeps things fresh and balanced.

2006 Poujeaux, Moulis (\$29.99) This is soft and round with a touch of earth to the cherry nose of ripe Merlot fruit. There is a hint of spice and currant to the smooth middle, and the gentle tannins are very fine. Delicious and easy to drink.

2006 Larmande, St-Emilion (\$29.99) Starts with complex aromas of wood spice, cherry compote, red licorice, vanilla and cedar. Smooth, fruity and enjoyable, this is supple with a clean finish. This is the kind of complex yet uncomplicated Bordeaux I love to have around as a go-to wine for all occasions.

2005 Bellegrave, Pauillac (\$24.99) Finally back in stock after selling out quickly last Christmas, this has put on weight and is drinking fantastically right now. This is dark and shows the depth of the '05 vintage in its expressive nose of blackberries, oak, cold steel and flowers. The concentrated middle has a deep core of ripe dark fruit, iron and mineral that is firm and sweet. Decant this classically-styled super value with hearty food now, but hide a few bottles away for 5 to 10 years.

2006 Larcis Ducasse, St-Emilion (\$49.99) When you want to up your game, this high-quality, small production beauty is a guaranteed crowd pleaser. It smells like a freshly baked torte brimming with ripe raspberries and juicy blueberries. Toasty and full-bodied with a sumptuous middle of creamy fruit, it has an intriguing thread of rocky minerality winding from start to end. The finish is long and exotic with baking spice, chocolate and a whisper of limestone. Irresistible now, this should age well.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

Customers ask me all the time about scores. "Should I feel confident about a wine if it gets more than 90 points?" they ask. My answer is always the same: Scores matter less than the person who gives them. Every wine critic judges wines according to their own personal tastes. So, for the consumer, the only question is, "do you share the tastes of the person who rated the wine so highly?" The influential critic Robert Parker, for example, prefers big, full-bodied wines, especially reds. If you also enjoy such wines, then a 90-point score from Parker is a good recommendation. From me you get prose, not points, but it may be helpful for you to know that I drink mostly French and Italian wines, and that I almost always drink my wines with dinner, so they must be food-friendly.

Is it too soon to feel nostalgic about the '05 vintage? A little more than a year after bottling, these wines just keep getting better. I tasted two recently from one of my favorite appellations, Pessac-Léognan.

2005 Château de Rochemorin (\$17.99) Ripe cherry fruit. Stony mid-palate. Chewy tannins. A great value for less than \$20 that you can drink now or hold for the near term.

2005 Château La Louvière (\$29.99) This wine draws you in with a wonderfully expressive nose. It fills the mouth with sweet, dark cherry fruit with just a hint of Pessac gravel peeking through. It finishes with firm tannins. This wine really shows the strength of the vintage, and at less than \$30 a bottle it would more than repay a few years in the cellar. Decant for one hour for near-term drinking.

And if we are feeling nostalgic, how about another chance at some older vintages from Château Labégorce in Margaux? This is a classic, medium-bodied claret made in a traditional style. We sold quite a bit of the '97 and '99 vintages last year, although I think Clyde bought and consumed most of the magnums. We now have these wines back in stock, including many large format bottles.

1999 Labégorce, Margaux (\$36.99) Dark, plummy fruit. Hints of black licorice and spice. It has the sweetest fruit of the three. Well-integrated tannins. Drinking well now.

1997 Labégorce, Margaux (\$29.99) Red currant and tobacco notes. A lighter-bodied English-style claret. Serve with a nice joint of beef. Cigars and Port for the men in the billiard room after dinner.

1996 Labégorce, Margaux (\$39.99) The best of the three vintages and certainly the most structured. Tobacco and spice box. Rich red currant notes. Approachable but room to develop with time.

Jeff Garneau

"Here are some great go-to Bordeaux that are easy to drink now and easy on the wallet, too."

"Scores matter less than the person who gives them. Every wine critic judges wines according to their own personal tastes."

“There is mostly Merlot at the bottom of this pink wine, and it comes from St-Emilion, land of \$400 bottles of red.”

Wine 101: Bordeaux Lightens Up

Even in Mark Twain’s famously freezing San Francisco, it can get hot come August.

And if you live in another part of the country, the dog days of summer have been breathing down your neck, creating t-shirt staining rivulets for months. Not the weather for red Bordeaux, I’m sorry to say. But just the ticket for red Bordeaux’s relative: Bordeaux rosé!

This month, I really must insist that you buy A BUNCH of the **2008 Pavie Macquin Rosé, St-Emilion (\$9.99)**. Less than ten dollars, ok, so none of that “I’ll take one or two bottles, please.” There is mostly Merlot at the bottom of this pink wine, and it comes from St-Emilion, land of \$400 bottles of red (more specifically, Château Pavie Macquin, a rising star of the Right Bank, which is managed by the talented team of Nicolas Thienpont and Stephane Derenoncourt, think La Gaffelière, Rol Valentin and La Mondotte). It’s rare to see a rosé from these parts, especially abroad. And when you find one, it is absolutely worth investigating, as these are some of the best cared for grapes in the world!

You’ll find gobs of tart red raspberries and strawberries in the Pavie Macquin Rosé, just as you would in Provencal rosés. But there is something here that’s missing from most Southern French pink wines, and that is muscle! This more than stands up to hearty summer foods, like lobster cooked outside on the grill or pasta tossed with shellfish in a tomato broth.

No matter how much we tout dry rosé at K&L, there will always be wine drinkers out there unwilling to accept the merits of a “blush” wine. Well, this one’s for you: The **2007 Reynon “Old Vines” Bordeaux Blanc (\$14.99)** is a killer value from the appellation and a thirst-quenching wine to enjoy on evenings that just refuse to cool down. Fruit forward, and almost New World in taste and structure, it offers gooseberry and citrus aromas and flavors, and an acid structure that calls for chilled shrimp by the bucket

Enjoy!

Elisabeth Schriber

BRICK’S BEER PICKS: REFRESHING BREWS

August marks the real arrival of summer around these parts. The marine layer subsides, giving all us Bay Area folks access to warm nights and bright mornings. The days are still plenty long enough to enjoy a few after work beers on or in the pool/deck/yard. So here are a couple of brews that we love that may have slid in under your radar.

The **Cropton Brewery “Monkman’s Slaughter,” England (500ml \$5.99)** pours a wonderful and quite surprising head, cream white and persistent throughout. And while I’m not used to seeing this in English ESBs, I like it. Back that up with a roasted chestnut color, hazy from the bottle conditioning, and this is one pretty beer. The nose is also a pleasant surprise with a lot more hops than expected, full of pine cone, rye cracker and preserved lemon, which is a great intro to what is to come. This is not your typical ESB, with a bit more of a citrus aspect and much less of the bitter malt profile. Lots of veggie notes here, but it’s all displayed in a nice way. Like bitter greens, think radicchio and arugula, with slightly sweet lemon vinaigrette. To most that is going to sound a bit weird, and it is. But I like it. Surely refreshing on a really hot day in Oakland, which at the point I’m writing this, is highly anticipated.

I have to say that in my opinion Saisons are the most underrated of all beers. Just my two cents. As one of my fave styles, I wish more people would be into them. But until then I’ll do my best to support the great ones out there. This beer is near the top of that list.

The **Brasserie Thiriez “Extra” Saison, France (750ml \$11.99)** is what a Saison should pour like. Cloudy, with numerous yeast particles bouncing around the glass, all bolstered with steady streams of carbonation persistent throughout. The uniform, dense head will come back with the slightest swirl of the glass, and the spotty lacing on all sides will stick in place until they are dislodged by more of the beer sliding into your mouth or receding back into the glass. Aromatically, the first note is of vanilla and mint. But then the dry-hopped character kicks in and pitches hay and alfalfa with some mild citrus tones. A funky Brett-like quality is lying dormant underneath, just enough to remind you that this is no APA or IPA, but a Saison first and foremost. Stone, earth and the lower register of citrus are all apparent here. In other words, this is a perfect, slightly bitter, but completely vibrant Saison. The palate is meshed tightly, not wanting you to dissect what is going on. But flavors of honeycomb, preserved lemon, saffron, vanilla bean, yeast and farro (the grain, not beverage) are all bouncing around on my tongue. I don’t use the word creamy much to describe Saisons, but this is your first experience with the beer. The first sensation is a sort of palate-coating one, not from malt but rather how the carbonation expands. Through the center of that comes a beam of acid, and a bitter note that washes it all away and keeps you engaged and wanting to take down the entire bottle.



Bryan Brick

News from Champagne

Champagne has changed a lot since my last visit. The Champenois are as excited about the quality of the excellent 2008 *vin clair* (young Champagne not yet bottled and thus still) as they are scared of the world economy. And they are as surprised by the unlikely 2004 vintage as they are resigned to new yield limits that will be enforced in 2009. In the cellar it is all good news, the 2008 was a bountiful harvest with ripeness surpassing 1990 and acidity almost equal to 1996. We will see many vintage wines made in the style of the great 1988 vintage, and it is likely the quality will be even higher. All of the 2004s that I tasted on this trip were much better than the *vin clair* that I had tasted back in 2005. 2004 had been a dreary, sun-starved growing season in Champagne, and many of the wines were lean and tart at less than a year old, but with time they have become wonderfully focused and refreshing, revealing their individual terroirs.

On the business front, the big houses are hurting badly and the small growers continue a trend of modest growth. Champagne's largest group is down 40%, and many others are worse off than that. Because of this, last year's talk of expanding the appellation has been replaced by talk of cutting yields, perhaps in half, for the 2009 harvest. The growers, who have offered well-priced Champagne even during the boom times, report slow growth rather than losses, as they find more new customers looking for value in the bottle even if existing customers have slowed down their consumption a little. I would encourage Champagne fans to enjoy our well-priced growers and wait out the big houses. We have top quality in every style for less than \$30 and world class Champagne for less than \$70 in every style too. Please call me or drop me a line if you are interested in talking about which ones might suit your tastes. Eventually the grand marques have to admit that the world has changed and that value in the bottle is what the wine drinker demands. Many of the distributors of the big houses have already been forced to close out expensive bottles that were not selling, and many of you have been the beneficiary of these sales.

I would love to keep anyone interested informed on deals like this as well as new releases; if you are not on my list already please write to me at garywestby@klwines.com or call me at 877-599-4637 x2728 and I will include you in my updates of breaking news.

Gary Westby



"I would encourage Champagne fans to enjoy our well-priced growers and wait out the big houses. We have top quality in every style for less than \$30 and world class Champagne for less than \$70 in every style too."

Three Wonderful Ways TO END YOUR SUMMER

In late June, we received a number of new releases from Champagne that came from our fine selection of small estate producers. I nearly always feature just one vineyard every month, but this month the choices were so abundant that I decided to write about three of my favorites. Numero uno, at the top of my list, is the fantastic **1999 De Meric Catherine de Medici's Brut*** (\$49.99). No, that price is not a typo! This wine usually sells for \$79.99, but since we got it for an incredible price, so do you. Located in Ay, De Meric is a wonderful artisanal producer that creates Champagne in a rich, yet delicate style. This vintage of Catherine de Medici is 50% Chardonnay and 50% Pinot Noir. It spends 10 years on the lees (!) and this particular version is completely barrel fermented. Lush, with yellow fruit, dried stone fruits and a hint of minerality. The Pinot dominates, yet the overall effect is one of delicacy. A multi-dimensional effort that is deep and exciting. I would not even consider touching this wine until October or November. It will be showing much better by that time. Like its brilliant predecessor, the 1995/1996 blend, this one will make an excellent candidate for the cellar.

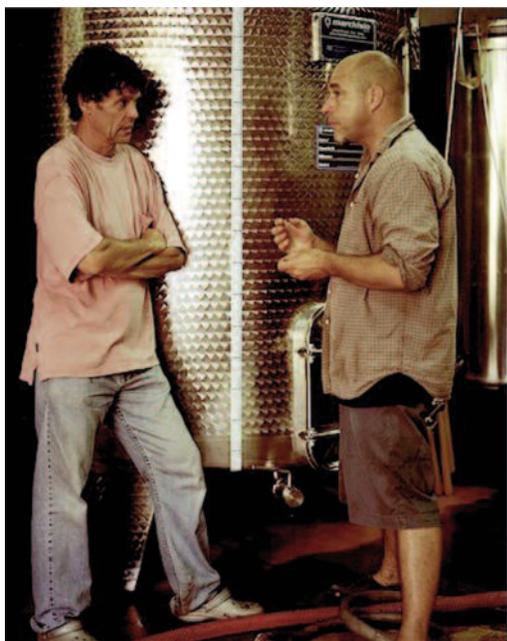
Another favorite producer of mine, Tarlant, also sent us a shipment, which includes several of their wines. Of these, the **NV Tarlant Brut Reserve*** (\$34.99) is creamy and rich but refreshing at the same time. A blend of one-third each Chardonnay, Pinot Noir and Pinot Meunier, this latest offering is blended from the 2003, 2004 and 2005 vintages. Hillside vineyards and organic farming add to the quality of the finished product, so you are getting every cent's worth of value here. Ripe apples, brioche, cream and just the right amount of toastiness make this a memorable bubbly.

Finally, though I may be getting repetitive here, there is the **NV Franck Bonville Brut Selection Blanc de Blancs*** (\$29.99). For the last two shipments, the price of this great blanc de blancs actually went from \$32.99 to \$29.99. Our customers buy copious amounts of this Champagne and so do our employees! A classic nose of minerals, sea salt and clay. It is also clean in the mouth but with notes of key lime and crème fraiche that make it stand out from the crowd. The magnums are a real bargain at \$64.99, for those of you who like to have larger parties or an intimate dinner for two. This is the perfect foil for oysters. Personally, I love it with sashimi.

Here's to enjoying the heat of August!

Scott Beckerley

"No, that price is not a typo! This wine usually sells for \$79.99, but since we got it for an incredible price, so do you."



Hugo Stewart and Paul Old from *Le Clos Perdus*



Domaine Begude winemaker Laurent Girault (left) and K&L Hollywood's Jacques Moreira.

LES CLOS PERDUS *Lost Vineyards*

Without a doubt, my most significant vinous experience this past year was the opportunity to taste and discover wines from France's Les Clos Perdus (which means "lost vineyards"). Hugo Stewart and Paul Old are two like-minded individuals who share a passion for naturally produced wines that clearly demonstrate their sense of place. To this end, Stewart and Old have based their wine making operation in the village of Peyriac de Mer in the Languedoc region of the South of France.

Their mission is to discover and nurture select parcels of old vines scattered throughout the hill-sides. Many of these small vineyards had been disregarded by larger producers because of their isolation, their low cropping potential and their inability to be machine worked. In our July newsletter, winemaker Paul Old expounded a bit on the ethos and viticultural practices at Les Clos Perdus. (Read the entire interview at Blog.KLWines.com) Suffice to say, their ultimate goal is to produce distinctive, well-balanced wines of the very highest quality. I am so excited to feature two wines from this shining star in the Languedoc. Their wines clearly exemplify what amazing vines and terroir this unique region possesses. And when these qualities are shepherded by two individuals as passionate and conscientious as Stewart and Old, the results are truly exceptional.

2006 Corbières Les Clos Perdus "Priundo" (\$15.99) Priundo contains 70% Grenache and 30% Cinsault from select vineyards in the Corbières hills, near the village of Villesèque. The wine's bouquet is both floral in character (think faded roses), but also evokes a fresh fruit bowl of strawberries and raspberries. On the palate, this medium-plus bodied wine presents itself as fresh and vibrant. Ripe fruit envelops the palate, while fine tannins provide dimension and texture. The Priundo is an excellent choice to enjoy with grilled tuna with fresh herbs. 14% ABV.

2005 Corbières Les Clos Perdus "Mire la Mer" (\$24.99) Mire la Mer (look to the sea) comes from Mediterranean vineyard sites around the village of Peyriac de Mer. The 2005 cuvée is composed of 60% Mourvèdre, 30% 100-year-old Carignan and 10% Grenache, and was fermented and aged in new French oak. On the nose, ripe mulberry fruit and spice are complemented by leathery nuances buried just beneath the surface. On the palate, dark fruit and sweet ripe tannins bind together to deliver a meaty and muscular wine with great length and complexity. Best from 2009-2015. Sirloin steaks with fresh herbs make a great accompaniment! 14.5% ABV.

Mulan Chan

South of France

DEFINING "REFRESHING" IN FRANCE

Picture this: Los Angeles, August, 95 degrees. Just off from work and getting home to a very hot apartment... What do I want to drink? A refreshing, crisp, cold wine, of course. I know that whenever we say "refreshing" wine, most people automatically assume it will be something at the very best boring. Not so. Domaine Begude proves my point.

Let me introduce you to a part of France not many people know. In fact, even the winemaker himself described it to me as *La France Profonde*. I am talking about Limoux, located smack dead in the middle of the Languedoc region. What most people fail to understand about this specific location is its microclimate. It's in the foothills of the Pyrenees and it receives more influence from the colder Atlantic winds and the effects of higher altitude than most other southern vineyards. All these things work together to create a much cooler climate that is reflected in the slow and even ripening of the grapes—ideal conditions for making refreshing wine with more complexity.

Domaine Begude, a 25-hectare, family-owned historic vineyard established in the late 16th century, is a classic example of a fantastic producer in Limoux. Owner James Kinglake and winemaker Lauren Girault strive to produce wines that reflect this terroir to the letter, using what we call *lute raisonnée*, which is an approach that sees utilizing chemicals only as a last resort, and Begude on its way to becoming organic. Here are some of my summer-friendly favorites:

Let me introduce you to a part of France not many people know. In fact, even the winemaker himself described it to me as La France Profonde. I am talking about Limoux, located smack dead in the middle of the Languedoc...

