



# WINE News

**FEBRUARY** is a wacky month. And 2012 is a leap year no less. What better time to sample some of the wine world's more esoteric, exotic and off-the-radar selections? Want to thrill your friends with your geeked-out wine knowledge? Read on!

## KEEP YOUR POINTS

Look around, read a shelf talker, go online, open up one of those critically acclaimed wine magazines, you know the ones, the ones that have all of the points. I find it absolutely amazing how these publications have influenced the wine consumer. We now live in a world of 90-plus point wines or nothing. And, most often with that simple little number comes a less than inspiring and insipid description of the wine being questioned.

Not only have consumers been affected by this way of thinking, so have the winemakers. The idea of growing and producing wine that has a presence of place has succumbed to high extracts, low acids, expensive toasted barrels, hidden sugars and my personal favorite—the super heavy-duty bottle. Being intimately involved in the wine business I see certain regions, California being ground zero, as the biggest offenders. Let's face it, there isn't a region or winemaker that hasn't been influenced by this phenomenon. Between the handful of consultants roaming the globe and the small number of publications we are exposed to, we are slowly working our way to just a few styles of wine to choose from, all of which will be essentially identical regardless where they are from. Luckily there is hope out there. There are still plenty of producers who just don't care about a printed number. What these men and women are concerned with is a tradition of pride and a commitment to express their regional character. Young, gifted winemakers like Eva Fricke and her driven Rieslings from Krone are a brilliant example of this. The charismatic Vouvrays at Domaine du Viking, such as the **2009 Domaine du Viking Vouvray Tendre (\$19.99)**, are a lesson in minerality. The Grüns from Stift Goettweig deliver the beauty of a region in a glass. The Cabernet Francs from Pierre et Catherine Breton, such as the **2010 Pierre et Catherine Breton "Trinch!" Bourgueil (\$19.99)**, leave you smack dab in the middle of the Loire with an explanation of why it is considered the "garden of France." The brothers Spreitzer enforce the fact that the Rheingau is one of the best places in the world to grow Riesling.



I look forward to the day when the majority of consumers put their trust back into their direct retailers and not in a homogenized practice that is the point rating system, a day when wine is once again considered as a way to bring back memories of the past and a vehicle in which to create new ones. Now that would be 100 points in itself!

*Eric Story*

### *Hot off the Press!*

**2002 Moët & Chandon "Dom Pérignon" Brut Champagne (\$129)**

**96 points Robert Parker's *Wine Advocate* and a great price make this a nice pick for Valentines!**

## K&L Clubs, Events and Wines for You



Clyde Beffa Jr.  
Co-owner/Bordeaux Buyer

**I have neglected to mention our wine clubs for far too long.** These clubs are offering some of the best wines available at fantastic prices. The bi-monthly Champagne club has been selling out of wines quickly for the past year. The

monthly Italian Club has really taken off in recent months and the three other clubs (Best Buy, Premium and Signature) are getting top-quality wines for very low prices. In February, the Signature club features the 91 point **2004 Bodegas Poesia "Poesia" Lujan de Cuyo\*** (Inquire). The Premium club offers the **2003 Blair Estate Napa Cabernet Sauvignon (\$16.99)** that was \$50 regularly.

There are three big events coming. First, on March 7, Jean Guillaume Prats will lead a dinner featuring the wines from Cos d'Estournel including Goulee, Pagodes de Cos and some great vintages of Cos d'Estournel including 2005, 2008, and 2009 with dinner in San Francisco at the outstanding Alexander's Steak House. \$175. per person.

On April 22 at our San Francisco store we will have the "Tour de France Wine Tasting" tent

event featuring our staff's favorite French wines and some property owners. \$75. per person.

On April 26 we will have a tasting and dinner involving top Bordeaux properties including Mouton Rothschild, Ducru Beaucaillou, Palmer, Haut Bailly, Pichon Lalande, Hosanna and Certan de May with some of the owners/managers of these famous properties. More information on [KLWines.com](http://KLWines.com).

My recommendations this month include the the 90 point **2008 Bodegas Poesia "Pasodoble," Mendoza\* (\$10.99)**. For Bordeaux lovers, we finally received a shipment of the **2007 Pauillac de Latour, Pauillac\* (\$89.99)**, a baby Latour at 1/5th the price of the first wine. The **2010 Clos Floridene, Graves Blanc\* (\$24.99)** is rich and round and possesses fabulous acidity. Enjoy now with lobster or cellar it. The **2010 St-Jean-des-Graves, Graves Blanc\* (\$12.99)** is fresh and vibrant. 2010 white Bordeaux are stunning!

Clyde Beffa Jr.

Check out the Pebble Beach Food & Wine Show (April 12-15), the premier epicurean event on the West Coast, matching 250 wineries and 75 celebrity chefs. Gift certificates on sale now at [pebblebeachfoodandwine.com](http://pebblebeachfoodandwine.com) or call 866.907.FOOD(3663).

## 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) K&LWINES (877-559-4637) or visit us online at [KLWines.com](http://KLWines.com).

### K&L REDWOOD CITY

3005 El Camino Real  
Redwood City, CA 94061  
P (650)364-8544  
F (650) 364-4687  
Hours Mon-Fri 10-7, Sat 9-7, Sun 10-6  
Lockers Mon-Sat 10-6, Sun 11-5

### K&L SAN FRANCISCO

638 Fourth Street  
San Francisco, CA 94107  
P (415) 896-1734  
F (415) 896-1739  
Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

### K&L HOLLYWOOD

1400 Vine Street  
Hollywood, CA 90028  
P (323) 464-WINE (9463)  
F (323) 836-0853  
Hours Mon-Sat 10-8, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

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

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

**Sale Dates** End February 29, 2011. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

**Will call/holding policy** We will gladly keep your wines at any of our locations up to 90 days. If you need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility (more on page 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
JS:	James Suckling
ST:	Stephen Tanzer
CG:	Connoisseurs' Guide
WA:	Robert Parker's Wine Advocate

## SATURDAY TASTINGS

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

**February 4:** Wines of Chile and Argentina. Buyer Joe Manekin will pick his favorite red and white wines.

**February 11:** Champagne in all three stores. Attend our "almost Valentine's Day" Champagne tasting. \$20.00

**February 18:** Bordeaux in all three stores. Our monthly Bordeaux tasting will feature a look at the 2009 vintage along with past vintages, a white and a stickie. \$20.00.

**February 25:** Burgundy in all three stores. Our Burgundy buyer, Keith Wollenberg, will choose his favorite, current release red and white Burgundies to pour. \$20.00.

## COMING UP:

**Monday, February 13:** Frederick Wildman will pour some favorite producers from their Burgundy portfolio at the Hotel Monaco in San Francisco from 6:30 p.m. until 9 p.m. They will have winemakers and principals in attendance and guests will get to sample barrel samples of the 2010 vintages as well as current vintages. Featured properties include: Domaine Christian Moreau, Olivier Leflaive, Potel-Aviron, Domaine Labruyère, Domaine Faiveley and Château Fuisse & Vincent Selections. Cost is \$30 per person.

**Wednesday, March 7:** Join Jean Guillaume Prats of Château Cos d'Estournel at Alexander's Steakhouse for an intimate dinner featuring the 2003, 2005, 2008 and 2009 vintages as well as a few more surprises. Cost is \$175. per person.

**Sunday, April 22:** Don't bonk on the "Tour de France" tent event at our San Francisco store. We will pour some of our favorite French imports from the Rhône, Bordeaux, Champagne, Burgundy, Loire and Alsace. A perfect way to find some new favorites and learn about the region. Cost is \$75. per person.

**Thursday, April 26:** You will not want to miss the "Big Six" Bordeaux Tasting and dinner in San Francisco with Christian Moueix (Hosanna and Certan de May), Veronique Sanders (Haut Bailly), Thomas Duroux (Palmer), Bruno Borie (Ducru Beaucaillou), Sylvie Cazes (Pichon Lalande) and a special representative from Mouton Rothschild. Email [kerri@KLWines.com](mailto:kerri@KLWines.com) for more information.

## THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

February 2: TBA; February 9: TBA;  
February 16: TBA; February 23: TBA

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

February 3: Dunn Vertical with Mike Dunn; February 10: Schramsberg with winemaker Keith Hock; February 17: Beer with Bryan Brick; February 24: New Arrivals from South America

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

February 2: Super Bowl Beer Tasting; February 9: Valentine bubbles; February 16: Hollywood Hot Picks; February 23: Domestic Wines with Henry Wine Group

## Sommelier Secrets ISLAND OF THE WINE

Eighty miles off the southwestern coast of Morocco—geographically part of the continent of Africa—the Canary Islands form an archipelago of volcanic nature that have been under Spanish control since the turn of the 15th century. Wine has been produced here for almost as long. With numerous active volcanoes (including the third largest in the world), bizarre landscapes and a warm subtropical climate, these islands have attracted many visitors over time, but it is only very recently that the wine world started paying attention. Boy do they have our attention now!

You see, the microclimates of the islands in combination with young volcanic soils creates the perfect storm of naturally phylloxera-free growing conditions where vines especially conducive to the expression of terroir thrive. For the wine lover seeking fragrant, expressive reds and white wines made from uncommon varieties with pronounced mineral character, these wines are sure to make you swoon. But that's not all. Add to that the fact that vineyard practices and winemaking techniques among Canary Islands producers have remained virtually unchanged for a century—simple, natural, unadulterated—and you've got the Holy Grail: a natural, terroir-driven wine of unique provenance that is the product of a winemaking tradition of unmatched distinction. Pretty hard to beat! From the mild, subtropical island of La Palma to the dry, desert island of Lanzarote whose lava-encrusted, lunar landscape and high winds would be discouraging to even the most ambitious of viticulturalists, the red and white wines produced on these isles represent a product and feat (truly) unlike anything else in the world.

Here are three Canary Islands wines are not to be missed. I'll leave the rest of the geeky research up to you.

**2009 Los Bermejos Malvasia Seco Lanzarote (\$19.99)** This dry Malvasia is as delicious as it is unique. While many associate Malvasia with sweeter wines (it is historically used in the production of Madeira and other sweet wines), there is nothing sweet in this exciting, complex white. Intriguing floral and lemony citrus aromas and flavors greet the nose followed by a broad, textured mid-palate with brilliant acidity and firm mineral backbone.

**2009 Juan Matias Torres Vid Sur Negramoll La Palma (\$19.99)** Negramoll is a fruity, spicy, Gamay-like grape varietal of Spanish origin that has long disappeared from the Spanish viticultural landscape. Bodegas Juan Matias Torres utilizes the techniques of partial whole-cluster pressing along with fermenting and aging in old oak barrels to achieve a bright, fruit-forward yet multidimensional wine.

**2008 Tajinaste 4 Meses en Barrica Valle de la Orotava (\$29.99)** Listan Negro has fallen out of fine-wine production everywhere except the Canary Islands! Juicy black cherry and earthy spice in the nose with subtle peppery hints, this wine has a lot of soul born from century-old vines. Its purity and freshness coupled by hints of earthy spice make it a wonderful pairing for grilled dishes, but it sure is a pleasure to drink on its own.

Explore the world of wine! Whether you are keen to try more from the Canary Islands or not, you can design your own customized wine club through the K&L Personal Sommelier Service. Email [Sommelier@KLWines.com](mailto:Sommelier@KLWines.com) for more information or visit [KLWines.com/Sommelier.asp](http://KLWines.com/Sommelier.asp) to get started!



“People who come to my home for dinner always want to know what Latour tastes like, and now I can let them taste it and not go broke.”

## BORDEAUX *For the Love of Claret*

**Happy Valentine's day to all of you! When it comes to this holiday, I must admit I'm feeling pretty lucky these days.** My wife Kim and I are celebrating our 20th anniversary. She says she stills loves me, as does my 9-year-old son Alton. Here at work I'm also very lucky because I have a job I still love, and I'm also still very much in love with Bordeaux after all of these years and over 40 visits to the region. Even now, the nervous excitement I feel before entering a château to taste the new wine during the *en primeur* tastings is almost the same as running across a perfectly manicured infield on my way to shortstop in my youth at the beginning of a baseball game.

Of course with any loving relationship there are some ups and downs. I have had to “divorce” some estates from my personal collection of wine for financial reasons. But the good news is they still let me in to taste the wine! One of those great pleasures I enjoyed at the great Latour where I tried the **2010 Latour, Pauillac\*** (\$1349.00), the second wine the **2010 Les Forts de Latour, Pauillac\*** (\$279.99) and the third wine called Pauillac de Latour.

We have a running joke with the director of the estate about the fact that we are teased by tasting the third wine but we could never buy it because it was an exclusive item to one wholesaler in America. We always lobbied for a change in that agreement and much to our surprise, that has finally happened. We especially love the **2007 Pauillac de Latour, Pauillac** (\$89.99) because it is a delicious expression of Latour that you can drink without waiting for 20 years. Believe me when I tell you, it is all Latour grapes from the vines outside the historic vineyard block called “Enclos.” The treatment of the wine is the exactly the same; the difference is simply in the selection of the barrels. People who come to my home for dinner always want to know what Latour tastes like, and now I can let them taste it and not go broke. Clyde and I, along with the rest of our Bordeaux team, adore the wine. It has the classic Pauillac nose of Latour. My colleague Alex Pross noted black walnut. I smell regal old-vine Cabernet Sauvignon and deep old-vine Merlot with big shoulders that scream First Growth (there's no primary, fruity fruit in a wine from Latour). The only difference is in the power of the wine, certainly not complexity or great taste; that is all present! We are thrilled to finally be able to offer this wine to you, a perfect gift for your red-wine Valentine!

Wine is all about passion in my opinion, below is a list of estates for which I have great passion. All offer fantastic quality as well as great value, and I collect them all!

**Ch. Cantemerle:** Ages fantastically and is never a hard-nosed wine. The **2006 Cantemerle, Haut-Médoc\*** (\$39.99, 1.5L \$89.99) is the best Bordeaux buy at K&L. I bought a case of both. The **2008 Cantemerle, Haut-Médoc\*** (\$27.99) needs some cellaring time but will great.

**Ch. Poujeaux:** Mindblowing quality for the money. The **2007 Poujeaux, Moulis** (\$29.99) is toasty, sweet and lush. There has never been a more stunning example than the second wine, the **2007 Haut de Poujeaux, Haut-Médoc\*** (\$16.99) from difficult vintage.

**Ch. Cos Labory:** You might never have heard of this estate right next Cos d'Estournel. The fine, big, dark **2009 Cos Labory St-Estèphe\*** (36.99) is a little rustic but loaded with fruit.

**Ch. Lafon Rochet:** This is always a serious, dark wine from an estate located next to Cos Labory. We offer the **2003 Lafon Rochet, St-Estèphe\*** (\$59.99), the **2004 Lafon Rochet, St-Estèphe\*** (\$39.99) and the **2010 Lafon Rochet, St-Estèphe\*** (\$49.99).

**Ch. Saint Pierre:** This smallish estate has emerged as a top-level wine and phenomenal value. I just added 2003 to my collection as well as the **2008 Saint Pierre, St-Julien\*** (\$54.99).

Other estates and wines with places in my heart include the **2009 Pichon-Baron, Pauillac\*** (\$139.99), both the **2009 Calon-Ségur, St-Estèphe\*** (\$119.99) and **2010 Calon-Ségur, St-Estèphe\*** (\$109.99) as well as both the **2009 Malescot-St-Exupéry, Margaux\*** (\$129.99) and **2010 Malescot-St-Exupéry, Margaux\*** (\$99.99), two estates that made great wines in both vintages.

For the sweet-toothed Valentine, many of you know Ch. L'Avocat, from a husband-and-wife team from Cerons. The **2010 L'Avocat, Graves Blanc\*** (\$16.99), **2008 L'Avocat, Graves Rouge\*** (\$18.99) and **2009 L'Avocat Cerons, Graves\*** (500ml \$17.99)—an off-the-charts-great sweet wine—are all my house Bordeaux wines at the moment. The stickie even rivals the historically greatest names of Barsac and Sauternes, and at such a low price.

Please feel free to contact me with any questions or for advice on the wines of Bordeaux anytime at x2723 or by email at [Ralph@KLWines.com](mailto:Ralph@KLWines.com). Cheers, Toujours Bordeaux and Go Giants and Niners!

Ralph Sands

## STEVE BEARDEN *On Bordeaux*

Some great Bordeaux arrived right smack dab in the middle of the holidays, and with all the activity and confusion you may have missed a few of them. These new arrivals are all selling so well I wanted to make sure everyone knows about them before they are all gone!

**2007 La Gatte Tradition, Bordeaux Rouge\* (\$10.99)** This is one of our favorite small producers and always a great bargain. The 2007 has a deep earthy aroma followed by ripe cherry fruit and spice. This is clean and sweet with an inviting finish that will make you want to buy by the case.

**2008 Lilian Ladouys, St-Estèphe\* (\$19.99)** This property located halfway between Cos d'Estournel and Lafite really stepped up in 2008 with this sturdy yet rich bargain. Ripe blackberries, toast, a touch of mint, subtle herb and mineral are focused and smooth. The finish is polished by ripe, loamy tannins.

**2008 l'Avocat, Graves Rouge\* (\$18.99)** The stony and gravelly aromas identify this right away as a wine from the Graves even if the middle fruit is surprisingly deep and rich. There is an overall impression of elegance here as the mid-palate depth is balanced by a long finish with fine, ripe tannins.

**2006 Malmaison, Moulis\* (\$14.99)** The hearty and rustic style of wines from this well-run Lafite-owned property are getting better all the time, and a couple years of age has allowed this bottle to really strut its stuff. This is very dark with deep mulberry and blackberry fruit and a touch of anise all held together with mouth-coating but sweet tannins. This spectacularly well-made and well-priced wine is capable of further development in the cellar.

**2006 Pedesclaux, Pauillac\* (\$29.99)** This 5th Growth turned out an outstanding yet surprisingly rich wine in 2006. The aromas are toasty and flowery with an intriguing milk chocolate note while the middle is all blackberry and vanilla cream that seems to expand as the wine opens. The plush texture completely coats the tannins at this point and lends a gentle satin texture to the finish.

*Steve Bearden*

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## JEFF GARNEAU'S *Bank Shot*

I recently tasted four of our newest arrivals from the 2009 vintage, all priced at \$15 or less. All showed what I consider to be the hallmarks of the 2009 vintage: lovely, ripe fruit, freshness and liveliness and fine, silky, tannins. While approachable now, these wines will be at their best over the next three years.

**2009 Subilaux, Bordeaux (\$13.99)** From the Right Bank of the Gironde just north of Blaye, this AOC Bordeaux is predominantly Merlot with small amounts of Cabernet Franc and Cabernet Sauvignon. The estate is owned by the family of Christophe Lardièrre, the vineyard manager at Jean-Luc Thunevin's Château Valandraud. The 2009 Subilaux is rich and round with ripe plum and cherry fruits accented by spice and lightly floral notes.

**2009 Roland La Garde Tradition, Premières Côtes de Blaye\* (\$14.99)** The Tradition is one of three cuvées produced by Roland La Garde, one of the most well-regarded producers in the Côtes de Blaye. The blend is 75% Merlot and 25% Cabernet Sauvignon, aged in oak. The wine shows tart red fruits, red plum and currant, and fleshy mouth-coating tannins.

**2009 Bel-Air "La Chapelle" Côtes de Castillon\* (\$14.99)** Some of you may remember drinking the very popular 2005 vintage from this estate, which we sold for \$16.99. I predict this 2009 vintage will be equally popular. It is the most immediately appealing of all the wines I have tasted so far with sweet, dark fruit like ripe black cherry and plum. Round and rich with fine, firm tannins, it is 80% Merlot and 20% Cabernet Franc.

