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Wine News

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Off the Beaten Path in Burgundy

Sometimes, to find the best values, you have to wander where there's not a long line of people directly in front of you. In Burgundy this means looking at those appellations that are less familiar than the likes of Chambolle-Musigny or Vosne-Romanée. Kirk Walker talks about a wine from one such appellation, Chorey-lès-Beaune, on page 18. Let's look at a couple others here:

2005 Côtes de Nuits-Villages, Domaine Desertaux Ferrand (\$22.99)

This delightful wine comes from the village of Corgolino, hardly a household word. But the winegrower has won awards for being one of the top young vigneron in Burgundy. If you taste this aromatic, lovely, yet structured wine you will see why.



2005 Côtes de Nuits-Villages, Le Vaucrain, Dom. Daniel Rion (\$23.99) In the neighboring village of Comblanchien (another unknown) lies a vineyard right across the wall from a very famous Nuits-St-Georges Premier Cru, Clos de Marechale. That wine sells for \$90. For just more than a quarter of the price, why not try this structured, rich, mineral-driven pinot?

2005 Monthelie Rouge, Château de Puligny-Montrachet (\$27.99)

Many people have heard of, and look for, Volnay. But far fewer know Monthelie, located right next door. Yet you can stand in the vineyard where this is grown and throw a rock into Volnay, underhanded! This is round and forward enough to drink now or cellar it for a few years to develop some complexity.

—Keith Wollenberg

Save the Date: January Dinner with Laurent Drouhin

Join K&L and the folks from Dreyfus Ashby on January 24 as we welcome Laurent Drouhin of Maison Joseph Drouhin. We'll taste barrel samples of their extremely charming 2006 red Burgundies as well as an interesting older wine or two. Talk to the Drouhin family about their wine and be among the first to taste the new vintage. Drouhin wines will be for sale on a pre-arrival basis that evening, allowing a first chance at some of the rarer wines in their portfolio. The dinner will be held at Chantilly Restaurant, next to our RWC store. \$135/person plus tax. Tickets on sale now! Log onto klwines.com or call 1-800-247-5987 today.

Top California Cab's Under \$100

The prices for top California wines are steadily on the rise! Five hundred dollar Screamin Eagle-like cult wines aside, well-known reds like Opus One, Joseph Phelps "Insignia" and Caymus Special Select are all priced at more than \$150 a bottle. I believe the increasing prices are a response to the meteoric rise in prices for Bordeaux. Luckily, there are still a few great wines that have yet to raise their prices, making the equally excellent wines below look like relative bargains.



2004 Beaulieu Vineyard Napa "Georges de Latour"

Reserve Cabernet Sauvignon (\$79.98) The "Georges de Latour" represents Beaulieu's best cabernet sauvignon from vineyards in Rutherford, Oakville and St. Helena. Hand-harvested fruit, whole berry fermentation and 21 months aging in oak lead to a wine that is full-bodied and mouth-filling with concentrated aromas of black fruits, mocha, toast and briar. On the palate are flavors of blackcurrant, vanilla and anise. Drinking well now, this wine will benefit from seven to nine years in the cellar to reach its fullest potential.

2004 Beringer Private Reserve Cabernet Sauvignon (\$79.99)

93 points *Wine Spectator*: "Rich, dense and chewy, with ripe plum, blackberry, fresh earth and mineral flavors, framed by smoky, cedary oak. Intense and persistent, ending with a mix of cherry and currant fruit. The tannins are firm but ripe. Needs time. Best from 2009 through 2018. 8,200 cases made."



2004 Dominus Napa Valley Proprietary Red (\$99.00)

94 points Robert Parker: "The elegant, dark plum/purple/garnet-colored 2004 Dominus exhibits a big, sweet, cedary, roasted herb, mocha, black cherry liqueur, black currant, and earth-scented perfume. Medium to full-bodied with silky tannin as well as a luscious mouthfeel and finish, it should be more accessible in its youth than many of its predecessors, but easily last for two decades."

—Trey Beffa

Clyde Picks Some of His Favorites!

For the Pinot Noir Collector:

2001 Clos de la Tech Pinot Noir, Domaine du Dr Rodgers\$101.50

Our good friend TJ Rodgers of Cypress Semiconductor fame has allowed us to sell a few cases of his pinot noir from a one-acre plot in Woodside. Made with all the bells and whistles of a DRC wine, this 2001 is elegant and quite Burgundian in style. It should age well for many years. We also have a few bottles of 2000 and 2002.

For the Bordeaux Drinker:

1997 Château Langoa Barton, St-Julien\$39.99

Anthony and Lillian Barton end up the heroes once again, for their super wines as well as their insistence on reasonable pricing, they practically wrote the book on Bordeaux values. I love this wine as it possesses a deep ruby color, as well as some of the vintage's up-front charm and softness, good purity and a medium-bodied, ripe, rustic finish. It just tastes good with a steak or rack of lamb. And it is affordable.

For the Bordeaux Collector:

2004 Château Cos d'Estournel, St-Estèphe\$89.99

We just had this wine in Hollywood this past November and it was fabulous. In fact, I thought it overshadowed their 2000. The way prices are going for the top wines in Bordeaux, this may be the last Cos to sell for under \$100! 92 pts RP: "A beautiful example of the vintage, proprietor Michel Reybier and his top-notch winemaker, Jean-Guillaume Prats, have fashioned an exceptional wine displaying a dense ruby/purple color as well as a sweet perfume of boysenberries, black currants, cherries, pain grille, roasted herbs, and licorice. Medium-bodied with impressive density for the vintage, sweet tannin, and outstanding richness and length, it should be at its finest between 2009 and 2020+."

Coming soon to a K&L near you: 1996 Château Lynch-Bages, Pauillac—direct from the property. This fabulous wine should arrive at the end of January. Put your name on the waiting list.

—Clyde Beffa Jr

Couch Potatoes 2008!

Don't you just love it when the holidays OVER? I sure do. And now that they are, I can tell you I'll be spending a lot of time on the couch. No headset, phone or computer in sight; the foie gras and cheese plates are a receding memory (although they have left their mark in the form of a few extra pounds). I'm recharging my batteries the old-fashioned way, on my back with my HDTV clicker in one hand, a wine glass in the other, pondering which flavor Doritos and Cheetoes to have as an appetizer before warming up my Swiss chard focaccia.

From this vantage point I don't want to think very hard about my wine selections, just bring me some good wine, as fresh as the New Year. White Bordeaux fit the bill. Over the last 10 years there's been a white wine revolution and we love it! Bordeaux's maritime climate can be a challenge, but in many vintages it can be almost perfect. This is absolutely the case today; the region is producing stunning wines of

great freshness and bright acidity that strike an impeccable balance between intensely flavored sauvignon blanc and sémillon, without being dominated by excessive alcohol levels. This is not an easy task in today's warmer world.

2004 Carbonnieux Blanc (\$23.99) This has been one of the few wines that has been a model of consistency. Anthony Perrin's wines are always straw-colored, never over-oaked or overripe. The 2004 is full of floral citrus flavors and minerality and is just lovely.



The **2005 La Louvière (\$35.99)** is also stunning and will show you just how outstanding the weather was in 2005, highlighted by the brightness, intensity and incredible length of the wine's finish. We have always loved La Louvière and this is the best we have ever tasted. Plus it's bottled with a screw cap!



Other outstanding blancs in-stock from 2005 include the fantastic wine of **Couhins-Lurton (\$39.99)** and our hand-picked, best value selections: **2006 Château Roquefort Blanc (\$11.99)** and **2006 St-Jean des Graves (\$12.99)**.

For my ham and cheese focaccia, I need something ready to drink and not over the top, something like **1997 Château Langoa Barton (\$39.99)** or **1997 Château Haut-Bailly (\$49.99)**. Both wines are dead-on perfect right now; the red fruits have integrated into beautiful, crisp clarets. They are a true testament to just how good the wines of Bordeaux can be even in the toughest of weather conditions. If you are someone who only goes by the ratings and vintage charts, you will always miss delicious wines like these *and* my favorite biscotti wine: **1982 Château Suduiraut (\$99.99 750ml; \$49.99 375ml)** The 1983 received all the accolades in Sauternes, but the 1982 is delicious. The 1983 may be a hint sweeter but the 1982 is much fresher, tastes far younger and has plenty of honey and apricot flavors and sweetness—a completely overlooked vintage showing fantastically today.



It's now naptime. Please feel free to contact me anytime with questions or advice on the wines of Bordeaux at x2723 or Ralph@klwines.com. Happy New Year!

—Ralph Sands

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Getting To Know You: Clyde Beffa Jr.



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

Main Wine Buyer and head of sales since K&L started in 1976. Three other SMALL companies also started in 1976: Microsoft, Oracle and Apple.

What did you do before you started working here?

I milked cows—owned a dairy from 1967-1973.

What do you like to do in your spare time?

What is spare time? Really, I like to work in the garden, play golf, travel. I love to go to our place at Lake Tahoe.

What's your favorite movie?

The Graduate—Fabulous; *Back to School*—I still want to do that. Also, *How the West Was Won!*

What was your "epiphany wine"—the bottle or glass that got you interested in wine?

It was not a wine, but a magazine—the February 1971 issue of *Playboy* had an article on the gentlemanly hobby of collecting wine.

Describe your perfect meal (at a restaurant or prepared at home).

What wine(s) would you pair with it?

Ossetra caviar on french fries (à la Cyrus in Healdsburg) with 1995 Krug Champagne. Then, foie gras, lightly cooked with a touch of apple and served with a 1962 Château Suduiraut. Next, a rack of lamb on the rare side with string beans from the garden and 1948 (yes, 1948) Château Cheval Blanc or 1961 Château Latour, but on the affordable side I'd take a 1983 Château Pichon-Lalande.

How do you think your palate has changed over the years?

Like me it is old—now three-quarters of the wine I drink is white and only a quarter is red.

What do you like to drink?

Sancerre or Pouilly-Fumé, white Bordeaux or, when I do not have a corkscrew, Kiwi sauvignon blanc.

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

Try many types of wine from many countries and do not read too many rating reports.

Which wines do you recommend? Which are you collecting?

I'd recommend 2004 Bordeaux—great wines that are affordable—and 2006 Bordeaux futures like Cantemerle, Pontet-Canet, Léoville-Barton and Clos du Marquis.

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

Current: My good friend, Henry Van der Voort: We'd drink a 1957 Château Belgrave, Pauillac. What a remarkable person with great stories about the wine business in the 40s!

Historical: Thomas Jefferson would be the other person. I'd serve him one of these fake Jefferson bottles to see if he could pick it as a fake.

Getting To Know You: Steve Bearden



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

San Francisco-based liaison to the Bordeaux buyer. I've been with K&L for seven years.

What did you do before you started working here?

For eight years I was the caretaker of a 10,000-square foot penthouse used by one of the country's wealthiest men just a few days a month.

What do you like to do in your spare time?

I like to spend my days off at my place in Sonoma Wine Country, hiking, swimming, canoeing, biking and even wine tasting.

What's your favorite movie?

Who's afraid of Virginia Woolf.

What was your "epiphany wine"—the bottle or glass that got you interested in wine?

It was a '74 BV Georges de Latour I had in Chicago in 1983. It was the first truly good wine I had ever had and it inspired me. If someone new to wine had one of the great '97 or '01 cabernets from Napa today they would likely feel the same.

Describe your perfect meal (at a restaurant or prepared at home).

What wine(s) would you pair with it?

My perfect meal would have a Provençal theme and would include roasted fish, tons of in-season veggies, hearty bread and garlic. It would be a pot luck and several of my friends would bring something from their cellars. I would supply plenty of '98 Châteauneuf-du-Pape from my cellar.

How do you think your palate has changed over the years?

Over the years I've gained a great respect for subtlety, finesse, elegance and terroir, or a sense of place, that I believe all great wine should have.

What do you like to drink?

Practically anything and everything but mostly French and Italian with heavy emphasis on Rhône and Bordeaux.

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

Be adventurous. There is tremendous diversity in regions, varieties and styles, so don't let your palate get pigeon-holed.

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

Thomas Jefferson, and I would discuss politics over a 100-year old Madeira.

Alexander the Great, and I would toast his conquering the world before age 30 with a great vintage of Krug Clos de Mesnil Champagne, maybe from '90 or '96.

Mark Twain, and I would have one of the truly great Bordeaux from an outstanding vintage like '61 or '82 or maybe an '82 Latour. Then we'd sit while he talked about whatever he wanted to.

BORDEAUX 1961-1997

This is just a partial list of our inventory, check our website for all in-stock Bordeaux.

Château Siran Large-Format Bottles

A very fine property making wines to cellar—Superb values. These are direct from the property—impeccable condition.

- 1964 Siran, Margaux (1.5L)\$229.00
- 1966 Siran, Margaux (1.5L)\$229.00
- 1971 Siran, Margaux (1.5L)\$229.00
- 1985 Siran, Margaux (5L)\$679.00
- 1989 Siran, Margaux (1.5L)\$199.00

1961 Palmer, Margaux\$2,999.00

Perfect condition from Mahler-Besse. 99 pts RP.

1970 Beychevelle, St-JulienInquire

Also perfect condition—Mahler-Besse cellar.

1970 Ducru-Beaucaillou, St-Julien .. \$245.00

92 pts RP: "...quintessentially elegant Bordeaux."

1975 Poujeaux, Moulis (1.5L)\$169.99

Old-school style, lingering finish. Excellent.