2008 Domaine Begude Sauvignon Blanc* (\$12.99) This is just the kind of wine I'm talking about. Crisp, with lots of minerals, this is more reminiscent of Sancerre, an appellation hundreds of miles to the north. It's still full of elegant citrusy fruit, and it is refreshing to the core. An absolute must-have for summer.

2008 Domaine Begude Chardonnay "Le Bel Ange"* (\$12.99) I am not a big fan of over-oaked, buttery Chardonnay, and I am glad to inform you that Domaine Begude's is neither. Just pure fruit, and lots of it, albeit with minerals abounding. Honeydew, citrus and pears greet you as a cool welcome on a hot day. Like a vinous fan to cool you down.

Jacques Moreira

“All of this has added up to some of the best new releases of the year so far, in my humble opinion.”

Brick's Backyard Picks THE STORY OF A MOUNTAIN

Recently I had the pleasure of tasting with Michael Keenan of Robert Keenan Winery.

Michael took over for his father, Robert, a few years back and has really upped the ante. He has some of the best raw materials Napa has to offer, with 50 acres of vineyards at 1,700 feet elevation perched high atop Spring Mountain. And it seems in recent years Michael has cleaned up the wines too, making them both more accessible by managing the tannins of the mountain, and more complex by cutting down on the new oak and letting the mountain, not the barrels, become the centerpiece. All of this adds up to some of the best new releases of the year so far, in my humble opinion.

The **2007 Keenan Spring Mountain District Chardonnay (\$25.99)** is shockingly refreshing, all the while being rich and toasty. Tropical is the word I used to describe the nose, which is redolent of passion fruit, guava and pineapple, all wrapped loosely in a swath of barrel toast. The balance is superb here, with rich flavors of vanilla custard and cinnamon-spiced apples, but it carefully avoids the pitfall of sweetness by having a sturdy beam of acidity to cling to.

While the Keenans' Chard is great, where they really shine are with the reds that come off of the mountain. The **2005 Keenan Spring Mountain District Cabernet Sauvignon (\$39.99)** has taken a huge step forward in that, for the first time, enough of the fruit (86% to be precise) is from the mountain and is designated as such. The rest of this 100% Cabernet Sauvignon is from the Pope Valley, an up-and-coming area in its own right. Full of Bing cherry, cinnamon stick and pipe smoke, this has a nose packed full of goodness. Currants, both black and red, are on full display here alongside the highlights of pine and spearmint. Texturally the wine has a creaminess that never is overbearing or clumsy. Grippy but fine tannins hold this all together and will continue to do so for the next 10-12 years.

The wine that really impressed me, to the point that I wrote in my notes that it was “one of the best Cabs of the year,” was the **2005 Keenan “Reserve” Spring Mountain District Cabernet Sauvignon (\$89.99)**. This truly speaks of the mountain with its nose of leafy green wet spici-

ness, juniper berries, evergreen, cedar and wild blackberries. Dense was the word that first came to mind; this is surely something that needs at least 4-6 years before it starts to be ready. But with the amazing, tart Rainier cherry fruit, the

incredible brightness, the uncommon but surely welcomed acidity and the great base of tannic structure, this is something that will pay huge dividends in 12-18 years. Seriously, it's that good!

Bryan Brick

WINERY TO WATCH: CHÂTEAU LA GATTE

An engraving on the floor in the back kitchen of Château La Gatte, just across from the wine cellar, hints at the property's long history. It says: “1646: Pierre Gubon” and is marked with a dog's paw print, a symbol of “good luck” for a new house. However, for more than 300 years of the Château's existence, its wines were either sold under another name or as bulk wine to negociants. It wasn't until husband-and-wife team Hélène Fenouillet and Michael Affatato purchased the Château in 2004 that the wines became available outside of France, except for a lone Swiss client.

Shrouded in history—the Château was originally built for the Marquis de La Tour du Pin's mistress, but was best known as a *Maison de Prostitution* until it was shut down by the local police in 1979—the wines of Château La Gatte remain one of Bordeaux's best kept Right Bank secrets. Located on the 45th Parallel in the village of Saint André de Cubzac, at the far western edge of the Right Bank, La Gatte's soils are rich in limestone with a high natural pH that make them well-suited to growing low-yielding Merlot vines. The meandering Dordogne river is just 800 yards away, far enough where the soil isn't marshy or damp, but close enough to benefit from the perpetual breeze off the water, which retards rot and keeps mildew at bay. The vineyard's terroir contribute to the wine's mineral, floral bouquet, balanced texture and longer finish by allowing the grapes to mature slowly and evenly. Hélène and Michael, with the help of enologist Marc Soumet (Léoville-Las Cases, Haut-Brion and Cantenac Brown) and assistant Pascal Pauvif, have really pushed the quality of the wines since they bought the property, and increased exposure exponentially. Hélène has also built a lovely B&B at the Château. Though Michael is a native New Yorker, the intention has always been to allow La Gatte's special terroir to shine through, rather than mimicking California fruit-forwardness, while embracing an earlier-drinking style that make them such a value, particularly in a vintage like 2005. This is by far one of our favorite wineries for value-priced wine.

La Gatte makes two red wines, the “**Tradition**”* (2005 \$12.99) and the **Cuvée La Butte*** (2005 \$14.99). The former blends approximately 80% Merlot and 20% Cabernet Sauvignon, and is classic claret for a remarkable price, thanks to a 1935 dispute that left La Gatte without an appellation designation. It's got spice and grip, well-integrated tannin and lovely fruit that make it approachable now and a worthy drinker for the next decade or longer. The La Butte is the seductress of the two (the former being more like the girl next door), coming from a 104-hectare vineyard planted in 1958. Aged in French oak for 12-16 months, the sultry fruit, spice and voluptuous texture belie its modest price, reminding drinkers of a much more expensive Pomerol or St-Emilion.

They also make a saignée-style **Rosé*** (2007 \$9.99) by bleeding off free run Merlot juice from the La Butte. The wine is fermented dry and is redolent of fresh-picked summer strawberries and herbs. It's a perfect wine for the dog days of summer, but also as a refreshing complement to a savory winter meal that calls for something lighter in style. Try it with chicken or pizza or on with some prosciutto and melon when you watch the Perseid meteor shower on August 12.

Leah Greenstein

“While Pinot Noir is the first thing most people think of when Oregon is mentioned, I’m convinced that Chehalem is also one of the most impressive producers of white wines in the state.”

“I have two great summer wines for you to pick up the next time you are in the shop.”

Doug Davidson’s **NORTHWEST CORNER**

Recently, my wife and I had the opportunity to visit Chehalem winery in Newberg, Oregon, where Chehalem’s national sales director, John House, poured us an extensive lineup of current and upcoming releases. While Pinot Noir is the first thing most people think of when Oregon is mentioned, I’m convinced that Chehalem is also one of the most impressive producers of white wines in the state. While some of the wines we tasted are yet to be released, K&L has several in stock that you should get your hands on before they’re gone.

The first of these gems is the **2007 Chehalem Reserve Pinot Gris (\$21.99)**. This delicious Reserve bottling is made from select fruit that undergoes sur lie aging in neutral oak barrels, as well as partial malolactic fermentation. The result is a wine with more richness and complexity than their stainless steel fermented Pinot Gris, with impressive aromas of pears, spice and citrus. On the palate, the wine shows serious richness and weight, with melon and citrus fruit balanced by zippy acidity and a long dry finish. This is an awesome wine that just continues to get better each time I taste it.

Another great white wine that we had a chance to revisit that day is the **2006 Chehalem “Ian’s Reserve” Stoller Vineyards Dundee Hills Chardonnay (\$29.99)**. The warmth of the 2006 vintage shows in this phenomenal wine, which underwent full malolactic fermentation and barrel aging (35% new oak) on the lees for 10 months. The resulting wine has tangy tropical fruit and spice on the nose and a great rich texture. Mouthfilling and generous, this amazing wine has beautiful flavors of hazelnut and lemon curd balanced by focused acidity, ending with a long finish of fruit and spice. If you’ve never had an Oregon Chardonnay, I would urge you to start here—it will be an eye-opening experience.

Not to neglect the great Pinot Noirs produced by Chehalem, we also tasted the **2007 Chehalem “3 Vineyards” Willamette Valley Pinot Noir (\$24.99)**. This wine combines fruit from their Ridgecrest, Stoller and Corral Creek vineyards, and while it is drinking great now, I think it will just get better with some time in the cellar. Aromas of smoky red cherry and holiday spice lead to delicious red fruit and bright acidity, with a smooth finish of silky tannins. At this price, you should definitely buy some for this weekend and some for a rainy day!

Doug Davidson

BOUTIQUE CORNER

*If you can keep your head when all about you,
Are losing theirs and blaming it on you;
If you can trust yourself when all men doubt you,
But make allowance for their doubting too;
If you can wait and not be tired by waiting,
Or, being lied about, don’t deal in lies,
Or, being hated, don’t give way to hating,
And yet don’t look too good, nor talk too wise;
If you can dream and not make dreams your master;
If you can think and not make thoughts your aim;
If you can meet with triumph and disaster
And treat those two impostors just the same;
If you can bear to hear the truth you’ve spoken
Twisted by knaves to make a trap for fools,
Or watch the things you gave your life to broken,
And stoop and build ’em up with worn-out tools...*

—excerpt from “IF” by Rudyard Kipling

I have two great summer wines for you to pick up the next time you are in the shop or on the web. The first is the **2007 Willowbrook Mendocino County Pinot Noir (\$16.99)**. This wine has tremendous beauty and depth, a lovely nose of cranberry, Bing cherry and just a hint of cedar. The mid-palate is balanced with bright red fruit, cocoa and a beautiful streak of minerality. There is not a better wine that sells for less than \$20 that I have tasted this year. The second wine is the **2008 Alpen Cellars Chardonnay (\$13.99)**. Yes, I know. Another K&L employee talking about Alpen Cellars. It’s really that good. I think I’ve written about them three times myself already this year. The new Chardonnay bursts with clean citrus and green apple fruit with a brilliant flash of minerality in the mid-palate. Many people have had previous vintages of the Chardonnay, and this is probably the best of the bunch.

Michael Jordan

TREY'S August Picks

2006 Copain "L'Hiver" Mendocino County Syrah (\$12.99) What a deal! This wine, tasted blind, could be mistaken for a \$30-40 bottle of Syrah. Excellent fruit without the high price. Winemaker Wells Guthrie, who spent time working with renown Rhône winemakers Michel Chapoutier and Jean-Louis Chave, is well known for his Copain Syrahs. This wine gives us a chance to taste his winemaking style at nearly one-third the price. The deep dark color of this wine gives way to roasted black fruits, tar, black currants, sweet mocha and black cherry flavors. The L'Hiver is an excellent barbecue choice and would go well with just about anything meaty thrown on the grill.

Last month we were able to score some pretty good deals on Rosenblum wines:

2006 Rosenblum "Richard Sauret" Paso Robles Zinfandel (Was \$20; Now \$12.99) The one wine we were able to get the most of was this '06 Sauret Zin. It has 14% Petite Sirah and is aged in roughly half French and half American oak barrels. This food-friendly Zin is spicy, lively and balanced. Not overly sweet and chewy, this wine's complexity stems from the large amount of Petite Sirah.

2005 Rosenblum "Pickett Road" Napa Petite Sirah (Was \$28; Now \$19.99) A different style, the Pickett Road Petite Sirah is almost black when you pour it. The fruit comes from two vineyards: Kenefick Ranch and Frediani Vineyard. Blended with 20% Carignan, this wine is intense. Layers of black fruits, tar, smoked meats and mocha explode from the glass. The mid-palate is thick and dense while still having a lush finish. This is a big wine that can be enjoyed with tri-tip, ribs or even a juicy steak.

2007 Caymus Napa Cabernet Sauvignon (\$64.99) The Caymus is always a K&L favorite, and it's one of the first 2007s to be released. Try it and see what all the vintage hype is about. The Caymus Napa is, as always, rich, lush and sweet in the mouth—but this vintage takes it to the next level. Layers of crushed red fruits, black cherry and mocha interweave with a solid dense core that finishes ripe and silky. The ripe tannins are present but melt into your mouth. A great example of what is to come with 2007 Napa Cabernet Sauvignons and more.

Trey Beffa



Portugal

HOLLYWOOD HOT PIX *The Anti-Bank Breakers*

I am slowly becoming a fan of German Pinot Noir. One of the reasons can be found in a glass of the **2007 Becker Estate Pinot Noir (\$16.99)**. The Becker wines come from some fantastic sites in the Pfalz region. Their Grosses Gewachs (Grand Cru) Pinots are world class and have a range of complexity that is generally reserved for top-tier Burgundy. The only caveat is that these wines are priced like some Burgundy Grand Crus. The Estate Pinot, however, is their Bourgogne Rouge with a palate that matches. The wine has pretty cherry fruit with subtle spice notes and hints of loam and wonderful balancing acidity. This wine offers much greater value and complexity than your standard Bourgogne.

The 2008 Doña Paula "Los Cardos" Malbec (\$6.99) is just plain delicious. Made from Estate fruit from the foothills of the Andes Mountains in Argentina, I always wonder in amazement at the quality of some of these wines. How do they produce a wine of pleasure and detail and get it to the US at such a decent price? The Malbec is deeply colored with waves of black raspberries, red plums, spice box, dried tobacco and lead pencil. The wine is medium- to full-bodied with a lingering finish, and it's a tremendous value.

There are so many intriguing wines from the Jumilla DO of Spain, but many can be a little mono-dimensional. The best are based on Monastrell (a.k.a. Mourvèdre) and are sourced from older-vine fruit. The **2007 Bodegas Bleda "Sol de Levante" Jumilla (\$13.99)** comes from a small family-owned and operated winery that was founded in 1935. Using a mix of newer and old vine fruit, the Sol de Levante delivers a wonderful balance of rich black berries, smoked meat, spice and balancing acids and tannins. This is not super sappy, but more reminiscent of top notch village Rhône.

How do they produce a wine of pleasure and detail and get it to the US at such a decent price?"

Meyer lemon, tangerine, lime zest, papaya and pineapple. A veritable cocktail of fruit flavors, but fortunately the **2008 Dashwood Sauvignon Blanc Marlborough (\$8.99)** never tastes like fruit cocktail. Nor is it overwhelmed with the grassy, herbal flavors that sometimes plague the value wines of New Zealand. This wine has lovely delineation of flavors ranging from the citrus to the tropical, but it never becomes cloying or overbearing. The Kim Crawford SB may currently hold the crown as our best-selling Kiwi wine, but for less money (and, I feel, better quality) the Dashwood should easily knock it from its throne. All this and a terrific review in the *Wine Spectator* and you have our best bargain in Sauvignon Blanc this year.

My Loire Valley Wine Pick of the Year is the **2006 Domaine de Pallus Chinon "Les Pensées de Pallus" (\$19.99)**. So many wines these days seem like they are trying to shed their roots. This is unapologetic Chinon. What makes it great Chinon is the fact that it has classic varietal and regional Cabernet Franc character, but it is exquisitely balanced. There is a subtle perfume of violets and black cherries laced with hints of sage and black olives. What a gorgeous expression for people who truly appreciate this region and those who are just discovering it.

Keith Mabry

K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the US market, getting the wines to you for less. No middlemen! Other K&L Direct Imports are indicated by an asterisk* throughout this newsletter.



LOIRE/ALSACE

2007 Jean-Francois Merieau Touraine Sauvignon Blanc* \$13.99

Here we have a bottle that can give most Sancerre a run for their money (actually less money), with its distinctive minerality and freshness coupled with effusive aromas of candied citrus, honeydew melon and sweet herbs.

2007 Domaine Cherrier Sancerre* \$16.99

Lemony, citric aromas with bright fruit on the palate (peach, citrus and even a hint of melon). The touch of grassy flavors and pure Sauvignon fruit will give you a great idea of what the Sancerre appellation is all about.

Tessier Cremant de Loire* \$15.99

Made with Pinot and Chardonnay, this extra dry wine offers smooth bubbles with floral flavors of acacia and green apple. On the palate, it is well balanced, long and harmonious through to the end. Organic, too. So you can feel good about drinking it in more ways than one!

2008 Gerard Boulay Sancerre Chavignol Rosé* \$19.99

This lovely rosé of Pinot Noir is light pink with fresh raspberry and strawberry aromas, light fresh cherry nuances and fine acidity. Perfect for sipping while beating back the summer heat.

2007 Gerard Boulay Sancerre Chavignol* \$21.99

Never have we tasted such vivid clarity and expressiveness in Sancerre, much less Sauvignon Blanc. The wines transcend what you think of the grape; they are much more than simple quaffers, expressing aromas of candied grapefruit, mandarin orange, lime and wildflowers. But what really sets them apart is their mineral-infused personality. These are wines of the soil, wines that echo the land with precision and delineation found in only the greatest of white wines.

Jean and Francois Becker Cremant d'Alsace* \$14.99

This lovely dry sparkler is composed of Pinot Noir, Chardonnay and Pinot Blanc. It is bright and refreshing with a fine bead, creamy texture and just a hint of toast. This bubbly is a perfect aperitif, great for parties or just when you need a little sparkle in your life.

CHAMPAGNE

Launois "Cuvée Reserve" Brut Blanc de Blancs Champagne \$34.99

This K&L favorite has a new package with an impressive old-fashioned bottle shape and new label. This spectacular Champagne is one of the most sought after in France, and Launois' cult status made it very difficult for us to make a purchase. This Champagne is all Chardonnay and all Grand Cru from the villages of Mesnil, Oger, Cramant and Avize.