**2009 Prieuré Canteloup, Côtes de Bordeaux\* (\$14.99)** This comes from the commune of Yvrac about 13 km northeast of the city of Bordeaux itself where the clay limestone soil favors the Merlot grape. The blend is 75% Merlot and 25% Cabernet Sauvignon. It shows red and black fruits, ripe Bing cherry notes and firm, fine tannins.

**2010 Clos Floridène, Graves Blanc\* (\$24.99)** What a stunning wine! The fruit is all citrus with fresh lemon and pink grapefruit peel notes. The blend is 50% Sauvignon, 47% Sémillon and 3% Muscadelle fermented and aged in oak with no more than one quarter of the barrels new. Deftly applied, the oak aging adds spice without overwhelming the fruit. *Sur lie* aging with regular *bâtonnage* adds richness and weight. Classic white Bordeaux at a fantastic price.

*Jeff Garneau*

"This property located halfway between Cos d'Estournel and Lafite really stepped up in 2008 with this sturdy yet rich bargain."

"It is the most immediately appealing of all the wines I have tasted so far with sweet, dark fruit like ripe black cherry and plum, round and rich with fine, firm tannins."

“The Santa Cruz Mountain AVA follows the fog line along the coast from 400 feet to 3,200 feet in elevation.”

## Wine 101: Our Neighborhood Appellation

Recently I was hired to teach a class on an AVA in sight of the windows of our company headquarters in Redwood City. Right above the heart of Silicon Valley, and often only seen from southern-approaching flights into SFO, the Santa Cruz Mountain AVA was established in 1981, spanning the three counties of Santa Cruz, Santa Clara and San Mateo and nestled in the mountains above the Pacific Ocean. Called “California’s all-time underrated wine district” by wine writer Matt Kramer, the Santa Cruz Mountain AVA follows the fog line along the coast from 400 feet to 3,200 feet in elevation, creating a classic yet unique wine-growing climate with an extensive growing season that produces exceptional Pinot Noir and Chardonnay and, perhaps surprisingly, Cabernet Sauvignon.

From a few of the most famous wineries garnering historic acclaim in this region, K&L currently offers the **2007 Ridge Vineyards Ridge Vineyards “Monte Bello” Santa Cruz Mountains Cabernet Sauvignon (\$124.99)** and the **2007 David Bruce Santa Cruz Mountains Pinot Noir (\$26.99)**, both producers who appeared in the 1976 Judgment of Paris. From the esoteric and flamboyant Randall Grahm comes the **2007 Bonny Doon “Le Cigare Volant” Rhône Blend (\$29.99)**. Grahm has brought international status to this area as well as much more attention to Rhône varieties grown in California and biodynamic practices too. From female pioneer Kathryn Kennedy we currently offer the **2008 Kathryn Kennedy “Lateral” Bordeaux Blend (\$32.99)**. And from historic Mount Eden Vineyards check out the **2008 Mount Eden “Saratoga Cuvée” Santa Cruz Mountains Chardonnay (\$22.99)**. Both solidified their reputation through the decades with supremely produced wine.

Burgundian winemaker Paul Masson was the first to establish vineyards at the northern end of the AVA and a winery in 1878. The property was then handed off to Martin Ray in 1943. In 1945 he planted Pinot Noir and Chardonnay, followed by Cabernet in the 1950s. Martin Ray is known as the “father” of the Wine Revolution and an icon among many vintners and wine aficionados, as he was the

first to bottle estate-specific single varieties in a sea of poorly made blends that rivaled the wines of Burgundy, therefore establishing the reputation of Californian wines in the world market. Occasionally his wines can be found in

our library collection. Wineries like Varner, Clos la Chance, Thomas Fogarty and others continue to garner attention. This region is worth a second look!

*Melissa Lavrinc Smith*

### 2001 BORDEAUX REVISITED AND THEN SOME



I think many folks at K&L are fans of the 2001 Bordeaux vintage. Similar to ‘99s but with more lush fruit and sexiness, the 2001s are really showing well right now. These are not wines to age in the cellar for 10 more years but wines that can be enjoyed tonight or cellared short term. They still show plenty of fruit and have really started to develop that older Bordeaux aroma and flavor. Currently we have a couple really nice buys from 2001 in two totally different price points.

The **2001 Lanessan, Haut-Médoc\* (\$19.99)** is an excellent price for a wine from one of the oldest properties in Bordeaux. The estate sits opposite to Gruaud Larose just south of St-Julien. The 2001 is a classic “claret” style wine. It shows soft, delicate fruit that sits on top of an earthy, mineral-driven backbone. The **2001 Haut-Batailley, Pauillac\* (\$59.99)** comes from an estate owned by the Borie family who also run Ducru and Grand-Puy-Lacoste. The 2001 is another fantastic wine that is very enjoyable now. A blend of 68% Cabernet Sauvignon, 30% Merlot, and 2% Cabernet Franc, this medium-bodied wine shows plenty of freshness, bright red cherry fruit and hints of cedar, anise and minerals. The finish is soft and round.

I am not sure if it is an actual phrase that has been used before or not, but “tremendous rusticity” comes to mind when tasting the **1998 Clos du Marquis, St-Julien\* (Inquire)**. From the cellars of Léoville-Las-Cases, the Clos du Marquis is always a big, dark, tannic wine. From a more tannic, rough-around-the-edges vintage like 1998, the two may spell trouble for some. For me and several other staff members the combo is great. This wine is just exactly what it is supposed to be, an old-school, rustic Bordeaux that is all about earthy tobacco and cedar flavors. I would love to drink this wine with a warm winter stew of some sort. Don’t buy this if you are of the opinion that the 2007 Bryant Family is drinking great right now. This wine is not for you!

I don’t consider 2005s to be “old,” but they are increasingly rare. Luckily, some of the **2005 de Fieuzal Rouge, Pessac-Léognan\* (\$49.99)** just landed. This wine is big, dense and dark. This will be showing beautifully in a few more years but will open up now with decanting. On the Sauternes front, we just received in the **1990 Suduiraut, Sauternes (\$79.99)**. This is a wine to drink now. It is a deep, intense and powerful Sauternes that should be decanted and enjoyed!

*Clyde “Trey” Beffa III*

## VALENTINE'S DAY CHAMPAGNE

What could be better than a day dedicated to romance? I can't think of anything, and such a day couldn't come at a better time than in the dead of winter. This year Valentine's Day falls on a Tuesday, which is my favorite night of the week to drink Champagne anyway, so I am looking forward to it all the more.

This year Cinnamon and I will celebrate at home with a bottle of the **Ariston Aspasia Brut Rosé Champagne\*** (\$32.99), which is made by one of the best couples in Champagne, Paul-Vincent and Caroline Ariston. These two—who many of you have met at our tent events, and some have even been to visit in Champagne—inspire me with the love that they give to their gorgeous vineyards in Brouillet and the care that goes into their wine making. They also inspire all of their friends as a couple, always working hard and having fun together. Their rosé is a blend of equal parts Pinot Noir and Meunier and gets its color from the addition of red Meunier from old vines. It has a deep color that reminds me of wild salmon and a vigorous stream of small bubbles. The wine is generous in its aromatics with plenty of red fruit and a warm bread. On the palate, this is a rosé that one can taste as well as see with red berry fruit that comes across ripe without being sweet. This lovely, perfectly balanced rosé will go great with a variety of your favorite take-out dishes (Nobody wants to do dishes on Valentine's Day. But dirtying a couple of plates and glasses is better than going out for bad *prix fixe!*). I think I will pick up some sushi!

If you want to go even more romantic and start planning a trip to Champagne with your special someone, please reach out to me at [garywestby@KLWines.com](mailto:garywestby@KLWines.com). I will get back to you with a long list of restaurants, hotels and producers to visit as well as advice on how best to get appointments in the region. It is a very special place to visit and not much further from the Paris airport CDG than the city of Paris! The Champagne region is very well set up for visitors and yet still has wonderful, simple country charm. I hope I can convince you to visit!

Gary Westby

## VALENTINES, SOUR TO SWEET!

Well, "sour" isn't really correct. "Bone dry" would be more applicable! As I write this just before New Year's Day, I am thinking about a suggestion that one of my customers, I'll just call him "Dan," gave me for a theme for our annual "Almost Valentine's Day" Champagne tasting. In the past we featured Brut Rosé, Pinot Meunier-based Champagne and small-estate bubbliques. "Why not concentrate on dosage?" he asked. I thought it was a great idea! Dosage is simply the amount of sugar added after secondary fermentation, and it indicates the sweetness of the finished wine.

We have several "Brut Natural" and "Brut Zero" Champagnes in stock. These have less than three grams of sugar per liter. My favorite is the **Gonet "3210" Extra Brut Blanc de Blancs** (\$41.99). This is a bone-dry, Chardonnay-based bubbly that has laser-like acidity, citrus fruit and loads of minerality. It's perfect with oysters. Also very enjoyable is the **Tarlant "Zero" Extra Brut Rosé\*** (\$69.99). It is 85% Chardonnay and 15% Pinot Noir with Bing cherry and raspberry fruit, a touch of cream and—of course—loads of minerality.

Next, we move on the Brut Champagne, which can have up to 12 grams of sugar. This is the widest field of all. Which one to choose? Let's start with a "bargain" wine. For those of you who appreciate Pinot Noir, the **Michel Arnould Verzenay "Brut Reserve"\*** (\$32.99) is 75% Pinot Noir and 25% Chardonnay with rich, dark cherry fruit, hazelnuts and toast as well as a full bead with a generous mouthfeel. For a special occasion, the **Krug "Grande Cuvée" Brut** (\$139.99) is my favorite with its uber rich and creamy golden apple fruit, toast, nuts and coffee flavors. The long finish with generous acidity is always memorable. Its ability to age 15 years makes it even more enticing.

Now comes the difficult part for me: the *demi-sec* wines, those that have 32-50 grams of sugar per liter. Yes, I did skip Extra Dry (12-17 grams), Dry (17-32 grams) and Doux (50+ grams). These are much more uncommon, and my editor only gives me so much space to write! For Extra Dry, try the **Louis Roederer "Carte Blanche" Extra Dry** (\$39.99). It is delicate and balanced. For Demi-Sec, the **Moët & Chandon "Nectar Imperial"** (\$44.99) has a creamy texture and rich golden pear fruit with almonds and vanilla. It makes a lovely after-dinner sparkler.

Happy Valentine's Day!

Scott Beckerley

"This lovely, perfectly balanced rosé will go great with a variety of your favorite take-out dishes (Nobody wants to do dishes on Valentine's Day.)"

"Yes, I did skip Extra Dry (12-17 grams), Dry (17-32 grams) and Doux (50+ grams). These are much more uncommon, and my editor only gives me so much space to write!"



## BRICK'S BEER PICKS: *Week of Madness*

The month of February can mean only one thing in the Bay Area beer scene: BEER WEEK! That's right, it's back, and I'm sure it will be bigger than ever. That means more beers, more events and yes, even more people packed into super-cramped spaces trying to get a few drops of the most hyped beers around. Pliny the Younger is the first beer that comes to mind. Good luck on the hunt if you can't be in line at the brewery at 6:30 in the morning. I don't want to be negative at all about beer week. I think it is a great event that not only allows you to drink some amazing beers but, hopefully, lets you make some new beer friends along the way. I just personally don't want to deal with the crowds. If you are daring and not claustrophobic check out [sbbeerweek.org](http://sbbeerweek.org).

That being said I'm certainly going to be involved in this year's festivities. We have our first beer tasting of the year on Friday, February 17 in the Redwood City store. Every year local brewers hold plenty of new items back to be released around this time, and I'm certainly going to do my best to grab and pour as many as I can on that evening. Maybe I'll even bring snacks to start the year out right!

Look for our beer tastings to be more regular in 2012 with one scheduled every other month.

I'm also excited about an event I'm doing with Volker and Maryanne down at Gourmet Haus Staudt in downtown Redwood City. On Saturday, February 11 beginning at 6 pm, I'll be taking over a chunk of their taps with selections I've made from around the world. I have nothing confirmed at this time but am working furiously on grabbing the coolest and most delicious beers I can get my hands on, with a possible firkin or cask thrown in there as well. There will be no tickets or reservations pre-sold for this event, just come on by and have a beer or four. If you haven't been to this amazing store/restaurant/Bier Garten, you are missing something incredibly special.

Also, I'll be manning a table at the Sour Fest at Jupiter/Triple Rock in Berkeley on February 12, 11:30-4ish. Look for me with my friends from Shelton Brothers and B United Imports pouring beers both familiar and rare. As always, if you have questions about beer or would like to be added to my beer list email me at [bryanbrick@KLWines.com](mailto:bryanbrick@KLWines.com). Cheers!

Bryan Brick

## Rhône Valley

## LOST AND FOUND *New Arrivals from Les Clos Perdus*

These cold winter months bring the auspicious arrival of wines from Les Clos Perdus, one of my favorite estates in the Midi.

Translated as "The Lost Vineyards," Les Clos Perdus produces hand-made wines from small vineyard sites secretly tucked away throughout the hills and valleys of the South of France. 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. With passion, talent and lots of hard work, however, fantastic wines can be made from these sites.

This ethos is precisely what inspired friends Paul Old and Hugo Stewart to establish their modest winery. Organic farming in the vineyards, hand harvesting, fermentation in smaller lots via indigenous yeasts and utilization of a traditional basket press are *de rigueur* at Les Clos Perdus. I hope that you will have the opportunity to discover these vinous gems from the lost vineyards of the Midi.

**2010 Les Clos Perdus "Prioundo" Corbières (\$15.99)** This release contains 80% Grenache and 20% Cinsault from select vineyards in the Corbières hills near the village of Villesèque. Like its 2009 predecessor, the 2010 vintage also boasts a lovely bouquet that is both floral in character (faded roses) and fruit driven, think black cherries. Ripe fruit envelops the palate while fine tannins provide extra dimension and texture. This is just a touch more intense and strident than the 2009 and should drink well now with a good decanting and over the next four-plus years. It is an excellent choice to enjoy with grilled lamb shoulder or roasted pork loin with sage. Prioundo has always been one of K&L's hands-down favorites, and the 2010 does not disappoint! 14.5% ABV

**2009 Les Clos Perdus "L'Extreme" Vin de Pays des Côtes Catalanes Blanc (\$29.99)** Back by popular demand! Last year we received a modest allocation of this rich Roussillon Blanc, which sold out quickly. We were able to reserve several more cases with our last shipment from the domaine. L'Extreme Blanc hails from a single vineyard and from 100-year-old vines grown on steep, north-facing shale. Grenache Gris along with a touch of Grenache Blanc are pressed as soon as they arrive in the cellar. The freshly squeezed juice is then run off and cooled to five degrees Celsius for 24 hours. The wine is fermented in 500-liter French oak where it remains for six months. Malolactic fermentation is avoided in order to retain the acid structure and support the rich body of the wine. 92 points from Robert Parker's *Wine Advocate*. Try this unique and mineral white with chicken breast and asparagus or baked cod with a black olive crust. 13.5% ABV

**2007 Les Clos Perdus "L'Extreme" Vin de Pays des Côtes Catalanes (\$26.99)** A stone's throw from the Roussillon village of Maury is where you'll find old gnarly vines of Llandoner Pelut and Syrah. Half of this wine was fermented in new oak barrels, the remaining half in stainless steel. After nine months *levage*, the two are blended to reveal a wine of intensity. Along with warm berry fruit and spice, the brooding intensity and heartiness of L'Extreme make it the perfect candidate for cold winter nights when only a hearty roast and rich glass of red wine will suffice. The 2007 L'Extreme is truly memorable and one of my all-time favorite wines from the Midi. 14% ABV

Mulan Chan-Randel

“These two wines are sure to make friends and quench your undying thirst created by all the hard work and fun that is to be had this month.”

## Brick’s Backyard Picks: Busy, Busy

**After taking the appropriate deep breath in January and keeping things mellow both on a professional and personal level, February marks a return to business.** This month is already packed, and I’m writing this in the last week of December.

The calendar is overflowing with events like SF Beer Week, the debut of the 2010 Cabernet Sauvignon vintage at Premiere Napa, numerous trade tastings, the Super Bowl, the Oscars, Valentine’s Day (you’ll hear a lot of booping around my desk during this holiday), the Return of Meatcake (and then cheering to replace the aforementioned booping) and our bi-annual massive closeout email all taking up chunks of time and energy. At some point in March, I’ll be ready for a vacation.

I don’t really know if there is an appropriate wine or wines for all of the holidays and events of the month, but I do think the new vintages of the Bishop’s Peak Chardonnay and Pinot Noir will suit most handily. This second label of Talley Vineyards in Arroyo Grande uses fruit from numerous Central Coast appellations to craft some of the most quality-driven, affordable wines made in California today.

Let’s start with the **2010 Bishop’s Peak Central Coast Chardonnay (\$11.99)**. Made entirely from the Talley family’s vineyard holdings in Edna and Arroyo Grande Valleys, this is a delicious Chardonnay. The style of wine here is one of a perfect middle ground showing plenty of traditional richness and weight yet still retaining pleasing acid and fruit. Tangy green apple aromas combine with flavors of lychee, lemon zest, pineapple and a mildly coating feel on the palate that is cleaned up by a nice streak of earth and citrus on the surprisingly long, bright finish.

Not to be outdone, the **2010 Bishop’s Peak San Luis Obispo County Pinot Noir (\$14.99)** makes a wonderful red wine counterpart to the Chardonnay above. Produced from grapes grown exclusively in southern San Luis Obispo County, this Pinot is fermented with native yeast and sees 20% new French oak for ten months. What does that add up to? Simply put, possibly the best \$15 Pinot of the year. Darkly fruited yet spry on its feet, this wine has bold aromas of blueberry, sautéed mushroom and a touch of clove that dovetail nicely into the juicy

yet classy Asian-spiced boysenberry and cola flavors found on the palate. These two wines are sure to make friends and quench your undying thirst created by all the hard work and fun that is to be had this month.

Also, remember that if you are interested in

becoming a part of our mailing list focusing on interesting, small-production Domestic wines—wines that are destined to become the “next big thing,” wines that don’t have points, or are just underdogs—please send me an email at [bryanbrick@KLWines.com](mailto:bryanbrick@KLWines.com). Cheers!

Bryan Brick

## WINERY TO WATCH: SERESIN/MOMO

**Seresin is not exactly new to the wine world. Cinematographer Michael Seresin who was born in New Zealand developed his interest in wine while learning his craft in Italy.** After initially thinking of starting a winery someplace in Italy, he realized the potential his homeland offered in the new world and purchased land back in New Zealand in the early 1990s. The first wine was produced from the 1996 vintage with more land purchased in 2000 and 2001. Organic practices have been a part of the farming philosophy since the beginning with all three estate vineyards certified organic. Seresin is currently going through biodynamic certification with the Demeter system.

In 2006 a change occurred at Seresin. Longtime winemaker Brian Bicknell left to start his own label, Mahi, and at that time winemaker Clive Dougall and vineyard (really the whole estate) manager Colin Ross came on board. In October of 2011 I visited the property and spent time with Colin in the truck seeing firsthand the diversity on the “farm.” Besides the obvious grape vineyards, there are olive groves, fruit trees, vegetable gardens and yes, the carefully created manure for the biodynamic preparations. With Clive, I participated in a Pinot Noir blending exercise that gave insight into their fruit character and winemaking considerations. And then, it was just a great night hanging out having dinner with food and wine from the land we had just walked over. And I can tell you my friends, it doesn’t get better than that.