1976 Latour, Pauillac (1.5L)\$599.00

A bargain in the Latour world! Our anniversary wine.

1982 Latour, Pauillac.....\$2,499.00

Direct from the cellars of Latour.

1985 Poujeaux, Moulis\$99.99

Old-school, but still sweet and lovely.

1986 Latour, Pauillac\$499.00

A bargain in today's Latour world. From their cellar.

1989 Chasse-Spleen, Moulis\$129.00

91 pts RP: "The 1989 Chasse-Spleen is the finest wine this property has produced since their great 1949." Direct from the property.

1990 Chasse-Spleen, Moulis\$99.99

90 pts WS. Sweet and lush. Clyde loves it.

1990 Figeac, St-Emilion\$279.00

94 pts RP: "...a great Figeac, potentially a richer, more complete and complex wine than the 1982."

1991 Léoville-Las Cases, St-Julien\$129.00

A very underrated vintage—super wine.

1991 Pichon-Baron (1.5L)\$169.99

RP: "1991 exhibits a formidable, opaque, dark purple color and a tight but promising nose of licorice, minerals and blackcurrants. It is one of the most promising wines of the vintage."

1994 Ducru-Beaucaillou, St-Julien\$86.99

90 pts RP: "A top-notch effort in this vintage, Ducru-Beaucaillou's 1994 displays outstanding extract and purity, moderate tannin and a persuasively rich, sweet, spicy finish."

1994 Soutard, St-Emilion.....\$29.99

A fabulous buy for old-school merlot lovers. Plenty of structure and flavor.

1996 Cantenac Brown, Margaux.....\$54.99

Money Tight? Great Values Still Exist in Bordeaux



We have lots of great values from great Bordeaux vintages in red, white and even sweet wines.

2006 le Cygne de Fonreaud Blanc, Lustrac\$17.99

We've sold cases and cases of the excellent red from this property and the white promises to be even more popular. This amazing dry white from the great '06 vintage is a blend of sémillon and sauvignon blanc and is balanced and structured with a creamy mouthfeel. This is clean, refreshing and lively with a crisp finish.



2004 Lieutenant de Sigalas, Sauternes \$24.99

This second wine of the wonderful Sauternes property Sigalas-Raboud is a must-try for lovers of sweet bargains. It's extremely spicy on the nose, with some coconut nuances on the round palate and showing a clean, well-balanced personality. This is very fine and shows terrific pedigree.



2004 Caronne Ste-Gemme, Haut-Médoc*\$15.99

We direct import this wine every year and pass the savings on to you. Although this 20,000-case property made a somewhat more structured wine in 2004, this is quite approachable with decanting. According to the *Wine Spectator*: "Shows bright floral and berry character, with a note of fresh clay. Medium-bodied, with a good vein of black fruit and a firm, medium finish." Don't miss this great bargain!

2005 Bourbon la Chapelle, Médoc\$12.99

This is the second wine of Château Castera and represents an outstanding value in today's red-hot 2005 Bordeaux market. There is surprising strength here given the price point, with some rounded tannins and very fine acidity. This is very bright with an array of red fruit flavors and a touch of earth on the lingering finish.

2005 Villegeorge, Haut-Médoc\$19.99

Here is another stunning value in 2005 Bordeaux. This is a big wine with plenty of richness in the sweet, fruity middle and some intriguing notions of slate and mineral. The finish here is very long and the flavors become even more complex as they linger on the palate. Delicious now but should age quite well.

—Steve Bearden

1996 Haut-Bailly, Pessac\$69.99

Since 1982 Haut-Bailly has been making outstanding wines and the 1996 is no exception.

1996 Potensac, Médoc\$34.99

89 pts RP: "This is the most amazing wine this estate has ever produced."

1996 Phélan-Ségur, St-Estèphe\$49.99

Ripe blackberry fruit flavors with hints of spice.

1996 Pontet-Canet, Pauillac\$82.99

92+ pts RP: "...superb potential."

1997 Clos du Marquis, St-Julien\$39.99

This red has mineral, currant and mint aromas. Medium- to full-bodied, with polished tannins and a fruity, succulent finish.

1997 Domaine de Chevalier, Pessac .. \$32.99

Outstanding wine from an underrated vintage.

1997 Haut-Bailly, Pessac\$49.99

Sweet and sexy!

1997 Latour, Pauillac\$299.00

Affordable Latour.

1997 Malescot-St-Exupéry.....\$39.99

One of Clyde's favorites. Soft and elegant.

Sauternes

1982 Suduiraut\$99.99

1982 Suduiraut (375ml)\$49.99

4 stars Michael Broadbent. This wine is actually better than the heralded 1983. "Roasted grapes picked exceptionally early, 16 September. Alcohol

14%. First tasted in 1988: sweet, hefty; minty, spicy; good length and acidity. More recently: waxy yellow; rich bouquet; very sweet, full-bodied. Showing well."

1989 Suduiraut Crème de Tête\$249.99

1993 d'Yquem\$139.99

Château d'Yquem that's affordable. According to WS: "Light gold color. Lemon tea, almond and honey character. Medium-bodied, medium sweet, with some spicy flavors and an herbal, sorbetlike finish. Drink now."

1996 Rieussec-90 pts ST\$64.99

1997 Lafaurie-Peyraguey-90 pts RP\$46.99

Château Angludet: Direct from Property

One of our favorite properties. They make honest, pure wines here. They taste very good and age quite well. Very affordable values.

1999 Angludet, Margaux (1.5L)\$89.99

Delicious wine that can be drunk now.

2000 Angludet, Margaux\$49.99

For the cellar or decant one hour.

2001 Angludet, Margaux\$44.99

Lovely and elegant.

2003 Angludet, Margaux\$49.99

Very ripe and round. Hold for a few years.

2004 Angludet, Margaux\$39.99

Classic style—meant to cellar. Will reward you.

BORDEAUX 1999-2005

This is just a partial list of our inventory, check our website for all Bordeaux.

| | |
|--|---------|
| 1999 Branaire-Ducru, St-Julien | \$44.99 |
| 1999 Coufran, Médoc | \$22.99 |
| 1999 Gruaud-Larose, St-Julien | \$49.99 |
| 1999 Kirwan, Margaux..... | \$49.99 |
| Rich, round, sweet and lingering on the palate. | |
| 1999 l'Arrosee, St-Emilion..... | \$29.99 |
| Soft and Burgundy-like. | |
| 2000 Clerc-Milon, Pauillac-92 pts RP | \$74.99 |
| 2000 Grand Puy Lacoste, Pauillac..... | \$89.99 |
| 93 pts RP: "This is a large-scaled wine." | |
| 2000 La Grangeneuve de Figeac* | \$36.99 |
| 2000 Pontet-Canet, Pauillac | \$89.99 |
| 2001 Bahans de Haut-Brion, Pessac | \$39.99 |
| 2001 Coufran, Médoc | Inquire |
| 2001 Haut-Bailly, Pessac | \$57.99 |
| 2001 Reserve de Comtesse..... | \$44.99 |
| 2002 Haut-Bailly, Pessac | \$54.99 |
| 2002 Léoville-Barton, St-Julien | Inquire |
| 2002 Malesscot-St-Exupéry, Marg | \$49.99 |
| 2002 Potensac, Médoc | \$19.99 |
| 2002 Rocher Bellevue Figeac | \$19.99 |
| 2003 Beaumont, Haut-Médoc..... | \$15.99 |
| 2003 Bois-Malot, Bordeaux Superior* .. | \$9.99 |
| 2003 Bourgneuf, Pomerol | \$34.99 |
| 2003 Caronne Ste-Gemme, Haut-Méd | \$17.99 |
| 2003 Chantalouette, Pomerol | \$21.99 |
| 2003 Clairefont, Margaux | \$19.99 |
| 2003 Clos de la Vieille Eglise, Pom..... | \$39.99 |
| 2003 d'Agassac, Haut-Médoc | \$23.99 |
| Fine value from an emerging superstar. | |
| 2003 Petit Puch, Graves de Vayres | \$16.99 |
| 2003 Fourcas Hosten, Listrac | \$16.99 |
| Their best wine ever. Very supple for a Listrac. | |
| 2003 Haut-Bailly, Pessac | \$59.99 |
| Buy it and cellar it. Very concentrated. | |
| 2003 La Parde de Haut-Bailly* | \$23.99 |
| 2003 Loudenne, Haut-Médoc | \$18.99 |
| Their best ever. Quite sweet and lovely. | |
| 2003 Lynch-Bages, Pauillac | \$84.99 |
| 2003 Malmaison, Moulis* | \$13.99 |
| A lot of wine for only \$13.99. Round and ripe. | |
| 2003 Maurac, Haut-Médoc | \$14.99 |
| 2003 Poujeaux, Moulis..... | \$29.99 |
| 2003 Reserve Comtesse | \$34.99 |
| 2003 Tourelles de Longueville..... | \$27.99 |
| Decant three hours and serve. | |
| 2003 Valentons Canteloupe, Bord Sup | \$10.99 |
| Spicy with up-front fruit. | |
| 2004 Branaire-Ducru, St-Julien | \$39.99 |
| Outstanding wine. Age it five years. | |
| 2004 Canon-La-Gaffelière, St-Emil. | \$69.99 |
| 2004 Caronne Ste-Gemme, Haut-Méd | \$15.99 |
| 2004 Clerc Milon, Pauillac..... | Inquire |

Chip's Quips: Amazing Wines From the Côtes du Rhône

Great red wine doesn't have to cost an arm and a leg, as proven by these excellent Côtes du Rhône from Château de Montfaucon and Domaine Paul Autard.

Directly across from Châteauneuf-du-Pape, on the Rhône River, sits the beautiful property of Château de Montfaucon. This stunning site boasts a gorgeous castle that dates back to the 11th century, complete with historical artifacts like a Louis XIV desk and chair. And while the castle itself is wonderful to visit, Rodolphe de Pins, a direct descendent of the owners of said castle, also happens to make wonderful wine there. When we visited Rodolphe at the estate a year and a half ago he tasted us on his 2004s as well as these excellent 2005s, which were still in barrel. Not far is the Domaine Paul Autard, in the village of Courthezon, just outside of Châteauneuf-du-Pape. While 12-hectares of the domaine's 26 are located in Châteauneuf-du-Pape, the exceptional wines from the other 14, located in the Côtes du Rhône, are treated with the same consideration, but priced for everyday drinking.



2005 Côtes du Rhône, Château de Montfaucon\$10.99

If you haven't heard already, 2005 was an exemplary year in the southern Rhône and this traditional cuvée from Montfaucon has all the earmarks of a great vintage. Loaded with cherries and plums on the nose and the palate, the concentration level of this wine is something to behold. Intensely focused on the mid-palate, the bold, rich flavors extend long into the finish. Drinks well now but you could also hold it for a while.

2005 Côtes du Rhône, Château de Montfaucon "Baron Louis" \$17.99

I am totally serious when I say this: think of this wine as a Châteauneuf-du-Pape. This is Rodolphe's luxury cuvée and he painstakingly selects his finest lots to go into it. After he's selected the blend, he ages it for a year in barrique. As intense as the traditional Côtes du Rhône is, the "Baron Louis" takes it up a notch; there are more black fruit aromas and flavors in this prestige cuvée and the oak is more apparent on the nose. The palate is dense and sophisticated with layers of cherries, smoked meats and thick ripe blackberries. The finish is long and elegant, which is no small feat considering how massive this wine is. P.S. We also have magnums of this profound prestige cuvée!

2006 Côtes du Rhône Domaine Autard..... \$10.99

K&L is proud to present one of the first '06 Côtes du Rhône on the market: the exceptionally priced and sumptuously flavored Domaine Autard. Paul Autard founded the estate in the early '70s and now his son Jean-Paul Autard carries on the tradition. The vineyards that make this wine are located just outside the Châteauneuf-du-Pape appellation. The average vine age is more than 50-years old and the resulting wine is rich and voluptuous in the mouth and has a beautiful round spicy finish. It's hard to imagine a better wine (well, besides the equally amazing Montfaucon) at this price.