Franck Bonville Brut Selection Blanc de Blanc* \$29.99

This is another terrific bargain, purchased directly from France. All of the fruit comes from the Bonville's own estate vineyards in the marvelous Grand Cru of Avize. It is all Chardonnay blended from three very good years: '00, '01 and '02. This Champagne has exotic, ripe fruit aromatics and, as the glass warms up, there are also traces of clean clay and earth, just like in great Chablis. On the palate the Champagne has great fruit and a wonderful full texture. Clyde's favorite!

Ariston Brut Rosé* \$32.99

Now with the Aspasie label. Our best deal in pink bubbles! Fans of Billecart-Salmon take note, this is an elegant, dry style that is made entirely from estate-grown fruit in Brouillet. This Champagne is a blend of half and half Pinot Noir and Meunier.

BURGUNDY

2005 Givry, Emile Chandesais * \$14.99

This Chardonnay comes from the town of Givry, in the Côte Chalonnaise. It is bright, with nice minerality. Hand-harvested, pressed in pneumatic presses, this is vinified half in stainless steel tanks and half in a mixture of new and one-year-old barrels.

2007 Pouilly-Fuissé La Roche VV, Domaine des Nembrets, Denis Barraud* \$28.99

This comes from the rockiest of Denis's vineyards, thus the name. The 2007 is an amazing wine, with almost Côte d'Or levels of richness, but the character of Pouilly. Balanced toasty oak, minerality and leanness. Many a producer in Meursault or Chassagne-Montrachet would be delighted to claim this.

2007 St-Aubin 1er Cru, Bas de Vermarain a l'Est, Domaine Sylvain Langoureau* \$26.99

This little-known vineyard is located high on the hillside, just over from the hamlet of Gamay. It has shallow topsoil and produces wine of elegance and drive. This is bright and focused, with great minerality and expression.

2007 Meursault Blagny 1er Cru, La Piece Sous le Bois, Domaine Sylvain Langoureau* \$44.95

This comes from a plot high on the hill, just below the woods, above Meursault Perrieres, near the border with Puligny-Montrachet. It is bright, has lots of minerality and lovely white flowers on the nose. Fine, elegant and long on the palate, this is a lovely Premier Cru for the price of a village wine!

2006 Puligny-Montrachet 1er Cru Combettes, Domaine Maroslavac-Leger* \$49.99

Combettes is on the border with Meursault, near Perrieres. This has an interesting nuttiness, fine minerality and an angular quality I very much like. Prominent pine, citrus and mineral notes give this wine lots of energy.

2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy* \$19.99

The wine has a very pretty floral nose, bright red fruit and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins on the finish. It's drinkable now, particularly with decanting, but it will age very well in your cellar.

2006 Morey-St-Denis, Jean Fèry * \$29.99

Rich and spicy, with very black fruit notes. Supple and approachable, with lots of mid-palate and a long finish.

FRENCH REGIONAL/RHÔNE VALLEY

2008 Vin de Pays de Méditerranée Merlot Dom de l'Atillon* \$9.99

This organically grown Merlot is chock full of blackberry fruits, plum and floral notes. Smooth and juicy, with supple fine tannins and no oak whatsoever make for pure unadulterated drinking pleasure. Enjoy with about anything: pizza, meatloaf or spaghetti.

2006 Saint-Chinian Rouge Château Viranel "Tradition"* \$12.99

Château Viranel is a small family run domaine located in the picturesque Languedoc appellation of Saint-Chinian. The 2006 Tradition is blend of 40% Syrah, 40% Grenache, 10%, Carignan and 10% Mourvèdre. This juicy and very food-friendly red offers up beaucoup du flavor with berries, spice, garrique and minerals amid a soft though persistent finish. 80% of the cuvée is aged in traditional tanks, with the remaining 20% aged in oak barrels. Lovely and bright, an ideal red for light chilling and summer quaffing!



K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the US market, getting the wines to you for less. No middlemen! Other K&L Direct Imports are indicated by an asterisk* throughout this newsletter.

2006 Cremant de Limoux, Antech "Cuvée Eugenie"* \$13.99

50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. This is produced along the lines of *méthode champenoise* and spends 12 months on its lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey.

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

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

2007 CdR-Villages Clermont-Tonnerre "Très Vieilles Vignes"* \$11.99

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next 4-5 years. This cuvée comes from old vines that, according to the importer, are at least 60-70 years old.

2007 CdR-Villages Rasteau "Dame Victoria"* \$13.99

Warmly fruited and full of robust, rustic character, the nose offers minerality and blue fruit notes, which are echoed on the palate and joined with berries, berries and more berries. Elegant on the supple finish, this is just the red to pair with chicken, burgers, roasts and cheesy vegetarian dishes. 70% Grenache, 20% Syrah, 10% Mourvèdre.

2006 Châteauneuf-du-Pape Chante Cigale * \$29.99

From WS: "Muscular but forward, with roasted plum and fig notes backed by braised chestnut and dark tobacco. There's solid grip on the finish. Drink now through 2016." WA says: "...a dark ruby/plum color and a sweet black cherry and currant nose with notes of loamy soil as well as pepper and lavender. It is very spicy, and that, of course, is a signature of the 2006s."

2007 Châteauneuf-du-Pape, Alain Corcia "Cuvée Patricia"* \$29.99

91-93 points Robert Parker. This 2007 Châteauneuf-du-Pape is representative of the vintage, with plenty of kirsch and black raspberry fruit, medium to full body, and wonderful purity, depth and intensity.

SPAIN

2005 Conde de San Cristobal Ribera del Duero, Spain* \$14.99

Powerful aromas of cherry pie, loam, licorice root and fresh tobacco, this is inviting stuff. Bursting and full of juicy red and black fruit, this has more flavor than you can shake a stick at: cocoa powder, bay leaf, more tobacco and gobs of perfectly ripe raspberry and blueberry fruit join harmoniously. All this juicy fruit is tempered in the finish with pleasing savory tones of dried herbs and rare steak.

2005 Bodegas Sierra Salinas Casa Mira, Spain* \$18.99

93 points RP: "The 2005 Mira is 65% Monastrell, 25% Cabernet Sauvignon, and 10% Garnacha Tintorera aged in 60-70% new French oak. Deep crimson-colored, the wine has an excellent bouquet of pain grille, mineral/creosote, black cherry, and blueberry. This leads to a smooth-textured, focused, elegant effort with ample spicy fruit, very good depth and breadth, and a long, pure finish. It can be enjoyed now and over the next 6-8 years."

2006 Pazo de Senorans Albariño, Spain* \$19.99

92 points W&S: "Scents of apple blossoms show off the freshness of the fruit in this wine, a beauty layered in apple, Asian pear, honey and lime. It feels round and full, balanced with mouthwatering acidity..."

ITALY

2007 Ruggeri Corsini Barbera d'Alba* \$14.99

From the husband-and-wife team of Nicola Argamante and Loredana Addari. Small production and a super value! This young red offers a grapey nose with intense and yet delicate raspberry and violet notes. On the palate, this wine is quite dry, full-bodied and with plenty of acidity, though its tannins are soft and fully integrated. Enjoy with just any Italian-inspired food!

2007 Sesta di Sopra Rosso di Montalcino* \$22.99

This Rosso shows lots of forward fresh fruit and toasty vanilla notes, with an elegant, very dry finish. Exceedingly drinkable now, and ageable 5-10 years.

2007 Ermacora Friuliano* \$11.99

2 glasses GR. A determined center that yields gradually. Concentrated flavors give way to a rich, balanced wine with delicate acidity and aromas of minerals, bitter almonds, apple, ripe pear and tarragon.

2007 Valdicava Rosso di Montalcino* \$29.99

91 points RP. Made by the estimable Vincenzo Abruzzese, whose Brunelli typical rate in the stratosphere and taste pretty darn perfect, too. If Valdicava's Brunello seems a little steep right about now, but you're hungry for that 100% Sangiovese richness and balance, this mini-Brunello delivers.

2004 Ferrero Brunello di Montalcino* \$34.99

91 points WS: "Shows earth and berry aromas. Hints of fresh herbs follow through to a full body, with lots of dried fruit and spices on the palate. Long and flavorful. Best from 2010 through 2015."

NV Ca Berti Robusco* \$11.99

Addictive. A purple froth rises in the glass revealing an intense perfume of maraschino cherries and red currants, with a note of zesty spice. The palate is reasonably dry, soft and persistent.

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 DIRECT-ING 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 heshe is at least 21 years old.

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

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

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

K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. This is just a sample of what we have on offer—check out our website for up-to-the-minute inventory.



1966-2004 In Stock

There are some fabulous buys here—check them out!

VALUES DIRECT FROM THE CHATEAU

1996 Labegorce, Margaux	\$39.99
1996 Labegorce, Margaux (3L)	\$229.00
Big Cabernet cassis and mineral aromas and flavor. Perfect for the cellar or to enjoy now with one hour decanting.	
1997 Labegorce, Margaux	\$29.99
1997 Labegorce, Margaux (1.5L)	\$69.99
1997 Labegorce, Margaux (3L)	\$189.00
Sweet and lovely right now—old school style.	
1999 Labegorce, Margaux	\$36.99
1999 Labegorce, Margaux (1.5L)	\$74.99
Elegant. Old school Bordeaux. This classic Margaux is sweet and forward with no hard edges. Tasted out of magnum in early June.	

VALUE WINES UNDER \$30

1999 Coufran, Médoc	\$14.99
2000 Coufran, Médoc	\$24.99
One to drink (the '99 is soft and elegant) and the 2000 to age in the cellar.	
2000 Trebiac, Graves*	\$14.99
Back in for the last time—buy it!	
2001 Verdignan, Médoc*	\$14.99
Delicious wine—what a bargain!	
2003 Belle-Vue, Haut-Médoc*	\$19.99
You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick.	
2003 Clarendelle, Vin de Bordeaux	\$14.99
From the folks at Haut-Brion—quite nice.	
2004 Cantelys Rouge, Pessac*	\$19.99
Outstanding value wine; classic style.	
2004 Clarke-Rothschild, Lustrac*	\$19.99
One of the best values in the store! Elegant.	
2004 Fugue de Nenin, Pomerol	\$19.99
2004 Lalande-Borie, St-Julien	\$21.99
91 points Clyde. Delicious wine. Classic style. According to the <i>Wine Spectator</i> : "Aromas of berry, earth and chocolate. Medium-bodied, with silky tannins and a light finish..."	
2004 les Allees de Cantemerle	\$16.99
2004 Reserve de Comtesse Lalande	\$29.99
Robert Parker: "Impressively-endowed...It should...evolve for a decade."	
2004 Salle de Poujeaux, Moulis	\$16.99

CLASSIC WINES

1962 Clos Fourtet, St-Emilion	\$79.95
1966 Rouget, Pomerol	\$109.95
1975 Pichon-Lalande, Pauillac	\$219.99
This wine is outstanding—rich and spicy!	
1982 La Lagune, Médoc	\$199.00
1985 Pichon-Lalande, Pauillac	\$199.95
1987 Pichon-Baron, Pauillac (1.5L)	\$169.00
The first year in the transformation of Pichon-Baron from so-so to great property. Clyde picks this as superb value!	
1989 Verdignan, Médoc (1.5L)	\$119.99
1990 Cheval Blanc, St-Emilion	\$699.00
1990 Verdignan, Médoc	\$49.99
1990 Verdignan, Médoc (1.5L)	\$99.99
1991 Latour, Pauillac	\$349.00
1993 Pichon-Lalande, Pauillac (1.5L)	\$179.00
1994 Angélu, St-Emilion	\$189.00
1995 d'Armailhac, Pauillac (1.5L)	\$139.99
1995 d'Armailhac (3L)	\$299.00
1995 Pichon-Lalande, Pauillac	\$209.99
1995 Pichon-Baron, Pauillac	\$119.99
91 points from Robert Parker: "The initial impression of the 1995 is one of extraordinarily pure cassis fruit..."	
1995 Verdignan, Médoc	\$39.99
1996 Angélu, St-Emilion (1.5L)	\$449.00
1996 Clos du Marquis, St-Julien	\$79.99
91 points <i>Wine Spectator</i> : "Beautiful aromas of currant, lightly toasted oak and perfume. Full-bodied, with chewy tannins and a tight finish."	
1996 d'Armailhac, Pauillac (1.5L)	\$149.99
1996 d'Armailhac (3L)	\$299.00
1996 Lynch-Bages, Pauillac	\$199.99
1998 Grand Pontet, St-Emilion	\$49.99
1999 Cos d'Estournel, St-Estèphe	\$119.00
1999 Lynch-Bages, Pauillac	\$89.99
90 points Robert Parker: "This dense ruby/purple-colored 1999 is a modern day clone of this estate's wonderful 1962." Great price.	
1999 Haut-Bailly, Pessac	\$69.99
Clyde Beffa says: "This is just simply delicious wine. I have two cases in my cellar."	
1999 Monbousquet, St-Emilion	\$99.99
1999 Pavie-Macquin, St-Emilion	\$79.99
91-92 points <i>ST</i> : "Vibrant aromas of crushed boysenberry, blueberry and mineral scents. Thick, fresh, youthful and sweet; a real fruit bomb on the nose and palate. Finishes very long, with big, ripe tannins...transcends the vintage."	

1999 Smith-Haut-Lafitte (5L)	\$399.00
2000 Ausone, St-Emilion	Inquire
2000 Latour, Pauillac	Inquire
2000 Calon-Ségur, St-Estèphe	\$99.99
94 points Robert Parker: "A dense, traditionally crafted wine for those with patience, the 2000 Calon-Ségur rivals the estate's finest wines of the last two decades, the 1995, 1988, and 1982."	
2001 Cos d'Estournel, St-Estèphe	\$129.99
2001 du Tertre, Margaux-90 points RP	\$49.99
2001 Larrivet-Haut-Brion-Clyde pick	\$39.99
2003 Haut-Bailly, Pessac	\$49.99
2003 La Lagune, Médoc	\$39.99
90 points Robert Parker. A great buy!	
2003 Latour, Pauillac	\$999.00
2004 Léoville-Las Cases (3L)	\$499.00
One of <i>Spectator's</i> Top 10 Wines of 2007!	

SAUTERNES

2005 Climens (375ml)	\$54.99
2005 Cypres de Climens (375ml)	\$27.99
Second wine of Climens. A screaming bargain.	
2005 d'Yquem-95-100 points WS	\$599.00
2005 Guiraud, Sauternes	\$59.99
#4 in the <i>Spectator's</i> Top 100 of 2008.	
2005 Lafaurie Peyraguey, Sauternes	\$44.99
93 points <i>Wine Enthusiast</i> : "Classic Sauternes"	
2005 la Tour Blanche (375ml \$28.99)	\$49.99
93 points Robert Parker.	
2006 Rieussec, Sauternes	\$69.99

WHITE BORDEAUX/ROSÉ

2006 Ducla Experience XIV	Inquire
2006 Lynch-Bages Blanc*	\$39.99
2006 l'Avocat Blanc*	\$16.99
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
2007 Lynch-Bages Blanc*	Inquire
2007 Reynon VV Blanc*	\$14.99
Denis Dubourdieu is the best Sauvignon Blanc maker in the world. Try these and see why!	
2007 Cantelys Blanc, Pessac*	\$19.99
2007 La Gatte Rosé*	\$9.99
Typically rich in alcohol, this rosé is vinified totally dry, and it makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish, or as an aperitif.	
2007 Rosé de Riviere, Bordeaux*	\$10.99
Dry with fruity mid-palate.	



USA
Sopexa
Food & Wines From France

Don't miss the Special "Value" Bordeaux Tasting and Lunch in RWC with Sopexa and EU on Saturday, September 12. Taste 12 best value Bordeaux at K&L RWC from noon-1:15 p.m., then enjoy lunch at Chantilly Restaurant (next to RWC store) and drink eight more excellent Bordeaux wines from older vintages. Limited to 50 people. Price TBA.

2005 & 2006 BORDEAUX IN STOCK

K&L still has a great selection of wines from the now-legendary '05 vintage and some exceptional, recently arrived '06s.

2005 VALUES UNDER \$30

Bad Boy Bordeaux from Thunevin*	\$19.99
Bellegrove, Pauillac- <i>Great value!</i>	\$24.99
Benjamin de Sansonnet, St-Emilion*	\$26.99
Bernadotte, Haut-Médoc	\$14.99
Bourbon La Chapelle, Médoc	\$12.99
Camensac, Médoc-91-93 points WE	\$27.99
Carignan Prima, Premières Côtes	\$19.99
90 points Robert Parker. A lovely wine. Value!	
Chantegrive, Graves	\$19.99
Clarendelle, Bordeaux	\$17.99
Clos Kalinda, St-Emilion*	\$26.99
Great pedigree—lush and long. Serious wine—our first Kalinda Bordeaux.	
Coufran, Médoc	\$21.99
De Pressac, St-Emilion	<i>Inquire</i>
Dom. de Montalon, Bordeaux Sup*	\$14.99
La Gatte Cuvée Butte, Bordeaux*	\$14.99
Two outstanding new arrivals. Plenty of sweet fruit to enjoy over the next five years.	
Ducluzeau, Lustrac	<i>Inquire</i>
Great Borie property.	
de l'Estang, Clos Kalinda Cuvée*	\$19.99
Domaine de Bouscat, Bord Sup*	\$14.99
Gigault "Cuvée Viva" Blaye	\$19.99
Haut Plaisance, Mont. St-Emilion	\$14.99
La Dauphine, Fronsac-90 points RP	\$29.99
La Fleur Bibian, Lustrac	\$13.99
Lalande-Borie, St-Julien	\$28.99
Lanessan, Médoc	\$24.99
Laubarit "VV" Bordeaux-Biodynamic	\$11.99
l'Avocat, Bordeaux	\$17.99
Delicious value!	
Les Allées de Cantemerle (375ml)	\$9.99
Les Allées de Cantemerle, Médoc	\$19.99
Le Castelet, Pomerol	\$29.99
Marquis de Calon, St-Estèphe	\$29.99
Marjosse Rouge	\$14.99
Malmaison, Moulis-91 points WS	\$24.99
Moulin Haut-Laroque, Fronsac	\$26.99
Paloumey, Haut-Médoc	\$19.99
Trebiac, Graves	\$14.99
Last chance for this beauty—lush and minerally.	
Vieux Château Palon, Montagne*	\$19.99

Robert Parker: "An elegant, pure wine with plenty of berry fruit and copious sweet cherry and black currant fruit." 91 points from Clyde.