So, why keep an eye on these guys? In the five years that Clive and Colin have worked together, they taken something that was already very special and are preparing to propel it to the next level, creating wines with a sense of place and unique character. Best of all, this is not only true of the Seresin Estate wines, but also the case with Seresin’s second label, Momo. Momo wines are priced in the entry-level category and are made with purchased organic fruit as well. As the vineyard practices have a chance to evolve along with the age of the vines, I think they will do just that!

In stock, we have the **2010 Seresin Marlborough Sauvignon Blanc (\$22.99)**, which got 91 points from *Stephen Tanzer’s International Wine Cellar*, and is a killer white to drink with shellfish, especially crab. The **2008 Seresin “Leah” Marlborough Pinot Noir (\$29.99)** is an exotic wonder, and got 92 points from the *Wine Spectator*. From the second label, be sure to pick up a case of the 2010 Momo Marlborough Sauvignon Blanc (\$14.99) got 91 points from *Stephen Tanzer’s International Wine Cellar*, just like its big sister. Finally, the 2009 Momo **Marlborough Pinot Noir (\$16.99)** got 90 points from the *Wine Spectator*, and represents one of the finest values in Southern Hemisphere Pinots, plus is just plain delicious with duck or salmon.

Jim Chanteloup

## DO NOT MISS THESE "MAGICAL" 2009 BORDEAUX

Robert Parker just finished a tasting in Hong Kong of what he considers the best 20 wines of the 2009 vintage. Of course, he did not include the First Growths. Here are 18 of them for you to buy if you haven't yet. As I have also said, 2009 Bordeaux wines were the best young Bordeaux I have ever tasted. Notes are from before this recent tasting. (Clyde Beffa Jr.)

### 2009 Angelus, St-Emilion

\$329.99

96–100 points Robert Parker: "I tasted this three separate times-I thought it had the potential to be a perfect wine..."

### 2009 Brane Cantenac, Margaux

\$69.99

K&L's Notes: \*++ Superb aromas of red fruits and a lush mouthfeel. Cherry cola.

### 2009 Clos Fourtet, St-Emilion

\$119.99

95–98 points Robert Parker: "...A magical wine, it may have a hard time eclipsing the 2005, but it is another prodigious effort in its own right."

### 2009 Cos d'Estournel, St-Estèphe

\$349.99

98–100 points Robert Parker: "...graphite, ink, creme de cassis, blackberries, cedar, and incense. Full-bodied and unctuously textured."

### 2009 Haut-Bailly, Pessac-Léognan

\$169.99

96–98+ points Robert Parker: "The greatest Haut-Bailly ever made..."

### 2009 La Conseillante, Pomerol

\$229.99

95–98 points *Wine Spectator*: "Such wonderful clarity to this wine, with violets, black and exotic fruits... Full-bodied, with superfine tannins..."

### 2009 Léoville-Las-Cases, St-Julien

\$349.99

96–100 points Robert Parker: "boasts an inky/purple color, monumental concentration, and great clarity and purity..."

### 2009 Léoville-Poyferré, St-Julien

\$189.99

97–100 points Robert Parker: "The 2009 is even better than the 2000, 2003, and 2005."

### 2009 Lynch Bages, Pauillac

\$189.99

96–99 points *Wine Spectator*: "The nose shows amazing aromas of mint, spices and currant, with underlying licorice and tar. Full-bodied, with amazing fruit and a long, long finish."

### 2009 Malescot St-Exupéry, Margaux

\$129.99

K&L's notes: \*\*½+V Intriguing nose of toasty oak and spice; this wine has it all. Heavenly flavors. Bright and super fresh. Perfect balance.

### 2009 Palmer, Margaux

\$319.99

98–100 points *Wine Enthusiast*: "Sumptuous, opulent... The firm tannins are almost smothered by the delicious fruits."

### 2009 Pape Clement, Pessac

\$149.99

94–97 points *Wine Spectator*: "There's lovely density and beauty to this young wine, with tobacco, light vanilla, chocolate and ripe fruit..."

### 2009 Pichon-Baron, Pauillac

\$139.99, 1.5L 269.99

93–96 points Stephen Tanzer: "...Lovely, scented nose hints at red berry cocktail, dark plum, blackcurrant and minerals..."

### 2009 Pichon-Lalande, Pauillac

\$199.99

K&L's notes: \*\*\* A more masculine style, but with great aromas of cedar and cassis. Tons of ripe fruit and a very sweet middle. Great texture.

### 2009 Pontet-Canet, Pauillac

\$199.99

K&L notes:\*\*\* A fabulous wine. Tons of spicy black fruits. At property: Plummy, oaky aromas with chocolate undertones.

### 2009 Rauzan-Segla, Margaux

\$119.00

94–96 points *Wine Enthusiast*: "...It is finely structured, very dense, made for the long haul."

### 2009 Smith-Haut-Lafitte Rouge, Pessac-Léognan

\$119.99

96–98+ points Robert Parker: "The wine hits the palate with extraordinary density, unctuousness, and richness..."

## Domestic Wine

"Most vintages need five to seven years after release to really find their groove. After an hour in the decanter, this was very open and expressive. I think it will be better still in five years..."

## BOUTIQUE CORNER

*It came to me...that I didn't want to be anywhere else in the world at that moment, that what I was feeling at that moment justified all I had been through, because all I had been through was my being there. I was experiencing...a new self-acceptance, a sense that I had to be this mind and this body, its vices and its virtues, and that I had no other chance or choice.*

*From John Fowles, The Magus*

**The Togni winery was born in 1981 where 25 acres were eventually planted at 2,000 feet above the Napa Valley on Spring Mountain.** Philip and Birgitta released the first wine in 1983. Birgitta was in charge of the vineyard while Bordeaux-educated Philip was the master at winemaking. This arrangement has been a winning partnership for many years, and recently daughter Lisa has taken over more of the day-to-day operations. Lisa has taken what her parents have started and run with it.

The majority of the 2,000-case production is sold direct to consumers, but I'm lucky enough to have a good relationship with Mr. Togni, and he continues to be very generous to K&L. The **2009 Philip Togni Estate Napa Valley Cabernet Sauvignon (\$87.99)** is another gem from this vineyard. Beautiful bright red and blue fruit with accents of tobacco, mint and minerality weave seamlessly throughout. Like all Togni wines, this Cabernet is about balance. Nothing is out of place. And yet, the wine is very accessible for a Togni Estate wine. Most vintages need five to seven years after release to really find their groove. After an hour in the decanter, this was very open and expressive. I think it will be better still in five years, but if you don't have that kind of patience, you will still be rewarded.

As amazing as this current release of Togni Cabernet is, the true pleasure is to find an older Togni, though that's never easy. I have been drinking the 1997, 2001 2002 and 2004. These wine are incredible and prove why I think Togni is the King of California Cabernet. Keep an eye out for other vintages at K&L; they pop up from time to time. At the time of writing, we had the 1998, 1999 and the 2001 in stock. You never know!

*Mike Jordan*

## TREY'S FEBRUARY PICKS!

Remember the February articles for this newsletter are written at the end of December. End of December is "Let's make a deal" time in retail. This is the time of year where all the suppliers contact us and are desperately trying to make numbers for the end of the year. Many times our first reaction is to say no without even thinking about it. But many of these deals are really good buys.

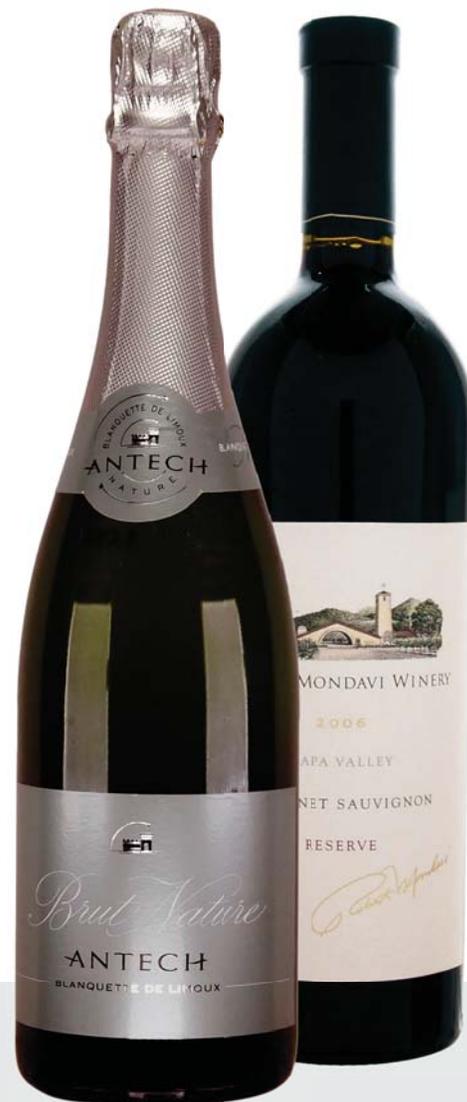
As a buyer, this is one of the most interesting times of year. In fact, that is exactly how we were able to score the **2007 Beaulieu Vineyard "Reserve" Carneros Pinot Noir (Was \$35.00 Now \$14.99)**. Is this wine worth nearly \$40? To some it may be. But to me this is a crazy deal at under \$15! It shows lots of perfume and spice with hints of strawberry, toasty oak, red cherry and cloves flavors. It is the reserve bottling, so the wine does have some structure and power, which will allow it to pair well with even heavier meat dishes. Give it a bit of air to allow the aromas to come out, and you will be all set.

Many of you saw the Blair deals we had in December. Well, here is the last of the Blair

offers, the **2004 Blair Estate Napa Valley Red (Was \$50.00 Now \$19.99)**. We did save the best for last! The 2004, for me, is the most balanced and shows the most finesse of the Blair wines. In the mouth, the wine has a fleshy, ripe mouth feel along with silky, sweet tannins. Perfect with grilled beef and stews to keep you warm this winter. And aside, all of the Blair wines throw a lot of sediment. Open the wine and just pour out a bit off the top to get rid of the sediment that has built up around the cork.

My cellar pick for the month would have to be the **2006 Robert Mondavi Reserve Napa Valley Cabernet Sauvignon (\$79.99)**. 2006s have obviously been over-shadowed by 2007s, but these wines with an extra year or two now in the bottle are really showing beautifully. The Mondavi Reserve is a big, dense wine that offers sweet red fruits in the mid-palate, a firm backbone and a long, lingering finish. I would give this wine even a few more years in a cellar to enjoy its full potential, but it is still showing well right now.

Clyde "Trey" Beffa III



## Hollywood Hot Pix

## OTHER BUBBLES

After overloading on sparkling wines during the holiday season, by February enough time has passed that we must revisit bubbles, even more so with the arrival of Valentine's Day. Many of my colleagues will talk about Champagne for this holiday, but I like to focus on some of our more esoteric sparkling wines.

Some of my favorite Direct Imports come from a producer named Antech located in the southwest portion of France in the commune of Limoux. Limoux is actually thought to be the birthplace of sparkling wine in France—predating Champagne! Antech is a terrific producer in the region and has made some of our best sparkling wine values to date. The **2009 Antech "Cuvee Eugenie" Cremant de Limoux\* (\$13.99)** is a tremendous offering with beautiful detail. It is a blend of mostly Chardonnay and Chenin Blanc with a splash of Mauzac (the region's indigenous varietal) for good measure. With notes of toast, citrus and honeycrisp apples, this wine hugely over delivers for the price.

Its companion bottling, the **2009 Antech "Emotion" Cremant de Limoux Rosé\* (\$14.99)** is vibrant and bright. It is composed of Chardonnay, Chenin Blanc, Pinot Noir and Mauzac. It has a wonderful creamy mousse with a crunchy cherry-skin texture. Great as an aperitif or with Asian foods and spicy dishes. Something really unusual, the **2009 Antech "Brut Nature" Blanquette de Limoux\* (\$12.99)** is predominately Mauzac and is refreshingly bright and crisp. This one is very snappy and perfect for waking up the palate.

Another tremendous region for sparkling wines is the Loire Valley. There are a handful of great producers but one of my favorite standouts right now is Château de Brézé. Brézé is a well-kept secret and is just recently being brought into the US. This very exciting project is located near the town of Saumur. The **Château de Brézé Cremant de Loire Blanc (\$21.99)** is extremely serious. It is a blend of Chardonnay and Chenin Blanc that has a beautiful richness and expressiveness on the palate. The acid keeps the wine focused and helps deliver a long finish. I equate the quality to more serious Champagnes but with a slightly different flavor profile. They aren't trying to make Champagne, just great sparkling wine. Even more curious is the **Château de Brézé Cremant de Loire Rosé (\$21.99)**. This 100% Cabernet Franc has a beautiful body and balance plus loads of red fruit flavors. Sometimes Cabernet Franc is not the best grape for making rosé, but it works incredibly well here.

Another unusual wine from the Loire Valley is the **Domaine Brazillier "Méthode Traditionelle" Brut (\$12.99)**, a 50/50 blend of Chenin Blanc and Pineau d'Aunis. If you are not familiar with Pineau d'Aunis it is an obscure varietal grown around Anjou and is sometimes known as Chenin Noir. On its own, it produces, gamy and spicy red wines. In this sparkling wine, it offers a wonderful spicy note reminiscent of Szechuan pepper and a musky note of bruised apples. It has a little bit of the geek factor, but with food it is utterly intriguing

Keith Mabry

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

**ALSACE, LOIRE VALLEY, AUSTRIA & HUNGARY**

**2007 Charles Baur "Pfersigberg" Gewurztraminer Grand Cru\*** \$23.99  
Well balanced, the wine displays aromas of rose, acacia and exotic fruits. It is best served with poultry, fish dishes and fruity desserts.

**Deligeroy Crémant de Loire Brut\*** \$11.99  
A pale yellow wine with tiny bubbles, this Crémant is round and delicate with a fine, nervy, complex nose and the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc from 20- to 30-year-old vines.

**2010 Domaine Cherrier & Fils Sancerre Blanc\*** \$16.99  
A great vintage in the Loire Valley, especially for Sancerre. This is very aromatic with lovely citrus notes to entice the nose. The attack in the mouth is full, rich and round. Fresh lime, kiwi and honeydew.

**2010 Franck Millet Sancerre Blanc\*** \$16.99  
This 2010 Sancerre is a wine of freshness, lift and snap. The Millet keeps you coming back for more.

**2009 Domaine du Viking Vouvray Tendre\*** \$19.99  
91 points *Stephen Tanzer's International Wine Cellar*: "Light, bright gold. Exotic aromas of passion fruit, mango, spiced cake, jasmine and honey, with a slow-building undercurrent of smoky minerals."

**2010 Les Chancelieres Vouvray Sec\*** *Inquire*  
A straightforward refreshing version of Vouvray Chenin Blanc. With a gold color, this wine is dry and smooth. It displays very nice citrus and fruity notes like ripe peach and green pear as well as flower aromas such as sweet acacia.

**2009 Allram Gaisberg Grüner Veltiner Kamptal Reserve\*** \$16.99  
Fermented and aged in stainless, this Grüner is flawless and lovely with a fresh, green, juicy spice note (white pepper) and transparent vibrancy. Finely structured with a delicate fruit-acid balance that make this a go-to food wine for pretty much any occasion.

**BEAUJOLAIS AND BURGUNDY**

**2009 Château de Saint-Lager Brouilly\*** \$14.99  
This has the bright fruit and spice you expect from Beaujolais, but in a spectacular vintage like 2009 it also has layers of flavor and complexity.

**2009 Maison Champy Chambolle-Musigny\*** \$49.99  
88-91 points Allen Meadows: "A pretty if not actually elegant nose offers up notes of soft wood, earth and ripe red currant aromas that merge gracefully into rich, delicious and quite round middle weight flavors that juxtapose a suave mouth feel against a mildly austere and solidly persistent finish." (05/11)

**2010 Domaine Paul Pernot Bourgogne Blanc\*** \$19.99  
According to *Stephen Tanzer's International Wine Cellar*: "Pernot was another Cote de Beaune vigneron who told me that the 2010s are better balanced than the 2008s and 2009s."

**2010 Domaine des Nembrets Mâcon "Source de Plaisir"\*** \$12.99  
This wine from Denis Barraud's Domaine des Nembrets is bright and very rich on the palate with lovely acidity. There is more minerality than many Mâcons. The cool evenings in the hills result in a fresh, bright wine.

**2010 Domaine Renaud Mâcon-Charnay\*** \$12.99  
Compared to the Solutré, the Charnay is richer and more generous on the palate with good power and weight. It has better acidity than the 2009 did with some floral notes on the nose and a terrific finish.

**2009 Maison Champy Viré-Clessé** \$15.99  
Another home run from Champy. This one is fermented with wild yeast, with great length and old-vine concentration as well as lovely flavors.

**FRENCH REGIONAL & RHONE VALLEY**

**2010 La Galope Cotes de Gascogne Blanc\*** \$9.99  
According to the *Wine Spectator*: "Ripe citrus and gooseberry flavors feature notes of rich spice, with tropical fruity overtones."

**2010 Hugues Beaulieu Picpoul de Pinet\*** \$10.99  
This shows fresh and fine aromas of grapefruit and exotic fruit. Its lime flavors and focused acidity are hallmarks of Picpoul.

**Antech "Brut Nature" Blanquette de Limoux\*** \$12.99  
Antech's Brut Nature is produced with no added dosage, which translates to a super clean and crisp glass of bubbles. It is composed of 90% Mauzac, 5% Chenin Blanc and 5% Chardonnay. All harvesting is done by hand.

**2009 Hauts de Lalande Pays de la Cité de Carcassonne\*** \$17.99  
This wine is so good and delicious right now. Soft and elegant. Some toastiness. Not to be missed. One of Clyde's favorite wines for the money.

**2010 Comte Louis de Clermont-Tonnerre (Alain Corcia) "Très Vieilles" "Cuvee Patricia Cotes-du-Ventoux"** \$10.99  
88-90 points Robert Parker's *Wine Advocate*: "Another sleeper of the vintage, the medium to full-bodied 2010 Cotes du Ventoux Cuvee Patricia Old Vines reveals a dense purple color along with copious aromas of cassis, black cherries, raspberries, spring flowers and earthy notes in the background."

**2009 Domaine Cécile Chassagne "VV" Côtes du Rhône\*** \$14.99  
On the nose there's an explosion of rich berry aromas with notes of violets and spice. The palate is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit.

**2009 Domaine Cecile Chassagne Gigondas\*** \$19.99  
89-91 points Stephen Tanzer: "(a blend of 80% Grenache and 10% each Mourvèdre and Syrah) Dark ruby. Complex scents of cherry-cola, black-currant and tobacco, with a hint of star anise..."

**2008 Domaine de Fontbonau Côtes du Rhône\*** \$19.99  
Frédéric Engerer, the president of Château Latour and Roussillon vigneron Jérôme Malet worked together to create this benchmark wine from the Rhône Valley. The 2008 is rich, full and delicious.

**2008 Moulin de Gardette "Tradition" Gigondas\*** \$24.99  
89 points Stephen Tanzer: "Bright ruby. A perfumed nose offers red and dark berries, fresh flowers and spiced cake. Silky and sweet on the palate, with a hint of white pepper providing lift to the sweet berry flavors. Finishes with gentle tannins, a note of anise and a light touch."

**SPAIN & ARGENTINA**

**2008 Bodegas El Chantre Ramos Paul Ronda\*** \$24.99  
If you like your wines bold and broad-shouldered, this red from Andalusia in southern Spain will pretty much knock your socks off.