—Chip Hammack

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|--|----------|
| 2004 Cos d'Estournel, St-Estèphe | \$89.99 |
| 2004 d'Armailhac, Pauillac | \$26.99 |
| 2004 de Pez, St-Estèphe | \$26.99 |
| 2004 du Moulin, Haut-Médoc | \$19.99 |
| 2004 Domaine de Chevalier, Pessac | \$39.99 |
| One of Clyde's favorites—cellar it. | |
| 2004 Gruaud-Larose, St-Julien | \$37.99 |
| 2004 Haut-Bailly, Pessac | \$69.99 |
| A classic wine. Plenty of fruit, acid and tannin. Very balanced. | |
| 2004 Haut-Beausejour, St-Estèphe | \$19.99 |
| Decant and enjoy. | |
| 2004 Latour, Pauillac | \$449.00 |
| 2004 Phélan-Ségur, St-Estèphe | \$29.99 |
| 2004 Reserve de Comtesse..... | \$33.99 |
| 2005 Marjosse Rouge, Bordeaux..... | \$14.99 |
| 2005 Marges, Graves*..... | \$9.99 |
| 2005 Mylord, Bordeaux | \$10.99 |
| 2005 Grand Bateau, Bordeaux* | \$9.99 |
| 2005 Saransot-Dupre, Listrac | \$19.99 |

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|--|---------|
| 2005 Sorbey, Haut-Médoc | Inquire |
| 2005 Thieuley Reserve Courselle* | \$18.99 |
| 2005 Richelieu, Fronsac* | \$24.99 |

White Bordeaux

| | |
|---|----------|
| 2004 Cantelys Blanc, Pessac*..... | \$19.99 |
| From the Smith Haut-Lafitte people—bravo! | |
| 2005 Clos Floridene, Graves* | \$19.99 |
| Dubourdieu is just a GREAT winemaker. | |
| 2005 Rochemorin, Pessac | \$17.99 |
| 2005 La Louvière, Pessac | \$35.99 |
| 2005 Couhins-Lurton, Pessac | \$39.99 |
| 2005 Cos d'Estournel Blanc* | \$199.00 |
| WOW!! Only 250 cases produced | |
| 2006 Rosé de Cantelys* | \$11.99 |

Sauternes

| | |
|---------------------------------------|---------|
| 2001 Filhot (375ml) | \$16.99 |
| 2001 Liot, Barsac-Stunning wine | \$29.99 |
| 2001 Dudon* | \$24.99 |
| 2004 Lieutenant de Sigalas* | \$24.99 |

Gonet: A Great Way to Start the Year

Well, I'm hoping that all of you had a good holiday season and you're ready and rarin' to go ahead with 2008. In mid-December, we received our latest container of Champagne and another is set to arrive pretty soon. One of our more elegantly-styled arrivals is from Philippe Gonet, a Champagne house situated in Mesnil-sur-Oger. I had the extreme pleasure of visiting this scenic area last September. The Gonet family has been making Champagne since 1820 and Philippe Gonet's 19 hectares lie in Mesnil (13 hectares) and Oger (6 hectares). Gonet also has one of most extensive collections of old vintage Champagne anywhere in the region.



The **NV Philippe Gonet Brut Reserve (\$31.99)** is a very balanced, elegant, understated wine, particularly at this price point. A blend of 60% pinot noir, 30% chardonnay and 10% meunier with the pinot fruit coming from the renowned areas of La Chapelle-Monthodon, Le Breuil, Sezanne and Vindey. The chardonnay fruit comes from Sezannais and Montgueux in the Aube. The final assemblage is comprised of 70% 2001 vintage fruit and 30% reserve juice from the 2000 vintage. There's brioche on the nose with a backing of crisp acidity. On the palate, the pinot fruit is at the forefront with toasty notes that are impressive, yet subdued.



A newer release from them, and a pretty recent arrival for us, is the **Brut Blanc de Blancs (\$34.99)**. This effort combines 2003 and 2004 fruit and is made from 100% chardonnay (of course!) with half the fruit coming from Mesnil (home of Krug and Salon) and the other half coming from the Aube village of Montgueux. As is typical with Blanc de Blanc from Mesnil, citrus flavors and minerality dominate, though they're subtle. Once in the mouth, it differs from the competition by offering floral aspects and, like the Brut Reserve, brioche. It's light and smooth in the mouth, without the acidity generally associated with Blanc de Blanc. An extremely versatile wine.



Lastly, there is the **Brut Rosé (\$32.99)** with its own very distinct style. This one is 100% pinot noir with all of the fruit coming from the town of Vertus. It is deep and dark, with some carry-over floral notes similar to, though much more intense than, the Blanc de Blancs. Think roses as opposed to honeysuckle and lilies. Deep strawberry flavors with a hint of savory spices underneath. The gorgeous red pinot fruit and a tiny bit of chalk come out in this effort. For me, this rosé is entirely appropriate with a variety of foods. Both white and dark fowl and dark chocolate desserts are at home with this effortless rosé.

Happy New Year!

—Scott Beckerley

Zero Champagne?

If you are keen on Champagne, a good way of staying informed is to sign up for my personal e-mail list. Every year I send out a vintage report after my tasting of the Vin Clair in April, as well as offerings of limited items that often don't even make it to the shelf. I also send out periodic news from the region and try my best to share with you trends and developments from Champagne. Please e-mail me at: garywestby@klwines.com to sign up. If you've signed up in the past but haven't heard from me in a while, please add my e-mail to your contacts and send me a note to make sure that I have your current address. I would also love to hear from any of you who are planning a trip to France. The Champagne region is now just 32 minutes from CDG airport by high speed train and a thrill to visit. Please let me know if you are going and I will send you a list of temptations!

Cinnamon and I will be eating lots of lighter fare in January—sushi, other simple preparations of fish and some Dungeness crab for a treat. My favorite pairing for this type of food is brut sauvage—no dosage Champagne. Since these wines contain no residual sugar, they add to the virtuousness of the meal after the excess of December. Here are a few:



Tarlant Brut Zero Champagne (\$33.99) Do you like dry Champagne? A real brut style? Well, this is it—a no-dosage-added beauty from Tarlant! It is a vibrant, even electric style of Champagne, with no sweetness whatsoever to cloud the purity of its flavor. Unlike some other “ultra brut” Champagnes, this wine has great texture and richness, mostly from a generous use of reserve wines and barrel ageing. This is a great introduction to this style of wine. Tarlant is one of a handful of cult producers in Champagne, but unlike most other trendy estates, they have been around for a while—since 1687! This wine is a blend of 2004, 2003 and 2002 with the two older vintages stored in wood vats prior to bottling. The composition is pinot noir (1/3), pinot meunier (1/3) and chardonnay (1/3). All of the fruit comes from hillside vineyards in Oeuilly in the Vallee de la Marne.



Ayala Brut Zero Champagne (\$39.99) Ayala is back! After a long absence from the U.S. market, Champagne Ayala has returned. This is a blend of equal parts chardonnay, pinot noir and meunier with no dosage at all. It is very clean and incisive with excellent floral notes to offset a mellow toastiness. It is composed primarily from the 2004 harvest, with reserve wines added from 2003, 2002 and 2001.



Laurent-Perrier Ultra Brut (Inquire) A brand new batch! The Laurent-Perrier Ultra Brut is one of the very few Champagnes shipped naked, with no dosage at all. It is a very special blend, made only in exceptionally ripe vintages. This cuvée is composed entirely from 1997 fruit, although it's not labeled as vintage Champagne. It is composed of half chardonnay and half pinot noir exclusively from grand cru vineyards. Because of the ripe year, grand cru fruit and long ageing time, this Champagne is dry and precise without being strident or harsh. It has great chalky grip, a rich underlying yeast quality and finish that goes on forever.

—Gary Westby

DIRECT BUYS FROM AROUND THE WORLD



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

Italy—Just arrived

Silvano Follador Prosecco Valdobbiadene Brut* \$12.99

It's finally back in! Incredibly perfumed nose. Beautifully balanced and delicate, it is followed by refined fruits with hints of yeasty complexity without being ponderous. This sparkling wine is a perfect aperitivo—long and refreshing.

2005 Rocca di Montegrossi Chianti*\$19.99

Soft, open and round in the mouth, the wine's luscious fruit is readily apparent yet is layered with spice, rosemary and violet. A luxurious softness on the palate follows onto the finish, which lingers and begs for food. A superb vintage in Chianti—just behind 2004.

Germany

These are the latest releases from August Kessler's estate in Assmanshausen, Rheingau. Kessler crafts vibrant expressions of riesling and pinot noir from vineyards famous for their high slate content.

2005 August Kessler Riesling "R"*\$9.99

Superb value for everyday drinking. Firm and off-dry, this white displays lemon and peach flavors on a juicy profile. Balanced, lingering finish.

2005 August Kessler Rudesheimer Berg Roseneck Spätlese Gold Capsule*\$27.99

Vibrant aromas of guava and white peach, with a hint of mint. Succulent peachy fruit is nicely balanced.

Spain/Portugal/Chile

2004 Altolandon, Manchuela*\$29.99

90 pts RP: "The 2004 Altolandon marks the debut of this wine sourced from an organically farmed, cool-climate vineyard. The wine is 50% syrah with the balance consisting of merlot, cabernet sauvignon and garnacha. Purple/black in color, it offers up a brooding nose of pepper, grilled meat, sausage, blueberry and black currant."

2005 Chryseia, Portugal*\$44.99

"Chryseia" is the Greek translation of "Douro," literally meaning "of gold." In many respects, you can call this lineup from Prats & Symington one of the more modern faces of the Douro. No one will call these wines rustic. Excellent wine packed with fruit.

2004 Neyen Espiritu de Apalta, Colchagua Valley, Chile*\$39.99

92 pts RP: "...70% carmenere and 30% cabernet sauvignon. Opaque purple-colored, it reveals a superb bouquet of pain grille, spice box, leather, blueberry,

black currants, and blackberry liqueur. On the palate the wine has plenty of grip, oodles of layered black and blue fruits, ripe tannins, and terrific balance."

White Burgundy

2005 Chablis, Grande Res du Domaine,

Pascal Bouchard*\$18.99

A Chablis with concentration, drive, and lots of mid-palate weight. The combination of minerality and richness in the middle is most attractive, as is our price, since we import the wine directly from Chablis. (Keith Wollenberg, K&L Burgundy Buyer)

2006 Mâcon Charnay, Domaine Renaud*\$11.99

Mâcon Charnay has a lovely floral nose, with a thread of sweet cream on the palate and lots of charm and richness. This just arrived and will sell quickly.

Rhône/French Regional

2005 Côtes du Rhône, Château Montfaucon*\$10.99

One of our all-time favorite producers and the 2005 vintage is stunning. Just across the Rhône river from the esteemed vineyards of Châteauneuf-du-Pape, this 88-acre estate is owned and operated by Rodolphe de Pins, a UC Davis graduate. This 2005 Côtes du Rhône is comprised of 50% grenache, 15% cinsault, 15% syrah, 10% carignan and 10% counoise. Violets and purple plum are followed by an explosion of red fruit jams on the palate.

2005 Cremant de Limoux Aimery 1531*\$10.99

It drinks like an expensive French Champagne with a rich yeasty nose and body to match. It's called "Cremant de Limoux," the official name for a sparkling wine from Limoux (that meets certain production and quality requirements). Limoux is actually located in southern France near Carcassonne. Definitely worth a serious look.

K&L Hours and Information

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

Hours: San Francisco: Monday-Friday 10 to 7. Saturday 9 to 6. Sunday 11 to 6. Redwood City: Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers: Monday-Saturday 10 to 6 and Sunday 11 to 5. Hollywood: Monday-Saturday 10 to 8. Sunday & holidays 11 to 6.

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 January 31, 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

Will Call/Hold 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. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.

Château Margaux Comes to SF

K&L is planning an elegant tasting and dinner with the managing director of Château Margaux, Bordeaux's famed first-growth. We are still working out the details, but please mark your calendar for Sunday, March 16. There will be very limited seating for this event. Château Margaux has not presented its wines in San Francisco since the mid 1990s. Tickets will go on sale on February 1.

Jim C's View Down Under: Hearty Reds to Warm Your Spirit



2006 Anwilka Red Blend Stellenbosch South Africa (\$37.99)

This is the second release from Anwilka, a joint venture between esteemed Bordeaux winemakers Bruno Prats (Cos d'Estournel), Hubert de Bouard (Angélus) and Lowell Jooste of Klein Constantia Estate. Attention to viticulture, through canopy management, pruning and green harvesting resulted in low yields of three tons or less per acre. The grapes were harvested in small crates and sorted prior to destemming and again before crushing. The wine was matured in 50% new French oak for 10 months before blending and another month before bottling. With this vintage the wine saw the addition on 5% merlot and a hint more cabernet than the 2005. To me, the wine comes off more linear and Bordeaux-like than the 2005, with more classic black currant, blackberry, violet, earth, mineral and chocolate notes. These elements follow on the palate with refined tannins, balance, structure and fine length.



2006 Water Wheel "Memsie" Shiraz-Cabernet-Malbec Bendigo Victoria Australia (\$12.99)

Ever since I first met winemaker Peter Cummings and tasted his wines, I've been sold on Water Wheel's commitment to over-deliver. We've carried the Memsie since 2002 and it has fast become a customer favorite. The 2006 is a shiraz-dominated blend with 7% cabernet sauvignon and 6% malbec added to it. I tasted the wine earlier this year in Australia, and again just before its release in the States, and was knocked out. The bouquet soars with blue and blackberry fruit, dark plum, earth and spice. On the palate, the wine is concentrated with incredibly fresh and bright flavors; it shows impeccable balance and a long finish. This is a classic example of what the Aussies do SO well: great wine for a fair price.

2006 Oliverhill "Clarendon" Shiraz McLaren Vale South Australia (\$27.99) Owned by Linda and Stuart Miller, Oliverhill produces a total of 3,000 cases annually. Stuart makes these handcrafted wines in a classic McLaren Vale style: big and juicy with blueberry and chocolate notes. The grapes are from Clarendon, a sub-region of McLaren Vale, and are cropped to less than two tons an acre on soils with shale over red clay. The nose offers notes of black and blueberry, licorice, grilled meats, earth, chocolate and a lifted, zesty hint of dried orange peel. On the palate there is great focus and balance with juicy boysenberry fruit and a dusting of cocoa powder with great length.



2006 Epsilon Shiraz Barossa Valley South Australia (\$22.99)

This wine, a partnership between Dan Standish and Jaysen Collins, formerly came under the Massena label. It is now simply labeled Epsilon. Dan was a winemaker at Torbreck for many years prior to starting his own company in 1999. The grapes are sourced from 30-plus-year-old vines from the Greenock area in the Barossa and aged for 12 months in old French oak hogsheads. The wine is dense purple with aromas of violets, graphite, blackberry, dark plum, bittersweet chocolate, earth, tar and truffles. On the palate, the wine is full-bodied, but with fine acidity and balance that lead to a long, pure finish.