2006 VALUES UNDER \$30

Beaumont, Haut-Médoc (1.5L \$27.99)	\$12.99
Lovely wine—tons of fruit.	
Bernadotte, Haut-Médoc	\$16.99
Birot, Bordeaux-K&L Favorite	\$12.99
Caronne Ste-Gemme, Haut-Médoc	\$15.99
Carbonnieux, Pessac	\$29.99
Clarke-Rothschild, Lustrac	\$19.99
d'Aiguilhe, Castillon	\$24.99
de Sales, Pomerol	\$23.99
Ferrand Lartigue, St-Emilion	\$19.99
Lush and lovely.	
Fonreaud, Lustrac-Old school ager	\$14.99
Joanin Becot, Côtes de Castillon	\$23.99
Larmande, St-Emilion	\$29.99
One of Clyde's picks of the vintage!	
Le Fer, St-Emilion-A fabulous value!	\$26.99
Malmaison, Moulis	\$19.99
90 points and a Smart Buy, <i>Wine Spectator</i> .	
Picard, St-Estèphe-A gutsy value!	\$16.99
Puygueraud, Côtes de Castillon	\$16.99
Poujeaux, Moulis	\$29.99
Reserve de Léoville-Barton, St-Julien	\$29.99
Seigneurs d'Aiguilhe, Castillon	\$15.99

2005 CLASSIC WINES

Chasse-Spleen, Moulis-Fabulous	\$39.99
Clos des Jacobins, St-Emilion	\$54.99
d'Armailhac, Pauillac	\$46.99
d'Issan, Margaux-95 points RP	\$69.99
Duhart Milon, Pauillac-93 points WS	\$64.99
Fleur de Bouard, Lalande Pomerol	\$39.99
Fonplegade, St-Emilion	\$49.99
Haut-Bages Liberal, Pauillac	\$49.99
Haut Brisson Reserve, St-Emilion	\$39.99
92 points Parker: "A brilliant sleeper..."	
Lagrange, St-Julien	\$59.99
94 points and Wine of the Year, <i>Wine Enthusiast</i> .	
Larmande, St-Emilion (1.5L)	\$69.99
Langoa-Barton, St-Julien	\$69.99
Lascombes, Margaux	\$74.99
Léoville-Barton, St-Julien	\$139.99
Léoville-Barton, St-Julien (1.5L)	\$249.99
Mejean, Graves (1.5L)-91 points RP	\$49.99
Mouton-Rothschild, Pauillac	\$599.99

Pedesclaux, Pauillac-Fabulous value!	\$44.99
Pichon-Baron, Pauillac	\$129.99
Pichon-Lalande, Pauillac (1.5L)	\$249.00
Rauzan-Ségla, Margaux	\$129.99
Rauzan-Ségla, Margaux- (1.5L)	\$299.99
97 points WS; the #2 wine of the year!	
Rouget, Pomerol	\$44.99
Reserve de Léoville-Barton, St-Julien	\$36.99
Reserve de Comtesse Lalande	\$49.99
Reserve de Comtesse Lalande (1.5L)	\$99.99
Talbot, St-Julien	\$59.99

2006 BORDEAUX CLASSICS

Bourgneuf, Pomerol	\$36.99
Branaire Ducru, St-Julien	\$49.99
Beychevelle, St-Julien (1.5L)	\$99.99
Calon-Ségur, St-Estèphe	\$59.99
Canon-La-Gaffelière, St-Emilion	\$69.99
Clinet, Pomerol	\$49.99
Clos Fourtet, St-Emilion-91 points RP	\$59.99
Cos d'Estournel, St-Estèphe (1.5L)	\$249.00
d'Armailhac, Pauillac	\$39.99
Gazin, Pomerol-93 points WS	\$59.99
Giscours, Margaux- 91 points WS	\$49.99
Haut-Bailly, Pessac	\$64.99
Haut-Bailly, Pessac (3L)	\$259.99
Kirwan, Margaux-90 points WS	\$46.99
Kirwan, Margaux (1.5L)	\$79.99
Lagrange, St-Julien-91 points RP	\$46.99
La Mondotte, St-Emilion	\$199.00
Larcis Ducasse, St-Emilion	\$49.99
Langoa-Barton, St-Julien	\$49.99
Langoa-Barton, St-Julien (1.5L)	\$89.99
91 points <i>Wine Spectator</i> . A Clyde Beffa pick.	
La Grave à Pomerol, Pomerol	\$39.99
Léoville-Barton, St-Julien	\$69.99
Léoville-Poyferré, St-Julien	\$69.99
Lucia, St-Emilion	\$39.99
Lynch-Bages, Pauillac (3L)	\$249.99
Malartic Lagravière, Pessac	\$39.99
Nenin, Pomerol-91 points RP	\$59.99
Pagodes de Cos, St-Estèphe	\$37.99
Pierre de Lune, St-Emilion	\$46.99
Pichon-Lalande, Pauillac	<i>Inquire</i>
Pichon-Lalande, Pauillac (3L)	\$499.00
Pontet-Canet (3L)	\$299.00
Rouget, Pomerol	\$38.99
St-Pierre, St-Julien-93 points RP	\$49.99

K&L has a broad selection of top domestic wines from California, Oregon and Washington and many hard-to-find and high-scoring gems. Check our website for more inventory.



CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2006 Anderson's Conn Vly Reserve	\$56.99
2006 Anderson's Conn Vly Rt Bank	\$54.99
2006 Audelssa, Sonoma Valley	\$29.99
2006 Avalon, Napa	\$11.99
2004 Bergevin Lane "Alder Ridge"	\$24.99
2006 Bogle, California	\$9.99
2006 Buehler, Napa	\$21.99
2005 Buoncristiani Family "O.P.C."	\$38.99
2006 Castle Rock "Reserve"	\$15.99
2006 Chappellet "Signature"	\$39.99
2005 Ch St Jean, Sonoma	\$19.98
2006 Ch Ste Michelle "Canoe Ridge"	\$26.99
2005 Chimney Rock "SLD"	\$44.99
2006 Cliff Lede, Stag's Leap District	\$59.99
2006 Columbia Crest "H3"	\$12.99
2005 Conn Creek "Limited Release"	\$16.99
2007 Decoy, Napa	\$27.99
2006 Edge, Napa	\$16.99
2005 Etude, Napa	\$69.99
2006 Far Niente, Oakville	\$109.00
2006 Fisticuffs, Napa	\$27.99
2005 Flora Springs, Napa	\$24.99
2004 Freemark Abbey, Napa	\$26.99
2004 Grgich Hills, Napa	\$51.99
2006 Groth, Napa	\$44.99
2005 Hall Vineyards, Napa	\$34.99
2006 Hedges "Three Vineyards"	\$17.99
2006 House "Magnificent Wine Co"	\$8.99
2005 J Davies, Diamond Mountain	\$49.99
2006 Januik, Columbia Valley	\$26.99
2007 Joel Gott "815 Blend"	\$13.99
2005 Joseph Phelps, Napa	\$49.95
2005 Joseph Phelps, Napa (1.5L)	\$99.00
2007 Justin, Paso Robles	\$21.99
2007 Kalinda, Napa	\$16.99
2005 Kamen Estate, Sonoma	\$74.99
2005 Kathryn Kennedy "Lateral"	\$24.99
2007 L'Ecole "Recess Red"	\$19.99
2007 La Fenêtre "À Côté"	\$18.99
2005 Lancaster, Alexander Valley	\$54.99
2006 Larkmead, Napa	\$54.99
2007 Layer Cake, Napa	\$24.99
2006 Lewis Cellars "Reserve"	\$112.99
2007 McManis, California	\$9.99
2005 Mount Eden "Estate"	\$54.99
2006 Napanook, Napa	\$39.99
2005 Newton "Unfiltered"	\$44.98

2006 Newton "Red Label"	\$18.99
2005 Neyers "Neyers-Conn Valley"	\$47.99
2005 Olema, Napa	\$18.99
2006 Palazzo, Napa	\$49.99
2006 Philip Togni "Tanbark Hill"	\$49.99
2006 Raymond "Reserve"	\$26.99
2005 Robert Mondavi, Oakville	\$34.99
2004 Roy J Maier, Napa	\$38.99
2005 Rubicon Estate "Cask"	\$49.99
2004 Schweiger, Spring Mountain	\$34.99
2005 Seventy Five "Amber Knolls"	\$16.99
2006 Shafer "One Point Five"	\$69.99
2005 Simi "Landslide Vineyard"	\$26.99
2004 Spring Mountain "Estate"	\$44.98
2006 Starmont "Merryvale"	\$19.99
2005 Terra Valentine, Spring Mtn	\$32.99
2006 The Show, California	\$11.99
2005 Trefethen, Napa	\$35.99
2006 Wente "Wetmore Reserve"	\$19.99
2006 Wolf Family "Phaedrus"	\$39.99

MERLOT

2006 Bogle, California	\$7.99
2005 Ch Souverain, Alex Valley	\$14.99
2003 Ch Ste Michelle "Indian Wells"	\$12.99
2005 Cloverdale Ranch, Alex Valley	\$21.99
2006 Duckhorn, Napa	\$51.99
2005 Etude, Sonoma Valley	\$28.99
2006 Frog's Leap, Napa	\$29.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2007 McManis, California	\$8.99
2005 Rombauer, Napa	\$27.99
2006 Stephen Vincent, California	\$9.99
2006 Twenty Rows, California	\$19.99

PINOT NOIR

2007 A to Z, Oregon	\$14.99
2006 Adelaida "HMR Estate"	\$27.99
2007 AP Vin "Rosella's Vineyard"	\$47.99
2007 Argyle, Willamette Valley	\$29.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2007 Black Kite "Kite's Rest"	\$39.99
2007 Bogle, Russian River	\$12.99
2007 Breggo Cellars "Ferrington"	\$49.99
2007 Brooks, Willamette Valley	\$18.99
2007 Cep, Sonoma Coast	\$22.99
2005 Copeland Creek, Sonoma Cst	\$26.99
2006 Dehlinger "Estate"	\$47.99
2006 Dom Drouhin, Willamette Vly	\$39.99

2006 Dom Serene "Evenstad"	\$54.99
2006 Dom Serene "Yamhill Cuvee"	\$37.99
2006 Donum, Russian River	\$59.99
2007 Elk Cove, Willamette Valley	\$21.99
2007 Eric Kent "Windsor Oaks"	\$37.99
2006 Etude, Carneros	\$35.99
2006 Goldeneye, Anderson Valley	\$49.99
2007 Joseph Swan "Cuvée de Trois"	\$26.99
2007 Ken Brown, Santa Barbara	\$29.99
2006 Laetitia "Reserve"	\$34.99
2006 Landmark "Grand Detour"	\$32.99
2006 Londer, Anderson Valley	\$29.99
2007 Loring "Garys' Vineyard"	\$39.99
2007 Loring "Keefer Ranch"	\$39.99
2007 Lucia "Garys' Vineyard"	\$49.99
2007 MacMurray Ranch, Central Cst	\$14.99
2007 Mark West, California	\$9.99
2007 McManis, California	\$9.99
2007 Melville "Estate"	\$27.99
2007 Migration, Anderson Valley	\$33.99
2007 Morgan "Twelve Clones"	\$26.99
2006 Olivet Lane, Russian River	\$29.99
2007 Paraiso, Santa Lucia Highlands	\$16.99
2007 Poppy, Monterey	\$10.99
2006 Porter Creek "Estate"	\$31.99
2007 Praxis, Monterey County	\$15.99
2008 Redtree, California	\$6.99
2006 Resonance Vineyard, Oregon	\$39.99
2007 Roar, Santa Lucia Highlands	\$39.99
2006 Robert Sinskey, Carneros	\$31.98
2007 Sanford, Sta Rita Hills	\$32.99
2007 Sojourn "Windsor Oaks"	\$46.99
2007 Twomey, Russian River	\$49.99
2007 ZD, Carneros	\$32.99

SYRAH/PETITE SIRAH

2006 Artein "Garzini"	\$23.99
2006 Bogle California Petite Sirah	\$9.99
2007 Charles Smith "Boom Boom"	\$14.99
2005 Chesebro "Cedar Lane"	\$14.99
2006 CL, Sonoma Coast	\$10.99
2007 Cline, Sonoma	\$8.99
2006 Copain "L'Hiver"	\$12.99
2006 David Bruce Petite Sirah	\$16.99
2006 Efeste "Ceidleigh"	\$29.99
2007 Eric Kent, Dry Creek	\$23.99
2006 Gramercy Cellars, Walla Walla	\$39.99
2006 Hogue "Genesis"	\$12.99
2006 J Runquist "R"	\$18.99
2005 Kathryn Kennedy, Santa Cruz	\$25.99



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

2007 McManis California Petite Sirah	\$9.99
2007 Melville "Estate-Verna's"	\$19.99
2006 Novy Dry, Creek Valley	\$25.99
2006 Novy, Sonoma County	\$18.99
2005 Purisima Canyon, Mendocino	\$17.99
2007 Qupe, Central Coast	\$13.99
2006 Qupe, Central Coast (375ml)	\$8.99
2005 Ridge "Lytton West"	\$29.99
2006 T-Vine Cellars Napa PS	\$33.99
2006 Vina Robles "Jardine" PS	\$19.99
2006 Vinum "PETS" Petite Sirah	\$10.99
2005 Zaca Mesa, Santa Ynez	\$16.99

ZINFANDEL

2007 Brown Estate, Napa	\$34.99
2007 Cline, California	\$8.99
2007 De Loach "Estate"	\$14.99
2007 Edmeades, Mendocino	\$16.99
2007 Foxglove, Paso Robles	\$13.99
2007 Frei Brothers "Reserve"	\$13.99
2006 Frog's Leap, Napa	\$23.99
2006 Hendry "Block 7 and 22"	\$28.99
2007 J Runquist "Z"	\$19.99
2006 Joel Gott "Dillian Ranch"	\$25.99
2006 Kalinda, Napa	\$16.99
2006 Klinker Brick "Old Vine"	\$14.99
2006 Lolonis, Redwood Valley	\$15.99
2007 Orin Swift "Saldo"	\$27.99
2006 Peterson, Dry Creek	\$19.99
2007 Rancho Zabaco "Heritage"	\$12.99
2006 Ravenswood "Belloni"	\$24.99
2006 Ravenswood "Dickerson"	\$24.99
2006 Ravenswood "Teldeschi"	\$24.99
2007 Ridge "East Bench"	\$25.99
2007 Ridge "Geyserville"	\$29.99
2006 Ridge "York Creek"	\$24.99
2006 Rombauer, California (375ml)	\$14.99
2006 Rosenblum "Richard Sauret"	\$12.99
2006 Seghesio "Cortina"	\$29.99
2007 Shenandoah "Special Reserve"	\$9.99
2006 Sobon Estate "Rocky Top"	\$12.99
2006 Wall Cellars, Napa	\$13.99
2006 Windmill "Old Vine"	\$9.99

MISC REDS

2005 Ch Ste Michelle "Orphelin"	\$14.99
2005 Coro "Eagle Point Ranch"	\$19.99
2005 Domenico Montepulciano	\$14.99
2008 Happy Canyon "Chukker"	\$14.99
2007 Hey Mambo "Sultry Red"	\$8.99

2007 Orin Swift "The Prisoner"	\$34.99
2007 Parkmon "Koemel" Sangio	\$24.99
2005 Purisima Canyon Red Wine	\$9.99
Sean Thackrey Pleiades XVII	\$22.99
2006 Tablas Creek "Cotes de Tablas"	\$19.99
2006 Tablas Creek	
"Esprit de Beaucastel Rouge"	\$38.99
Urbanite Cellars "Redart"	\$9.99
2006 Vino Noceto Sangiovese	\$14.99