**2005 Miguel Merino Reserve Rioja\*** \$29.99  
Garnet yet translucent color, deep, savory, meaty dark fruit and black cherry aromas and a very juicy palate of blackberry and black cherry. Rich, and yet perfectly balanced. Drink now and for another decade plus.

**2009 Monte Viejo "Festivo" Malbec Mendoza\*** \$9.99  
According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

In addition to our array of direct imports, K&L has an impressive selection of Bordeaux available to order now. And the best part? We've found incredible values, so you can drink Bordeaux no matter what your budget is!

Continued from page 12...

- 2008 Bodegas Poesia "Pasodoble" Malbec Mendoza\*** \$10.99  
90 points Parker. A great value red. This will sell quickly.
- 2006 Bodegas Poesia "Clos des Andes" Malbec Mendoza\*** \$19.99  
92 points Robert Parker's Wine Advocate.
- 2007 Monteviejo "Petite Fleur" Mendoza\*** \$19.99  
According to *Wine Spectator*: "A fleshy, polished style, with medium-weight blackberry and crushed plum fruit laced with a coffee note. Malbec, Cabernet Sauvignon, Syrah and Merlot. Drink now."

#### NEW ZEALAND

- 2009 Kalinda Pinot Gris Marlborough\*** \$11.99  
This wine is plump with evident minerality, floral aromas, focused fruit and plenty of depth of flavor on the lingering finish. A crowd pleaser.
- 2010 Kirkham Peak Sauvignon Blanc Marlborough\*** \$12.99  
Overflowing with floral notes, perfumed aromas of gooseberries and lime zest, this is a crisp, clean and mouthwatering white with layers of grapefruit, lychee and minerals. It has nice roundness mid-palate with zingy acidity, limy flavors and a delicious, steely finish.
- 2009 Kalinda Pinot Noir Marlborough\*** \$14.99  
Smoked meat aromas and some toasty nuances. Quite dense on the palate with an intriguing strawberry/black cherry flavor. Lingering on the finish.

#### ITALY

- Silvano Follador Prosecco Valdobbiadene "Cartizze" Brut\*** \$24.99  
This takes the place of Champagne at the table just beautifully. Creamy and crisp, peach scented and lovely.
- 2010 Blason Pinot Grigio (1L)\*** \$10.99  
Full in the mouth, rich on the palate and extraordinarily drinkable!
- 2009 Ferrero Toscana Rosso IGT\*** \$12.99  
A blend of 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante, this is a superb value for the dinner table.
- NV Blason Isonzo Bianco (3L Bag-in-a-Box)\*** \$14.99  
Three liters of Pinot Bianco with a hint of Pinot Grigio. There's no tastier, more versatile white wine in our store right now.
- 2009 Rocca di Montegrossi Chianti Classico\*** \$19.99  
91 points Robert Parker's *Wine Advocate*: "...reveals tons of inner perfume and juicy red fruit. Silky tannins provide the backdrop for this polished, impeccably balanced Chianti..."
- 2009 Ferrero Rosso di Montalcino\*** \$15.99  
This gorgeous Sangiovese is full and ripe with layers of lush cherry fruit. On the palate it is lively, balanced and fresh with a long finish. The perfect match for grilled meat drizzled with extra-virgin olive oil.
- 2006 Poggiarellino Brunello di Montalcino\*** \$29.99  
91 points James Suckling: "Intense aromas of dark fruits such as boysenberry and blueberries. Mineral undertones. Dense and full in the palate, with velvety tannins and a fruity finish. Structured."
- 2006 Solaria Brunello di Montalcino\*** \$34.99  
92 points JS: "Lots of dried fruits on the nose and palate here. Some exotic fruits as well as dark ones. Turns to toffee. Full body, with firm tannins and a toffee, berry and cherry aftertaste. Best after 2014."
- 2006 Baricci Brunello di Montalcino\*** \$39.99  
At its essence are aromas of red fruit, forest berry, cola, mesquite and

#### VINTAGE PORT

- 1963 Graham** \$349.00  
97 points *Wine Spectator*: "This is a monumental wine with a great balance of fruit and tannin...full-bodied, with chocolate and raspberry flavors, medium tannins and a very long finish."
- 1970 Quinta Do Noval** \$139.99  
A fantastic value on an absolutely delicious Port. Rated 2-4 stars by Michael Broadbent.
- 1970 Warre** \$129.00  
Michael Broadbent: "Pristine purple now easing a little, starting to mature; lovely fruit, fragrance and vinosity...with the perfect weight..."
- 1977 Gould Campbell (1.5L)** \$219.99  
97 points *Wine Spectator*: "...Complex. What a palate."
- 1977 Graham** \$149.99  
93 points RP: "...With Taylor and Fonseca, Graham has probably been the most consistent producer of great Port in the post-World War II era."
- 1977 Warre** \$119.99  
92 points WS: "Rich and highly flavored, starting to open into a superb wine. Deep ruby, with a very perfumed cassis nose, full-bodied, with tons of sweet berry flavors, full, round tannins and a ripe fruit finish..."
- 1983 Graham** \$109.99  
93 points WS: "A superb achievement from a very underrated year...with masses of strawberry flavors, full tannins and a long finish."
- 1983 Gould Campbell** \$69.99  
90 points WS: "This is right up with the major-league 1983s. It is extremely full and concentrated, with a massive fruit structure..."

#### SHIPPING INFO

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

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

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

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

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

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

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

K&L's Clyde Beffa will be leading a wine cruise from May 24–June 5, 2012 on Crystal Cruises. The ship will make stops in Bordeaux, Lisbon, Monte Carlo and Florence. For more information contact Kerri Conlon at: [KerriConlon@KLWines.com](mailto:KerriConlon@KLWines.com) or call 650.556.2714.

**1919-2007 Red Bordeaux In Stock**  
There are some fabulous buys here!

**VALUE WINES UNDER \$30**

- 1997 Destieux, St-Emilion** \$24.99  
This wine is smoking good; lush and lively.
- 2000 Coufran, Ht-Médoc-Almost out** \$27.99
- 2000 Verdignan, Haut-Médoc** \$24.99
- 2001 La Dauphine, Fronsac** \$22.99  
Just in. Sold out quickly last time. Lovely!
- 2001 La Tour de By, Médoc** \$19.99
- 2001 Lanessan, Haut-Médoc** \$19.99  
It is finally back in stock-don't miss it!
- 2004 Clos de la Madeleine** \$19.99  
Outstanding. Decant and enjoy!
- 2005 Coufran, Haut-Médoc** \$27.99
- 2005 Chantegrive, Graves** \$19.99  
17+ points Jancis Robinson: "Blackish crimson. Very sweet, ripe black fruit with some warm-brick (Haut-Brion-like) overlay."
- 2005 La Fleur de Bouïard** \$24.99
- 2005 Lamothe-Bergeron** \$19.99
- 2005 Ormes de Pez, St-Estèphe** \$29.99
- 2005 Verdignan, Haut-Médoc** \$24.99  
Outstanding wine. Cellar for 10 more years.
- 2006 d'Aiguilhe, Castillon** \$24.99
- 2006 d'Agassac, Haut-Médoc** \$19.99
- 2006 Ducluzeau, Lustrac** \$19.99  
Made by Bruno Borie of Ducru fame. Super!
- 2006 Puygueraud, Côtes de Francs** \$14.99
- 2006 Pedesclaux, Pauillac** \$29.99
- 2006 St. Georges, St Georges St Eml** \$19.99  
A super-duper deal for the cellar. Buy it.
- 2007 Hauts de Poujeaux, Moulis** \$16.99
- 2007 Kirwan, Margaux** \$29.99
- 2007 La Gatte Tradition** \$10.99
- 2007 le Jardin de Petit Village** \$29.99
- 2007 Moulin d'Angludet, Margaux** \$19.99  
This is super elegant, toasty and delicious.
- 2007 Petit Figeac, St-Emilion** \$29.99
- 2007 Poujeaux, Moulis** \$29.99  
90 points and an Editors' Choice, *WE*. From *WS*: "...spices, smoked almond on the nose in this full-bodied red...round, velvety tannins"
- 2007 St. Georges, St Georges St Eml** \$19.99  
Delicious after decanting. Rich and sweet.

**CLASSIC WINES (1919-2007)**

- 1919 Calon Segur, St-Estèphe** \$699.99
- 1924 Calon Segur (1.5L)** \$1899.00
- 1929 Calon Segur** \$1299.00  
Reconditioned. Direct from property and rare.

- 1966 Pétrus, Pomerol (1.5L)** \$4,999.00
- 1966 Pichon-Lalande, Pauillac** \$299.99
- 1970 Montrose, St-Estèphe** \$199.99
- 1970 Palmer, Margaux** \$399.00
- 1978 Palmer, Margaux** \$199.00
- 1978 Lafite Rothschild (1.5L)** \$1,999.00
- 1979 Lafite Rothschild (1.5L)** \$2,499.00  
Direct from Lafite and in perfect condition!
- 1982 Certan de May, Pomerol** \$299.99
- 1982 La Conseillante, Pomerol** *Inquire*
- 1983 Domaine de Chevalier** \$179.99  
Fabulous, perfect now. Direct from property.
- 1985 Soutard, St-Emilion** \$89.99  
Rich and lush. Delicious!
- 1986 Lafite-Rothschild, Pauillac** *Inquire*
- 1988 Leoville Barton, St-Julien** \$149.99
- 1988 Pichon Lalande, Pauillac** \$169.99
- 1989 Haut Bailly, Pessac** \$129.99
- 1989 Léoville-Las Cases, St-Julien** \$199.99
- 1990 Canon-La Gaffelière, St-Emill** \$179.99
- 1990 Domaine de Chevalier** \$169.99  
Fabulous. Tasted last month, perfect now.
- 1992 Pétrus, Pomerol** *Inquire*
- 1993 Haut Brion, Pessac** \$599.99
- 1994 Gruaud-Larose, St-Julien** \$79.99
- 1994 Langoa-Barton, St-Julien** \$49.99
- 1994 Léoville-Barton, St-Julien** \$94.99
- 1994 Pichon Lalande, Pauillac** \$159.99
- 1994 Siran, Margaux (1.5L)** \$89.99
- 1995 Clerc Milon, Pauillac** \$79.99
- 1995 Grand Mayne, St-Emilion** \$79.00  
This is drinking perfectly. Great fruit and oak.
- 1996 Calon Segur, St-Estèphe** \$139.99
- 1996 Cos d'Estournel, St-Estèphe** \$225.99
- 1996 Langoa-Barton, St-Julien** \$79.99
- 1998 Clos du Marquis, St-Julien** \$69.99  
90 points Robert Parker. 92 from Clyde Beffa.
- 1999 Domaine de Chevalier (1.5L)** \$139.99
- 1999 Haut Bailly, Pessac-Delicious** \$89.99
- 1999 Lafite-Rothschild, Pauillac** \$1,049.99
- 1999 Langoa-Barton, St-Julien** \$54.99  
This wine is lush, ripe and ready.
- 1999 Léoville-Poyferré (1.5L)** \$199.99
- 1999 Léoville-Poyferré, St-Julien** \$89.99  
Don't miss beauty. About ½ price of the 2009.
- 2000 Chasse Spleen, Moulis** \$69.99
- 2000 Clerc-Milon, Pauillac** \$99.99
- 2000 Clos du Marquis (6L)** \$899.00
- 2000 Grand Mayne, St-Emilion** \$89.99
- 2000 Haut Batailley, Pauillac** \$79.99
- 2000 Haut-Bages-Libéral (3L)** *Inquire*

- 2000 Ormes de Pez, St-Estèphe** \$59.99
- 2000 Labegorce, Margaux** \$39.99  
Great old-school Bordeaux from a great year.
- 2001 Beauséjour-Duffau** *Inquire*  
Less than a third of the price of their 2010.
- 2001 Haut-Batailley, Pauillac** \$59.99  
Absolutely delicious wine to enjoy in next 10 years or even now with decanting.
- 2001 Léoville-Poyferré, St-Julien** \$99.99
- 2001 Léoville-Poyferré (1.5L)** \$199.99  
95 points *Wine Enthusiast*.
- 2001 Magrez-Fombrauge** \$69.99
- 2002 Haut Brion, Pessac (1.5L)** \$1,399.99
- 2002 Lynch-Bages (1.5L)** \$269.99
- 2003 Canon-La Gaffelière** \$49.99
- 2003 Hosanna, Pomerol** \$79.99
- 2004 Lafon-Rochet, St-Estèphe** \$39.99  
Exceedingly sweet and fruity with decanting.
- 2004 Haut-Bages-Libéral, Pauillac** \$44.99  
90-point wine. Clyde scores it 92+.
- 2004 Malescot-St-Exupéry** \$59.99
- 2005 Baron de Brane, Margaux** \$34.99
- 2005 Carbonnieux, Pessac** \$36.99
- 2005 Cos d'Estournel, St-Estèphe** *Inquire*
- 2005 d'Aiguilhe, Castillon** \$35.99
- 2005 Fieuzal Rouge, Pessac** \$49.99
- 2005 Langoa-Barton, St-Julien** \$89.99
- 2005 Langoa-Barton (1.5L)** \$189.99  
Stunning wine. Cellar it!
- 2005 Reserve de Comtesse Lalande** \$49.99
- 2006 Cantemerle, Haut-Médoc** \$39.99
- 2006 Cantemerle (1.5L)** \$89.99  
Probably the greatest Cantemerle since 1949!
- 2006 Haut Brion, Pessac** \$569.00
- 2006 Haut-Bergey, Pessac** \$34.99
- 2006 Latour Carnet, Margaux** \$44.99
- 2006 Pichon Baron, Pauillac** \$89.99  
93 points *WE*! 92 points Robert Parker:
- 2006 Poumey, Pessac-Buy it** \$29.99
- 2006 Reserve de Comtesse** \$39.99
- 2006 Rauzan-Ségla, Margaux** \$79.99  
Great value and 93 Parker points.
- 2007 Latour à Pomerol, Pomerol** \$39.99
- 2007 La Croix de Beaucaillou** \$39.99  
Toasty oak and Asian spice aromas and flavors.
- 2007 Léoville-Poyferré, St-Julien** \$49.99
- 2007 Léoville-Barton, St-Julien** *Inquire*  
94 points *Wine Enthusiast*.
- 2007 Pauillac de Latour, Pauillac** \$89.99  
Unbelievably great wine. Baby Latour!
- 2007 Palmer, Margaux** \$199.99

We've got plenty of 2008 Bordeaux, plus the first arrivals from 2009 and pre-arrival values from 2010. That's red Bordeaux to fit every taste and budget. And don't forget white Bordeaux, Sauternes and rosés to make every day extra-special.

## 2008 BORDEAUX IN STOCK

<b>Barde Haut, St-Emilion</b>	\$24.99
92 points WS: "Ripe and polished, with lots of blackberry, plum sauce and melted black licorice notes."	
<b>Beaumont, Haut-Médoc-Delicious</b>	\$15.99
<b>Bernadotte, Haut-Médoc</b>	\$19.99
<b>Boutisse, St-Emilion-91 points RP</b>	\$19.99
<b>Cantemerle, Haut-Médoc</b>	\$27.99
90-92 points WE. Fabulous value.	
<b>Certan de May, Pomerol</b>	<i>Inquire</i>
<b>Clarke Rothschild, Lustrac</b>	\$19.99
<b>Clos la Madeleine, St-Emilion</b>	\$29.99
A super delicious, toasty wine. Lovely.	
<b>Cos d'Estournel, St-Estèphe</b>	\$149.99
Perhaps the best wine value of the vintage! First-growth quality.	
<b>De Sales, Pomerol</b>	\$19.99
<b>Esprit de Pavie, Bordeaux</b>	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
<b>Fonplegade, St-Emilion</b>	\$39.99
<b>Fonreaud, Lustrac</b>	\$15.99
<b>Gloria, St-Julien</b>	\$29.99
<b>Grand Pontet, St-Emilion</b>	\$29.99
<b>Gruaud Larose, St-Julien</b>	\$54.99
<b>Hosanna, Pomerol</b>	\$149.99
95 points Parker. As good as 2009 and 2010.	
<b>Joanin-Bécot (1.5L)</b>	\$39.99
Fresh and vibrant, full of spicy fruit. Delightful.	
<b>Larcis-Ducasse, St-Emilion</b>	\$59.99
<b>La Chapelle de Calon, St-Estèphe</b>	\$19.99
Awesome wine and a fabulous buy. Sweet!	
<b>La Confession, St-Emilion</b>	\$39.99
<b>Léoville-Las Cases, St-Julien</b>	\$199.99
<b>Léoville-Barton, St-Julien (1.5L)</b>	\$159.99
<b>Léoville-Poyferré, St-Julien</b>	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
<b>Les Trois Croix, Fronsac</b>	\$28.99
Stunning wine packed with fruit. Sweet core.	
<b>Le Thil Comte Clary, Pessac (1.5L)</b>	\$34.99
Excellent wine for the price. 91 points WS.	
<b>Lilian Ladouys, St-Estèphe</b>	\$19.99
<b>Lugagnac, Bordeaux Supérieur</b>	\$12.99
<b>Lynch-Bages, Pauillac</b>	\$129.99
<b>L'Arossee, St-Emilion</b>	\$49.99
<b>L'Avocat Rouge, Graves-VALUE!</b>	\$18.99
<b>Malescot-St-Exupéry, Margaux</b>	\$54.99
<b>Malmaison, Médoc-Delicious!</b>	\$14.99
<b>Palmer, Margaux</b>	\$229.99
<b>Pape Clement, Pessac</b>	\$119.99

<b>Pavie-Macquin, St-Emilion</b>	\$69.99
<b>Pavie-Decesse, St-Emilion</b>	\$99.99
<b>Pichon-Baron, Pauillac</b>	\$129.99
<b>Plaisance "Alix"*-Delicious value</b>	\$14.99
<b>Pontet-Canet, Pauillac (1.5L)</b>	\$199.99
<b>Puy Blanquet, St-Emilion</b>	\$14.99
<b>Reignac, Bordeaux</b>	\$19.99
<b>Reserve de Comtesse, Pauillac</b>	\$39.99
A seductive, lush style.	
<b>Rollan de By, Médoc</b>	\$22.99
90 points and <i>Wine Spectator's</i> top-ranking '08 Bordeaux on their Top 100 Wines of 2010.	
<b>Seigneurs d'Aiguilhe, Castillon</b>	\$14.99
A stunning value from Stephan Von Neipperg.	
<b>Saint Pierre, St-Julien-Fabulous</b>	\$54.99
<b>Trotanoy, Pomerol</b>	\$199.99
<b>Trebiac, Graves</b>	\$13.99

## 2009 BORDEAUX IN STOCK

This is the GREAT vintage that all the critics and consumers love. For the cellar and tonight!	
<b>Barthez, Haut-Médoc</b>	\$16.99
<b>Bel-Air "La Chapelle" Castillon</b>	\$14.99
<b>Bellevue Lugagnac, Bord Supérieur</b>	\$13.99
<b>Bellevue La Randee, Bordeaux</b>	\$9.99
<b>Belian-Giraud, Entre-Deux-Mers</b>	\$9.99
Forward and fresh, with red berries, black currant fruit and a foresty/mineral quality.	
<b>Bord'Eaux Merlot</b>	\$9.99
<b>Bord'Eaux Merlot (3L Box)</b>	\$29.99
So sweet and lovely. Enjoy a bottle or the box.	
<b>Busquet VV, Lussac St-Emilion</b>	\$14.99
Delicious, fruit-forward wine.	
<b>Cantin, St-Emilion-Lush and lovely</b>	\$21.99
<b>Haut Vigneau, Pessac</b>	\$17.99
<b>La Dauphine, Fronsac</b>	\$21.99
<b>Lamothe Vincent, Bordeaux</b>	\$14.99
<b>La Verriere, Bordeaux Supérieur</b>	\$10.99
<b>Lamartine, Côtes de Castillon</b>	\$12.99
<b>Montjouan, Cotes Bordeaux</b>	\$9.99
<b>Moulin de la Roque, Médoc</b>	\$15.99
Another super sweet 2009. Drink or cellar.	
<b>Roland la Garde, Blaye</b>	\$14.99
<b>Prieure Canteloup, Bordeaux</b>	\$14.99
A stunning value from Stephan Von Neipperg.	