Cheers, Happy New Year, and stay warm

—Jimmy C

2006 Côtes du Rhône Domaine Autard\$10.99
2005 Côtes du Rhône Château de Montfaucon*\$10.99
2004 Côtes du Rhône-Villages-Laudun Domaine Duseigneur
(ORGANIC)*\$11.99

2005 Côtes du Rhône Domaine de la Garrigue
Cuvée Romaine\$12.99

2005 Côtes du Rhône Comte Louis Clermont-Tonnerie
La Berardière Très Vieilles Vignes*\$12.99

2005 Côtes du Ventoux Domaine de Fondrèche O'Sud\$12.99
2005 Châteauneuf-du-Pape K&L Cuvée-Cecile Chassagne*\$16.99

A really tasty Châteauneuf-du-Pape for less than \$20? Yes it is possible! Thanks to our good friend and vigneronne Cecile Chassagne. This K&L CDP cuvée offers up copious notes of berries, violets and spice. On the palate, the wine is well-rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit. It finishes with delicate, sweet tannins.

2001 Côtes du Luberon Rouge "Les Artemis"
Domaine del la Citadelle\$16.99

2005 Côtes du Rhône Château Montfaucon "Baron Louis"*\$17.99
This prestige cuvee will age well for many years. 60% grenache, 20% syrah, 10% mourvèdre, and 10% carignane. Deep color—flashy oaky nose. Spicy with black fruit flavors.

2004 Châteauneuf-du-Pape Chante Cigale*\$24.99
90 pts ST: "Deep violet. Very primal and a bit reduced, with raw blackberry and cassis scents deepened by tobacco and espresso.

2005 Châteauneuf-du-Pape Collection Corcia
Cuvée Patricia*\$24.99

2004 Châteauneuf-du-Pape Domaine de Marcoux*\$44.99
91 pts RP: "The 2004 Châteauneuf-du-Pape (16,000 bottles) is a sexy, open-knit style of wine for the Armeniers, with a deep ruby/purple color and a big, sweet, expansive nose of blackberry and black currants with some cherry liqueur, dried herbs, smoke, and licorice. The wine is delicious to say the least, but also elegant, pure, and well-balanced. It should drink nicely for a decade or more." (02/07)

Beyond Bordeaux

This month I am pleased to announce that two new cuvées from southwest France have arrived in our stores. The appellations of Montravel (mostly white) and Bergerac (white, red and rosé) are located just a short drive from Bordeaux. Made from similar varietals as its more famous neighbor, the wines from these two regions are generally made less for conspicuous consumption and more for pleasurable and unabashed imbibing. One of the region's leading domaines is Château Calabre which is owned by Daniel Hecquet. Hecquet is known throughout greater Bordeaux for producing some of the highest quality, freshest wines in the appellation. The two cuvées that follow are no exception. Please read on!

2006 Château Calabre Montravel (\$11.99) This dry and vibrant sauvignon blanc from Château Calabre is picked at ultra-low yields and vinified in stainless steel tanks. It is resplendent of crisp, fresh fruit, grapefruit and ripe citrus curd. To be enjoyed on its own, or with an herbed goat cheese salad.

2005 Château Calabre Bergerac Rouge (\$11.99) The 2005 cuvée is composed of 75% merlot, 15% cabernet sauvignon and 15% cabernet franc. It is a supple and easy-drinking wine with velvety tannins and aromas of red berry fruit. This merlot-based red is the perfect accompaniment to grilled flank steak with french fries or a hearty slice of chanterelle or porcini mushroom pizza.

—Mulan Chan

Winter Whites

Here are two lovely whites that are sure to brighten your winter. Although they both boast enough honeysuckle and aromatic white flowers to make you think of summer in the South of France, the two are quite different on the palate. One is richly textured with a honeycomb sensation while the other is light, bright and has plenty of bite.



The **2006 Coteaux du Tricastin Domaine Grangeneuve "Les Dames Blanches de Sud" (\$14.99)** is a perfect winter white.

The wine exudes warmth with its lovely spice and honeyed notes and rich texture. The name of this cuvée, "the white ladies" refers to the four classic white Rhône varietals: viognier, marsanne, roussanne and grenache blanc, of which the wine is made. "Les Dames Blanches" is a classical Southern Rhône—intensely aromatic and richly textured without any cloying sweetness. Dominated by

viognier, the blend offers engaging notes of pear, stone fruit, honeysuckle and honeycomb and has good length, with a touch of honey and citrus on the finish. This would be a great wine to pair with heavier seafood dishes and fish in cream sauce.



The **2006 Vin de Pays des Côtes de Gascogne Domaine La Hitaire Blanc "Les Tours" (\$9.99)** makes for a great cocktail and party wine. It is bright, snappy and lightweight, punctuated by plenty of acidity and zip. Bursting with lime zest, ripe melon and aromatic white flowers the wine is very expressive from the get-go and dangerously easy to drink up.

—Nadia Dmytriw

Shipping Information

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 to you.

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 identification proving that he or 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.

Saturday Wine Tastings, January 2008

All tastings are from 12 noon to 3 p.m. in San Francisco and 1 p.m. to 4 p.m. in Redwood City and 2 p.m. to 5 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For further information about other special monthly tastings and dinners, please see our website at www.klwines.com and click on "local events".

Saturday, January 5: The Rhône The latest and best new arrivals from the Northern and Southern Rhône.

Saturday, January 12: Port and Sherry Just in time for the long, cold January nights, we'll open up some ports (ruby and tawny) and a few sherries for those of you who do more than cook with it.

Saturday, January 19: In Hollywood taste fine Bordeaux values from 2004 and 2005 vintage. Tasting Bars Closed in San Francisco and Redwood City for the UGC Tasting at the Federal Building in San Francisco. See you there!

Saturday, January 26: Domestic Pinot Noir Yes, this generally is a Zin thing in San Francisco but, we're featuring the best pinot noirs that both California and Oregon have to offer. So, if you're looking to branch out, stop on by!

A Meditation on Wine—Or—On Harmony, Natural Beauty and Wine, Thoreau-Style



2005 Côtes du Roussillon "Walden" (\$12.99) Why Walden?

This producer from the Roussillon actually has much in common with Henri David Thoreau's "Walden." Thoreau was inspired by the simpler things in life, his natural surroundings, plants, animals, earth, non-violence and harmony. The winemakers of the Roussillon are inspired too, finding solace and joy in working with their hands day in and day out, carefully tending to the fruit that goes into this wine.

The resulting wine's festive and jovial spirit comes through with child-like enthusiasm, like a kid waving his sticky hands in your face shouting, "me, me, me." And while its fun-loving red fruits sing with zing, the wine remains grounded by underlying notes of ground pepper, earth and acidity. Not an old soul this wine, no I envision this wine as a child licking a lollipop (bigger than his face) carried off by a bouquet of helium balloons. It's a blend of carignane, grenache and syrah and comes off bright, zesty, with a tight core of vibrant berry fruit. I get an honest, rambunctious, pure wine, with no new oak, perfect for lifting you out of the post-holiday doldrums.

—Keelyn Heely

9th Annual Whiskies of The World Expo!

K&L Wine Merchants is proud to be the on-site retail exhibitor for the 9th Annual Whiskies Of The World Expo on Saturday, March 29, 2008 at the San Francisco Belle, docked at Pier 3 at the Embarcadero in San Francisco. Riannon Walsh has done a fantastic job creating North America's Largest Whisky Celebration! Come join us and experience some of the world's greatest whiskies and the wonderful men and women who create them! Tickets can be purchased at www.celticmalts.com. For someone who is just learning about the world of whisky this is an event not to be missed! If you have attended in the past, bring a friend!

CABERNET SAUVIGNON & BLENDS

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|---|---------|
| 2002 Arrowood, Sonoma..... | \$34.99 |
| 2002 Beringer Private Res (375ml)..... | \$39.99 |
| 2003 Amici, Napa | \$34.99 |
| 2003 Aia (Miner Family), Napa | \$23.99 |
| 2003 Altamura, Napa | \$56.99 |
| 2003 Columbia Crest "Walter Clore" .. | \$29.99 |
| 2003 Frank Family, Napa..... | \$39.99 |
| 2003 Grgich Hills, Napa..... | \$49.99 |
| 2003 Hanna, Sonoma | \$19.99 |
| 2003 Heitz, Napa | \$34.99 |
| 2003 Jordan, Alexander Valley | \$44.99 |
| 2003 Kalinda Reserve, Napa | \$24.99 |
| 2003 Keenan, Napa..... | \$34.99 |
| 2003 Long Meadow Ranch, Napa | \$37.99 |
| 2003 Napanook, Napa | \$38.99 |
| 2003 Raymond Reserve, Napa..... | \$24.99 |
| 2003 Silver Oak, Alexander Valley | \$54.99 |
| 2004 Anderson's Conn Valley Res | \$49.99 |
| 2004 Beringer Private Reserve..... | \$79.98 |

93 pts WS: "Rich, dense and chewy, with ripe

plum, blackberry, fresh earth and mineral flavors, framed by smoky, cedary oak. Intense and persistent, ending with a mix of cherry and currant fruit. The tannins are firm but ripe. Needs time."

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|---------------------------------------|---------|
| 2004 BV Georges de Latour..... | \$79.98 |
| 2004 BV Tapestry | \$36.98 |
| 2004 Ch Souverain, Alexander Valley | \$17.98 |
| 2004 Ch St Jean, Sonoma..... | \$19.99 |
| 2004 Clos du Val, Napa | \$22.99 |
| 2004 Conn Creek, Napa..... | \$21.99 |
| 2004 Corison, Napa | \$64.99 |
| 2004 Dominus..... | \$99.00 |
| 2004 Duckhorn, Napa | \$59.99 |
| 2004 Ehlers, Napa | \$26.99 |
| 2004 Estancia Paso Robles Meritage .. | \$21.98 |
| 2004 Far Niente, Oakville | \$94.99 |
| 2004 Franciscan, Napa | \$19.99 |
| 2004 Hawk Crest, California | \$9.99 |
| 2004 Hedges "Three Vineyards" | \$16.99 |
| 2004 Hess Collection "Alomi" | \$19.99 |

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|---------------------------------------|----------|
| 2004 Hess Collection Mnt Cuv | \$29.99 |
| 2004 Hogue "Genesis" Wash..... | \$11.99 |
| 2004 Joseph Phelps "Insignia" | \$179.99 |
| 2004 Lewelling, Napa | \$46.99 |
| 2004 Peter Franus, Napa | \$39.99 |
| 2004 Piedra Hill "Purple Label" | \$49.99 |
| 2004 Quintessa Rutherford Red | \$109.00 |
| 2004 Robert Craig "Affinity"..... | \$36.99 |
| 2004 Robert Mondavi Reserve | \$114.00 |
| 2004 Rombauer, Napa | \$34.99 |
| 2004 Silverado, Napa | \$34.98 |
| 2004 Spottswoode, Lydenhurst..... | \$59.99 |
| 2004 Silverado, Napa | \$34.98 |
| 2004 Simi, Alexander Valley | \$16.98 |
| 2004 Terra Valentine, Napa | \$28.99 |
| 2004 Turnbull, Napa | \$39.98 |
| 2004 Two Tone Farm, Napa | \$8.99 |
| 2004 Whitehall Lane, Napa | \$36.99 |
| 2005 Alexander Valley Vineyards..... | \$14.99 |
| 2005 Avalon, Napa | \$10.99 |
| 2005 BR Cohn "Silver Label"..... | \$14.98 |
| 2005 Beringer Knights Valley | \$19.99 |
| 2005 Carpe Diem, Napa..... | \$21.99 |
| 2005 Caymus, Napa | \$64.99 |
| 2005 Caymus Special Select..... | \$149.00 |
| 2005 Cliff Lede Claret..... | \$31.99 |

A delicious, well-priced claret from Twin Peaks Ranch vineyard on the Yountville Cross Road and the hillside terraces of Poetry Vineyard.

| | |
|--|---------|
| 2005 Cloverdale Ranch, Alex | \$27.99 |
| 2005 Donati Family Claret | \$18.99 |
| 2005 Edge, Napa | \$16.99 |
| 2005 Frog's Leap, Napa | \$32.99 |
| 2005 Groth, Napa | \$46.99 |
| 2005 Hess Select, California | \$11.99 |
| 2005 House Wine, Columbia Valley .. | \$10.99 |
| 2005 J. Lohr "Seven Oaks" Paso | \$10.99 |
| 2005 Joel Gott, California | \$14.99 |
| 2005 Joseph Phelps, Napa | \$44.98 |
| 2005 Justin, Paso Robles | \$21.99 |
| 2005 Kalinda, Napa | \$17.99 |
| 2005 Lewis Cellars, Napa..... | \$79.99 |
| 2005 Newton Red Label Claret | \$18.99 |
| 2005 Philip Togni, Spring Mnt | \$85.99 |
| 2005 Piedra Hill "Bronze Label" | \$34.99 |
| 2005 Poppy, California | \$11.99 |
| 2005 Provenance, Rutherford | \$29.99 |
| 2005 Robert Mondavi, Napa | \$19.99 |
| 2005 Seventy Five "Amber Knolls" | \$18.99 |
| 2005 Stag's Leap "Artemis" | \$44.98 |
| 2005 Stephen Vincent, California..... | \$8.99 |
| 2005 The Show, California | \$11.99 |
| 2005 Twenty Bench, Napa..... | \$15.99 |
| 2005 Vinifera, Napa | \$34.99 |
| 2005 ZD, Napa | \$37.99 |
| 2006 McManis, California | \$8.99 |

Trey's January Picks!