CHARDONNAY

2006 Anderson Family Vineyards	\$39.99
2007 Au Bon Climat, Santa Barbara	\$16.99
2007 Beringer "Private Reserve"	\$29.99
2007 Cakebread, Napa	\$36.99
2005 Chalk Hill "Estate"	\$32.99
2007 Chalone, Estate	\$19.99
2006 Ch Souverain, Alex Valley	\$11.99
2006 Ch St Jean "Robert Young"	\$21.99
2005 Ch St Jean "Reserve"	\$22.99
2006 Clos du Val, Carneros	\$18.99
2007 Cuvaision, Carneros	\$15.99
2006 De Loach, Russian River	\$12.99
2007 Eric Kent, Russian River	\$37.99
2007 Ferrari-Carano, Alex Valley	\$23.99
2007 Flora Springs "Barrel Ferment"	\$21.99
2006 Fort Ross "Fort Ross"	\$26.99
2008 Four Vines "Naked"	\$10.99
2008 Foxglove, San Luis Obispo	\$12.99
2005 Gary Farrell "Cresta Ridge"	\$34.99
2007 Groth, Napa	\$21.99
2007 J Lohr "Riverstone"	\$11.99
2007 Kali Hart, Monterey	\$13.99
2006 Kistler "Hudson"	\$99.95
2006 Kistler "Hyde"	\$99.95
2006 Kistler "Kistler"	\$110.00
2006 Kistler "Vine Hill"	\$99.99
2006 Landmark "Overlook"	\$21.98
2007 Lewis "Barcaglia Lane"	\$59.99
2007 Lewis "Reserve"	\$59.99
2007 Lioco, Sonoma	\$19.99
2007 MacRostie, Carneros	\$17.99
2007 McManis, California	\$7.99
2007 Morgan "Metallico"	\$17.99
2007 Mount Eden "Wolff"	\$17.99
2006 Newton "Unfiltered"	\$39.99
2007 Newton "Red Label"	\$14.99
2006 Pine Ridge "Dijon Clones"	\$22.99
2006 Robert Mondavi, Napa	\$14.99
2007 Rombauer, Carneros	\$29.99

2007 Rutherford Ranch, Napa	\$10.99
2006 Sanford, Santa Barbara	\$14.99
2007 Sbragia "Home Ranch"	\$24.99
2007 Scott Family "Dijon Clones"	\$15.99
2007 Shafer "Red Shoulder Ranch"	\$44.99
2006 St Clement, Napa	\$12.99
2007 Stuhlmuller, Alex Valley	\$21.99
2006 Talbott "Sleepy Hollow"	\$29.99
2007 Testarossa "Castello"	\$22.99
2006 Walter Hansel "North Slope"	\$35.99
2007 Wente "Morning Fog"	\$9.99
2007 Wente "Riva Ranch"	\$14.99

SAUVIGNON BLANC

2008 Brander, Santa Ynez	\$10.99
2007 Ferrari-Carano, Sonoma	\$12.99
2007 Frei Brothers, Russian River	\$13.99
2008 Grey Stack "Rosemary's Block"	\$26.99
2008 Groth, Napa	\$15.99
2008 Honig, Napa	\$13.99
2008 Kalinda, Mendocino	\$11.99
2008 Kathryn Kennedy, Santa Cruz	\$17.99
2008 Orin Swift "Veladora"	\$24.99
2008 Pomelo, California	\$8.99
2007 Simi, Sonoma	\$9.99
2007 Snowden, Rutherford	\$17.99
2007 Valdez, Sonoma	\$21.99
2007 Voss, Rutherford	\$14.98
2008 Wildhurst "Reserve"	\$8.99

MISC WHITES

2006 Anderson Family Pinot Gris	\$29.99
2007 Andrew Rich Gewürz (375ml)	\$22.99
2007 Bridlewood Reserve Viognier	\$14.99
2007 Ste Michelle-Loosen "Eroica"	\$19.99
2007 Conundrum	\$21.99
2007 Highflyer Viognier	\$15.99
2007 J Wine Company Pinot Gris	\$15.99
2007 King Estate Pinot Gris	\$16.99
2007 Luna Napa Pinot Grigio	\$14.99
2007 Miner "Simpson" Viognier	\$16.99
2007 Tablas Creek	
"Côtes de Tablas Blanc"	\$19.99
2008 Bethel Heights Pinot Gris	\$13.99
2008 Fisheye Pinot Grigio	\$4.99
2008 Kung Fu Girl Riesling	\$12.99
2008 Pine Ridge Chenin/Viognier	\$10.99
2008 Sineann Pinot Gris	\$17.99
Sokol Blosser "Evolution"	\$13.99

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MISC TUSCANY

2008 Maritma Sangiovese "4 Old Guys"-Outstanding Value	\$7.99
2007 Villa Pillo Borgoforte	\$11.99
2006 La Mozza I Perazzi Morellino di Scansano-90 points RP	\$15.99
2005 Rocca di Montegrossi Chianti Classico*	\$19.99
2007 Sesta di Sopra Rosso di Montalcino*	\$22.99
2007 Tenuta di Ornellaia "Le Volte"	\$26.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2004 Vecchie Terre di Montefili "Bruno di Rocca"*-2 Red GR	\$34.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2004 Vecchie Terre di Montefili "Anfiteatro"*-2 Red GR	\$46.99
2004 La Massa "Giorgio Primo"-93 points RP	\$46.99
2006 Tenuta dell'Ornellaia Le Serre Nuove	\$47.95
2006 Ferrero Rosso di Montalcino*	\$19.99
2003 La Fortuna Brunello di Montalcino*-2 Red Glasses GR	\$39.99
2004 Le Potazzine Gorelli Brunello di Montalcino	\$59.99
2004 Livio Sassetti "Pertimali" Brunello-93 points WS	\$64.99
2004 Valdicava Brunello di Montalcino-95 points WS	\$118.99
2006 Tenuta dell'Ornellaia-97 points RP	\$169.99
2003 Valdicava Brunello "Madonna del Piano" Riserva 93 points Robert Parker.	\$129.99
2004 Valdicava Brunello di Montalcino (1.5L)-95 points WS	\$216.99

PRE-ARRIVAL 2004 BRUNELLO DI MONTALCINO

2004 Poggiarellino Brunello di Montalcino*-91 points WS	\$29.99
2004 Tenuta di Sesta Brunello di Montalcino*-90 points WE	\$34.99
2004 Baricci Brunello di Montalcino*	\$39.99
2004 La Fortuna Brunello di Montalcino*-92 points WE	\$39.99
2004 Caparzo Brunello di Montalcino-91 points RP	\$39.99
2004 Collosorbo Brunello di Montalcino-91 points RP	\$41.99
2004 Solaria Brunello di Montalcino-94 points WS	\$44.99
2004 Argiano Brunello di Montalcino-94 points WS	\$44.99
2004 Altesino Brunello di Montalcino-92 points WS	\$44.99
2004 La Gerla Brunello di Montalcino-93 points RP	\$45.99
2004 Poggio il Castellare Brunello di Montalcino-96 points WS	\$44.95
2004 Collemattoni Brunello di Montalcino-95 points WS	\$46.99
2004 La Poderina Brunello di Montalcino-93 points WS	\$49.99
2004 Caprili Brunello di Montalcino-92 points WS	\$49.99
2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2004 Podere la Vigna Brunello di Montalcino-95 points WS	\$49.99
2004 Fanti Brunello di Montalcino-94 points WS	\$53.99
2004 Castelgiocondo Brunello di Montalcino-95 points WS	\$54.99
2004 Poggio Antico Brunello di Montalcino-91 points WS	\$58.99
2004 Banfi Brunello di Montalcino "Poggio alle Mura" 94 points Wine Spectator.	\$59.99
2004 La Gerla "Vigna gli Angeli" Brunello di Montalcino 92 points Wine Spectator.	\$71.99
2004 Poggio Antico "Altero" Brunello di Montalcino 92 points Wine Spectator.	\$74.99

2004 Altesino "Montosoli" Brunello-95 points WS	\$74.99
2004 Salvioni Brunello di Montalcino-96 points RP	\$124.99
2004 Poggio di Sotto Brunello di Montalcino-95 points RP	\$119.99

MISC PIEDMONT

2008 Fontanafredda Briccotondo Barbera	\$10.99
2004 Ruggeri Corsini Dolcetto d'Alba*	\$12.99
2007 Icardi Cortese L'Aurora	\$13.99
2007 Ruggeri Corsini Barbera*	\$14.99
2007 Mutti Barbera "Bosco Barona"	\$15.99
2007 Pelissero Dolcetto d'Alba "Munfrina"	\$16.99
2007 Enzo Boglietti Dolcetto d'Alba	\$17.98
2004 Ruggeri Corsini Nebbiolo d'Alba*	\$19.99
2007 Angelo Germano Barbera "La Solegiatta"	\$19.99
2005 Bricco del Cucù Bricco San Bernardo Dogliani*	\$21.99
2006 Ruggeri Corsini Barbera "Armujan"*	\$22.99

BAROLO/BARBARESCO

2004 Angelo Germano Barolo	\$34.99
2004 Mauro Veglio Barolo "Gattera"	\$42.99
2004 Mauro Veglio Barolo "Arborina"	\$43.99
2004 Mauro Veglio Barolo "Castelloto"	\$44.99
2004 Produttori del Barbaresco Riserva "Montestefano"	\$54.99

TRENTINO-ALTO ADIGE, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2007 Falesco Vitiano	\$8.99
2007 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
2007 Bastianich Friulano	\$15.95
2007 Ermacora Pinot Grigio*-2 glasses GR	\$15.99
2007 Blason Bianco* (Bag-in-a-Box 3L)	\$19.99
2007 Santa Margherita Pinot Grigio	\$19.99
2007 Cantina Valle Isarco Kerner "Aristos"-2 Glasses GR	\$25.99
2007 Jermann Pinot Grigio	\$32.99
2006 Livio Felluga "Terre Alte"	\$71.99

PUGLIA, SICILY, SARDINIA & CAMPANIA

2007 Feudo Arancio Grillo	\$7.99
2007 Feudo Arancio Nero d'Avola	\$7.99
2007 Feudo Arancio Pinot Noir	\$8.99
2007 Posta Arignani San Severo Bianco Puglia	\$9.99
2007 Gulfi Rossojbleo Nero d'Avola	\$11.99
2006 Valle dell'Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2006 Benanti Bianco di Caselle Etna Bianco	\$16.99
2006 Benanti Rosso di Verzella Etna Rosso	\$16.99
2005 Valle dell'Acate Cerasuolo di Vittoria-2 Glasses GR	\$22.99
2005 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Benanti Serra della Contessa Etna Rosso-93 points WA	\$39.99



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

CHABLIS

2007 Petite Chablis, Domaine Louis Moreau*	\$13.99
2006 Chablis 1er, Fourchaume, Nathalie & Giles Fevre	\$23.99
2006 Chablis 1er Cru, Vaillons, Domaine Louis Moreau*	\$23.99
2006 Chablis 1er, L'Homme Morte/Fourchaume, l'Églantière*	\$29.99
2006 Chablis Grand Cru, Les Clos, Louis or Christian Moreau	\$44.99
2007 Chablis 1er Cru, Sechet, Domaine Vincent Dauvissat	\$46.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$139.95
2005 Chorey-Lès-Beaune, Beaumonts, Arnoux Pere et Fils	\$19.99
2005 Côte des Nuits-Villages, Maison Joseph Drouhin	\$19.99
2005 Mercurey 1er Cru, Clos Paradis, Emile Chandesais*	\$23.99
2005 Mercurey 1er Cru, Clos du Roi, Emile Chandesais*	\$23.99
2005 Morey-St-Denis, Domaine Jean/Stephane Magnien*	\$29.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion*	\$59.99
2005 Pommard, Domaine Louis Boillot	\$56.99
2005 Pommard 1er Cru, Chaponnieres, Domaine Parent	\$59.99
2005 Savigny-lès-Beaune, Domaine Arnoux Père & Fils	\$19.99
2005 Savigny-lès-Beaune, Domaine Vincent Sauvestre*	\$23.99
2005 Volnay 1er Cru, Angles/Ronceret, Nicolas Rossignol	\$49.99
2006 Beaune 1er Cru, Clos des Ursules, Domaine Louis Jadot	\$49.99
2006 Beaune 1er Cru, Les Epenotes, Dom Gabriel Billard*	\$34.99
2006 Bonnes Mares, Grand Cru, Domaine Groffier	\$159.95
2006 Bourgogne Rouge, Domaine Mongeard-Mugneret	\$21.99
2006 Bourgogne Rouge, Domaine Regis Forey	\$23.99
2006 Chambertin Grand Cru, Rebourseau	\$129.95
2006 Charmes-Chambertin, Grand Cru, Stephane Magnien*	\$69.95
2006 Chambolle-Musigny, Domaine Stephane Magnien*	\$29.99
2006 Chambolle-Musigny, Les Athets, Domaine Tardy*	\$39.95
2006 Chambolle-Musigny 1er Cru, Amoureuses, Groffier	\$179.95
2006 Chambolle-Musigny 1er Cru, Les Baudes, Louis Jadot	\$89.99
2006 Chambolle-Musigny 1er Cru, Aux Echanges, N Potel	\$79.99
2006 Chambolle Musigny 1er Cru, Gruenchers, Liger-Belair	\$109.95
2006 Chambolle-Musigny 1er Cru, Les Hauts Doix, N Potel	\$79.99
2006 Chambolle-Musigny, V.V., Domaine Lignier-Michelot	\$59.99
2006 Côte de Nuits-Villages, Maison Joseph Drouhin	\$19.99
2006 Côte de Nuits-Villages, Le Vaucrain, Louis Jadot	\$19.99
2006 Clos Vougeot, Grand Cru, Dom Mongeard-Mugneret	\$119.95
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy*	\$134.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy*	\$109.95
2006 Fixin, La Place, Domaine Jean Tardy*	\$33.99
2006 Morey-St-Denis, Jean Fèry*	\$29.99
2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Fèry*	\$39.99
2006 Nuits-St-Georges, 1er Cru, Les Pruliers, Dom Chicotot*	\$46.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Tardy*	\$34.99
2006 Pommard, Les Vaumuriens, Domaine Gabriel Billard*	\$34.99
2006 Pommard 1er Cru, Charmots, Domaine Gabriel Billard*	\$54.99

2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy* \$19.99

The wine has a very pretty floral nose, bright red fruit and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins on the finish. Drinkable now, but ageworthy too.

2006 Volnay 1er Cru, Taillepieds, Marquis d'Angerville	\$74.99
2006 Volnay 1er Cru, les Pitures, Domaine J-M Boillot	\$65.99
2006 Vosne-Romanée, Domaine Mongeard-Mugneret	\$49.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy*	\$47.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Jean Tardy*	\$69.99

WHITE BURGUNDY

NV Cremant de Bourgogne Rosé,	
Perle d'Aurore Louis Bouillot	\$13.99
2005 Givry, Emile Chandesais*	\$14.99
2005 Puligny-Montrachet, Benoit Ente	\$51.99
2005 Puligny-Montrachet 1er Cru, Champ Gain, Benoit Ente	\$67.99
2006 Bourgogne Aligoté, Domaine Fèry*	\$15.99
2006 Bourgogne Blanc, Thierry Matrot	\$16.99
2006 Bourgogne Aligoté, Domaine Ramonet	\$28.99
2006 Chassagne-Montrachet 1er, Morgeot, Dom Ramonet	\$75.99
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$49.99
91 points and "Outstanding!" from Allen Meadows' Burghound: "A subtle touch of wood sets off pretty and nicely fresh aromas of peach and just sliced lemon that merges into rich, full and voluminous flavors that possess a silky mouth feel and a palate staining, mineral-driven and even more complex finish. Excellent quality."	
2006 Chass-Mont 1er, Grand Montagne, Fontaine-Gagnard	\$69.99
2006 Hautes Côtes de Nuits, Cuvée Marine, Anne Gros	\$29.99
2006 Meursault, Domaine Ballot-Millot*	\$44.99
2006 Meursault 1er, Perrieres/Genevrières, Ballot-Millot*	\$59.95
2006 Puligny-Montrachet 1er Cru, Folatieres, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er Cru, Combettes, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er, Champs Gains, Maroslavac*	\$49.99
2007 Pouilly Fuissé, Clos Combe Poncét, Domaine Nembrets*	\$26.99
2007 Pouilly-Fuissé, La Roche, Domaine de Nembrets*	\$28.99
2007 St-Aubin 1er Cru, Bas de Vermarain a l'Est, Sylvain Langoureau*	\$29.99
2007 St-Aubin 1er Cru, Derrière Chez Edouard, Sylvain Langoureau*	\$29.99

HALF BOTTLES (375ML)

2003 Chablis 1er Cru, La Forêt, Domaine Vocoret	\$ 7.49
2007 Meursault Chevalières, Domaine Matrot	\$21.99
2006 Bourgogne Pinot Noir, Domaine Olivier Guyot	\$11.99
The has a lovely, deep ruby red color. Soft dark fruit nose. A fresh wine with silky tannins. Best if drunk while young. Can be laid down for 3-4 years.	
2007 Chablis Grand Cru, Les Clos, Wm. Fevre (375ml PA)	\$49.99
2005 Bourgogne Rouge, Domaine Guyot (375ml)	\$11.99



On left: Movie producer Alex D'Andrea (left) and K&L's Clyde Beffa (right) at La Mission Haut-Brion; On right: Clyde and Michael Affatato of Château La Gatte.

2008 Bordeaux Vintage Preview

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From June 20-June 25, I tasted as many 2008 Bordeaux as I could. I tried the most wines at the UGC tasting on the 22nd and also visited most of the top estates before evening parties at several châteaux (Haut-Brion, Pichon-Baron, Palmer, Angélu, Ducru and Issan). I really concentrated on tasting as many of the wines we bought for K&L. In all I was able to sample about 100 wines from 2008, and I must say that I was duly impressed.

The 2008 Bordeaux vintage offered quite a few surprises for many different people. Since the weather conditions of summer 2008 were so similar to the summer 2007, very few wine merchants in the USA (K&L included) and in the UK thought a trip to Bordeaux to taste would be fruitful or even worthwhile. After all, the world economy was heading into the tank (where it remains), sales of high priced Bordeaux were non-existent and the hopes of reasonable opening prices for 2008 were dim.