## 2010 BORDEAUX PRE-ARRIVAL

These are the best VALUES of the vintage.	
Payment due when you order. Wines arrive in 2013. Clyde recommends these selections.	
<b>Lanessan, Médoc</b>	\$19.99
91-92 points James Suckling.	

<b>La Crock, St-Estèphe</b>	\$26.99
93 points <i>Wine Enthusiast</i> .	
<b>Labegorce, Margaux</b>	\$28.99
<b>Barde Haut, St-Emilion</b>	\$36.99
<b>Pedesclaux, Pauillac</b>	\$39.99
90-93 points <i>Wine Spectator</i> .	
<b>Angludet, Margaux</b>	\$39.99
<b>Fonplégade, St-Emilion</b>	\$39.99
92-94 points Robert Parker.	
<b>La Lagune, Moulis</b>	\$69.99
93-96 points Robert Parker.	

## WHITE BORDEAUX IN STOCK

<b>2000 "Y" d'Yquem</b>	\$169.99
<b>2002 "Y" d'Yquem</b>	\$139.99
<b>2006 Reignac Blanc, Bordeaux</b>	\$14.99
91 points RP: "...Exhibits surprising texture, honeyed grapefruit and lemon zest notes."	
<b>2007 Carbonnieux Blanc, Pessac</b>	\$44.99
<b>2008 Haut-Bergey Blanc-90 points RP</b>	\$39.99
<b>2009 Carbonnieux Blanc, Pessac</b>	\$32.99
<b>2009 Chantegrive Blanc, Graves</b>	\$14.99
<b>2009 Chasse Spleen Blanc*</b>	\$24.99
<b>2009 Clos Floridene Blanc*</b>	\$24.99
Full-bodied, yet balanced and fresh.	
<b>2010 St-Jean-des-Graves, Graves*</b>	\$12.99
Back in and delicious as usual.	
<b>2010 La Graside Blanc, Bordeaux*</b>	\$12.99
Delicious wine. Figgy nose and lime flavors.	
<b>2010 Reynon, Bordeaux*</b>	\$14.99
<b>2010 L'Avocat Blanc*</b>	\$16.99
<b>2010 Clos Floridene Blanc*</b>	\$24.99
Tremendous wine-can cellar it 10 years!	

## SAUTERNES IN STOCK

<b>1990 Suduiraut, Sauternes</b>	\$79.99
<b>1989 Suduiraut "Crème de Tête"</b>	\$299.99
96 point <i>Wine Spectator</i> . Very rare.	
<b>1995 d'Yquem (375ml)</b>	\$199.99
<b>1997 d'Arche, Sauternes</b>	\$39.99
RP: "This is an excellent, elegant, medium to full-bodied Sauternes..."	
<b>1997 Guiraud, Sauternes</b>	\$59.99
<b>1997 d'Yquem, Sauternes-RP 96 pts</b>	\$379.99
<b>1998 d'Yquem, Sauternes</b>	\$279.99
<b>1998 d'Yquem (375ml)</b>	\$139.99
<b>2004 d'Yquem (375ml)</b>	\$149.99
<b>2005 Clos Haut Peyraguey (375ml)</b>	\$24.99
<b>2005 de Fargues (375ml)</b>	\$49.99
<b>2007 Doisy-Daëne, Sauternes</b>	\$54.99
<b>2007 Suduiraut, Sauternes</b>	\$79.99
<b>2008 d'Yquem, Sauternes</b>	\$339.99

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

**CABERNET SAUVIGNON**

2002 Raymond Reserve, Napa	\$23.99
2003 Blair Estate, Napa	\$19.99
2004 Blair Estate, Napa	\$19.99
2005 Souverain "Winemaker's"	\$19.99
2005 Laurel Glen, Sonoma	\$49.99
2005 Saddleback, Napa Valley	\$34.99
2005 Schweiger, Spring Mountain	\$29.99
2006 Emblem, Rutherford	\$29.99
2006 Lancaster, Estate Alexander	\$54.99
2006 Mayacamas, Mount Veeder	\$62.99
2006 Silver Oak, Napa Valley	\$84.99
2007 Amici, Napa Valley	\$34.99
2007 B.R. Cohn "Tetz"	\$29.99
2007 Cain "Five," Spring Mtn	\$89.99
2007 Conn Creek, Napa Valley	\$16.99
2007 Donati Family "Paicines"	\$16.99
2007 Flora Springs, Napa Valley	\$21.99
2007 Groth Reserve, Oakville	\$89.99
2007 Keenan, Spring Mountain	\$39.99
2007 Lancaster Estate "Sophia's"	\$39.99
2007 Sciandri, Napa	\$44.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 St Clement, Napa	\$26.99
2007 Stonestreet "Monument"	\$39.99
2008 Buehler, Napa Valley	\$19.99
2008 Carpe Diem, Napa Valley	\$21.99
2008 Ste. Michelle, Columbia Valley	\$9.99
2008 Clos du Val, Napa Valley	\$24.99
2008 Far Niente, Oakville	\$89.99
2008 Faust Napa, Valley	\$42.99
2008 Flora Springs "Trilogy"	\$39.99
2008 Forefront "by Pine Ridge"	\$19.99
2008 Gallo Signature Series, Napa	\$29.99
2008 Honig, Napa Valley	\$32.99
2008 Joseph Phelps "Insignia"	\$159.99
2008 Kalinda "St. Helena Reserve"	\$49.99
2008 Kapcsandy "State Lane"	\$399.00
2008 Kathryn Kennedy "Lateral"	\$32.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Long Meadow "Rnch House"	\$26.99
2008 Long Meadow Rnch "Estate"	\$39.99
2008 Obsidian Ridge	\$27.99
2008 O'Shaughnessy, Howell Mnt	\$74.99
2008 Paul Hobbs, Napa Valley	\$69.99
2008 Philip Togni "Tanbark Hill"	\$38.99
2008 Ramey "Annum"	\$89.99
2008 Robert Craig "Affinity"	\$39.99
2008 Robert Craig, Mount Veeder	\$79.99
2008 Roth, Alexander Valley	\$24.99

2008 Round Pond "Estate"	\$44.99
2008 Route Stock Napa Valley	\$19.99
2008 RUDY (Von Strasser)	\$19.99
2008 Sequoia Grove Napa Valley	\$29.99
2008 Shafer "One Point Five"	\$69.99
2008 Trefethen, Napa Valley	\$44.99
2009 Alta, Napa Valley	\$41.99
2009 Avalon, Napa Valley	\$11.99
2009 Banshee, Napa Valley	\$29.99
2009 Beringer, Knights Valley	\$17.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Caymus Napa Valley	\$59.99
2009 Hall, Napa Valley	\$41.99
2009 Hess Estate "Allomi"	\$23.99
2009 Joseph Carr, Napa Valley	\$17.99
2009 Lewis "Mason's"	\$54.99
2009 Lewis, Napa Valley	\$79.99
2009 Newton "Red Label"	\$18.99
2009 Olema, Sonoma County	\$18.99
2009 Round Pond, Napa Valley	\$29.99
2009 Rutherford Ranch, Napa	\$14.99
2009 Steltzner "Claret"	\$17.99
2009 The Show, California	\$10.99
2009 Tor Kenward, Napa	\$74.99

**MERLOT**

2006 Paradigm, Oakville	\$39.99
2007 Burgess, Napa Valley	\$17.99
2007 Rombauer, Napa Valley	\$27.99
2008 Shafer, Napa Valley	\$43.99
2008 T-Vine Cellars, Napa Valley	\$28.99
2009 Avalon, Napa Valley	\$10.99
2009 Ste. Michelle Indian Wells"	\$14.99
2009 Columbia Crest "H3"	\$10.99
2009 Freemark Abbey, Napa	\$19.99
2009 Leonetti, Walla Walla Valley	\$94.99

**PINOT NOIR**

2007 Alysian "Starr Ridge"	\$34.99
2007 Amici, Mendocino	\$28.99
2007 BearBoat, Russian River	\$17.99
2007 C&T Cellars "Patio"	\$19.99
2007 Dom Serene "Evenstad"	\$46.99
2007 Handley, Anderson Valley	\$27.99
2008 Alysian, Russian River	\$39.99
2008 Dom Serene "Yamhill"	\$34.99
2008 Landmark "Grand Detour"	\$29.99
2008 Lynmar, Russian River Valley	\$34.99
2008 Napa Cellars, Napa Valley	\$14.99
2008 Pahlmeyer, Sonoma Coast	\$64.99
2008 Peter Michael "le Caprice"	\$99.00

2008 Russian River Reds	\$17.99
2008 Saintsbury, Carneros	\$23.99
2008 Vine Hill "Scintilla"	\$14.99
2009 A to Z Oregon	\$16.99
2009 Acacia, Carneros	\$19.99
2009 Arterberry "Maresh"	\$49.99
2009 Au Bon Climat, Sta Barbara	\$19.99
2009 Bogle, California	\$9.99
2009 Cambria "Julia's Vineyard"	\$19.99
2009 Cartha, Sonoma Coast	\$25.99
2009 Chehalem "Stoller"	\$44.99
2009 Chronicle "Cerise Vineyard"	\$54.99
2009 Cristom "Mt. Jefferson"	\$25.99
2009 Evesham Wood "Cuvee J"	\$44.99
2009 Evesham Wood "Le Puits"	\$32.99
2009 Eyrie "Estate Grown"	\$32.99
2009 Flowers Sonoma Coast	\$44.99
2009 Foley "Rancho Santa Rosa"	\$24.99
2009 Garnet Vineyards, Carneros	\$14.99
2009 La Crema, Sonoma Coast	\$19.99
2009 MacMurray Ranch	\$14.99
2009 McKinlay, Willamette Valley	\$16.99
2009 Morgan "Twelve Clones"	\$24.99
2009 Orogeny, Green Valley	\$29.99
2009 Poppy, Monterey	\$11.99
2009 Roco, Willamette	\$26.99
2009 Sequana, Sta Lucia Highlands	\$29.99
2009 Shea, Willamette Valley	\$37.99
2009 Twomey "Bien Nacido"	\$49.99
2009 Walter Hansel "Rodgers"	\$26.99
2009 Waxwing, Sonoma Coast	\$24.99
2010 AP Vin "Turner Vineyard"	\$44.99
2010 Bishop's Peak	\$14.99
2010 Cep (Peay), Sonoma Coast	\$25.99
2010 Evesham Wood, Willamette	\$18.99
2010 Kalinda, Monterey County	\$19.99
2010 Ken Wright "Shea"	\$49.99
2010 McManis	\$9.99
2010 Neyers "Roberts Road"	\$36.99
2010 Patricia Green "K&L Cuvée"	\$27.99
2010 Ponzì "Tavola"	\$23.99
2010 Sineann "Resonance"	\$39.99

**SYRAH & PETITE SIRAH**

2007 Maranet Syrah, Russian River	\$29.99
2007 Quady North Syrah	\$21.99
2007 Unti Dry Creek Syrah	\$22.99
2008 Stolpman "Originals" Syrah	\$29.99
2008 T-Vine Cellars Petite Sirah	\$29.99
2009 Bogle Petite Sirah	\$9.99
2009 DuMol Russian River Syrah	\$54.99

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.

2009 Girard Napa Petite Sirah	\$23.99	2008 Iron Horse "UnOaked"	\$19.99	2010 NoCo, North Coast	\$14.99
2009 Lewis Cellars Napa Syrah	\$65.99	2008 La Crema, Russian River	\$26.99	2010 Paul Hobbs "Crossbarn"	\$24.99
2009 Reynvaan Syrah	\$69.99	2008 Martinelli "Martinelli Road"	\$49.99	2010 Poppy, Santa Lucia Highlands	\$9.99
2010 McManis Petite Sirah	\$9.99	2009 Alta Maria, Sta Maria	\$22.99	2010 Talbott "Sleepy Hollow"	\$29.99
2010 Melville "Verna's" Syrah	\$19.99	2009 Bernardus, Monterey	\$18.99		
<b>ZINFANDEL</b>					
2006 Saxon Brown "One Oak"	\$19.99	2009 Buehler, Russian River	\$12.99	<b>SAUVIGNON BLANC</b>	
2007 Bella Vetta "Jack's Cabin"	\$23.99	2009 Ch Montelena, Napa Valley	\$44.99	2009 Barber Cellars "Lazarie"	\$14.99
2007 Joseph Swan "Zeigler"	\$26.99	2009 Ch St. Jean, Sonoma	\$11.99	2009 Farella-Park "La Luce"	\$14.99
2007 Ravenswood "Teldeschi"	\$19.99	2009 Clos du Val, Carneros	\$17.99	2009 Long Meadow Ranch	\$15.99
2007 Rosenblum, Contra Costa	\$13.99	2009 Cuvaision, Carneros	\$16.99	2009 Rarecat "Lionheart"	\$29.99
2008 Michael & David "7 Deadly"	\$13.99	2009 Decoy, Sonoma County	\$18.99	2009 Voss, Rutherford	\$15.99
2008 Peterson, Dry Creek Valley	\$17.99	2009 Flowers, Sonoma Coast	\$39.99	2010 Amici, Napa Valley	\$16.99
2008 Robert Craig, Howell Mnt	\$39.99	2009 Fort Ross	\$26.99	2010 Benziger, Sonoma County	\$12.99
2008 Unti Vineyards, Dry Creek	\$24.99	2009 Frog's Leap, Napa Valley	\$21.99	2010 Bink "Randle Hill"	\$19.99
2009 Alexander Valley Sin Zin"	\$14.99	2009 Gallo "Signature"	\$21.99	2010 Cakebread, Napa Valley	\$24.99
2009 Ancient Peaks Paso Robles	\$14.99	2009 Gundlach Bundschu	\$19.99	2010 Dry Creek Fumé Blanc	\$9.99
2009 Cline "Ancient Vines"	\$14.99	2009 Hartford Court "Four Hearts"	\$32.99	2010 Frog's Leap, Napa Valley	\$15.99
2009 Decoy, Sonoma County	\$19.99	2009 Hess Collection, Napa Valley	\$17.99	2010 Hall Vineyards, Napa Valley	\$19.99
2009 DeLoach "Estate"	\$14.99	2009 Hess Select, Monterey County	\$8.99	2010 Honig, Napa Valley	\$13.99
2009 Edmeades, Mendocino	\$14.99	2009 J Lohr "Riverstone"	\$12.99	2010 Ladera, Howell Mountain	\$22.99
2009 Four Vines "Old Vine"	\$10.99	2009 Keenan, Spring Mountain	\$28.99	2010 Lancaster "Samantha's"	\$21.99
2009 Rombauer	\$24.99	2009 Kendall Jackson "Avant"	\$12.99	2010 Margerum "Sybarite"	\$16.99
2009 Seghesio, Sonoma	\$19.99	2009 Lafond, Sta Rita Hills	\$17.99	2010 Matanzas Creek, Sonoma	\$16.99
2009 Shenandoah "Reserve"	\$9.99	2009 MacMurray, Sonoma Coast	\$13.99	2010 Neal Family Vineyards, Napa	\$17.99
2010 Buehler, Napa Valley	\$16.99	2009 MacRostie, Sonoma Coast	\$19.99	2010 Provenance, Rutherford	\$17.99
<b>MISC REDS</b>					
2006 Brassfield "Eruption"	\$11.99	2009 Nickel & Nickel "Truchard"	\$42.99	2010 Walter Hansel, Russian River	\$17.99
2007 Rocky Hill "Richard Dinner"	\$28.99	2009 Pahlmeyer "Jayson"	\$39.99		
2007 Sempre Vive Petite Verdot	\$27.99	2009 Pahlmeyer, Sonoma Coast	\$69.99	<b>MISC WHITES</b>	
2008 Clayhouse "Adobe Red"	\$11.99	2009 Patz & Hall, Sonoma Coast	\$27.99	2009 Cold Heaven "Le Bon Climat"	
2008 Paraduxx, Napa Valley	\$47.99	2009 Purisima Canyon	\$9.99	Viognier	\$29.99
2008 Prospect 772 "The Brat"	\$29.99	2009 Sarapo "Tessa"	\$19.99	2009 Saddleback Cellars Clarksburg	
2008 Stolpman Grenache	\$29.99	2009 Sequoia Grove, Carneros	\$18.99	Viognier	\$17.99
2009 Conundrum Red Blend	\$23.99	2009 Shafer "Red Shoulder Ranch"	\$44.99	2009 Tablas Creek "Esprit de Beaucastel"	\$36.99
2009 Lewis Cellars "Alec's Blend"	\$59.99	2009 Sonoma-Cutrer, Sonoma	\$19.99	2010 Ch Montelena Potter Valley	
2009 Owen Roe "Abbot's Table"	\$21.99	2009 Talbott "Kali Hart"	\$13.99	Riesling	\$24.99
2009 Tablas Creek "Esprit Rouge"	\$49.99	2009 Trefethen, Oak Knoll	\$24.99	2010 Clesi "San Bernabe"	
2009 Turnbull "Old Bull"	\$18.99	2009 Vine Cliff, Los Carneros	\$29.99	Malvasia Bianca"	\$17.99
2009 T-Vine "Paras" Grenache	\$29.99	2009 Walter Hansel "Cahill Lane"	\$38.99	2010 Conundrum White Blend	\$19.99
2009 Unti Vineyards "Petit Frere"	\$18.99	2009 Walter Hansel, Carneros	\$19.99	2010 Evesham Wood "Blanc du Puits Sec"	\$14.99
2010 Orin Swift "The Prisoner"	\$37.99	2010 Bishop's Peak, Central Coast	\$11.99	2010 Freemark Abbey Viognier	\$19.99
2010 Orin Swift "Abstract"	\$28.99	2010 Cakebread, Napa Valley	\$34.99	2010 Geoff Tate Insania White	\$26.99
2010 Tablas Creek "Patelin"	\$18.99	2010 Calera, Central Coast	\$16.99	2010 J Vineyards California	
Marietta "Old Vine Red Lot #56"	\$10.99	2010 Foxen "Block UU"	\$31.99	Pinot Gris	\$11.99
Sean Thackrey "Pleiades XXI"	\$23.99	2010 Lewis Cellars, Napa	\$44.99	2010 King Estate "Signature" Oregon	
Urbanite Cellars "Redart"	\$9.99	2010 Lewis Cellars, Sonoma	\$44.99	Pinot Gris	\$14.99
<b>CHARDONNAY</b>					
2008 Ch St. Jean "Robert Young"	\$14.99	2010 Luli, Santa Lucia Highlands	\$18.99	2010 Melville "Estate-Verna's"	
		2010 McManis, California	\$8.99	Viognier	\$19.99
		2010 Mer Soleil "Silver-Ceramic"	\$21.99	2010 Pacific Rim Columbia Riesling	\$7.99
		2010 Napa Cellars, Napa Valley	\$14.99	2010 Urbanite Cellars "Caliberico"	
		2010 Neyers, Carneros	\$25.99	Lodi White	\$14.99
		2010 Neyers, Napa Valley	\$27.99		