2005 Beringer Knights Valley Alluvium Blanc (\$11.99) Tired of chardonnay? Are you looking for something a bit different? The Beringer Alluvium Blanc is sure to please. Still rich and toasty on the nose and palate, the texture is pure sémillon, with the varietal's classic oily minerality. Hints of key lime and citrus notes complete the finish. This is an excellent food wine that will complement most fish dishes well.



2005 Ambullneo Vineyards "Fang Blanc" Chardonnay (Was \$50) (\$24.99) A screaming deal! The Ambullneo "Fang Blanc" is made in a Burgundian style with rich layers of fruit, spice and hints of vanilla crème. The wine shows great acidity and is focused and lively. Robert Parker gave this wine 92 points and said: "A knock-out effort, the 2005 Chardonnay Fang Blanc exhibits notes of honeysuckle, lemon butter, roasted almonds, brioche, and spice, fabulous fruit, medium to full body, and a long finish."



2004 Château St Jean Sonoma Cabernet Sauvignon (\$19.99) Great balance and purity of fruit, this classic Sonoma cabernet is a great value under \$20!

2003 Columbia Crest Columbia Valley "Walter Clore" Red (\$29.99) There's a lot of wine for the money here! A blend of 57% cabernet sauvignon, 36% merlot and 7% cabernet franc, the Columbia Crest displays a mouthful of juicy red and black fruits, hints of mocha, spice and vanilla bean, with ripe but firm tannins. This is a classic Washington wine, with a good dose of flash.

2004 Hess Collection, Mount Veeder, Mountain Cuvée (\$29.99) A Bordeaux Blend with the addition of syrah, this wine offers pleasant earthy flavors, anise and minerals, which balance out the ripe fruit. 94 Points from *Wine & Spirits* and named in the 100 BEST WINES of 2007.

—Trey Beffa

CHARDONNAY/SAUVIGNON BLANC

Chardonnay

| | |
|--|---------|
| 2003 Eric Lecours Santa Rita | \$19.99 |
| 2004 Chalk Hill Estate, Sonoma | \$36.98 |
| 2004 Ch St Jean Reserve..... | \$28.99 |
| 2004 Clos du Val, Napa | \$17.99 |
| 2004 Domaine Alfred "Chamisal" | \$18.99 |
| 2004 Handley, Dry Creek | \$17.99 |
| 2004 Iron Horse, Sonoma | \$17.99 |
| 2005 A by Acacia, California | \$9.99 |
| 2005 Audelssa, Sonoma Coast | \$24.99 |
| 2005 Beringer "Sbragia" | \$39.98 |
| 2005 Beringer Private Reserve..... | \$29.98 |
| 2005 Bernardus, Monterey | \$14.99 |
| 2005 Cakebread, Napa | \$34.99 |
| 2005 Cambria "Katherine's" | \$16.98 |
| 2005 Carmel Road, Monterey | \$12.99 |
| 2005 Cartledge & Browne, California .. | \$8.99 |
| 2005 Ch Souverain, Sonoma | \$12.98 |
| 2005 Ch St Jean "Robert Young" | \$21.99 |
| 2005 Dehlinger Estate Russian River .. | \$31.99 |
| 2005 Estancia, Monterey | \$8.98 |
| 2005 Ferrari-Carano, Alexander Vly .. | \$23.99 |

| | |
|---------------------------------------|---------|
| 2005 Grgich Hills, Napa..... | \$32.99 |
| 2005 Groth, Napa | \$22.99 |
| 2005 Hanzell, Sonoma | \$59.99 |
| 2005 Heitz, Napa | \$14.99 |
| 2005 Hess, Monterey | \$8.99 |
| 2005 J. Lohr, Arroyo Seco | \$10.99 |
| 2005 Jordan, Russian River | \$27.99 |
| 2005 Keenan, Spring Mountain | \$22.99 |
| 2005 Kendall-Jackson Grand Reserve | \$14.99 |
| 2005 Kunde Estate | \$11.99 |
| 2005 La Crema, Sonoma | \$14.99 |
| 2005 Landmark "Overlook" | \$21.98 |
| 2005 Mark West, Central Coast | \$8.99 |
| 2005 Mer Soleil Central Coast..... | \$34.99 |
| 2005 Miner Family, Napa | \$27.99 |
| 2005 Newton "Unfiltered" | \$44.99 |
| 2005 Newton Red Label..... | \$16.99 |
| 2005 Nickel & Nickel, Searby | \$36.99 |
| 2005 Olivet Lane, Russian River | \$21.99 |
| 2005 Patz & Hall, Napa | \$31.99 |
| 2005 Patz & Hall Single Vineyard .. | Inquire |
| 2005 Robert Mondavi, Napa | \$14.99 |

| | |
|--|---------|
| 2005 Solex, California | \$12.99 |
| 2005 Sonoma-Cutrer, Sonoma Coast | \$23.99 |
| 2005 Trefethen "Oak Knoll" | \$22.99 |
| 2005 White Rock, Napa | \$29.99 |
| 2006 Acacia, Carneros | \$14.99 |
| 2006 Bogle, California | \$7.99 |
| 2006 Calera, Central Coast | \$14.99 |
| 2006 Ch St Jean, Sonoma..... | \$11.99 |
| 2006 Edna Valley "Paragon" | \$9.98 |
| 2006 Far Niente, Napa | \$44.99 |
| 2006 Francis, Coppola Diamond | \$12.99 |
| 2006 Frog's Leap, Napa | \$19.99 |
| 2006 Heron, California | \$8.99 |
| 2006 Justin, Paso Robles | \$14.99 |
| 2006 Kali Hart, Monterey | \$11.99 |
| 2006 Lewis, Sonoma | \$44.99 |
| 2006 Lewis, Napa | \$44.99 |
| 2006 Lioco, Sonoma | \$19.99 |
| 2006 MacRostie, Carneros..... | \$17.99 |
| 2006 Morgan "Metallico" | \$19.99 |
| 2006 Mount Eden "Wolf" | \$17.99 |
| 2006 Napa Cellars, Napa | \$15.99 |
| 2006 Neyers, Carneros | \$24.99 |
| 2006 Neyers, Napa | \$24.98 |
| 2006 Pellegrini, Russian River..... | \$13.99 |
| 2006 Stuhlmuller, Alex Valley..... | \$21.99 |
| 2006 Talley, Estate Arroyo Grnde | \$24.99 |
| 2006 ZD, California | \$24.98 |

Boutique Corner

Now that the holidays are over, what all our wallets need are great wines at a great price. Many people think that it's difficult to find wines from California that fit this category. Granted, it's not as easy as it used to be, but there are still great values out there. The following are three of my favorites right now.



2005 Donati Family Vineyard Claret (\$18.99) Donati's 2004 was one of my favorite wines of the vintage. The 2005 is also beautiful, but with the addition of syrah that kicks the spice and fruit up a bit. According to the winery's notes, the 2005 is a blend of 43% merlot, 34% cabernet sauvignon, 14% syrah, 4% cab franc, 3% malbec and 2% petit verdot, balancing fruit and structure. It displays ripe red berries on the nose with dark fruit, chocolate and dusty notes on the palate. Well-integrated tannins help the wine maintain its easy-going style

2006 Hocus Pocus Santa Barbara Syrah (\$17.99) Launched with the 2005 vintage, Peter Hunken (Stolpman Vineyards) and Amy Christine (AOC Restaurant) have worked hard this vintage to produce another fantastic wine that's not too expensive, but doesn't hold back on quality or taste. Made from fruit sourced from meticulously farmed vineyards in the Sta. Rita Hills and Santa Ynez Valley, the wine is a bit gamier on the nose than the 2005 vintage and also packed with vibrant blueberry aromas. A great domestic Rhône-style syrah for any wine-lover's table.



2005 Avalon Napa Cabernet Sauvignon (\$10.99) Yes, that's a Napa Valley Cabernet for \$10.99, proof that it's not impossible. Even wine geeks will appreciate the quality in this bottle. The 2005 Napa Valley Cabernet Sauvignon is silky and ripe, with layers of cassis fruit and just a smidgen of both oak and tannin. This is the perfect wine to bring to any party.

—Mike Jordan

Sauvignon Blanc

| | |
|---------------------------------------|---------|
| 2005 Ch St Jean "Etolie" | \$13.98 |
| 2005 Quivira "Fig Tree" | \$14.99 |
| 2006 Cakebread, Napa | \$23.99 |
| 2006 Cliff Lede, Napa | \$21.99 |
| 2006 Duckhorn, Napa | \$22.99 |
| 2006 Ferrari-Carano, Sonoma..... | \$14.98 |
| 2006 Frog's Leap, Napa | \$16.99 |
| 2006 Geyser Peak, California | \$8.98 |
| 2006 Girard, Napa | \$14.99 |
| 2006 Grgich Hills, Napa..... | \$26.99 |
| 2006 Groth, Napa | \$13.99 |
| 2006 Joel Gott, California | \$9.99 |
| 2006 Honig, Napa..... | \$13.99 |
| 2006 Kunde "Magnolia Lane" | \$11.99 |
| 2006 Manifesto, California | \$12.99 |
| 2006 Matanzas Creek, Sonoma..... | \$16.98 |
| 2006 Morgan, Monterey | \$12.99 |
| 2006 Peter Franus, Carneros | \$19.99 |
| 2006 Pellegrini "Leveroni" | \$12.99 |
| 2006 Pomelo, California | \$8.99 |
| 2006 Provenance, Rutherford | \$15.99 |
| 2006 Seventy Five Wine Co, Napa | \$14.99 |
| 2006 St Supéry, Napa | \$14.99 |
| 2006 Turnbull, Napa | \$12.99 |
| 2006 Wattle Creek, Mendocino | \$11.99 |

PINOT NOIR/ZINFANDEL/MERLOT

Pinot Noir

| | |
|---|---------|
| 2004 Fort Ross "Fort Ross Vine" | \$37.99 |
| 2004 Hanzell, Sonoma | \$79.99 |
| 2005 A by Acacia, California | \$14.99 |
| 2005 Argyle, Willamette Valley | \$19.99 |
| 2005 BearBoat, Russian River | \$15.99 |
| 2005 Bogle, Russian River | \$11.99 |
| 2005 Carmel Road, Monterey | \$15.98 |
| 2005 Chalone Estate | \$26.99 |
| 2005 Clos du Val, Carneros..... | \$24.99 |
| 2005 Domaine Drouhin, Willamette .. | \$39.99 |
| 2005 Domaine Serene "Yamhill" | \$34.99 |
| 2005 Etude, Carneros | \$39.99 |
| 2005 Iron Horse, Sonoma | \$27.99 |
| 2005 J Wine Company, Russian River | \$24.99 |
| 2005 Joseph Swan "Cuvée de Trois" .. | \$24.99 |
| 2005 La Crema, Sonoma | \$16.98 |
| 2005 Orogeny, Green Valley | \$26.99 |
| 2005 Ponzi, Willamette Valley | \$29.99 |
| 2005 Ponzi Reserve..... | \$57.99 |
| 2005 Robert Sinskey, Carneros | \$35.99 |
| 2005 Saintsbury, Carneros..... | \$23.98 |
| 2005 Steele, Santa Barbara | \$18.99 |
| 2005 Taz, Santa Barbara..... | \$17.99 |
| 2005 Varner "Hidden Block" | \$36.99 |
| 2005 Woodenhead, Russian River | \$34.99 |
| 2006 A to Z, Oregon..... | \$16.99 |
| 2006 Adelsheim, Willamette | \$27.99 |
| 2006 Au Bon Climat, Santa Barbara.... | \$19.99 |
| 2006 Brooks, Willamette Valley | \$22.99 |
| 2006 Calera, Central Coast | \$19.98 |
| 2006 Cartlidge & Browne, Cal..... | \$10.99 |
| 2006 Castle Rock, Columbia Vly | \$9.99 |
| 2006 Chalone, Monterey | \$13.99 |
| 2006 Chehalem "3 Vineyards" | \$25.99 |
| 2006 Hitching Post "Cork Dancer" | \$24.99 |
| 2006 Holdredge, Russian River..... | \$31.99 |
| 2006 Mark West, California | \$9.99 |
| 2006 McManis California | \$8.99 |
| 2006 Melville, Santa Rita Hills | \$27.99 |
| 2006 Morgan "Twelve Clones" | \$24.99 |
| 2006 Olivet Lane, Russian River | \$34.99 |
| 2006 Patz & Hall, Sonoma | \$37.99 |
| 2006 Penner-Ash, Willamette Vly | \$44.99 |
| 2006 Poppy, Monterey | \$11.99 |
| 2006 Red Car "Boxcar," Russ River | \$26.99 |
| 2006 Rex Hill, Oregon | \$19.99 |
| 2006 Saintsbury Garnet | \$15.98 |
| 2006 The Four Graces, Willamette Vly | \$24.99 |
| 2006 WH Smith "Maritime" | \$52.99 |
| 2006 ZD, Carneros | \$32.99 |