The quality of the 2008 Bordeaux vintage also surprised some châteaux owners, many Bordeaux negociants and almost all of the wine writers who came to taste them in early April. It seems that July was a key month for the crop, but what happened in July 2008 in the vineyards virtually went unnoticed by most producers. This rather dull, drab and cool, but dry, month was noticed most by the sun-worshipping tourists who complained about the not-so-great beach weather. In the vineyards, meanwhile, the vines stopped producing leaves and green growth, sending the much needed nutrients to the grape bunches. The tannins and the phenols were synthesized during this period, much like July of 2000. The bunches were already sparse from lack of a great early spring and summer, so the grapes received an extra dose of concentration. The damp and cool August was not welcome, and as the weather was not very good through September 10th, the mood of the châteaux owners deteriorated daily. In fact Hubert de Bouiard of Angélu fame said that if there had been another few days of this type of weather, the 2008 vintage would be non-existent. Then the weather changed dramatically the weekend of September 13th, the days turning clear and warmer through October 27th.

So while 2006, 2007, and 2008 were vintages produced under cooler than normal conditions (maybe we are heading into an Ice Age?), and the 2007 and 2008 had very similar summer weather conditions, the vintages are very dissimilar. The smaller crop wines of 2008 are much more concentrated than the easy-going, elegant 2007s. Both vintages were saved by fabulous autumn weather, but 2008 had the added benefit of that good stretch in July.

While in Bordeaux I asked Jean Guillaume Prats, director of Cos d'Estournel, if he was surprised by the vintage. He said he was not at all surprised by the quality of 2008. He knew it was a very good vintage from the day they started picking, but he was surprised by the rather exciting futures campaign, considering the state of the world economy. Of course,

the lower prices offered by the properties had a lot to do with the campaign's success, and the Dollar's modest gains in March and April helped sell the wines in the US.

In my opinion, 2008 is a very good vintage for most of Bordeaux, though I would say the reds are not as good as the 2000s or 2005s, as they do not have the massive concentration and layers of fruit as these two superstar vintages. But then again, the 2008s are much less expensive than these two other vintages. I would also say that the 2008s are better than the 2007s, they are more in league with the 2006s—some better and some not as good. When asking to compare 2008 with another vintage, the cagey negociant Bill Blatch suggested it was like a combination of two recent late harvested vintages—1978 and 1988—with some 1983 and 2001 thrown in. Whatever that means! It's hard to compare the 2008 reds with another recent vintage. Maybe like 2006 with more elegance?

The 2008 whites and Sauternes, while good, are not in the same league as the 2006 or 2007 whites and 2007 stickies.

My full report, with tasting notes, should be out by August 1st.

Clyde Beffa Jr

In the meantime, here are a few more quick notes on some of my favorites from the 2008 vintage. All are worth buying for the cellar. Of course the first growths are great.

- Angélu, St-Emilion** \$104.99
Blackberries. Perfectly balanced. Sweet!
- Clinet, Pomerol** \$66.99
Rich and round; these guys are on a roll.
- Ducru-Beaucaillou, St-Julien** Inquire
Red fruits and cassis aromas. Toasty and rich. ** ½
- Léoville-Barton, St-Julien** Inquire
Power, power and more power!
- Léoville-Las Cases, St-Julien** Inquire
Seamless; fabulous length.
- Palmer, Margaux** Inquire
Elegance personified.
- Pichon-Lalande, Pauillac** Inquire
Pichon is great in 2008!
- Pontet-Canet, Pauillac** \$84.99
First growth quality.

LO AUTÉNTICO *Argentina & the Italian Connection*

Many of you who are reading this have been fortunate enough to have visited Argentina's wine country. Often times I hear your feedback (all of it positive!) about your experiences: the food is terrific (though the mid-night dinners are a bit on the late side), the wineries give excellent tours, people are engaging and friendly. One observation that I hear a lot about is the noticeable Italian influence on culture, on how people speak Spanish and on the overall feel of the country. Nearly 60% of Argentina's population, by some estimates, is of Italian ancestry, so this is hardly surprising! What I do not hear about is Italian influence on wine made in Argentina. Again, no surprise, as Italian wines are completely distinctive from the typically bold, fruity, rich New World-influenced style of Argentine wines. Though the Bonarda grape is popular in Argentina, there is not much Sangiovese or Nebbiolo. Aglianico or Nero d'Avola? Good luck finding Argentinean versions of those.

While I do think Malbec is definitely king in Argentina, it would be fun to see more Italian varietals take hold. After all, why not embrace your viticultural heritage, right? Recently, I managed to find a couple of wines that I think are some of the best, most honest and affordable homages to Italian wines that I have seen coming out of Argentina to date.

2007 Notro Tinto de Montaña Mendoza, Argentina (\$7.99) This is a blend of Sangiovese and Bonarda—a mash-up of Tuscan and Piedmontese wine grapes if you will—produced in Mendoza, Argentina. Savory red fruits combine with roasted meat flavors and a hint of Sangiovese's trademark floral note coming through on the finish. A bit rustic, but with all this flavor packed into a 13% alcohol wine, it would be the perfect accompaniment to your favorite hearty Italian dishes.

2008 Pircas Negras Barbera, La Rioja, Argentina (\$8.99) Here is a Barbera from La Rioja in Argentina—confused yet? Great, allow me to clear things up. La Rioja lies sandwiched between Mendoza to the south and Salta to the north. Due to the high altitude, wines still taste fresh when they are made from carefully farmed fruit and a watchful eye in the winery. La Riojana Cooperativa, a 550-farmer member co-op committed to enlarging the acreage of organically farmed sites in Argentina, produces this light, bright, berry-fruited Barbera. It shows vibrant acidity and a true, Barbera d'Asti type character. Enjoy it with a slight chill to accompany cheeses and charcuterie.

Joe Manekin



Spain

MAKING SENSE OF MONSANT

This job must be getting to me. I was taking a coffee break the other day and took a bite out of my glazed donut when I suddenly flashed on a wine map of Catalonia Spain and its donut-shaped wine DOs, Priorat and Montsant. On the map the DO Montsant all but surrounds and swallows up the DO Priorat, save for a little nibble, so let me explain. Priorat, formed in 1954, emerged in the late 1990s as the most dynamic player in modern Spanish winemaking, primarily because of its impossibly vertiginous terrain, varied microclimates and sparkling slate and quartzite soils, called *llicorella*, that allow very low yields while retaining ideal moisture and heat. Montsant, awarded DO status only in 2001, shares the same grape varieties, but has less varied microclimates, with mainly loam and limestone soils over granite and some slate. A promising region for fine wine. It's not quite Priorat but together they form a paradoxical union of donut and whole.

A pair of red wines from Montsant made me realize the immense growth potential for this region. The **2006 Falset Marca "Ètim Selección" (\$14.99)** is an artful blend of old vine, organically-grown Garnacha, Cariñena and Syrah, aged in French and American oak for six months.

Optimal, perfectly-ripened fruit balanced on a vibrant mineral spine exudes warm aromas of berries, licorice and kirsch, with cherry, floral and sassafras flavors interwoven upon the layered, structured palate. Ètim is Catalan for "roots," a perfect expression of this complex, earthy wine.

Montsant, awarded DO status only in 2001, shares the same grape varieties, but has less varied microclimates...

After tasting the **2004 Cova del Vins "Terros" (\$24.99)** I could truly appreciate the recent serious arc that Montsant wines have taken, for this wine delivers both power and nuance, verve and purity, silk and earth. A supple, saturated blend of very old-vine Garnacha, Cariñena and Syrah aged for 14 months, the Terros is unquestionably a wine of the sun and soil of Catalunya, dark and fragrant and arresting in its lavish mineral-fruit core. Open a bottle and explore.

John Majeski

JIMMY C'S VIEW DOWN UNDER



I have been extremely impressed with the quality and value of the Gemtree wines since coming across them last year. James Halliday, who is one of Australia's foremost wine writers and founder of the Coldstream Hills winery, added them to his list of 10 "dark horses" to watch. The grapes are grown organically and since 2008 they have become 100% biodynamic. For every bottle sold, they also donate to Greening Australia, which supports wetlands like those on their property. Last year, the *Wine Spectator* gave their 2006 Gemtree "Uncut" Shiraz McLaren Vale South Australia (\$19.99) 92 points and put it on their Top 100 list. We recently were able to procure another dollop of this fine wine; check it out. The *Spectator* also awarded 90 points to the 2007 Tadpole, and I'm here to tell you the 2008 Gemtree "Tadpole" Shiraz McLaren Vale South Australia (\$10.99) is even better. For a wine at this price, it shows remarkable concentration with a perfumed nose of blueberry, blackberry, iron, crème de cassis and a hint of milk chocolate. On the palate, the wine is rich with good acidity and silky tannins that present superb balance and length. The wine is bottled without fining or filtration.

2006 Leeuwin Estate "Prelude Vineyards" Chardonnay Margaret River Western Australia (\$24.99) Since their first vintage in 1978, Leeuwin has gone on to become one of the premier producers of Chardonnay in Australia. The late Robert Mondavi discovered that Margaret River was an ideal location for growing

Chardonnay and Cabernet, and at one point was interested in purchasing the estate from Denis Horgan, who wisely declined (though the friendship endured). You could call this wine the "little brother/sister" to the iconic Art Series Chardonnay, but that would be selling it short. As one person said, "it's more than half the wine for a third of the price" and I would agree; that comment is spot on. The bouquet has notes of pear, pineapple, peach, hazelnut and a hint of vanilla from the judicious use of French oak. On the palate, the wine is juicy with fine acidity due to the lack of malolactic fermentation and has elements of lemon zest and grapefruit with a creamy texture. There is exceptional focus, balance and length here; don't miss it.

2007 Gunn Estate Syrah Hawkes Bay New Zealand (\$16.99) From the land that brings us so many bright, juicy Sauvignon Blancs, you might say, "they have Syrah in New Zealand?" Everyone is familiar with Australian version, but believe me, the Kiwis have their own version, and this one is classic. The Gunn Estate Syrah is bright with a lifted perfume of black raspberry, boysenberry, grilled meats, cracked black pepper and a hint of bacon fat. On the palate, the wine is juicy with silky tannins, very fine balance, good acidity and a long finish. Coming in at 13.5% ABV, this wine shows the "pretty" side of Syrah/Shiraz, and perfect for whatever meat you've got on the grill this summer.

Jimmy C

Personal Sommelier Service

SOMMELIER SECRETS *The X-Factor*

As K&L's Head Sommelier and manager of the newly launched Personal Sommelier Service Wine Club, our one-of-a-kind, customized wine club that allows you to tailor monthly wine subscriptions to your own personal taste, I enjoy the opportunity of enabling open-minded customers to develop their palates and discover new wines over time. This month, I'm going to expose a major insider secret that promises to solve wine dilemmas in a pinch: the X-Factor. Yes, I'm talking about the handful of traditional, absurdly food-friendly wines from obscure locations that have the letter "X" in their names. When in doubt about what wine to take to your next tasting group, order at a dinner with wine-savvy folk, or simply enjoy the thrill of trying to pronounce for \$20 a bottle, toss your Parker guide aside and look for the letter "X." Here are some exceptional examples:

2008 Ameztoui Getariako Txakolina, Spain (\$19.99) Want to really impress your sommelier? The next time you're at a tapas restaurant, order a Txakolina, (say: chawk-o-leena) with your grilled prawns. Once the drink of aristocracy, it is now a popular local white wine. The Ameztoui hails from the Getariako Txakolina DO in the Basque region of Spain. Stylistically fresh, racy, mineral-driven and a little effervescent, this white is composed of the equally impossible-to-pronounce Hondarrabi Zuri. The '08 Ameztoui shows lemon and lees notes, a hint of earthy minerality and a touch of effervescence. With a few years of bottle age, this top-shelf Txakolina will develop a creamy nuttiness along the lines of vintage Champagne.

2004 Adega Cartuxa "Évora" Alentejo, Portugal (\$19.99) After centuries in the backwoods of Portuguese wine production, the Alentejo region is undergoing a renaissance with head-turning results. It isn't surprising that Évora was also a place of kings as the 2004 "Évora" is a seductive, queenly wine that exudes elegance and good-breeding. Aromas of cranberry, earth, tar and spice make for a compelling nose, and although Évora is packed with flavor and earthy spice it is not "big" or overripe at all, but quite elegant and restrained. Velvety tannin and a long finish make for a dream pairing with meaty, savory dishes.

2005 Katogi & Strofilia, Xinomavro (\$19.99) What to give the wine connoisseur that has everything? Go for the wine he doesn't have: Xinomavro, the predominant grape variety in the Naoussa region of Greece. The wines made from Xinomavro are known for their superb aging potential and their rich tannic character, likening them to Bordeaux, but are aromatically more like Burgundy, with complex red and black fruit, olive, and earthy *sous bois* aromas and flavors. The 2005 Katogi & Strofilia is concentrated, with black fruit and earthy, smoky aromas. The bouquet leads to a layered, intoxicating palate of currant and leather with notes of truffle and smoked meat.

Learn more about the K&L Personal Sommelier Service on page 3 or at KLWines.com/Sommelier.asp. You can also email me any time for more information: chiarashannon@klwines.com.

Chiara Shannon

GETTING TO KNOW: JANCIS ROBINSON

There are a lot of people out in the wine world running around with titles that convey a sense of authority. As the first non-trade person to pass the rigorous MW exam, how do you feel about the proliferation of wine professionals? What do you think about their influence on both wine-makers and wine drinkers?

I'm all for as many people as possible being interested in wine. But I'm always a bit wary of anyone who claims to be an expert (in anything actually). I'd certainly never call myself an expert as I am always learning something new. The only time I ever thought I knew it all was for a few weeks back in 1978 when I'd finished all the Wine & Spirit Education Trust courses. How very wrong I was!

Do you have a favorite up-and-coming or re-emerging wine region that our customers should keep their eye on?

I wonder how many Americans are aware of the Agly Valley in Roussillon around Maury and Calce, which to my mind is France's, and one of Europe's, most exciting and dynamic areas for red and especially white wine production? It has old vines, exceptional soils and a pretty reliable climate. The problem is that—crazily—it doesn't have its own appellation. You can find its wines sold as Côtes du Roussillon and as Vin de Pays des Côtes Catalanes. But both these areas are much bigger than the Agly Valley. Crazy!

In greater Europe, Slovenian winemakers are trying harder than most, on the Burgundian model of small domaines where the same person grows the vines as makes the wine.

And in the world, I have just been exposed to the rapidly improving wines of Turkey, just as quality has been soaring in Greece, Lebanon, Israel and, I'm told, Cyprus. So many hot spots for the vine nowadays! Wine is SO much wider an interest globally than when I started writing about wine in the 1970s.

Considering our economy, "value" level wines are in high demand. How do you suggest wine lovers go about finding the best values without compromising quality?

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What qualities do you look for in wine?

In great wine, I am perfectly happy to find the perfect example of a tried and tested style such as red Bordeaux, white Burgundy, Cabernet/Merlot or Chardonnay etc etc, but in everyday wine, I must say I am usually looking for something a bit different from Another International Varietal. New flavours. I love it when I come across a new grape variety for example, and I think there is huge potential for interesting blends.

I have never subscribed to the view that there is a direct correlation between price and quality in wine. There are all sorts of dull wines selling at \$70 a bottle and there are some exciting wines, notably but not exclusively from Spain, selling at \$10 a bottle.

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Jancis Robinson
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Loire Valley/Germany/Alsace

Time to Rethink

If you are still thinking that Muscadets are thin, watery and contain no substance or character, it is time to rethink and try again.

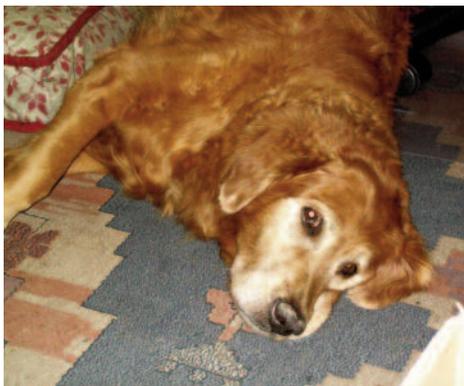
Not to be confused with Muscat in any way, Muscadet is actually the region. Muscadet, as a whole, is a magical area where the Loire River and its tributaries end their long-awaited merge into the Atlantic Ocean at the city of Nantes. The vines, most of which are Melon de Bourgogne, are happily planted onto gentle slopes of sand, clay, silica, schist, gneiss or mixture thereof. The wines are dry, steely, expressive and refreshing, and the natural and most common pairing is with fresh, raw oysters. The sub-region known as Muscadet Sèvre et Maine lies just to the south of Nantes. It is typically known as the first to harvest and to produce some of the region's most expressive and elegant wines. Michel Delhommeau is a vastly talented young producer there, whose wines continue to become better and better with every vintage. He magically squeezes every ounce of character out of the vineyards of this region, and somehow gets all of that into the bottle. Here are two of my current favorites:

2008 Michel Delhommeau "Cuvée St. Vincent" Muscadet Sèvre et Maine Sur Lie (\$11.99) Soft, wet minerals are coated with honeydew and citrus. Nicely textured from beginning to end, with nice weight and a fantastically long, juicy finish.

2008 Michel Delhommeau "Harmonie" Muscadet Sèvre et Maine Sur Lie (\$12.99) A smack in the face with its sharp, stony minerality but balanced with rich tropical notes of mango and pineapple. A nice snap runs through the middle and its zingy finish leaves you smacking for another sip.