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

### MISC TUSCANY

2009 Ferrero Toscana IGT Rosso Super Tuscan*	\$12.99
Unbelievable value! Soft, full-bodied with dazzling fruit.	
2009 Ferrero Rosso di Montalcino*	\$15.99
2009 Baccinetti "Catzilla" Rosso di Montalcino*	\$16.99
2009 Tenuta di Sesta Rosso di Montalcino*	\$16.99
2009 Poggiarellino Rosso di Montalcino*	\$17.99
2009 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2007 Colognole Chianti Rufina	\$19.99
2008 Felsina Chianti Classico	\$19.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2007 Castello di Fonterutoli Chianti Classico Riserva "Ser Lapo"	\$39.99
2006 Rocca di Montegrossi "San Marcellino" Chianti*	\$39.99
93 points Robert Parker.	
2004 La Fortuna Brunello di Montalcino-92 points RP	\$44.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

### 2006 BRUNELLO IN STOCK

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Tenuta Vitanza Tradizione Brunello Montalcino	\$31.99
2006 Baccinetti "La Saporioia" Brunello*-92 points JS	\$34.99
2006 Mocali Brunello di Montalcino-93 points WE & WS	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2006 Baricci Brunello di Montalcino*-90 points WE	\$39.99
One of my personal favorites from the vintage, elegant, complex and drinkable.	
2006 Podere la Vigna Brunello di Montalcino-90 points JS	\$39.99
2006 Poggio San Polo Brunello di Montalcino-94 points WE	\$39.99
2006 Tenuta Vitanza Brunello di Montalcino	\$41.99
2006 San Filippo Brunello di Montalcino-93 points JS	\$42.95
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2006 Castelgiocondo Brunello di Montalcino-95 points JS	\$53.95
2006 San Filippo "Le Lucère" Brunello-95 points JS	\$53.99
2006 Canalicchio "Franco Pacenti" Brunello-94 points JS	\$59.99
2006 Altesino "Montosoli" Brunello di Montalcino-96 points JS	\$77.99

### MISC PIEDMONT

2010 Terre da Vino Gavi di Gavi Masseria Carmelitani	\$10.99
2008 Villa Giada "Suri Rosso" Barbera d'Asti	\$11.99
2010 Azelia Dolcetto d'Alba	\$15.99
2010 Favaro Erbaluce di Caluso	\$18.99
2009 E. Pira Dolcetto d'Alba	\$19.99
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99
2006 Terre da Vino Barolo "Essenze"-91 points WE	\$21.99
2008 Morassino Langhe Nebbiolo	\$21.99
2010 Luigi Baudana Langhe Chardonnay (unoaked)	\$22.99
2010 Azelia Nebbiolo Langhe	\$23.99
2006 Monchiero Barolo	\$34.99

2007 Azelia Barolo	\$44.99
2007 Schiavenza Barolo Riserva "Broglia"	\$52.99
2007 Schiavenza Barolo "Bricco Ceretta"	\$52.99
2007 Schiavenza Barolo Riserva "Prapo"	\$57.99
2004 Oddero Barolo "Mondoca di Bussia Soprana"	\$58.99
2006 Francesco Rinaldi Barolo "Cannubio"-94 points RP	\$64.99
2007 Azelia Barolo "Margheria"-96 points RP	\$64.99
2007 G.D. Vajra Barolo "Bricco Viole"-95+ points RP	\$67.99
2007 Luciano Sandrone Barolo Le Vigne-96 points RP	\$119.99

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

Santa Chiara Prosecco	\$8.99
2010 Marcato "Scaligeri" Soave	\$9.99
Stunning value for a superb Soave that has excellent richness and balance!	
2010 Blason Pinot Grigio* (1L)-New size=25% more wine!	\$10.99
2010 Blason Malvasia (Istirana)	\$10.99
This wine has incredible concentration, minerality and finish!	
San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2010 Blason Isonzo Bianco* (3L Bag-in-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the excellent 2010 vintage.	
2010 Ermacora Pinot Grigio	\$14.99
2010 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$16.99
2008 Conte di Santa Chiara Amarone	\$19.99
Silvano Follador Prosecco Brut Valdobbiadene	\$19.99
2006 Belisario San Leopardo Rosso	\$24.99
2009 Silvano Follador Prosecco "Dosaggio Zero"	\$24.99
2008 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$28.99
This has got it all: the hills of Italy's Marche region, the Mediterranean sun, white flowers, a hint of vanilla and a persuasive, savory character on the palate with absolute harmony between acidity and fruit.	
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99
2006 Venturini Amarone Classico	\$58.99

### ABRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

2009 Roccafiore Rosso Melograno	\$9.99
2005 Antano Milziade Umbria Rosso IGT	\$14.99
This non-vintage is just stunning with its balance, richness, complexity and drinkability, all at an unbelievable price!	
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Mancini Vermentino di Gallura	\$14.99
2009 Cantine di Marzo Irpinia Aglianico	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
2010 Antichi Vinai Etna Rosato	\$19.99
2008 Antonelli "Contrario" Sagrantino	\$19.99
2010 Casa d'Ambra d'Ishcia Frassitelli	\$23.99
One of the highlight wines from Vinitaly this year, made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus but with a very rich body. Absolutely stunning! For fans of mineral wine.	

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

**CHABLIS**

2009 Dom. A&A Goisot Saint-Bris (Sauvignon)*	\$10.99
2009 Dom. A&A Goisot Bourg. Côte d'Auxerre Chardonnay*	\$10.99
2009 Dom. des Malandes Chablis	\$19.99
2009 Domaine Christian Moreau Chablis	\$22.99
2009 Domaine Christian Moreau Chablis 1er Cru	\$34.99
2009 Domaine Christian Moreau Chablis Grand Cru "Valmur"	\$61.99
2010 Maison William Fèvre Chablis "Champs Royaux"	\$19.99

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

2007 Dom. Eugénie Clos Vougeot Grand Cru*	\$184.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$41.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Dom. Michel Gros Clos de Vougeot Grand Cru	\$119.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers"	\$39.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"*	\$49.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)*	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"	\$46.99
2009 Dom. Paul Pillot Bourgogne Pinot Noir	\$18.99
2009 Dom. Henri Delagrange Volnay	\$44.99
2009 Dom. Joseph Voillot Bourgogne Rouge	\$19.99
2009 Dom. Christophe Buisson Bourgogne Rouge	\$21.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Narbantons"	\$31.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Serpentières"	\$31.99
2009 Dom. Dubreuil-Fontaine Sv.-lès-Beaune 1er "Vergelesses"*	\$34.99
2009 Domaine Jadot Savigny lès Beaune 1er "Clos Guettes," "Lès Lavières" or "Lès Vergelesses"	\$35.99
2009 Dom. Jadot Savigny 1er Cru "Dominode" or "Lès Lavières"	\$39.95
2009 Château de la Charrière Haute Côte de Beaune Rouge*	\$16.99
2009 Dom. H. Delagrange Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Joseph Drouhin Chorey-lès-Beaune	\$23.99
2009 Dom. Dubreuil-Fontaine Bourg. "Chapelle Notre Dame"*	\$16.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Dom. Chicotot Bourgogne Rouge*	\$19.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.99
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$69.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"	\$69.95
2009 Domaine Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$94.99
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Beaumonts"	\$109.95

2009 Domaine Jadot Chambolle-Musigny 1er "Feusselottes"	\$74.99
2009 Domaine Jadot Chambolle-Musigny 1er Cru "Les Baudes"	\$94.99
2009 Domaine Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$259.95
2009 Domaine Louis Gevrey-Chambertin 1er "Clos St-Jacques"	\$149.95
2009 Dom. S. Magnien Bourg. Passetoutsgrains. "Densité"*	\$14.99
2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Rosé*	\$12.99

**WHITE BURGUNDY**

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Christophe Buisson St-Romain Blanc "Sous le Château"	\$29.95
2008 Dom. Maroslavac-Leger Puligny-Mont. 1er "Champ-Gain"*	\$49.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"*	\$12.99
2009 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"*	\$23.99
2009 Dom. Renaud Pouilly-Fuissé "Vieilles Vignes"*	\$19.99
2009 Joseph Drouhin Rully	\$18.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom. Maroslavac-Leger Chass.-Mont. "Les Voillenots"	\$44.99
2009 Dom. Maroslavac-Leger St-Aubin 1er Cru "Murgers Chien"	\$33.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"	\$44.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Bourgogne Chardonnay*	\$21.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Caillerets"*	\$69.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Roulot Bourgogne Blanc	\$29.95
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2009 Dom. Dubreuil-Fontaine Pern.-Verg. 1er "Clos Berthet"*	\$36.99
2010 Domaine Paul Perrot Bourgogne Blanc	\$19.99
2010 Domaine Paul Perrot Puligny-Montrachet	\$44.99
2010 Dom. Paul Perrot Puligny-Mont. 1er Cru "Folatières"	\$79.95
2010 Dom. Renaud Mâcon-Charnay or Mâcon-Solutré*	\$12.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99

**BEAUJOLAIS**

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Beaujolais "Chénas"	\$18.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$32.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$32.99



Left: The winemaking staff at Bodega Miguel Merino. Miguel is standing far right; Right: The oldest vineyard belonging to Bodega Miguel Merino. Fruit from this site goes into the Gran Reserva.

## Getting to Know: Miguel Merino

**Name:** Miguel Merino

**Winery:** Bodega Miguel Merino

**Number of years in business:** 36 years in the wine trade, only the last 17 as a winemaker.

### How would you describe your winemaking philosophy?

I let the wine make himself. It is somehow a “self made wine.” My contribution is to have chosen the vineyards, all of them planted a long time ago in slopes, poor soils, and to take the grapes in small boxes to our sorting table and to reject any imperfect bunch. The rest just “happens.” we do not need even to add yeasts, just to keep an eye on the wine’s “education.”

### What wines or winemakers helped influence your philosophy?

I always had my “ears wide open” when I was with friends like Manuel Ruiz, Javier Ochoa or Lars Torstensson, to learn as much as possible.

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

As involved as time permits, more and more every year. It is my son Miguel and my friend Dani, though, who are more into the viticultural aspects.

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

The big change happened when I gave up smoking some 22 kilos ago (ten years ago). I had to re-educate my palate, but it has remained very open and receptive, trying to enjoy the differences in some wines and to understand others.

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

Too many kinds, I am afraid. The Reservas go very well with lamb and with red meats. They are quite versatile and respectful with most foods, trying more to compliment them than to dominate the flavors.

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

We shall keep “fine-tuning” our wines with some oak barrels from great coopers. We also planted four years ago an acre of Graciano in a very steep and high vineyard, and we are very confident that it will behave well. We are thinking about making a very especial blend of Graciano and...???

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

I love to taste wines from different origins and to choose the best values to drink later. I love white Burgundies but, obviously, I do not drink them everyday.

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

It is very difficult to collect wine with the kind of friends I have! I keep trying, though. When it was possible to travel carrying bottles with you, there were more new-world wines in my cellar. Now there are more wines from closer areas: Bordeaux reds, white Burgundies and many other wines from Rioja, Ribera del Duero, etc.

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

In spite of the difficulties coming from the global economy, I think there are reasons to be optimistic. Consumers are eager to learn about wines, wine tourism is a growing activity. Maybe the challenge is to manage to get these wines into the right place. But we are already in K&L, so...

## Spanish Surprise **SHERRY**

**Jerez de la Frontera. Sanlúcar de Barrameda. El Puerto de Santa María.** These Andalusian towns, sun soaked and evocative of some of the most Spanish of cultural traditions (flamenco, tapas, leisurely paseos), also happen to form the boundaries of one of the world's greatest wine regions. Here, the various styles of wine not only delight the palates of an increasing number of connoisseurs, but due to their incredible variety, also keep the rest of us on our toes. These are pale straw in color, salty, crisp and bone dry. Or, amber hued and similarly salty but with flavors of roasted nuts and dried citrus fruits. Or, a darker amber color, richer, with a thicker mouth feel, delicious nutty flavors and perhaps some traces of cocoa powder and dried fig. Or, in the case of the sweetest wines, colored a deep brown, viscous and redolent of dried dates, prunes, roasted coffee and sweet spices.

Of course we are talking about sherry. While there is inarguably no better way to enjoy these wines than in their natural Andalusian habitat, they are so versatile as *apéritifs*, paired with a wide range of foods, or as a *digestif*, that you can certainly get up to speed without heading over there (if you do catch the Sherry bug, though, you absolutely should go—see me for details).

**La Guita Manzanilla Sanlúcar de Barrameda (\$14.99)** is a great sherry on which to cut your teeth. It has been freshly bottled and shows a lightly saline, sea-air quality mixed with apples and blanched marcona almonds. **Valdespino “Inocente” Fino Jerez de la Frontera (375ml \$18.99)** is arguably the best fino made today. Composed of estate fruit from a single vineyard in the prized Macharnudo Alta sub-zone, this wine is aged longer than most finos, in a solera consisting of 10 criaderas, more than two times the usual for fino. Intense, strikingly mineral, classically styled and pure, this is first rate fino and one of my favorite wines of any style.

Let's get to the amber stuff. The **Hidalgo “Napoleon” Amontillado Sanlúcar de Barrameda (500ml \$17.99)** is an elegant example of this style. I love this with soups (hearty lentil soup would work great). The **Gutierrez Colosia “Sangre y Trabajadero” Oloroso El Puerto de Santa María (375ml \$15.99)** is a lighter style, just fortified to 17.5% ABV, and even shows a hint of that salty tang (unexpected for an oloroso). This is one of our staff's favorites. Onto the truly sweet, the **Gonzalez Byass “Noe” Pedro Ximenez VORS Jerez de la Frontera (375ml \$39.99)** is a very impressive, incredibly old PX showing all the delicious rich dried fruit flavors (prunes, figs, dates, currants), spice and roasted coffee bean nuances of great old PX as well as a surprising amount of acidity that balances the very high residual sugar. Try this with ice cream or with Cabrales blue cheese.

*Joe Manekin*

## Winter Wine

**I love to eat and drink seasonally; it gives me something to look forward to and helps me keep in touch with the seasons.** Here are a few wines I like to drink with the food I make when it is cold outside: a rich Malbec for hearty fare, a Carignane that is one of my favorite all-around food wines and a Madeira for those nights by the fire. These are all wines for the season.

**2006 Aleph Malbec Mendoza (\$19.99)** Dark cassis, plum and blackberry make up a very dark and hearth-warming nose. There is a smooth entry with surprisingly lifted fruit after such a dark nose. This wine has a very interesting richness that comes across as summer ripe cherries and pomegranate with just the slightest hint of spice. Pepper? Cardamom? Beautifully built and textured with balanced fruit, this was named after a short story penned by Luis Borges who kindly lent his material to the most difficult Spanish paper I have ever had to write. Begrudgingly good!

**2009 Miguel Merino Mazuelo (Carignane) de Quinta Cruz Rioja Alta\* (\$24.99)** I love Carignane. My grandfather drank it, and he was a wine geek. It's hard to make. It's finicky and it's underappreciated. When it's done well, it's great. I like this wine's spicy red fruit. I also like that it has an audacious violet color, plucky acidity and that it is something I get excited to open over a heavily laden table surrounded by family. This wine has a very pure and clean raspberry fruit, a hint of pepper and a touch of earthiness that is more than intriguing. I could write my whole article on this wine. Come ask me instead; we'll talk Carignane.

**1996 Broadbent Colheita Madeira (\$44.99)** What a pretty and cheery Madeira! From beginning to end there is an elegant, sultry orange theme integrated throughout this wine. Starting with aromas of sweet orange rind, dark-roasted coffee, darker, dried orange peel and sweet cream as well as nutty notes (think creamsicle), the palate is surprisingly lifted with a contrast of bright orange petals set against deeper flavors of roasted nuts and chicory. The sweetness is perfectly balanced, the mouth feel textured and full. The finish lilt out of the room with an alluring wink beckoning you to follow with another sip. This is a wonderful drink in the droll, cold months.

*Kyle Kurani*

“Here, the various styles of wine not only delight the palates of an increasing number of connoisseurs, but due to their incredible variety, also keep the rest of us on our toes.”

“I could write my whole article on this wine. Come ask me instead; we'll talk Carignane.”

“When I first entered Marris’ new facility, I thought I had been transported onto “The Enterprise.” This is one futuristic winery!”

“The real genesis of this wine’s wonderful name is perhaps less fanciful but still quaintly funny, something to do with the reluctance of a certain grower in the Barossa Valley to emit a curse word during the heat of the vintage...”

## JIMMY C’S VIEW DOWN UNDER

From the low to the high range of price points there is value along with a great sense of place and character in New Zealand. Even Marlborough, the best-known region in New Zealand, is going through changes with better viticulture and certainly a better understanding of how to grow Pinot Noir. Here are a few wines from some of the properties I visited.

Just over the mountain range from Marlborough lies Nelson on the north tip of the South Island. Along with Neudorf and Seifried, Woolaston with its modern gravity-fed winery is making fine wine sourced from the Moutere Hills and Waimea plains sub-regions. The **2011 Woolaston Nelson Sauvignon Blanc (\$12.99)** offers a bouquet of lime, passion fruit, Mandarin orange zest, nectarine and pink grapefruit. On the palate there are added complex mineral and earth notes along with bright acidity and fine length.

The **2010 The Ned Waihopai Valley Sauvignon Blanc (\$12.99)** is the entry-level wine for the Marisco winery in New Zealand created by Brent Marris. Brent has deep roots in Marlborough. After selling Wither Hills, he came to this site in the cooler Waihopai Valley. When I first entered Marris’ new facility, I thought I had been transported onto “The Enterprise.” This is one futuristic winery! That said, the wines speak for themselves and all the bells and whistles are ultimately going off for the quality of the wine. The Sauvignon Blanc shows lemon/lime zest, passion fruit, bell pepper, nettle and a mineral accent. On the palate the wine is rich with good acidity and a creamy texture. The **2009 The Ned Ben Morven Marlborough Pinot Noir (\$18.99)** comes from the Ben Morven region with rich clay loam and delivers a bouquet of cherry, dark strawberry and clove with well-integrated light toasty oak. On the palate this wine is medium bodied with silky, supple tannins, a hint of earth and good length.

The **2010 Mission Estate Winery Hawkes Bay Syrah (\$12.99)** boasts black pepper, grilled meat and boysenberry aromatics soaring from the glass, and at just 12.5% ABV you can pour yourself a couple! It’s tough to find a California Sauvignon Blanc at that alcohol level! On the palate the wine is supple with bright, fresh fruit with a hint of dark chocolate in the mix. If you like Northern Rhônes you need to try this wine. Perfect for cold-weather foods.

Jimmy C

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## DEVILISHLY GOOD WINE

After toiling in his fields for what seemed like an eternity, Adam, his brow etched with labor, mud and sweat, asked his wife if she wouldn’t mind going into town for a bottle of red wine to sate his thirst. “Sure thing,” she replied and headed straight to K&L where she knew she’d get expert help in finding the ideal wine for her hard-working mate. “If you don’t mind my asking, what’s for dinner?” asked the friendly, bearded wine clerk. “Oh, I just popped a rib roast in the oven,” said the wife, knowing this was Adam’s favorite dish. “I’d suggest this full-bodied Aussie Shiraz that shimmers with sumptuous, savory fruit and a graceful dollop of floral Viognier blended in to add swoon and harmony to the wine. I’m sure he’ll fall for it.”

“What wine did you buy, Eve?” asked Adam on his wife’s return. “Oh, I happened upon a devilishly good Shiraz-Viognier blend called um, Hangin’ Snakes. The clerk at K&L said it was divine.” Adam’s hand shot to his forehead as he declared, “Hangin’ Snakes? You know how much trouble that caused the last time!”