Zinfandel

| | |
|--------------------------------------|---------|
| 2002 Joseph Swan, Sonoma | \$19.99 |
| 2004 Heitz, Napa | \$17.99 |
| 2004 Parducci Mendo/Amador | \$6.99 |
| 2005 Alexander Valley "SinZin" | \$13.99 |
| 2005 Boeger Walker | \$17.99 |

| | |
|--|---------|
| 2005 Bogle Old Vines | \$9.99 |
| 2005 Bucklin Old Hill Ranch | \$29.99 |
| 2005 Francis Coppola "Director's"..... | \$16.99 |
| 2005 Green & Red "Chiles Mill" | \$22.99 |
| 2005 Hartford, Russian River | \$24.99 |
| 2005 Hendry "Block 7" | \$27.99 |
| 2005 J. Runquist "Z" | \$19.99 |
| 2005 JC Cellars "The Imposter" | \$26.99 |
| 2005 Joel Gott "Dillian Ranch" | \$21.99 |
| 2005 Klinker Brick "Old Ghost" | \$35.99 |
| 2005 Klinker Brick "OV" Lodi | \$14.99 |
| 2005 Michael & David 7 Deadly Zins | \$13.99 |
| 2005 Pellegrini "Eight Cousins" | \$19.99 |
| 2005 Plungerhead, Dry Creek..... | \$15.99 |
| 2005 Rombauer California | \$25.99 |
| 2005 Ravenswood "Dickerson" | \$19.99 |
| 2005 Rancho Zabaco "Dancing Bull" | \$6.99 |
| 2005 Ridge "Lytton Springs" | \$28.99 |
| 2005 Ridge Geyserville | \$29.99 |
| 2005 Ridge "York Creek" | \$27.99 |
| 2005 Rombauer, California | \$25.99 |
| 2005 Rosenblum Single Vineyards | Inquire |
| 2005 Rosenblum, SF Bay/Paso Robles | \$13.99 |
| 2005 St. Francis "Old Vines" | \$18.99 |
| 2005 Unti, Dry Creek | \$23.99 |
| 2005 Windmill "Old Vine" | \$9.99 |
| 2006 Dashe, Dry Creek | \$19.99 |
| 2006 Easton, Amador..... | \$12.99 |
| 2006 Joel Gott, California | \$12.99 |

| | |
|-------------------------------------|---------|
| 2006 Kunin "Westside" Paso..... | \$18.99 |
| 2006 Ridge "Three Valleys" | \$17.99 |
| 2006 Seghesio, Sonoma | \$16.99 |
| 2006 Shenandoah "Special Res" | \$8.99 |

Merlot

| | |
|---------------------------------------|---------|
| 2003 Duckhorn "Howell Mtn" | \$69.99 |
| 2004 Burgess, Napa | \$14.99 |
| 2004 Brassfield "High Serenity" | \$14.99 |
| 2004 Cloverdale Ranch, Alexndr Vly .. | \$21.99 |
| 2004 Ferrari-Carano, Sonoma..... | \$19.98 |
| 2004 Francis Coppola Diamond | \$12.99 |
| 2004 Havens, Napa | \$22.99 |
| 2004 Markham, Napa | \$15.99 |
| 2004 Matanzas Creek, Sonoma..... | \$22.98 |
| 2004 Parcel 41, Napa | \$15.99 |
| 2004 Pedestal, Washington | \$44.99 |
| 2004 Provenance, Napa | \$24.98 |
| 2004 Rombauer, Napa | \$26.99 |
| 2004 Stag's Leap Winery, Napa..... | \$21.99 |
| 2004 Twomey, Napa..... | \$57.99 |
| 2004 Whitehall Lane, Napa | \$24.99 |
| 2005 Blackstone, California..... | \$8.99 |
| 2005 Bogle, California | \$6.98 |
| 2005 Ch Souverain, Sonoma | \$13.99 |
| 2005 Duckhorn, Napa | \$49.99 |
| 2005 Lewis, Napa | \$69.99 |
| 2005 McManis, California | \$7.99 |
| 2005 Parcel 41 Napa | \$16.99 |
| 2005 Shafer, Napa..... | \$36.98 |

Brick's Backyard Picks: Deep Breaths

Now that the Holidays are done, we all have a little more time to relax and enjoy some quiet time. Here are a few bottles that you can get cozy with while you let off some steam.

2004 Peterson Dry Creek Valley Zinfandel (\$17.99) Zinfandel has gotten so out of hand in recent years; it has been spiraling out of control on the level of Lindsay Lohan's career. Yes, it is *that* bad. So while most are well over the 15% alcohol level and are full of residual sugar, this is neither. It is pure brambly-spiced goodness, full of flavor and richness. The addition of carignane, petite sirah and mourvèdre add some complexity and spice to otherwise rich berry-esque flavors. This is a zinfandel purist's kind of zin.

2004 Kathryn Kennedy "Lateral" California Red Wine (\$32.99) One of our all-time faves returns. This year the blend is 54% merlot, 21% cabernet franc, 20% cabernet sauvignon and 5% petit verdot. Leaning more towards merlot and cab franc this year has made this wine even more accessible than in the past, which I didn't think was possible. The 22 months in 40% new oak, 25% of which was French, has given this its trademark coconut and chocolate mousse flavors. Simply one of the best Bordeaux blends for the price.

2003 Havens "Bourriquot" Napa Valley Cabernet Franc/Merlot Blend (\$29.99) Another "Right Bank" blend, the Havens "Borriquot" is much different than the "Lateral." Showing more structure and a tighter style, this needs some air if you want to really enjoy it now. But it isn't too stubborn and comes out nicely showing Kalamata olive, roast meats and layer upon layer of rich black cherry fruit. This is more for fans of Bordeaux than those oak-y monsters typical of Napa, but I'd have a hard time believing that most people wouldn't find this completely enjoyable.

—Bryan Brick

OTHER DOMESTIC WINES

Syrah/Petite Sirah

| | |
|---|---------|
| 2001 Steele "Parmelee-Hill" | \$19.99 |
| 2003 Kunde, Sonoma | \$19.99 |
| 2004 Concannon Central Coast | \$11.99 |
| 2004 Jaffurs "Verna's" Syrah | \$37.99 |
| 2005 Andrew Murray TLJ | \$14.99 |
| 2005 Bogle, California Petite Sirah | \$8.99 |
| 2005 Girard Petite Sirah..... | \$23.99 |
| 2005 Justin, Paso Robles | \$21.99 |
| 2005 JC Cellars "Fess Parker" | \$25.99 |
| 2005 Justin, Paso Robles | \$21.99 |
| 2005 Lewis "Ethan's" Syrah | \$47.99 |

Smoky fruit, white pepper and wildflowers fill the nose and flavors of violets and bacon gather on the rich, focused palate.

| | |
|--|---------|
| 2005 Melville "Verna's" Syrah | \$17.99 |
| 2005 Neyers "Old Lakeville Road" | \$25.99 |
| 2005 Ojai, Santa Barbara | \$23.99 |
| 2005 Rosenblum "Rominger" | \$22.99 |
| 2005 Stolpman, Estate | \$26.99 |
| 2005 Vinum "PETS" Petite Sirah | \$9.99 |
| 2006 Hocus Pocus, Santa Barbara | \$17.99 |
| 2006 McManis, California PS | \$9.99 |
| 2006 Red Car "Boxcar" Syrah | \$21.99 |
| 2006 Rosenblum "Heritage Clones" | \$14.98 |

Domestic Red

| | |
|----------------------------------|---------|
| 2004 Altamura Sangiovese..... | \$34.99 |
| 2004 Atrea Old Soul Red | \$23.99 |
| 2004 Bogle "The Phantom" | \$12.98 |
| 2004 Matchbook "Blockhouse"..... | \$14.99 |
| 2004 Vino Noceto Sangiovese..... | \$12.99 |

| | |
|------------------------------------|---------|
| 2005 Lang & Reed Cab Franc | \$17.99 |
| 2005 Matchbook "Tempranillo" | \$14.99 |
| 2005 Palmina Barbera | \$19.99 |
| 2005 Paraduxx Napa Red..... | \$47.99 |
| 2005 Purisima Canyon Red | \$10.99 |
| 2005 Rosenblum Mourvèdre..... | \$14.99 |
| 2005 Turnbull Old Bull Red | \$18.99 |
| 2005 T Vine Grenache | \$28.99 |
| 2006 Kunin "Pape Star" CC Red..... | \$17.99 |

Amazingly fruit-forward and easy-drinking with bright red fruit flavors from the grenache, tempered by spicy/gamey mourvèdre and syrah notes. A must-try for CDP lovers.

| | |
|--------------------------------------|---------|
| 2006 Lioco "Indica" Red | \$18.99 |
| 2006 Orin Swift "The Prisoner" | \$31.99 |
| 2006 Owen Roe "Sinister Hand"..... | \$21.99 |
| 2006 Owen Roe "Abbot's Table" | \$19.99 |
| 2006 River Road, Pinot Meunier | \$14.99 |

Domestic White

| | |
|---------------------------------------|---------|
| NV Sokol Blosser "Evolution" | \$13.99 |
| 2003 Corison "Corazon" Gewürz | \$23.99 |
| 2005 ABC Pinot Gris/Pinot Blanc | \$14.99 |
| 2005 Beringer Alluvium Blanc | \$11.99 |
| 2005 Conundrum White Blend | \$21.99 |
| 2006 Cambiata Albariño | \$18.99 |
| 2006 Celadon Grenache Blanc | \$17.99 |
| 2006 Chehalem Pinot Gris..... | \$15.99 |
| 2006 Copain Saisons des Vin Viog..... | \$13.99 |

An intoxicating combination of candied lemon zest, dried apricots and a steely minerality with just a hint of white flowers on the nose.

| | |
|--|---------|
| 2006 Kung Fu Girl Riesling | \$14.99 |
| 2006 Lazy Creek Gewurztraminer | \$23.99 |
| 2006 Luna Napa Pinot Grigio | \$14.99 |
| 2006 Palmina "Alisos" Pinot Grigio | \$19.99 |
| 2006 Pine Ridge Chenin/Viognier | \$10.98 |
| 2006 Qupe "Ibbara-Yng" Viognier..... | \$27.99 |
| 2006 Sobon Estate Amador Viognier..... | \$12.99 |
| 2006 Tu Tu Cal. Pinot Grigio | \$11.99 |
| 2006 Vinum Chellars CNW Chenin | \$8.99 |

Domestic Sparkling Wine

| | |
|--|---------|
| 1996 Argyle Extended Tirage Brut | \$39.99 |
| 1999 J. Schram Brut | \$74.99 |
| 2000 Roederer "l'Ermitage" | \$34.99 |
| 2002 Iron Horse Sonoma Classic Brut..... | \$23.99 |
| 2003 Iron Horse Brut Rose | \$39.98 |
| 2004 Domaine Carneros Brut | \$19.98 |
| 2004 Iron Horse "Wedding Cuvée" | \$26.99 |

Rich and creamy, like pure strawberries and cream, this is without doubt the most romantic of Sparklings. It is dangerously easy to drink.

| | |
|---|---------|
| 2004 Schramsberg BdB/BdN..... | \$27.98 |
| 2004 Schramsberg Brut Rosé..... | \$32.99 |
| 2006 Niebaum-Coppola Sofia BdB..... | \$16.99 |
| NV Domaine Chandon Brut/BdN | \$14.98 |
| NV Domaine Mumm Brut/BdN..... | \$13.98 |
| NV Gloria Ferrer Brut/Blanc de Noir | \$14.99 |
| NV J Wine Company "Cuvée 20" | \$21.99 |
| NV Roederer Estate Anderson Valley | \$16.99 |
| NV Roederer Estate Rose..... | \$24.99 |
| NV Scharffenberger Brut..... | \$14.99 |

Hollywood Hot Pix: Central Coast

2006 Hitching Post "Cork Dancer" Santa Barbara Pinot Noir (\$24.99)

Since the film *Sideways* catapulted them to international wine fame, we've wondered if Hitching Post's escalating sales were based more on having a Hollywood publicist, than talented winemaking. However, Frank Ostini and Gray Hartley have alleviated our fears by producing some of their best wines with the 2006 vintage. The "Cork Dancer" is charming to say the least. It has great red fruit and floral character with beautiful medium acid levels that make the wine immediately approachable, but also keeps it from falling flat and flabby like so many California pinots do. Perhaps they hired a personal trainer to keep things nice and toned instead.



2006 Morgan "Twelve Clones" Santa Lucia Highlands Pinot Noir (\$24.99)

Morgan is one of my favorite producers in the Santa Lucia Highlands. This growing area is most famous for the Pisoni Vineyard, but there are several other tremendous growers there. Though they started the winery in 1982, Dan "Morgan" Lee and his wife Donna didn't buy the Double L Ranch until 1996. They then planted it to chardonnay, pinot noir and syrah. The

"Twelve Clones" refers to the 12 different pinot clones planted at the estate. This wine is a compilation of all 12 clones, 40% of the fruit coming from the Double L Vineyard with the remainder sourced from other local growers. The wine has youthful acidity and grip with high-toned red fruit, rose petal and violet aromas. It's great now, but will show even better with a little aeration or six more months of bottle age. Pick up a few bottles because it's only going to get better.