Thinking Ahead

Smack dab in the middle of the Loire, near Tours, is the famed estate of Jean-Maurice Raffault. Now run by his son, Rodolphe, the estate has been producing benchmark Chinons since 1693. We are excited to offer their **2006 Jean-Maurice Raffault Chinon "Clos des Capucins" (\$25.99 Special Order)**, a new and very special bottling from what could be considered a "Grand Cru" vineyard that dates back to 1790. Just half a hectare of Cabernet Franc is planted here, with an average vine age of 50 years. The clay-siliceous soil and fantastic exposure ensures optimal ripening conditions. After a 28-day maceration period, the wine is fermented in new and 1- to 2-year-old barriques, then left to rest in the old cool limestone cellars for 18 months before bottling. This is a very sexy and expressive Chinon. Bright red cherries and spice intertwine with dark berries and chocolate. Supple tannin structure and gentle minerality lends its hand to the focus and complexity of the wine. Opens up nicely in the glass, thought it could benefit from some time in the bottle. The wine will arrive late summer.



Joe's Golden Retriever Abbey after one of Jim Barr's treats.

THE PEOPLE I DEAL WITH

Happy August from the blissfully serene K&L, where the fishing is good and the hunting is better. Speaking of that, my Montana customer and friend Terry Courtright has written some fabulous stories about the joys of the rifle, the tackle and canine friendship. Maybe he will share.

If you are looking to support a great cause, consider the Joe Jabaily Community Service Scholarship fund. Dr. Jabaily was killed in a bicycle race in 2004, and the foundation continues his legacy. My friend, the poet and Bordeaux aficionado Elmo Frickman is the man to ask.

I was speaking with a winery owner about this business becoming dominated by products and positioning as opposed to setting prices according to quality. The discussion quickly deteriorated when he spoke of his impending release of a low alcohol wine at a seemingly high price point. He explained that he did not want the price to be "too low" for the market. Good and well, but arbitrary pricing is positioning a commodity. This kind of thing drives me nuts, a winemaker looking over the neighbor's fence and saying, "That winery charges \$50 a bottle, and I think my wine is better.." I guess the only way to fight it is to not buy it. Luckily, the aforementioned offering is not available in the US.

What does Dick Vermeil have in common with AC/DC? Got you, didn't I? We will be carrying the Vermeil line this month, and the Syrah and Zin bottlings are heady and loaded with charac-

ter. There is also a top notch Cab, a smooth, delicious, balanced wine for early drinking. I will share. Ask me if you like. (Quiz answer: Dick's daughter is married to the head of AC/DC's record company. Dick enjoys golfing with some of the band members, but Angus, those aren't plus-fours you're wearing...)

Did you happen to read the "Getting to know Joe Manekin" in our last newsletter? He was asked what his favorite meal was, and he said Lacinato kale. Give me a friggin break. What a geek. His favorite wine? Poulard. This is not a man of the people, methinks. Does Poulard go with kale?

Jim Barr. Just the name invokes laughter and curses. As he hasn't done anything truly idiotic lately I have to resort to a dog story: Abbey, my Golden retriever, works 40-plus hours here at the shop. At 12-years-old, she is an extremely intelligent dog, except she thinks Barr is God, which, as you know, is Dog spelled backward. Jim has taken to giving her these extremely weird "treats" that seem to, ah, do strange things to her system. He thinks this is the greatest thing in the world, even though his own dog has bitten him repeatedly for his generosity. Poor Jim Barr. His key hasn't worked for a decade and he hasn't been paid since the Raiders won the Super Bowl. He doesn't work here and he doesn't know it.

Punch line: those "treats" were made of Lacinato kale and Poulard.

Joe Z



JIM'S AUGUST GEMS

Several years ago, when Greg St. Clair was our Redwood City store manager and our Italian wine buyer (he's now in our Hollywood store and still buying our Italian wines), he kept raving about La Strada, an Italian restaurant in Palo Alto that served "authentic and exceptional" Northern Italian cuisine. He was so enamored with this restaurant that he staged several K&L Italian wine dinners/tastings there. The chef at the time was Donato Scotti. Well, Donato left La Strada a couple of months ago to open his own restaurant, Donato's Enoteca, in downtown Redwood City. It opened to rave reviews from patrons. Chris, two of our friends and I had dinner there recently and it had to be one of the most amazing and best dinners I have ever had. Due to space, I won't spend time evaluating what we ate, but I'll tell you that the quality was stunning, ranking it among the best restaurants in the area. I told Donato that I thought that he had cranked up his talented, creative presentations a few notches. His response: "I have to. My name is on the marquee outside." It is a wonderful place that bubbles with excitement and energy and those of you, locally or who are coming into the mid-peninsula area, really need to try it. You'll go back many times. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷)

Speaking of Greg, he comes up with the most unusual offerings in his never-ending search for exceptional Italian wines. As he pointed out in his write-up of the **2006 D'Alfonso del Sordo Contrada Del Santo (\$19.99)**, he "balked at even tasting it" because it was Uva di Troia (an indigenous red variety) and Merlot. The local grape is tannic and Merlot is a wimp, but blended, they make a perfect, if not weird, pair. It works though. Opulent on the nose, the mouth offers a plummy and almost blueberry character that is supported by structure and depth of flavor. This would be the perfect wine for a grilled burger or marinated tri-tip. This will be one of our house reds for the month according to Anderson. 13% ABV. (🍷🍷🍷🍷🍷)

Jim's Gems

Mulan, our Rhône buyer, continues to find unparalleled wine from the great 2007 vintage at inconceivably low prices. Such is the case with two stunning wines, the **2007 Cave de Rasteau Côtes du Rhône-Villages Rasteau "Dame Victoria" (\$13.99)** 14.5% ABV and the **2007 Domaine de Fondreche Côtes de Ventoux "Nadal" (\$24.99)** 14.5% ABV. The "Dame Victoria" is deeply colored, offers up lovely aromatics of blueberry, a bit of anise and a bit of minerality. The mouth is all broad fruit with soft, integrated tannins, superb structure and a finish that goes on and on. This will be one of our house reds, according to Anderson. (🍷🍷🍷🍷🍷) The "Nadal" is mind-boggling. I can't remember tasting such a complete, seductive, thought-provoking wine. Produced from 50% Grenache, 40% Syrah, and 10% Mourvèdre, it is deeply colored, explosive on the nose, with blackberries, anise, white pepper and cedar that carry over to its broad, complex palate. This is a wine that you could put down for a lifetime, and it deserves all the accolades of the vintage. Anderson told me he feels this is a "truly great wine from the region." It will be our house red for some time. If you want to drink it near-term, decant it. It is remarkable. (🍷🍷🍷🍷🍷🍷🍷🍷🍷🍷).

Finally, our new **2007 Kalinda Napa Valley Cabernet Sauvignon (\$16.99)** has arrived and it is totally reflective of this great harvest. Deep ruby in color, the nose explodes with cassis, currants and Rutherford dust that carry over into its hugely complex, broad, viscous, structured, focused mouth presentation. There is a core of sweet varietal fruit here that is supported by cedary oak and really fine, silky tannins. The finish seems to linger. It will age easily another 7 to 10 years. Give it some air to it if you plan to drink it near term. Anderson plans on drinking it now. (🍷🍷🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and the The Beaner

GETTING TO KNOW *Alex Pross*

What do you do at K&L?

I'm the Wine Club Director and Customer Service Manager.

What did you do before you started here?

I began my wine career in 1989 as a 16-year-old bagger at a grocery store called Falletti's in San Francisco. By the age of 23 I was running the wine section for the store and had moved to help at other various store locations. From there I went onto manage Coit Liquors in North Beach, the Wine Club Santa Clara and, finally, the Wine Club San Francisco.

What do you do in your spare time?

My spare time is spent either watching sports (SF Giants, 49ers, Warriors), going to the gym or trying the many new and great restaurants in SF.

What was your "epiphany wine?"

I think the first two wines that truly sparked the thought that wine was something more than just fermented grape juice were 1994 Staglin Cabernet Sauvignon and 1970 Mouton-Rothschild; both wines were sublime. Lately a few wines that have really resonated with me have been a 1929 Montrose, which was super-cool because of how old it was and how amazingly it showed—there was still ample life—and the wine was delicious! Another standout I recently had was the 1990 Krug; I love Champagne and this bottling was outstanding.

How do you think your palate's changed?

I started out drinking big California wines that were high-octane—lots of oak, sugar, alcohol and flavor—that tended to be great as a first glass but quickly lost their appeal when I got to the second glass. Plus, these wines don't seem to pair well with food. Now I drink mostly French wines, whether from Champagne, Alsace, the Rhône or Burgundy. I sprinkle in some German, Italian, Spanish and a few choice American wines that still resonate with me.

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

Theodore Roosevelt: the most underrated United States president in our history and a man who was far ahead of his times in both environmental and economic ideas. Joe Montana: the greatest quarterback in the history of the NFL; he oversaw the greatness of the 49ers when I was a teenager. My maternal grandfather who died when I was two: I've heard so many wonderful stories about him I would love to have a chance to get to know him over dinner. I think I would serve a nice bottle of vintage Champagne to start, maybe the 1990 Krug and follow it up with a 1989 Pichon-Baron (one of my favorite Bordeaux of all-time) and finish up with a vintage Port, possibly the 1963 Croft, which I was lucky enough to taste when I was in Portugal on a trip in 2007.

GETTING TO KNOW: *Alex Pross*



"I started out drinking big California wines that were high-octane—lots of oak, sugar, alcohol and flavor—that tended to be great as a first glass but quickly lost their appeal when I got to the second glass."

UNDER THE RADAR *Transition to '06 Bordeaux*

Now I'm an optimist by nature, but I have to believe that the transition from 2005 Bordeaux to the 2006 vintage is going to be tough going for many wine drinkers who got spoiled by the fruit-forward wines of the former. The 2006 wines are classic in style and, for the more prestigious names that are going to be buried in a cellar for the next decade, there's no reason to worry. It's the everyday bottles that are going to be a shock to some people, especially those who cut their teeth on '05. With that vintage you could put a blindfold on and still have a great chance of picking out a great bottle. The 2006 wines are going to require a little help, but never fear, that's what I'm here for.

The biggest difference is the fruit to tannin ratio. Most of the wines I have tasted begin with great fruit, but really hit hard with the structure about midway through the palate. This isn't a bad thing, but they're just such a sharp contrast to their easy-drinking predecessors. What the 2006 vintage really offers is a return to a more classic and realistic style of claret—wines that have body, grit and character. With the 2005 vintage people were pairing their Bordeaux with everything under the sun because the fruit made it possible. 2006 is going to bring Bordeaux wine pairing back to its traditional roots: beef, lamb or beef. There is a magical combination of flavor and mouthfeel when chewy tannins collide with chewy meat. Here are two wines that I think showcase the structure of the 2006 vintage while still providing the goods:

2006 Bernadotte, Haut-Médoc (\$16.99) Made by Hubert de Bouard, whose family has owned the regal Angélus property for close to 300 years. The '06 bottling shows plenty of fruit. The wine is softer and more New World-y than in previous vintages, which will pay off in a vintage like this one. The Bernadotte will surely be a popular wine with value hunters and would pair well with a steak dinner.

2006 Caronne Ste-Gemme, Haut-Médoc (\$15.99) Considered a great value year after year, Caronne Ste-Gemme continues to deliver with the '06 bottling. The cherry fruit and cassis flavors are mouth-watering and the firm tannins are in place in case you feel like waiting a few years to open it up. This wine will be my go-to bottle for in-store recommendations.

David Driscoll

"What the '06 vintage really offers is a return to a more classic and realistic style of claret—wines that have body, grit and character."

SUL TAPPETO ROSSO



“The 2007 Villa Pillo Borgoforte is an awesome blend of Merlot, Cabernet Sauvignon and Sangiovese, aged for one year in French oak. The 2006 got 92 points from WS, and this vintage is even better!”

Brunello, Brunello, Brunello. Yes, when the vintage is really good like it was in 2004, Brunello is the wine that drives the Italian market. Robert Parker’s Italian editor Antonio Galloni just released his scores and there was a slew of points and glorious praise, though there are and a few scores below 70 points just to show he’s honest. This is Galloni’s first big effort on an important vintage in Montalcino, and I think it’s impressive evaluation, especially for someone who is so obviously Nebbiolo-driven!

Some of the wines Galloni writes about I just love. The **2004 Talenti Brunello di Montalcino*** (\$44.99) got 93 points from the *Wine Advocate* and 4.5 (out of 5) stars from me, which must mean it’s excellent; from my notes. “Wow! The nose is sweet. Fresh leather, delicate and enveloping, evolves into a complex cauldron of plums and wild cherries, spiced with cinnamon, cardamom, touches of sweet leather laced with a shock of wild herbs. In the mouth, the wine is ethereal.” It is really good. Another Galloni favorite is the 92-point (and 4 stars from me) **2004 La Fortuna Brunello di Montalcino*** (\$39.99). Galloni says that it “...is especially beautiful in this vintage. The wine is remarkable for its density, richness and concentration, all of which have been achieved while maintaining clarity and freshness.” My notes: “It feels so real, so simply expressive, like a peasant’s smile, effortless and extraordinarily genuine. This wine is warm, with sweet plummy fruit mixed with bright spicy wild cherry, all flowing into a full-bodied, full-flavored wine focused to the center of your palate. The wine is lush and unctuous, while being bright, vibrant and refreshing. It is more like a symphony than a solo, so many notes and flavors intertwining themselves to form this extraordinary voice of balance and reason. This is a truly superb wine that stretches across all palates. Elegant, powerful, lush and bright, it has it all in an extraordinarily genuine and friendly approach.”

One wine that Galloni hasn’t tasted yet is the **2004 Baricci Brunello di Montalcino*** (\$39.99). I gave it 4 stars and think it belongs in everyone’s cellar. My notes: “When one mentions the wines of Montosoli Hill among those from Montalcino, it is always done with a bit of reverence for the tremendous character these grapes can produce. The 2004 Baricci has power, ripeness, complexity and balance, yet in such an incredibly graceful way. It’s elegant, supple and muscular with sort of a Michael Phelps-like—he of the eight Olympic Gold Medals—physique: big and imposing, yet not hulky or bulky. There is so much complexity, grace and intrigue in this wine it is amazing. The classic Montosoli nose of black cherry, cinnamon, anise, cardamom, sweet earth and glove leather all shine through. Yet for me, the most important character of this wine is balance. Time after time, looking through my notes, I just can’t get away from the idea that I really think that this wine is the embodiment of the 2004 vintage.”

I should like to note that while I had written earlier that my notes would be available on our website there was a delay in my getting them in and appropriately timed. I apologize to all who searched but they are there now and I hope that all of you will take some time to read them and enjoy: KLWines.com/futures/Brunello2004.pdf.

Not to be forgotten are the *Wine Spectator* scores from earlier this year, starting with 96-point **2004 Poggio il Castellare Brunello** (\$46.95). A pack of wines all with 95 points includes the **2004 Collemattoni Brunello** (\$46.99), **2004 Podere La Vigna Brunello** (\$49.99), the **2004 Castelgiocondo Brunello** (\$54.99) and the **2004 Altesino “Montosoli” Brunello** (\$74.99). We also have a bunch of wines with 94 points, including the **2004 Argiano Brunello** (\$44.99), the **2004 Solaria Brunello** (\$44.99) and the **2004 Fanti Brunello** (\$53.99). And don’t forget the the powerful, long-aging 93-point **2004 La Poderina Brunello** (\$49.99).

Okay, back to bargains, after all, we all can use them in this economic downturn! We just got in a really wonderful, truly inexpensive and fun wine, the **2008 Contesa Vino Sfufo** (\$6.99). Sfufo means “bulk wine” in Italian, and this is just like the straightforward and simple wine you get in an Italian *trattoria*, or when you bring your bottles to the *vino-olio* store— just fresh Montepulciano, soft, easy and delicious. The first time I tasted the **2007 Romanelli “Predara” Rosso Umbria IGT** (\$11.99) I immediately thought of my long-time K&L officemate Ralph “Mr. Bordeaux” Sands because it really reminded me of something more claret-like, structured but with ripe fruit and a touch of earth. Stunning at this price. The **2007 Villa Pillo Borgoforte** (\$11.99) is an awesome blend of Merlot, Cabernet Sauvignon and Sangiovese, aged for one year in French oak. The 2006 got 92 points from the *Wine Spectator*, and this vintage is even better! The **2007 Quattro Mani Montepulciano** (\$8.99) is mouthfilling, juicy and out-and-out fun, a great barbeque wine. The **2008 Fontanafredda Barbera Briccotondo** (\$10.99) is another superb wine and the third consecutive vintage this has been in a sensational wine at a sensational price.

Greg St. Clair

AGOSTO'S SELEZIONE

2007 Posta Arignano San Severo Bianco Puglia* (\$9.99) I poured this for our staff recently and it garnered a lot of wows. This is a blend of Bombino Bianco, Trebbiano and Verdeca, which work together tremendously. Succulent fruit, particularly melon, is the first thing to hit your palate on this full-bodied summer sipper. It has incredible length to it as well as balanced acidity. This is a great wine for those long summer nights and light suppers—think vichyssoise or a chilled tomato-basil soup.

2008 Convento Muri-Gries Pinot Grigio (\$14.99) Greg and I visited the Convento back in 2003 and we have not skipped carrying this wine since. The 2008 is a mouthful of Pinot Grigio and a wine that has body, complexity, length, a subtle elegance that shows muscle and long and flowing finish. It is a little spicy with red apple and pear fruit and touch of minerality in the aftertaste. An unbelievable price, too. (It has only gone up a buck since the 2002 vintage.) This has always been a staff favorite at K&L. Love this as an aperitif, or with risotto or pasta drenched in olive oil.

This is a great wine for those long summer nights and light suppers...