The real genesis of this wine’s wonderful name is perhaps less fanciful but still quaintly funny, something to do with the reluctance of a certain grower in the Barossa Valley to emit a curse word during the heat of the vintage, replacing it with “hangin’ snakes.” I won’t argue which is a better tale, but there is little argument about the wine. In addition to the slinky seductiveness of the **2008 Langmeil Barossa Valley “Hangin’ Snakes” Shiraz-Viognier (\$16.99)**, the quality-driven folks at Langmeil Winery also craft another edenic South Australian gem, the **2009 Langmeil Barossa Valley “Three Gardens” Shiraz-Mourvèdre-Grenache (\$16.99)**. Fruitful and lusciously caressive, it possesses softly expressive tannins that do little to derail the sweet, juicy red berry, spice and lightly oaked persona.

Langmeil has the distinction of owning what are undoubtedly the oldest Shiraz vines in Australia, if not the world—the Freedom vineyard planted in 1843! Representing the ethereal tapestry that time and elements have woven into the fruit over almost 170 years, the **2005 Langmeil “Freedom 1843” Barossa Valley Shiraz (\$89.99)** offers a velvety nature of exotic plum, raspberry and blue fruits entwined around sweet spice, toast and finely tuned tannins. Drink history!

John Majeski

## A New Meaning for “Ancient”

In September of last year I had the absolute great pleasure of travelling to the country of Georgia for a series of seminars and tours involving the ancient winemaking tradition that the Georgian people and their country have to offer the world. You may have just noticed that I used the word ancient in my previous sentence. This is a term I am not using whimsically or as an exaggeration. If you are in the school of thought that the Romans or even the Greeks are the true parents of this great liquid you are sadly mistaken. It has been archaeologically proven that Georgian viticulture began here sometime between 7,000 to 9,000 years ago. Let that roll around your head for a few seconds. And while we are setting the record straight, let's get to the word so lackadaisically thrown around and completely misused, *amphora*. By definition and actuality amphora is a clay vessel used for the transportation of liquids and, yes, most often wine. Wine is not made in amphora. This term has become the marketing moniker for a certain style of winemaking, and it should be corrected. The actual name for the giant clay vessels in which wine is fermented and stored is *qvevri* (which dates back to around 6,000 BC). There is plenty to read on the internet about these two subjects, so I will not continue to berate you, I promise.

While on my trip I had the pleasure of spending time with John H. Wurdeman. John was born and raised on the East Coast (I don't hold that against him). He studied art in Baltimore and then Moscow where he was introduced to the ancient singing art of Georgian polyphony. Long story short, he fell in absolute love with Georgia, its people and the land, and is now considered more Georgian than most who were born and raised here. In 2005 John met Gela Patalishvili and shortly thereafter they started a winery together called Pheasant's Tears. Their entire goal and purpose in making wine is to share and preserve the ancient and brilliant traditions of the Georgian wine culture. All of the wines at Pheasant's Tears are fermented and aged in qvevri, of which some date back to the mid 19th century. The cellar/winery was built directly in the vineyard to limit the transportation damage of their valuable bounty. I have really come to admire the people of Pheasant's Tears but also the people of Georgia and the land on which they thrive. It is truly a beautiful place. Check out our website or email me directly at [ericstory@KLWines.com](mailto:ericstory@KLWines.com) for an up-to-date listing of wines from The Republic of Georgia.

Eric Story

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## MY LIST *The Other Bubbli*

**At time of writing it is the short week between Christmas and New Year's, and my thoughts are firmly with bubbly!** In February, however, when the budget has been depleted, I'll be looking for a regular bottle of happy, quality fizz to enjoy on any rainy Tuesday evening. Sometimes I'll grab a classic, creamy Cremant from the Jura or Limoux with a traditional-tasting toasty character. Other times I'll look elsewhere—perhaps a different grape blend or a different method of production. Here are a few that will be on my February bubbly list.

**Domaine du Viking Vouvray Brut\* (\$19.99)** This is Chenin Blanc from the Loire Valley, hand-picked from chalky and flinty vineyards in the northern part of Vouvray. Chenin has a gorgeous apricot and quince flavor with a lemony zing when the acidity is kept nice and high. The wines are first fermented into a very dry, still base wine with no oak at all. After second fermentation in bottle to create the fizz (traditional method), there are another two years of bottle age. This adds another layer of creamy richness to the fruity quince flavor. This wine shines brightly when paired with cheeses. Try it with a super-creamy Brillat-Savarin served with green apple and walnuts.

**Lucien Albrecht Cremant d'Alsace Brut Rosé (\$18.99)** This one's an all Pinot Noir pink bubbly from a family-owned estate in northeastern France. Just over the border from Germany, this sunny and dry part of Europe is surprising the world with its beautiful red wines. This one is pink because the juice mingles with the black Pinot grape skins for long enough to gain a rosy hue and heaps of flavor. Also made in the traditional method, this Cremant has lots of strawberry and raspberry fruit and is a perfect bottle to start a romantic meal for two.

**Francois Chidaine Touraine Pétillant Rosé (\$18.99)** This is all Gamay, of Beaujolais fame, and from an unusual way for making the bubbles known as the *method ancestral* whereby the wine is fermented partly in tank then transferred to a bottle with a Champagne cork firmly wired in place to finish. The byproducts include lots of soft, foamy bubbles, lower than typical alcohol levels, (about 11%...glug, glug, glug!) and an enticing rhubarb-and-custard sweetness. Fantastic for fruit tartlets, it's also great with all manner of cheeses even strong ones like Époisses.

Susan Thornett

“By definition and actuality *amphora* is a clay vessel used for the transportation of liquids and, yes, most often wine. Wine is not made in amphora.”

“The byproducts include lots of soft, foamy bubbles, lower than typical alcohol levels, (about 11%...glug, glug, glug!) and an enticing rhubarb-and-custard sweetness. ”

# K&L ONLINE AUCTIONS *Past, Present and Future*

It was in the February 2011 newsletter last year when we first announced the launch of K&L's online auction platform. At the time, we were averaging five lots sold per day, which felt quite exhilarating. It's amazing how fast your expectations change when hard work meets a solid business concept and a pipeline of fantastic wines sourced from our terrific customers. We're now well past 6,500 successful lots, and the lists keep coming in from collectors around the country eager to sell their wine at KLWines.com. The international pool of bidders is also growing as we continue to provide more and more wines for their consideration. Without a doubt, it's been one heck of an inaugural year!

To keep up with the growing demand of our auction department, we're undergoing expansion to our headquarters to quadruple the capacity for temperature-controlled auction inventory. In accordance with K&L's use of technology to expedite our ability to do business accurately and efficiently, we're investing much time and energy into software developments to make the process of rolling out quotes and getting wine up for auction as seamless and fast as possible. 2011 also started off with one dedicated auction staff member (me), and has evolved to seven members of the K&L Library Wines & Auction Department...and we're still growing!

What many collectors already know, 2011 was a year that saw all-time

peaks as well as decline in some categories. There were huge gains in 2010 and the first half of 2011, but market correction often follows as a result of such remarkable gains. In particular this impacted Lafite and other First Growths, but we saw increases for DRC and other high-end Burgundy. When excluding Hong Kong-based auctions, the Top 500 wines index is up slightly from 2010 as well as Bordeaux 2nd growths, according to *Wine Market Journal*, which tracks and compiles trade from all major European and US houses. Though some categories may be down, we believe the market to be robust as seen in our ability to sell 95% of lots put up for auction.

When we work with sellers to suggest reserves based on the current data, it's very important to adhere to the most recent auction results when determining where to set a starting bid. Basing a reserve on the low and high results from six months ago will produce a number that is potentially six months outdated from where the market may be today. Taking a quote from *WMJ*: "Reserves may need to be adjusted to respond appropriately to changing global market conditions." Our auction staff is available and eager to provide detailed information on the state of the market and help get your wines sold successfully. We are looking forward to hearing from you in 2012!

*K&L's Auction Team*

## *Jim's Gems*

### JIM'S FEBRUARY GEMS

**The weekend before Christmas Chris gave me my holiday gift, an eleven week old Brittany from the same breeder from which we got Anderson just over nine years ago. I named him Rusty. He is totally sweet and cute yet full of that Brittany puppy spirit and energy. He will soon be recommending, as Anderson did, many wonderful red wine Gems to all of you who read this column. He needs to be trained first.**

The 2011 harvest is going to be an interesting one. The colder than normal spring and summer created tons of "hang time" for the grapes, but the rains of early October did quite a bit of damage creating bunch rot mold in those varieties susceptible to such a malady. With the severe lateness of the harvest, many of the vines were beginning to shut down and go dormant. The crop was significantly off in total tonnage particularly in Zinfandel and may be one of the smallest on record in relationship to its potential. The Geyserville grower that my winemaking buddies and I get Cabernet Franc and Syrah from actually went through his vineyards and dropped crop after the week-long rains. He also put a sorting table over each picking bin to toss any suspect-looking clusters that came in. The fruit we had delivered looked great, and we are some of the few lucky ones. Any grapes that were harvested before the rains should result in superb wine, if the winemakers do not blend it with crop coming in from vineyards harvested after rain. Enough said! This is a vintage where you really need to ignore the hype from the wineries.

**2010 Blason Malvasia, Venezia Giulia\* (\$10.99)** The wines from the Blasons, which Greg St. Clair discovered ten years ago, are distinctive and delicious. This Malvasia shows wonderful aromas of lime zest, melon, Chilean jasmine and spice. In the mouth, this Gem shows amazing complexity of fruit with excellent acid structure. It is dry, mouthwatering and crisp on the finish and is just a joy to consume. Try it with shellfish, particularly crab; it is a perfect match. Eby wants this Gem to be our house white for crab season. 13% ABV (🍷🍷🍷🍷🍷🍷)

**2009 Bord'Eaux Merlot\* (\$9.99)** I am normally not a big Merlot admirer, in that I feel it is a simple wine with a few exceptions. But once every decade or two, there is a wine worth considering. This is one you need to have on your dinner table on a regular basis, especially at this price. It's rich, lush yet balanced on the palate with round, soft, integrated tannins. This lovely red wine Gem will be one of our house reds for the month according to The Beaner. 13.5% ABV (🍷🍷🍷🍷🍷🍷)

**2009 Argiolas Costera, Isola Dei Nuraghi (\$14.99)** Greg St. Clair has turned us on to so many incredibly different, great wines from Italy over the years, and this Gem ranks as one of the greatest highs. Produced mostly from Cannonau (Grenache according to Greg), this puppy explodes from the glass with opulent aromas of wild plum and blueberries, anise spice, wet river stone minerality and mocha tones. It is incredibly complex, broad and fleshy in the mouth with integrated, silky tannins, superb structure and a deep, long, rich finish. An amazing wine that Anderson would have gone crazy over, and Rizzo says will be one of our house red wines forever. 14% ABV (🍷🍷🍷🍷🍷🍷)

**2010 Kalinda Pinot Noir, Monterey County\* (\$19.99)** Produced for us by Testarossa, this medium-deep ruby in color Monterey Pinot shows tons of strawberry to rose petal scents, with just a hint of game and cream, while on the palate the fruit is bright, fleshy, focused and totally drinkable now. It is well structured, balanced and round. According to The Beaner, this needs to be one of our house reds for the month and beyond. 14.3% ABV (🍷🍷🍷🍷🍷🍷)

Valentine's Day would have been Anderson's birthday; he would have been ten. In his spirit, bring Rusty a treat for the day.

*Jim, Anderson, the Beaner, Eby and Rizzo*

## UNDER THE RADAR *Bella Italia Delivers*

**My scalp hurts. I'm incessantly scratching my head in wonder as the flow of great wines at insane prices keep pouring in from Bella Italia.**

Fiano is one of Italy's most important white grapes, and Fiano di Avelino is one of Italy's greatest white wines. I sincerely believe the **2009 Tenuta Sarno Fiano di Avellino (\$24.99)** could be the best Fiano I've ever had. There's so much complexity to this wine, it's hard to pinpoint the fruit. Stone fruit? Tree fruit? Tropical? There is also a smoky, slightly gamey, intensely mineral quality I find beguiling. It reminds me of a great Hermitage Blanc four to five times its price. Delicious.

I've been a huge fan of the Selvagrossa winery in the Marche since I first tasted their wines five or so years ago. The **2009 Selvagrossa "Muschén" (\$13.99)** is this producer's entry-level wine and is made of 50% Sangiovese, 30% Merlot and 20% Cabernet Franc. It's also ridiculously delicious for the price. Redolent of pretty, restrained red and blackberry fruit, spice and a hint of sweet herb, this wine was perfect

with a rabbit loin spring roll I had at Animal restaurant in LA.

The **2010 Mamete Prevostini "Botonero" (\$16.99)** might be the best vintage I've had of this wine. This revered estate in Valtelina, on the border of Switzerland, makes this entry-level Nebbiolo from declassified fruit from their holdings in the Sassella, Inferno and Grumello zones. The fruit is fresh and vibrant but at the same time brooding with a distinct Alpine minerality, zesty acidity and caressing tannins—quite a different expression than the Nebbiolo of the Langhe in Piemonte.

Last but not least, the **2009 Alois "Campole" Agliancio (\$14.99)** comes from just outside of Naples. This is a softer, more fruit-forward style of Agliancio. It does still retain the pepper, lavender, game and volcanic minerality of Taurasi but is fresher and more easy drinking. In fact, this could be sipped on its own without food but would be lovely with a roasted chicken or marinated skirt steak.

Chris Miller

## GETTING TO KNOW *Sarah Covey*

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

I am a Wine Sales Professional here at K&L. I am the Redwood City liason to the buyer for the Loire, Alsace, Germany, Austria, Hungary, et al. I am also the Liason for Spain, Portugal, and Latin American wines.

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

I juggled a number of professional paths before landing at K&L. I did a stint at Floral Design School in Seattle, studied interior design in New York City and then in Saratoga, CA. Most recently, I worked as a residential interior designer here in the Bay Area. Throughout all of it, I worked for 11 years with Starbucks Coffee. I love helping people, and I know a ridiculous amount about the history of chairs.

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

Running, cooking, reading, traveling, drinking wine and entertaining.

### What's your favorite movie?

*Roman Holiday, Sabrina, An Affair to Remember*, a variety of Fred Astaire movies, *The Goonies, Big* and *My Blue Heaven*.

### What was your "epiphany wine?"

Not long after I started working in the coffee business a friend brought a bottle of Oregon Pinot Noir to dinner and my "AHA!" moment came that night. I've been geeking out on my own ever since.

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

It would be multiple courses with wines paired, eaten slowly on a sun-dappled, bug-free terrace, surrounded by loved ones.

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

I had a new-world palate for a long time: big fruit, low acid, no whites, no champagne. How times have changed!

### What do you like to drink?

Lillet rocks, St. Germain and soda, Mt. Tam gin with Fevertree tonic, Aspasia, Bonville and Lorient Champagne, Carmelo Patti Malbec, Santa Cruz Mountain Vineyards "Bailey's Branciforte" Pinot, Huia Sauvignon Blanc!

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

Do not let anyone else's opinion deter you from what you enjoy. Drink what you love!

### If you could have dinner with anyone in history, who would you invite? What wine would you serve?

My grandfather Richard Holley Covey would drink Banff K&L Exclusive 35 Year Old Duncan Taylor Single Barrel Cask Strength Whisky. Edith Wharton would have Franck Bonville "Belles Voyes" Brut Blanc de Blancs. Johnny Depp would enjoy the 2009 Jean-Louis Denois Grande Cuvée Limoux.

"There is also a smoky, slightly gamey, intensely mineral quality I find beguiling. It reminds me of a great Hermitage Blanc four to five times its price."

## GETTING TO KNOW: *Sarah Covey*



"I had a new-world palate for a long time: big fruit, low acid, no whites, no champagne. How times have changed!"



“Now the wine is officially, legally called Friulano. But if you’re ever in a café in Friuli ask for a *tajut* of Tocai, and you’ll bring a smile to the proprietor’s face!”

## PENSIERI DA MONTECHIARA

I always find the February article is one of the most difficult of the year to write. While I write this a couple of days after Christmas and a few days before New Year’s Eve, I’m supposed to be thinking about February. To make things even harder (cue violins), I’m off to Maui on New Year’s Day. Who can think of February?

But let us focus: It’s February and you’re reading this. Happy Valentine’s Day! Speaking of which, I’ll be leaving on Valentine’s Day for Tuscany (sorry sweetie) to do a series of tastings culminating with the Grand Finale tasting in Montalcino where I will sample the 2007 vintage. 2006 was really a great vintage in Montalcino. It looks as though 2007 is just as good, yet in a very different style. One of the great things about Brunello di Montalcino’s four-year-long gestation period is that you can go to the wineries and taste the wine several times over several years before it’s finally released. Having said that, and after tasting more than 35 Brunelli from 2007, I can already tell you it is going to be another great vintage in Montalcino. This 2007 vintage reminds me a lot of 1997 with its ripeness and sweeter, chocolaty fruit character, and my guess is that the critics are going to go wild and ratchet up the scores for these spectacular wines. By the time you read this the first couple reviewers will have already released their scores, and many wines will be for sale. If you wish to get the latest releases and tasting notes, it’s best to email me, and I’ll put you on my list. Just send a note to [greg@KLWines.com](mailto:greg@KLWines.com).

Now to some new arrivals and another step in my perpetual push to make white wine acceptable in a world becoming increasingly red! This marks the 13th year we have imported the wines of one of our favorite Friulian (Colli Orientali del Friuli) producers, Dario and Luciano Ermacora. I first met Dario and his wife Elsa in 1998, and tasting their wines was a revelation. There was such an effortlessness nature to them, a simple purity and clear definition that was just breathtaking to behold. I remember asking Dario a bunch of winemaking questions, and after responding to me with a series of “no, we don’t do that...or that...or that,” he told me his philosophy has always been “to do less in order to do more.” He went on to summarize: “Wine, like man, gives the best of itself when it matures in equanimity without haste.” Today subtlety is unfortunately often overlooked. In the wine world as elsewhere, unless you’re really flashy, gaga, over the top, nobody spends the time to look—or in this case, wait and watch. The Ermacora wines age very well, in fact too well! They usually taste best after two to three years. But boy is it hard to get anyone to cellar Pinot Grigio these days! I suggest, however, that you do! But first you must try these truly excellent wines now, for at these prices they are really a steal.

In Friuli the national drink is Tocai. It used to be called Tocai Friulano, then followed a nasty decades’ long law suit with the Hungarians after which the name had to be changed. Now the wine is officially, legally called Friulano. But if you’re ever in a café in Friuli ask for a *tajut* of Tocai, and you’ll bring a smile to the proprietor’s face! Drinking Friulano (Tocai) is a ritual for the Friulani, and *tajut* means a cut or small portion. On the way to work, on your coffee break, on the way to lunch, on the way back from lunch (you get the picture), this is what they drink, and they drink it all of the time. If you think Italian white wine is all about Pinot Grigio, think again. The **2010 Ermacora Friulano\*** (\$14.99) is certainly one of the best releases of this wine I can remember. It is so focused, so concentrated yet delicate, so layered with spicy tarragon and mineral. It’s really wonderful stuff. The **2010 Ermacora Pinot Grigio\*** (\$14.99) will shake up your concept of this ubiquitous grape. This is a wine with power, depth, aromatics and superb balance that carries weight with an effortless gait.