2005 Stolpman Vineyards Estate Santa Ynez Syrah (\$26.99)

Stolpman is a winery on the rise. Winemaker Sashi Moorman (with help from Peter Hunken, winemaker for Hocus Pocus, another K&L fave—see Mike Jordan's article on page 11) is doing a fantastic job of delivering some of the Central Coast's most interesting Rhône and Italian-styled blends. The flagship of this estate is the syrah. It is fantastically rich and dense with loads of blackberry, currant and spice flavors as well as smoky, toasty aromas. Robert Parker has consistently reviewed Stolpman's wines well, including an impressive 93 points for this gem, which is sure to help it sell out quickly.

—Keith Mabry

Brick's Latin Picks: It's Time to Treat Yourself

After all of your selfless acts of generosity over the last few months, don't you think it's time that you took care of yourself? What better way than with some big brawny reds sure to bring happiness and satisfaction, helping you overcome the post-holiday blahs.



2005 Chryseia Douro, Portugal* (\$44.99) "Chryseia" is the Greek translation of "Douro," meaning "of gold." I don't know if this is golden but it sure is tasty. With the joint knowledge of the Symington (Graham's and Dow's) and Prats (Cos d'Estournel) families this has amazing pedigree. Made from indigenous Portuguese varietals, this has an inky-purple color reminiscent of young vintage port and that same sort of intensity, although without the sugar, on the nose. This wine has an internal struggle of superiority between fruit and spice, with fruit winning the bloody battle. This brouhaha brings us extracted blackberry, licorice, smoke, barrel toast and chalk. This is complex stuff, precise in its focus and layered in texture.



2004 Neyen Espiritu de Apalta, Colchagua Valley, Chile* (\$39.99) Some may remember this as a club wine from some months back (sorry we are no longer able to offer this at our club discount, blame our horrible dollar) but it didn't last long, so here is another shot at it. With its opaque, coating color and lush nose of exotic spices, clove and cardamom this is not for fans of subtle wine. This comes at you full-bore with waves of sexy cassis fruit, cured meat, black tea and toasty oak. Fans of big Napa cabs, this is for you. 70% carménère and 30% cabernet sauvignon.



1996 Balbas Gran Reserva Ribera del Duero, Spain (\$79.99) This is about as good as it gets from Ribera del Duero. A perfect meshing of traditional farming and New World winemaking make this one heck of a wine. It is comprised of 90% tempranillo and 10% cabernet sauvignon and spends 36 months in oak. All this makes for a wine full of warm, wet asphalt aromatics lifted by notes of macerated wild berries. The density here will rival any wine from Spain. Youthful clumsiness is still very apparent, but the raw materials are impressive and hold great promise for the future. It's already surprisingly supple and starting to show its caressing nature, this is full of pipe smoke, crushed blackberry, Piquillo pepper and tar. Leave this alone in the cellar for a while and you'll have something special.

—Bryan Brick

Looking for your favorite Direct Import?

Asterisks * throughout the newsletter denote a K&L Direct Import. For more, flip to page 7 or visit klwines.com.

Niepoort's Table

Dirk Niepoort is a fourth generation Dutch-Portuguese vintner whose family has built a strong reputation on their Ports. Over the past 15 years, the family has placed an increasing emphasis on producing dry table wines from indigenous Douro grapes. These three wines are impeccably made, pure expressions of the Douro and are yet more proof that there is more to the Iberian Peninsula's wine scene than Spain. Portuguese wine is hot, so be prepared to see more of them on the web and on our shelves. Check 'em out.

2006 Niepoort "Tiará" Branca Douro, Portugal (\$22.99) High altitude (600m) is the key to the freshness of this white. Old vines (these vines average 60 years) provide this wine a real mineral intensity and concentration of fruit. For the wine geeks, here are the varietals: codega, rabigato, donzelinho, viosinho, arinto and others. I love its snappy, mineral-driven, apple-melon deliciousness.

2004 Niepoort "Vertente" Douro Portugal (\$22.99) A deep purple color leads to a modern nose full of blackberry fruit, with more dark fruits, intense plum skin, and hints of coffee on the palate. Modern, well-made, and very similar to young Ribera del Duero.

2004 Niepoort "Redoma" Douro, Portugal (\$39.99) The Redoma offers up more complexity on the nose, with woody, sage and underbrush notes intermingling with the dark fruits. Gorgeously textured and a bit higher in acidity than the Vertente, this would be perfect with any of your favorite hearty winter red meat or game dishes.

—Joe Manekin

Ribera Revolution

For my money, the greatest renaissance in Spain's resurgent wine industry is Spain's Ribera del Duero. Based on tinto fino, the local clone of tempranillo, the wines offer great choices in every price range. Here are a few of my favorites:

2005 Arzuaga "La Planta," Ribera del Duero (\$12.99) Arzuaga sits right next door to the illustrious Vega Sicilia. While they offer spectacular old-school Ribera wines, the owners have branched out into producing this lovely, drinkable-when-young, modern effort. This tempranillo wine is aged in American oak for three to four months—just enough time to develop some complexity without overpowering the exuberant fruit. Enjoy with grilled pork chops.

2004 Zarus Barrica, Ribera del Duero (\$14.99) This barrel-aged offering from Zarus is a red wine that packs a lot of flavor for only a few bucks. Made from 100% tinto fino, it has loads of black cherry fruit, vanillin oak and the classic black licorice characteristics of a classic Ribera del Duero. Enjoy this wine with grilled lamb chops and some garlicky white beans.

2004 Cillar de Silos, Ribera del Duero (\$22.99) Located in the tiny village of Quintana del Pidio, Cillar de Silos marries old vine fruit and modern winemaking techniques. Brothers Oscar and Roberto Aragon's wine embodies the depth and power of great Ribera del Duero. Made from 100% tinto fino that has been aged for 13 months in French oak. Aromas of black fruits and toasty oak lead to a fruit-filled palate and ripe tannins. The tightly-knit structure make me believe that this wine will age well for 10-15 years.

—Anne Pickett

ALSACE/LOIRE

Parsing Pinot: From Alsace to Loire

If you prefer drinking “pinot noirs” disguised as syrah than you should save yourself the time and just skip on over these next few hundred words—they will do you no good. Unless...you’re willing to change your ways, maybe just for a while, and discover a style of pinot that is true to its varietal character. Pinot is meant to be vibrant, exciting, high-toned, pretty and elegant, unlike these imposters that are filled with dark, muted, round, viscous and toasty liquid. They’ve tricked so many of us into thinking that this is what pinot noir should be. Don’t be fooled by the growers/vintners that tell you about deep, nutrient rich soils and a warm (let’s face it, hot) growing season and then have them show you how big and fast their vines grow. I’ve heard the term flourish used a few times, and it really struck a nerve. It is my opinion that pinot doesn’t need to grow and spread like wildfire; it benefits from struggle! It likes to be grown in a cool to moderately warm climate with a long steady growing season that lets the fruit develop acidity and complex aromas. They like to stretch their roots out into soils that are not conducive to producing any other type of fruit—rocky mineral soil that is back-breaking to work and challenging for the farmers to manage. These pinots from the Alsace and Loire Valley are, in my opinion, perfect pinots. And their easy-to-manage prices are quite the relief after another expensive holiday season.

2005 Domaine Philippe Gilbert Menetou-Salon Rouge (\$21.99; 375ml \$12.99) The five-day cold maceration and long, slow, cool fermentation give this wine sharp racy aromatics full of spicy red fruits intertwined with a subtle dusty minerality. Good weight and structure lead you into a finish of blueberries and silk.



2005 Gerard Boulay Sancerre Chavignol Rouge (\$19.99) A bright and racy pinot noir, the Boulays’ make a small amount of this wine from vines near their home. It is fresh, lively, never too heavy and without the signature of oak on the nose. The 2005 is a great vintage for Sancerre Rouge; the wines are plenty ripe with enough acidity and structure. It is supple and luscious with aromas of dark cherry and cured meats. A truly lovely wine.



2001 Domaine Marcel Deiss Burlenberg Pinot Noir (\$35.99) This is one of the most complex and intriguing pinot noirs that I have ever had from Alsace. Intense dark fruit and soft forest floor aromatics hint at the sweet yet spicy character. There is a good amount of tannin in this wine, and it will benefit immensely from cellaring for another seven or so years. Definitely a wine to keep around for a special occasion or an elegant dinner.



Alliment Laugner Cremant d'Alsace Rosé NV (\$17.99) The one word I always repeat to myself when I have this wine is YES!!! Besides the fact that it is a sparkling rosé for less than \$20, it is just really fun and good. Made in the traditional methode champenoise, from 100% pinot noir. Wonderful strawberry fruit and a crisp, flowery tang are just the thing on a warm, romantic evening that just happens to fall on a regular old Tuesday or Wednesday or Thursday.

—Eric Story

AUSTRIA/GERMANY



Austria: Bernhard Ott

The 2006 vintage has produced some truly magnificent wines, magnificent in both size and depth of flavor. They are not shy and most are not subtle, these wines possess enormous amounts of extract and concentration and coat the palate with rich layers of fruits and miner-

als. You will find slightly elevated levels of alcohol this vintage and may have to cut back to just one bottle per person per meal. That said, Bernhard Ott seemed to defy the vintage a bit and produce some wonderful Grüner Veltliners that didn’t go over to full-blown exuberance. Ott is a big personality and quite a big man, he is jovial and likes to have a good time as much as the next guy, yet underneath you quickly see a young man completely and fiercely devoted to quality. Ott is now half way through the six-year biodynamic certification process, he works reductively, meaning all stainless steel fermentations and ageing, hand-harvests and is a firm believer in increasing biodiversity in the vineyards. He does this by planting trees, building bird houses and encouraging good insects with herbs and flowers. I spent the better part of an afternoon with him at his estate a couple years ago and was impressed with how much time we spent just out in the vines, walking and looking at the soil. I got the feeling that in the vines is where Bernhard feels most at home. Walking a biodynamic vineyard, what strikes you first is how alive everything is; there are birds, insects, plants and flowers of all kinds between the rows. And the vines, greener and more robust, seem to reach for the sun lovingly.

We have three wines from this highly sought-after vintner in the store, and I suggest acting fast before they are gone for good. They are starting to get noticed in the American wine press. These scores are from *Stephen Tanzer’s International Wine Cellar*.

2006 Bernhard Ott Grüner Veltliner Fass # 4 (\$21.99) 91 points: “Pale green-yellow. Anise and freshly ground green peppercorn spice up the fruit aromas of cantaloupe and apricot. Juicy peach is embedded in the creamy texture of this elegant but concentrated wine. No shortage of extract here. A very persistent wine with aging potential. Drink now to 2016.”

2006 Bernhard Ott Grüner Veltliner Der Ott (\$27.99) 92 points: “Medium green-yellow. The nose displays ripe mango and cantaloupe laced with tobacco and drizzled with honey. An opulent core of sweet tropical fruits is supported by a vibrant acid structure. Minerals and gooseberry linger impressively on the aftertaste. Drink now to 2018.”

2006 Bernhard Ott Grüner Veltliner Rosenberg Reserve (\$42.99) 94 points: “Medium green-yellow. Dark smoky flint and crushed white pepper on the nose. Tightly wound, with firm acid structure giving focus to the discreet pineapple and mango flavors. The finish is long and minerally. This wine should develop slowly and last well in the bottle. Drink 2010 to 2025.”

—Jeff Vierra

Jim's January 2008 Gems

It's a new year and we hope everyone had a wonderful holiday season full of enjoyment and sharing with friends and family. The guys (Anderson, Eby, and her royalty, Vanilla Bean) have a few recommendations to sink your tongue into 2008.

2006 Kalinda Anderson Valley Chardonnay (\$13.99) Aromas of pears and, now, nectarines burst from the glass, while across the palate there is tons of structure and viscous body, bright fruit underscored by just a hint of toasty French oak and a finish that will make you say, "Incredible!" The Beaner has said that this most definitely will be our house white for the first month of the year. (🍷🍷🍷🍷🍷🍷)

From the slopes below the giant monolith of the Solutré rock, comes this remarkable, awe-inspiring **2006 Domaine Renaud Mâcon Solutré (\$11.99)**, which offers intense aromas of Arkansa black apples, spice and stone-like minerals. Lush, well-defined apply fruit flavors are concentrated and deep, with a finish that is crisp, clean and mouthwatering. This is a great fish oriented wine that Eby (she loves it with tuna) has said will be our house wine for the month. (🍷🍷🍷🍷🍷🍷)



I know that it seems too late, or maybe too early, to think rosé, but the **2006 Cantelys Rosé, Pessac-Léognan (\$11.99)** has evolved into a wonderfully delicious wine with richness and broadness. Red fruits jump from the glass on the nose of this gem, that carry over to pronounced strawberry, raspberry to watermelon flavor intensity. The Guys are in agreement about this being our house rosé for the month. (🍷🍷🍷🍷🍷🍷)

Wine Education In A Nutshell...

...and actually, nutshells are part of this lesson. Our first lecture will be on orgasmic farming. Originally published in January 1808 (exactly 100 years ago), the book, *Buyodynamix: The Art Of The Dirt* written by the renowned Dynamicists Ron L "Mother" Hubbard, is considered the Bible of natural harvesting. Here is an excerpt from this masterpiece:

Buyodynamix is the principle of aligning solar, lunar and tidal principles to the realities of crystals, voodoo and lemming droppings. This set of principles (originally called "Poodoo") is widely regarded as the precursor of modern organic farming. In addition to planting and harvesting during specific cycles, Buyodynamix insures a natural, earthy process to the final product. Think French subways or wrestling tournaments. Or French wrestling tournaments.