2007 Icardi Cortese L'Aurora (\$13.99) I was recently re-introduced to this wine and I am ever so glad it came back in my life. This Cortese has very delicate perfume of apples and apricots. It is un-oaked and crisp, with citrus and peach fruit and notes of herbs and an attractive saline quality. It's wonderfully delicate, but with great structure. I love its length, balance and all its complexity. I would show this wine with oysters or grilled portabella mushrooms.

2007 Sesta di Sopra Rosso di Montalcino* (\$22.99) In the next couple months you are going to see Greg and I write up a lot of the 2007 Rossos from Montalcino. It's a fun and user-friendly vintage; just pull the cork and you are good to go! Sesta's wine is one of the first to arrive on our California shores, and it is truly the best of the best in '07. It has the classic rich and ripe black cherries, strawberry and toasty vanilla notes. It was matured in French oak barriques and aged in bottle for three months before release. Buy a few, it will stand the test of time in the cellar, but only if you can keep your hands off it.

Saluté
Mike Parres

EASING INTO SUMMER *Givry Style*

2005 Givry, Emile Chandesais* (\$14.99) When I came back from vacation and saw this wine, I new it was going to be a good summer! Givry is better known for its reds, which count for almost all of the vines planted in the AOC, but the whites have always fascinated me. Bright with more minerality than a typical Pouilly-Fuissé, with the reduced price on this wine I cannot understand why one would want to buy the latter?

"...with the reduced price on this wine I cannot understand why one would want to buy the latter?"

The wine is made from hand-harvested grapes that are then vinified half in stainless steel and half in oak barrels, 50% of which were new. It was further aged for nine months on its lees with occasional bâtonnage. The nose is lifted and bright with citrus, citrus oils, vanilla and soft white flowers. The palate is medium-bodied with a pleasant richness that is balanced by fine acidity. The flavors on the palate lean more to the yellow fruit, highlighted by citrus and rounded out with vanilla and spice. This is ideal pairing with rotisserie chicken. (I would rather someone else heat up their kitchen rather than mine!) I also think this would be lovely with grilled swordfish steaks.

Kirk Walker

"In the next couple months you are going to see Greg and I write up a lot of the 2007 Rossos from Montalcino."

Burgundy

"Givry is better known for its reds, which count for almost all of the vines planted in the AOC, but the whites have always fascinated me."



“The Les Beaumonts is my personal pick for the very best vineyard in this appellation, which has no Premier Cru vineyards.”

BURGUNDY BARGAINS

Terrific Chardonnay & Pinot Noir Around \$20

There are some terrific wines available from Burgundy at very attractive prices in the present market. Whether domaine-grown, estate-bottled and hand-harvested or produced by some of the top negociants in the region, these wines represent terrific Chardonnay and Pinot Noir at value prices. As I write this, we have more than 40 different red and white Burgundies, all for less than \$25! I'll mention a few here, but take a bit of time to look online at KLWines.com or feel free to send me an email at Burgundy@klwines.com to ask for my most recent picks.

Burgundian whites represent some terrific values: **2007 Mâcon-Villages, Domaine Robert Martin (\$13.99)** is a crisp and refreshing white made without the use of oak. The result is a refreshing wine for summer, with bright pear and apple notes and a long and refreshing finish. The **2006 Bourgogne Blanc, Domaine Thierry Matrot (\$16.99)** is from vineyards in Meursault and contains declassified village Meursault in the blend. Nutty and rich, this has a long finish, minerality and focus, as well as a rich middle. Another terrific option is the **2006 Bourgogne Blanc, Domaine Bernard Millot (\$17.99)**, with its bright focused fruit and more Puligny-like character. These vineyards are below Meursault and Puligny and result in a wine with a clear thread of minerality and a nice note of toasty oak. Not from new barrels, but this is all barrel-fermented, and uses some one-year-old barrels in the mix. One of my favorites, from vines more than 50 years old, is **2007 Pouilly-Fuissé, Les Folles, Vieilles Vignes, Domaine des Nembrets, Denis Barraud* (\$21.99)**, a wine with focus, minerality and floral notes. The old vine concentration is clearly evident here!

Whether domaine-grown, estate-bottled and hand-harvested or produced by some of the top negociants in the region, these wines represent terrific Chardonnay and Pinot Noir at value prices for the quality they represent.

Turning to some values in reds, we find wines from 2005, 2006 and 2007. From the terrifically-rated 2005 vintage, we have the **2005 Choresy-lès-Beaune, “Les Beaumonts,” Domaine Robert Arnoux (Was \$35; Now \$19.99)**. The Les Beaumonts is my personal pick for the very best vineyard in this appellation, which has no Premier Cru vineyards. Located on what the locals call the *bonne côte de Route*, or good side of the Route National, this vineyard is less flat than much of Choresy, located on the border with Aloxe Corton. It has interesting red fruit notes and nice earthiness. Also from the same producer, the **2005 Savigny-lès-Beaune, Domaine Robert Arnoux (Was \$32; Now \$19.99)** has more black fruit and density, if that is your preference. The **2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy (Was \$27; Now \$19.99)** is a terrific, biodynamically grown Pinot, with energy and punch and a long finish. The **2006 Côte de Nuits-Villages, Maison Joseph Drouhin (Was \$21.99; Now \$19.99)** has lots of deep, dark fruit notes, with a nice spice on the palate. And finally, from a small but highly-regarded grower in the village of Corgoloin comes the **2007 Bourgogne Rouge, Domaine Desertaux-Ferrand (\$18.99)** with bright cherry fruit, lively acidity and an open, engaging character.

À Santé!

Keith Wollenberg

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August Featured Item:

Wine Mummy (\$5.99 2-pack; \$12.99 5-pack) An innovative bag that offers today's traveler an affordable, practical and reusable

way to transport wine and spirits in checked luggage. Made of two layers of durable polyplastic and bubble padding for extra protection. Compact and lightweight. Works with many bottle sizes.



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The WinePreserva disks prevent oxygen contacting the wine in an open bottle by covering the surface with an inert disk

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VINOTHEQUE STORAGE CABINETS



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

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Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
Villa Models			
Vinotheque 220	224	\$1,999	\$1,699
Vinotheque 330	336	\$2,299	\$1,999
Vinotheque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799
Reservoir Models	BOTTLES		K&L
Standard	224		\$1,949
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Le Cache Wine Cellars

Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$2,999 plus tax and shipping. Call one of our experts for more info.

Who needs to worry about shopping over the warm summer months? Let K&L do the work for you, by joining one of our wine clubs. Just sit back and sip.

K&L Wine Clubs: Summer Fun

Why waste your time juggling a half-dozen different winery clubs, when K&L's wine clubs offer you five different ways to explore the diverse world of wine?

Whether you're a newbie, a collector or just like to try new things, K&L has a wine club tailored to suit both your palate and your budget. Our knowledgeable buyers hand-select our club wines, providing you with unparalleled expertise on everything from Bordeaux to Burgundy, Champagne to the Rhône, the Loire and every style of California wine. K&L's wine clubs are the perfect way not to sweat the small stuff this summer. All clubs, except Champagne, ship monthly and are subject to sales tax for California residents. To sign up, call 800-247-5987 x2766, email us at:

theclubs@klwines.com

or, visit our award-winning website:

<http://www.klwines.com/wineofthemoth.asp>

Best Buy Wine Club: Whether you're looking to learn about a variety of new wines or guarantee access to a steady stream of high-quality, value-priced gems, the K&L Best Buy Wine Club is for you. Each month you'll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

Premium Wine Club: The K&L Premium Wine Club offers exceptional red and white wines (usually one of each) prized for their varietal character and expression of terroir. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

Signature Red Club: For those who believe it's got to be red to be good. The Signature Red club is a love letter to big, bold red wines from all over the world, including Bordeaux, Napa and the South of France. Members receive two bottles of cellar-worthy, jealousy-inducing reds each month for just \$49.95 + shipping. Reorders are generally \$23.99/bottle, but may vary depending on wines.

Champagne Club: What other club offers you the opportunity to sample hard-to-find, artisanal grower-producer Champagnes as well as the world's top grand marque bottlings? This bimonthly club does both, adding a little more sparkle to the even numbered months. The Champagne Club costs \$69.95 + shipping. We

have two Grand Cru Champagnes, one Blanc de Blancs and one Blanc de Noir for August.

Club Italiano: K&L's newest wine club is an Italophile's dream. From traditional Chiantis and Brunellos to lesser-known indigenous varieties, our Italian Wine Buyer, Greg St. Clair, shares his newest discoveries. Be the first among your

friends to try a food-friendly Aglianico or a crisp and mineral Falanghina. Discover Italy's diversity with Club Italiano. It ships monthly and costs \$39.95 + shipping.

Alex Pross, Wine Club Director

AUGUST WINE CLUB PICKS

signature red collection

2005 Lancaster "Sophia's Estate Hillside Cuvée" Cabernet Sauvignon

Extremely limited availability with only 1,700 cases produced. 90 points *Wine Enthusiast*: "It's fair to call this a junior version of Lancaster's more expensive, superb Bordeaux-style wines. Like them, it's rich in black currant and cedar flavors, and quite tannic, a wine that needs a few years to come around. Three-quarters Cabernet Sauvignon, one quarter Merlot."

Regular K&L Retail \$34.99 Wine Club price: Much too low to print

best buy wine club

2008 Allram Grüner Veltlinger Austria* (1L)

This is a new DI property for us producing great wines from some of the top sites in the Kamptal. Michaela Haas is the fourth generation of this family to run the 15-hectare domaine. Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching character you look for in a wine like this. The nose is textbook Grüner Veltliner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy, owing to the wonderful bright acid structure of the vintage. Enjoy over the next couple of years.

Regular K&L Retail \$10.99 Wine Club price \$7.99

premium wine club

2007 Stag's Leap Napa Valley Viognier

Balance, elegance, intensity, complexity, this has everything we always hope to find in a Viognier but rarely do. The vineyards are nested among the rolling hills in the breezy Napa-Carneros region. The wine is dry and crisp, with a firm acidity, full, creamy mid-palate body and bristling acidity with striking aromas of honeysuckle, key lime, and lemon blossoms. The tell-tale fruit and floral Viognier aromatics are unmistakable, and on the palate the wine is all balance and finesse.

Regular K&L Retail \$17.99 Wine Club Price \$13.95

italian club

2006 Castel Ruggero IGT

93 points *Wine Spectator*: "Coffee, currant and light mint aromas lead to a full body, with lots of chocolate, mineral and eucalyptus character. Gorgeous and polished. Merlot and Cabernet Sauvignon. Best after 2012. 170 cases made."

Regular K&L Retail \$34.99 Wine Club Price: \$28.99

champagne club

2004 Launois Blanc de Blanc Brut*

This all-estate, all-Grand Cru, pure Chardonnay Champagne comes from mid-slope, old vine plots in Mesnil, Cramant and Oger. Bernard Launois harvests late (about 10 days after every one else is finished) and ferments in enamel tanks rather than stainless steel. His wines are some of the best we carry, and at this price it would be a mistake not to buy a little extra—they age very gracefully—indeed, some examples from the 1950s are still showing quite well. This is a creamy, more full-bodied style of Blanc de Blancs that does not sacrifice any minerality to achieve its ample texture.

Regular K&L Retail \$44.99 Wine Club Price: \$34.99

YOU SHOULD LIKE GRAPPA

The difference between single-varietal grappa and blended commercial slop is like night and day. That \$30 bottle you got at the supermarket probably burns like petrol, but a boutique grappa I recently tasted made solely from the Moscato grape smelled like flowers and fruit and went down smoothly. On September 1st, I will be replacing Susan Purnell as the spirits buyer for K&L (along with David Othenin-Girard in SoCal) and the first task on my list is to make you like grappa. In order to achieve this task I am trying to taste as much grappa as I can get my hands on, only buying the best products from producers who are serious about their craft. A few weeks ago I sampled the Marolo line-up and was very pleased. Located in Piedmont outside of Alba, they make outstanding distillates from Moscato, Sangiovese and Nebbiolo grapes—some are rich with barrel age and others clean and crisp. Some grappa purists drink only those straight off the still, while others appreciate the influence of new oak. I will leave it to you to decide which style you prefer.

I'm confident that our general drinking public is going to fall head-over-heels for our quality grappa offerings simply because they are rare and delicious. Why should you begin developing an affinity to grappa? That answer lies within you, of course. Maybe you've read about it in the paper, seen it in on an episode of the Sopranos, or watched a table full of Italians conclude their meal with style. Whatever your reason, I can guarantee you that whatever romantic notion you dream up, the grappas you find in our store will live up to your expectations (rather than singe your taste buds). My current favorites are: **Marolo Brunello Grappa (\$49.99)**, **Marolo Moscato Grappa (\$49.99)**, the **Marolo Liqueur made with Grappa and Camomile (\$24.99)** and the newly-arrived **Mazzetti d'Altavilla Grappa di Nebbiolo Da Barolo (\$44.99)**.

David Driscoll

COCKTAIL CULTURE *Mixing Up Summer Fun*

Cocktails are really heating up in Los Angeles and it looks like this summer might be LA's chance to break free from the past 30 years of powder mixes and vodka tonics. Until now LA's "cocktail scene" has revolved around a limited selection of extremely well-executed bars, mostly in and around the Downtown area, or as a part of a few top-notch cocktail programs at some of our finest restaurants. Lagging behind are some of the swankiest and most exclusive bars and clubs throughout Hollywood and Santa Monica. And while this fact doesn't look to be changing any time soon (although, there are most certainly some diamonds in the rough), our fair city looks to be on the verge of providing its discerning drinkers with an answer to the geographical constraints that this most sporting of hobbies imposes. As we all know, Los Angeles is an enormous place, a super-suburbia that spreads 10 million people across 4,000 square miles. This means driving, lots and lots of driving. But cocktails plus cars equals catastrophe. Luckily, Los Angeles has a wonderful new subway system that goes straight from Hollywood to the heart of downtown. Trouble is trains stop running at midnight! When the bar stops serving at 2 a.m. that makes for an expensive cocktail/cab ride. This disconnect must be addressed and it actually might be! There is a strong movement to get the trains running all night long and it looks like this summer we make actually get our wish. So, please call, write, shout and petition your city council person or the mayor or anyone who will listen. I want to take the train home. Until then, keep practicing at home, because that is always where your favorite bartender should work.

Albertine Cocktail

From Harry Craddock's *Savoy Cocktail Book*

WARNING: this cocktail is for the adventurous only!

- 1 part **Etter Kirsch Zugar Eau de Vie (375ml \$36.99)**
- 1 part **Cointreau (750ml \$31.99)**
- 1 part **Green Chartreuse (750ml \$39.99)**
- .5 oz **Maraska Maraschino Liqueur (750ml \$20.99)**

Conventional wisdom would say to stir this, but I prefer to shake over ice and strain into a cocktail glass with a lemon twist or some fresh mint.

Casino Cocktail

From Harry Craddock's *Savoy Cocktail Book*

- 2 dashes **Maraska Maraschino Liqueur (750ml \$20.99)**
- 2 dashes **Regan's Orange Bitters (10oz \$5.99)**
- 2 dashes lemon juice
- 3 oz **Hayman's Old Tom Gin (750ml \$25.99)**

Stir thoroughly, serve up and top with **Luxardo Maraschino Cherries (\$17.99)**

David Othenin-Girard

"I will be replacing Susan Purnell as the spirits buyer for K&L (along with David Othenin-Girard in SoCal) and the first task on my list is to make you like grappa."

"...Keep practicing at home, because that is always where your favorite bartender should work."



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The Last Word **ON BORDEAUX**

Over the last six months we have been focused on the quality of the 2006 vintage and the fantastic values of the 2008 futures. But we still have some wines from the great 2005 vintage, especially value 2005s that you shouldn't miss.

2005 Domaine de Montalon, Bordeaux Superieur* (\$14.99) If you are a fan of wines that exhibit more earthy, barnyard flavors as well as fruit, this wine is for you. Subtle cherry aromas dominate the nose, but on the palate the fruit takes a back seat to more earth and spice. Plenty of tannins and acidity give the wine structure, and the finish is all barnyard and earth. This is a school night wine at only \$14.99, and it will go great with dinner.

2005 La Gatte La Butte, Bordeaux* (\$14.99) There is a lot of wine packed into this bottle for only \$14.99. Made from 100% Merlot from the La Butte parcel. On the nose, it has lots of spice, cedar and fruit that continues onto the palate, with a great mouthfeel, nice tannins and good acidity. The long finish is highlighted by lots of cedar. At this price and quality, this is a wine to buy by the case.

2005 La Fleur Bibian, Lustrac-Médoc (\$13.99) This is the second wine of Château Bibian reportedly made from the young vines at the Château and blended with more Merlot than Cabernet Sauvignon. While the nose is pretty closed right now, there is lots of rich fruit and cassis on the palate. Good acidity and lots of rustic tannins gives this wine some aging potential.

2005 Marquis de Calon, St-Estèphe (\$29.99) This second label from the third growth Calon-Ségur represents another great value for 2005 even at \$35. Cassis and spice fill the nose with the palate showing elegant dark fruit, herbs and spices. The palate exhibits polished tannins and good acidity. The best part of this wine is the long cassis and heady fruit finish. Lots of wine here for a great price.

2005 Clos des Jacobins, St-Emilion (\$54.99) This is the second time I have tried this wine, and I love the depth and structure so much I wish I could purchase a couple cases. Rich fruit fills the nose and palate. Plum, spice, floral notes and herbs are surrounded by a rich mouthfeel and chewy tannins with a long, spiced-filled finish. Treat yourself to this fantastic rich wine and you will want more.

Steve Greer

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