For me, however, the most impressive wine from Ermacora has always been the Pinot Bianco. While there is an ocean of Pinot Grigio planted in Friuli, it is largely for export. Pinot Bianco is the real grape of choice. The **2010 Ermacora Pinot Bianco\*** (\$14.99) is un-oaked and truly majestic on the palate with tremendous focus and concentration. This white is rich and creamy with custard-like flavors and hints of green apples spiced with bergamot, white peach and lemon. Lay some of this down for a couple of years, and you won’t believe how good it gets!

Greg St. Clair

## NOVEMBRE'S SELEZIONE

**2007 Rocca di Montegrossi "Geremia"\* (\$37.99)** Wow! This is one of my favorite producers from Chianti. Their Super Tuscan, Geremia is 71% Merlot and 29% Cabernet Sauvignon that spent 24 months in French oak. The Cabernet was aged in 90% new barrels while the Merlot saw 30% new oak. It shows lots of dark-skinned fruit with spice, minerals and toasty oak. The varietals complete each other on the nose and palate, and the wine has pleasantly soft tannins but good acidity to pull it all together. Buy a couple of bottles for your Valentine, one to drink on the 14th and one for the future.

**San Venanzio Prosecco Valdobbiadene Brut\* (\$14.99)** It's back! We ran out of this last November with many, many customers on the waiting list looking for its return to K&L. On the nose you will find generous fruit releasing hints of apples, peaches and tropical fruit plus wisteria blossoms. Wonderful balance and elegance complement a pleasurable spiciness. The palate is rich and velvety, fruity, with admirable fullness and length closely mirroring the nose. This is a wine of great balance and elegance and an excellent apéritif for elegant Super Bowl parties.

**2010 Ermacora Pinot Bianco\* (\$14.99)** Here is one of our most popular wines from Colli Orientali del Friuli, just a few miles from the Slovenian border. Perfectly balanced, this wine has incredible depth and concentration with focus. There are ripe apples and pears with minerality on the front palate, and very rich and creamy on the mid-palate with great length on the finish. A stunning wine from the brothers Ermacora! It could also last for some time in the cellar, but only if you enough keep your hands off. Serve with grilled chicken or a seafood risotto.

**Silvano Follador Prosecco Valdobbiadene Brut\* (\$17.99)** We have more Italian bubbles for you! This is a perfect wine for this time of year. This Prosecco has been K&L's best sellers since we started bringing it in six years ago. There is melon, green apple and citrus with crisp and floral notes on the palate. A long finish and a subtle mousse make this a delicious wine and a sure bet for your table. This wine will work well as an alternative to Champagne for Valentine's Day and a great gift. Saluté!

Mike "Guido" Parres

## Captain's Log SAUZET AND PAUL PERNOT

We've just received a number of beautiful burgundies from these well-known, super-high-quality producers. Do not wait long on these wines; they will sell out quickly.

**2009 Etienne Sauzet Bourgogne Blanc (\$24.99)** There is something that is just sexy about the wines of this domaine. Sauzet's whites always have a purity to the fruit. While this is absolutely Chardonnay in its flavor profile there is almost a Mosel Riesling-like quality to it. This is bright, faceted, hinting at opulence but always restrained and focused and of course, there's that minerality. Add to it *sur lie* richness and the additional body of Chardonnay and wow! This is the entry-level wine; just imagine what the Premier Cru and Grand Cru wines are like!

**2010 Paul Pernot Bourgogne Blanc\* (\$19.99)** If you are looking for white Burgundy, this is it! It seems like everybody should know about this wine by now. If you have talked to me and mentioned white Burgundy and value, I know I have mentioned this. For this price and this region, it is a hard wine to pass by. First off, there is always some declassified Puligny that makes it into this wine. You can taste that little something extra. It could be that touch of minerality and just that little extra something on the finish. Secondly, the bulk of Bourgogne vines are located next to the Meursault border. You can almost get a feel for that on the palate. There's just a little more breadth on the mid-palate, and is that an echo of hazelnut? Finally, there is no new oak used on this wine. Put that all together, and you've got a beautiful white Burgundy for a steal. The nose is intense with creamy yellow fruits that are spiked with citrus and a savory mineral tang. The fruit tones on the palate marry the aromatics with a bit more of that fresh citrus that is enhanced by racy acidity and that Puligny-like minerality building on the finish.

**2009 Francois Carillon Bourgogne Blanc (\$19.99)** This is the first offering of the *négociant* project that Francois started to supplement his domaine holdings. Made only with purchased grapes, this wine perfectly showcases the philosophy and technique of the owner. It was 100% barrel fermented but using no new oak. This wine is more than just a Bourgogne Blanc. It offers a striking orchard fruit note, both ripe and dried peaches and apricots. Rounded on the palate, you feel the oak rather than taste or smell it, and it culminates in a crisp, very dry finish.

Kirk Walker

"This is a wine of great balance and elegance and an excellent apéritif for elegant Super Bowl parties."

"This is just the entry-level wine; just imagine what the Premier Cru and Grand Cru wines are like!"

## POUR VOTRE PLAISIR

### *Vincent Girardin for Winter*



*“The old-vine intensity is marked here, which adds to the sense of elegance.”*

Somehow 2011 has wound down, and we are well into 2012. It's time for winter contemplation, reflection on whether Punxsutawney Phil saw his shadow and what to do for Valentine's Day. My suggestion on how to combine these issues is to dine, sitting in front of a fire to ward off winter, with your significant other, some roast duck or a wild mushroom tart and a glass of red Burgundy. This last part is where we can assist you, of course. This month I want to talk to you about Vincent Girardin. We are delighted to have a range of his 2009s, which are charming wines. As Burghound remarks: “there is an emphasis on juicy and very ripe fruit coupled with suave mouth feels, all wrapped in noticeable but by no means dominant oak.”

The value leader is the **2009 Vincent Girardin Bourgogne Pinot Noir “Cuvée St. Vincent” (\$18.99)**. This is opulent and charming with noticeable structure in the back palate and lots of charm, a great choice for current consumption or Tuesday night wine. It's also finished in a Stelvin top, so you do not have to worry about finishing the bottle and still getting to work early on a dark morning the next day (or about opening a second bottle for one more glass if you are feeling a bit “more-ish” as the Brits say). Another terrific choice is the **2009 Vincent Girardin Santenay “Terre d'Enfance” (\$24.99)**. This comes from the village where Vincent's family has been growing wine for generations, so his sources are terrific here. Rich, complex, a bit earthy in character, this is a delight to drink.

*It's time for winter contemplation, reflection on whether Punxsutawney Phil saw his shadow and what to do for Valentine's Day. My suggestion on how to combine these issues is to dine, sitting in front of a fire to ward off winter, with your significant other, some roast duck or a wild mushroom tart and a glass of red Burgundy.*

Moving up a bit in cost, we also have two very different wines at the same price. The **2009 Vincent Girardin Maranges 1er Cru “La Fussièrre” (\$27.99)** is from a hillside vineyard of moderate steepness with brown limestone. It is a big, rich, bold wine with lots of fruit and also some fairly prominent tannin structure behind the rich fruit. In contrast, the **2009 Vincent Girardin Savigny-lès-Beaune “Vieilles Vignes” (\$27.99)** shows its rich, deep clay soil with a rounder character and a more subtle structure. The old-vine intensity is marked here, which adds to the sense of elegance. If you like minerality, do not miss the **2009 Vincent Girardin Savigny-lès-Beaune 1er Cru “Les Serpentières” (\$38.99)**, which comes from a vineyard with a favorable southern exposure and fairly heavy soil, leading to rich, focused wines of style. Another hit from the Côte de Beaune is the **2009 Vincent Girardin Pommard “Vieilles Vignes” (\$44.99)**. Here, prominent cherry notes and rich fruit are complemented by a subtle use of oak and softer tannins.

Moving to the Côte de Nuits, we offer the **2009 Vincent Girardin Chambolle-Musigny “Vieilles Vignes” (\$49.99)**. Chambolle is my favorite village in Burgundy, and its wines show elegance, red fruit notes and a soft and subtle character. This fits that pattern. As we continue our exploration of old-vine fruit character, let's move to the most famous village in Burgundy, Vosne Romanée. The **2009 Vincent Girardin Vosne-Romanée “Vieilles Vignes” (\$53.99)** has a rich mid-palate and that certain succulent character that one looks for in Vosne. But if you really want to see what this village is all about and are ready to splurge a bit, do not miss the **2009 Vincent Girardin Vosne-Romanée 1er Cru “Les Beaux Monts” (\$99.95)** or the **2009 Vincent Girardin Vosne-Romanée 1er Cru “Les Suchots” (\$99.95)**. It is a terrific study in *terroir* to compare these two wines. The Suchots is focused, elegant, higher in acid and more red fruit in nature. Still, it has lots of weight and richness in this vintage. But this will need some time to soften. In contrast, the Beaux-Monts is richer, shows a more chocolate character and deeper fruit with a more forthcoming quality.

If the budget allows, 2009 is a terrific vintage to lay down a Grand Cru or two for aging. Here is a most interesting option: the **2009 Vincent Girardin Echèzeaux Grand Cru (\$159.95)**, a wine with the structure and tannins to reward patience.

À Santé!

Keith Wollenberg

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**FEBRUARY FEATURED ITEM:**

**Italy Wine Map from DeLong (\$24.99)** This beautiful 24x36" map of the Iberian Peninsula and its wine regions is the only current, accurate map of Spain and Portugal's wine regions on the market today. It is printed on heavyweight, acid-free, archival paper in rich detail and color. Suitable for framing, it would be the perfect addition to any wine connoisseurs' house.

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



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

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

	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
2400	\$3,999.00	\$4,799.00	\$4,399.00	\$4,599.00	(256+30 bottles)
3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
5200	\$5,099.00	\$6,099.00	N/A	N/A	(544+78 bottles)
<b>Vault 3100</b>	<b>\$3,599.00</b>				<b>(320+ bottles)</b>
<b>Credenza</b>	<b>\$4,199.00</b>				<b>(150+ bottles)</b>



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

“Looking for a club that features great everyday value wines? There’s a club for that. Looking for a club with elegant, complex wines from anywhere in the world? There’s a club for that.”

## K&L Wine Clubs: We Have a Club for That!

**It is time to celebrate!** The kids are back in school, and the holidays are over. Why not reward yourself with a membership to one of our five great monthly wine clubs? Looking for a club that features great everyday value wines? There’s a club for that. Looking for a club with elegant, complex wines from anywhere in the world? There’s a club for that. Love big, ripe, luscious reds? There’s a club for that. Can’t live without a bottle of Champagne chilling in your fridge? There’s a club for that. Convinced that Italy is the center of the wine universe? There’s a club for that, too. If you have a certain preference, want to explore wines you might not buy normally or just want to get two great wines a month for a steal, K&L has the club for you. We call them “Best Buy,” “Premium Club,” “Signature Red,” “Champagne” and “Italiano”—you’ll call them easy, fun and delicious. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800.247.5987 x2766** or email us at: **TheClubs@KLWines.com**.

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

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

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

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

costs \$69.95 per month + shipping.

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

*Alex Pross, Wine Club Direct*

### SOME JANUARY WINE CLUB PICKS

#### signature red collection

##### **2004 Bodegas Poesia “Poesia” Lujan de Cuyo**

This blend of 70% Malbec and 30% Cabernet Sauvignon is accompanied by a sumptuous perfume of white chocolate interwoven with blackberries, cassis, spice box and flowers. With great density, beautiful precision and a long, medium- to full-bodied finish. 91 points Robert Parker. Elsewhere at \$60 a bottle. 92 points *Wine Enthusiast*.

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

#### champagne club

##### **1999 Daniel Ginsburg “Vintage Sous Bois” Brut Champagne\***

This wine used to be called De Meric, but as the founder (Daniel Ginsburg) passed away, it is now sold under his name. This very special, barrel-fermented wine is composed of 70% Pinot Noir and 30% Chardonnay from the villages of Ay, Avize, Cramant, Oger, Mareuil-sur-Ay and Mutigny. This will appeal very much to fans of richer styles like Bollinger and Krug.

Regular K&L Retail: \$49.99 Wine Club Price: \$36.99

#### best buy wine club

##### **NV Dona Carla Douro Red**

There are some fabulous value wines coming from Portugal these days, and this is a superb one. Smoky, toasty aromas follow to the palate. The wine is vibrant and a little flashy. Great party wine that goes down easily; you will go back for a few more glasses.

Regular K&L Retail: \$14.99 Wine Club Price: \$9.99

#### premium wine club

##### **2003 Blair Estate Cabernet Sauvignon**

89 points Stephen Tanzer: “Bright, deep ruby-red. Dark cherry, licorice and violet on the nose. Ripe, supple and quite dry, with complex flavors of cherry, violet and graphite. Fresher and sweeter than the merlot, and riper on the back end, finishing with strong fruit and dusty tannins.” (May/June 06) 45% Cabernet Sauvignon, 28% Cabernet Franc, 27% Merlot. Elsewhere \$50.

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

#### italian club

##### **2010 Tenuta Fujanera Nero di Troia Arrocco**

I’ve always been fascinated by this grape. Its ebullient blueberry like fruit and wild aromatics make it stand out from most varieties, Winemaker Giusy Albano treats her Arrocco only to stainless steel to let the fruit shine and keep its powerful tannins in check while still giving it a vibrant palate feel and balance to the juicy fruit.

Regular K&L Retail: \$15.99 Wine Club Price: \$11.99

## TALES OF THE SPORTING LIFE

**Having just returned from a whirlwind tour of France's most prestigious spirit-producing regions, I've been extremely introspective and circumspect regarding our future plans for the K&L Spirits department.** While what we do requires a great deal of self confidence and certainly a total trust in your own palate, the whole model requires a certain degree of risk. While the financial risk is significant, we are also risking our personal reputation with each purchase we make. Last year we brought 17 casks of single malt Scotch into the country. When we tasted them in the warehouses in Scotland, every single one was absolutely impeccable. One of our favorites came out of a white wine cask and was bottled by the distillery where it was made exclusively for our store. Little did we know that in the bottle that incredible white-wine character would turn volatile. While the hit to our bottom line wasn't devastating, I have to admit that I was personally embarrassed that we'd struck out so spectacularly. While I've always been a bit skeptical of wine-cask finished whisky, I'd never experienced that kind of post-bottling issue. While I have to admit that my ego was a bit bruised, I learned an incredible value lesson: No matter how hard you work or how important something is to you, there is always the chance that it falls apart. Some parts of life are beyond your control and at a certain point you need to relinquish control

That said it's time for you to relinquish control to me again! After spending two weeks in Cognac and Armagnac, I've definitely acquired a whole new understanding of why French brandy is not like anything else in the world. Another thing that's completely unlike anything else available anywhere in the world is this Single Barrel Cask Strength Cognac from Grand Champagne. The **Comandon XO Single Barrel Grand Champagne Cognac (PA \$180)** is truly one of the finest spirits to ever pass over my lips. Selected from the incredible stocks of the Tessendier family's personal Paradis, the Brandy snaps the chains that have held Cognac back for so long. The Comandon XO brand is one of the world's most respected, winning awards and medals from pretty much everywhere. This single-barrel offering is a minimum of 30-years old and comes with an exclusive and authentic art deco label designed for the brand 100 years ago. Regardless of how amazing it sounds and looks, nothing but experiencing this phenomenal liquid will do it justice. This is the single-barrel Cognac for the true connoisseur and will feel totally familiar while promising something completely new and unique. Don't wait to get yours, I can't control how long it lasts!

*David Othenin-Girard*

## *K&L Whisky Merchants* THE HOLY GRAIL

**In the pantheon of famous wines, names like Mouton Rothschild, Lafite, Petrus, Cheval Blanc and Latour come to mind. These are wines of such a world-renowned reputation that collectors pay ever-increasing amounts to secure them.** The single malt world, while not yet as illustrious as the collectable wine trade, has its own share of legendary whiskies, many of them no longer in production. Port Ellen and Black Bowmore are two that come to mind, but no distillery has become more lionized, more desired and more sought after than the now defunct Brora facility in Scotland's Highland region. Originally the home of Clynelish single malt whisky, the name was changed to Brora after a second Clynelish distillery was built immediately next door. When its owners decided that only one of the two distilleries was needed, they chose to keep the more modern facility and silence the older one.

Late last year, due to the strength of our relationships in Scotland, we were able to secure one of the few independently owned casks of Brora in existence—a 30-year-old sherry butt that we would have purchased regardless of its quality. Amazingly enough, the whisky inside of it was still fresh and vibrant, swimming with resin notes, hints of peat smoke, supple textures and oily residue. It was far and away one of the best Brora malts we had ever tasted. Interestingly enough, sitting in the warehouse right by its side was a 21-year-old sherry butt of Clynelish. We sampled the whisky, and it was simply magical. Clynelish has always been an insider's malt with its waxy, lemony flavors, but to find a rare, isolated, sherry-influenced expression was simply too good to pass up. We had to jump all over both casks and present them side by side as one of our premier offerings for 2012.

As of this moment, these casks are on the water headed for the US and eventually our warehouse. They should arrive by the beginning of March. The rumor right now is that we may not see another official Brora release until 2020, when the company-owned stocks hit 40 years, and a more prestigious bottling can be offered. The last official expression of Brora 30 sold for a whopping \$400 per bottle. We're offering a single barrel, cask strength, textbook expression for \$250 on pre-order. We will only have 250 bottles of this whisky to offer. As a wonderful side note to the legend of Brora, we're also offering an extremely rare 21 year cask of Clynelish. This is easily one of the hottest whisky deals we have ever seen, and we expect supplies to sell fast.

*David Driscoll*

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

Before the 2009s really start to arrive we received the last few '08s and opened them for the staff. One of the wines was the 2008 Fonplegade. We visited this St-Emilion Grand Cru last April and tasted the 2010, which was the new winemaker's first vintage and which was generally characterized as a *terroir*-driven wine. The vineyards sit on the Cote Sud of St-Emilion, which gives the wines plenty of "minerality and heat" according to the chateau. The 2008 and 2010 are totally different wines so I included the tasting notes of both.

**2010 Fonplegade, St-Emilion\* (Pre-Arrival \$39.99)** This shows fragrant floral, spice and bright red fruit on the nose. The bright acidity is dominate on the finish with a lifted red-fruit aromatic. Ripe, rich fruit balances the slight astringency

**2008 Fonplegade, St-Emilion\* (\$39.99)** This is a rich, modern Bordeaux. The nose is dominated by ripe, dark fruit and toasty oak. On the palate its rich black raspberry fruit is almost liqueur like. The astringent wood tannins dry out the finish a little, but the black raspberry lingers. This is a big, age-worthy St-Emilion for only \$40.

**2007 La Croix de Beaucaillou, St-Julien\* (\$39.99)** The second wine of Ducru is still showing lots of oak spice on the nose, but the palate has opened up showing plenty of currant and black cherry with a soft mouth feel. The tannins are very fine and show only a touch of astringency. The black cherry and spice linger on the finish.

**2006 Ducluzeau, Lustrac\* (\$19.99)** This is also owned by the Borie family of Ducru-Beaucaillou, and although the vineyards are planted to 50% Merlot and 50% Cabernet Sauvignon the final blend is usually Merlot dominate. I decanted this for a couple hours, which benefited the palate. The nose on the '06 is filled with cedar and plum, which continue on the palate along with nice spice. The tannins are polished, giving a nice mouth feel right now.

**1997 d'Arche, Sauternes\* (\$39.99)** I doubt that we'll have any of this left by the time you read this because this is a tremendous value for a 14-year-old Sauterne. And, this wine is ready to drink right now. There is beautiful candied citrus, pure botrytis and honeycomb on the nose and palate. The acidity is completely integrated providing a soft, elegant palate.

"I doubt that we'll have any of this left by the time you read this because this is a tremendous value for a 14-year-old Sauterne."