The Champagne Process: The making of Champagne is one of the most involved processes in the wine world. Unripe, sour grapes are stuffed into bottles until no air space is present. After this initial process, more grapes are jammed into the bottle—more, in fact than the bottle can handle. This creates a black hole in the center of the bottle in which enough pressure is present to make crooked senators recall everything under oath.

Cabernet Sauvignon: This varietal is completely misunderstood. The widely held (and erroneous) belief is that the wine justifies its price by being more expensive to make than other wines. The truth is that the weak dollar has weakened the resolve of the winery. Astrology and sleight of hand are also factors (see *Buyodynamix*).



Two amazing Bordeaux recently landed with our last container and they are must-buys for those of you searching for cabernet/merlot-based everyday mealtime wines. First, although the **2003 Château Loudenne Cru Bourgeois, Saint Yzans de Médoc (\$18.99)** was given a "break-through effort and sleeper selection" by Robert Parker, Anderson says that this relatively unheard of property is an amazing Gem, which is much higher praise. Deep ruby in color, the nose and palate provide gondolas full of blackberry to cassis fruit, roasted coffee tones, the lushness of the 2003 harvest, and soft integrated tannins with a long, warm finish. (🍷🍷🍷🍷🍷🍷)



The 2005 was one great vintage in Europe, and in Bordeaux in particular. Lesser growth wines from Bordeaux have produced some absolutely wonderful Gems, and the **2005 Château De La Bouyere Bordeaux Rouge (\$8.99)** is a perfect example. Deep ruby in color, the nose offers up anise and black cherries. Obviously vinified for consumption now, the color is medium deep ruby, with the typical 2005 balance and structure on the palate and a finish that is long and warm. Anderson has informed me that this Gem as well as the previous one will be our other house reds for the New Year. (🍷🍷🍷🍷🍷🍷)

If you have any questions about these wines, e-mail me at: jimbarr@klwines.com. Have a great new year and enjoy these selections,

—Jim, Anderson, Eby, and The Beaner

Scientific breakthroughs that make the Earth a better place to live: Barbeque Oak Chips: What to do with used oak chips after they are dumped into barrels for that tasty, toasty flavor? Granny Goose has solved this problem with "Oakly Dokies," the chip with the distinctive crunch. Great with lemming dip.

The "Korny Popper": Ever wonder how to extract those difficult to remove synthetic corks? The answer... the Korny Popper! A recording of wine descriptions ("a heavy lightness with Rembrandtian overtures of fig and pastel") is played over and over ("the sigh of autumn leaves and the love of a good woman") until the cork jumps out and runs as far away as corkily possible. Earplugs not included.

Wine: Overlooked, undervalued, between the cracks.

1985 Quinta Do Noval Vintage Port (\$64.99) Plump, ripe and rich port. Dessert in a bottle.

1984 Beaulieu Private Reserve (\$79.95) Complex, graceful, winery direct. Noble and delicate.

1997 Château Latour (\$299.99) Impeccable balance, delicious cabernet-based gem, quintessential Pauillac. Deliciously ready.

1991 Pichon-Baron (1.5L) (\$169.99) Fullish and solid, but balanced. Gorgeous from magnum.

January gift pack special: 1945 Mouton Rothschild/ Tres Tenors Sangria party pack—Two bottles for only \$12,999.00!!

—Joe Zugelder

Pour Votre Plaisir
Explore Burgundy

An important thing to note about the 2005 vintage for red Burgundy is that it is an extremely easy year to have healthy fruit. In fact, one of my friends there told me of a neighbor whose tractor broke. He was unable to get parts and so wasn't able to continue his routine spraying (after the first one in the spring). In spite of doing nothing but hand pruning, he brought in a crop of healthy fruit. What does this mean to you, the consumer? It means that the relatively unknown appellations are a great source for tasty wine. Kirk Walker talks about one of these, there are more on the front page, so let's continue the trend here.



Marsannay is a village in the far north of the Côte d'Or, almost in Dijon, and only an appellation since 1987. Its wines are quickly developing a well-deserved reputation for quality and value. The **2005 Marsannay, Maison Louis Latour (\$15.99)** will let you see why this reputation is true. It offers a trace of rusticity, with both red and black fruit notes a bit of spice, and a sense of personality rare in pinot noir at this price. Pernand Vergelesses has never found much shelf space in the American market, perhaps because it is hard to say. And, in the days before temperature controlled fermentation, the wines tended toward aggressive tannins. Well, let me tell you, times have changed! The **2005 Pernand Vergelesses, 1er Cru, Les Fichots, Maison Champy (\$29.99)** represents a great value. It is fine and racy, with intense, mineral driven flavors and a bit of firmness, matched with ripe fruit and a good mid-palate. Drink now, or cellar for many years.



À Sante!

—Keith Wollenberg

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

- 2005 Mâcon-Villages, V.V., Domaine Rhedon-Marin\$11.99
- 2006 Mâcon-Charnay, Domaine Renaud\$11.99
- 2006 Mâcon-Solutré, Domaine Renaud\$11.99
- 2006 Mâcon-Vergisson, Domaine Nembrets, Denis Barraud* ..\$12.99
- 2006 St-Véran, Domaine des Nembrets.....\$14.99
- 2005 St-Véran, Domaine de la Croix Senaillet.....\$14.99
- 2004 Bourgogne Aligoté, Domaine Denis Bachelet\$14.99
- 2005 Chablis, St. Victoire, Domaine Seguinot-Bordet\$16.99
- 2006 Bourgogne Blanc, Domaine Paul Pernot.....\$18.99
- 2005 Bourgogne Chardonnay, Emotion Terroirs, Girardin.....\$18.99
- 2004 Bourgogne Aligoté, Domaine Benoit Ente\$18.99

"Outstanding! Top value" from Burghound: "A classic Aligoté nose that is bright, spicy and intense and offers delicious and impressively concentrated flavors underpinned by solid acidity and plenty of length. This almost always delivers well above average quality and 2005 is no exception. If you enjoy Aligoté, take a close look at this one."

- 2006 Mâcon, Domaine Heritiers de Comte Lafon.....\$18.99
- 2005 Chablis, V.V., Grand Rsv. du Domaine, P. Bouchard\$18.99
- 2005 Bourgogne Aligoté, Plantation 1902, Domaine DeMoor ..\$19.99
- 2005 Pouilly-Fuissé, Solutré, Domaine Auvigüe\$19.99
- 2004 Bourgogne Blanc, Domaine Roty\$19.99
- 2006 Pouilly-Fuissé, Les Chataigniers, Domaine Nembrets*\$20.99
- 2006 Pouilly-Fuissé, Les Folles, Domaine Nembrets*\$23.99
- 2005 Rully "Les Clous," 1er Cru, Vincent Girardin\$24.99
- 2004 Bourgogne Blanc, Domaine Benoit Ente.....\$24.99
- 2005 Pouilly-Fuissé, La Roche, Domaine Nembrets*\$25.99
- 2005 Maranges "Fussieres," 1er Cru, Dom. Bachelet-Monnot ..\$28.99
- 2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros\$29.99
- 2005 St-Aubin "Charmoix," 1er Cru, Champy\$29.99
- 2005 Meursault, Chevalieres, Domaine Matrot.....\$29.99
- 2005 Meursault "Tillets," Domaine Denis Carré.....\$30.99
- 2006 Bourgogne Blanc, Lucien Le Moine\$31.99
- 2004 Pernand-Verg. "Sous Fretilles," 1er, Deux Montille\$37.99
- 2006 Puligny-Montrachet, Domaine Paul Pernot\$39.99
- 2005 Puligny-Montrachet, Domaine Bachelet-Monnot\$42.99
- 2005 Meursault, Les Grands Charrons, Deux Montilles.....\$44.99
- 2004 Puligny-Montrachet, Domaine Château de Puligny\$46.99
- 2005 Chassagne-Mont. "Clos St. Jean," 1er, Paul Pillot*\$46.99

Lovely, concentrated and creamy at a terrific price, thanks to our DI program.

- 2005 Chassagne-Mont., V.V., Dom. Fontaine Gagnard.....\$46.99
 - 2004 Chassagne-Montrachet, Domaine Niellon\$54.99
- "Outstanding!" Burghound: "A bright and expressive nose featuring ripe orchard fruits, straw, melon and hints of brioche dissolve into sweet, rich and nicely plump middle weight flavors that possess good mid-palate fat to buffer the firm acidity on the solidly complex and persistent finish. This is a first rate villages and recommended."

- 2004 Chassagne-Mont. "Blanchots Dessus," 1er, A. Deleger\$59.99
 - 2005 Puligny-Montrachet, Domaine Louis Carillon.....\$62.99
 - 2005 Chassagne-Montrachet "Blanchots Dessus," 1er, Deleger \$63.99
 - 2005 Chass-Mont. 1er, Clos des Murées, Fontaine Gagnard\$63.99
 - 2005 Chassagne-Mont. 1er, Chenevottes, Fontaine Gagnard\$63.99
- 92 pts and Outstanding designate, Burghound: "While not completely surprising given the superb track record this wine possesses, it offers the most elegant nose of all the 1ers with its airy mix of spicy and mineral-infused floral, citrus and green fruit aromas that merge into stony, pure and racy flavors that are refined, harmonious and hugely long."

- 2004 Puligny-Montrachet "Referts," 1er, Dom. Benoit Ente\$78.99
- 2004 Puligny-Montrachet "Champs Gain," 1er, Benoit Ente\$81.99
- 2004 Chassagne-Montrachet "Clos St Jean," 1er, Niellon\$83.99
- 2004 Chassagne-Montrachet "Vergers," 1er, Niellon\$83.99
- 2005 Corton-Charlemagne, Maison Champy\$99.95

Beaujolais

- 2007 Beaujolais Villages Nouveau, Georges Duboeuf.....\$8.99
 - 2006 Morgon, Louis Tête\$14.99
- Bright flavors, with a lovely Gamay spice note. I thought it one of the best of the vintage for this producer.
- 2005 Julienas, Cuvée Speciale, P. Granger\$14.99
 - 2005 Moulin-à-Vent, Maison Louis Tête\$15.99
 - 2005 Morgon, Côte du Py, Domaine Dominique Piron.....\$16.99
- We cannot get enough of the artisanal wines from this small, quality conscious Beaujolais producer. This Côte du Py hails from the very heart of the appellation. Quite structured with fine minerality and excellent length.
- 2005 Saint Amour, En Rontey, Michel Cheveau\$19.99

Getting to Know Another Burgundy



The 2005 Joseph Drouhin Choresy-les-Beaune (\$22.99) is really refreshing. By now we all know how great a vintage 2005 was for Burgundy and we also know how expensive it's become! That is why I'm so impressed with this wine. Not only is it very tasty, it is also reasonably priced and made in quantities that won't leave you calling all around town trying to find just one bottle. Better yet, you can drink this wine tonight, guilt free. Don't worry about opening this too soon, just give it about 30-45 minutes to open up. The wine is very bright and fresh, lifted by plenty of red fruits and a dusting of mineral earthiness on the nose. The palate is more substantial than the nose lets on. Medium-bodied with surprising richness as the wine gets air. The fruit tones match those of the nose, while the earthy mineral notes take a more dominant role, especially on the finish. This is a bright and cleanly crafted Choresy, far from rustic or coarse. While drinking excellently tonight, you may want to think about squirreling away a few bottles for a couple of years, you won't regret it.

—Kirk Walker

This is just a smattering of K&L's Red Burgundies—check our website at www.klwines.com for up-to-the-minute inventory information.

- 2005 Bourgogne Rouge, Domaine Vincent Sauvestre.....\$12.99
- 2005 Bourgogne Rouge, Tradition, Moillard\$13.99
According to Allen Meadows: "Fruity and simple nose leads to round, supple and forward flavors that are agreeable if not dense with reasonable finishing depth."
- 2005 Marsannay Rouge, Domaine Louis Latour\$15.99
- 2005 Bourgogne Haute Côte de Nuits, Maison Moillard\$17.99
- 2005 Bourgogne Rouge, Cuvée Gerard, Nicolas Potel\$18.99
This lovely, bright pinot is an homage to Nicolas' father Gerard. Also available in half bottles (\$11.99).
- 2005 Bourgogne Rouge, Domaine Bachey-Legros\$19.99
- 2005 Bourgogne Rouge, "Milliane," Dom. Gabriel Billard.....\$19.99
From 45-year old vines in Pommard, bright cherry notes and lots of character.
- 2005 Bourgogne Rouge, Cuvée St. Vincent, V. Girardin\$19.99
- 2005 Bourgogne Rouge, Vero, Maison Drouhin\$19.99
The 2005 is bright, approachable and, above all, lovely. This is not dense or profound, but what a delicious drink! For the price, this is most definitely to be recommended.
- 2005 Bourgogne Haute Côte de Nuits, Frederic Esmonin\$20.99
- 2005 Savigny-lès-Beaune, Domaine Denis Carré\$21.99
- 2005 Choresy-lès-Beaune, Maison Joseph Drouhin\$22.99
- 2005 Bourgogne Rouge, Domaine Regis Forey\$23.99
- 2005 Bourgogne Pinot Noir, Deux Papis, Alex Gambal\$23.99
- 2005 Santenay, Clos de Malte, Domaine Louis Jadot\$26.99
- 2005 Santenay, Champ Claude, Domaine Lucien Muzard.....\$28.99
This is deep, with real old-vine character. Located, as it is, next to Chassagne Montrachet, it has an earthiness that is very distinctive.
- 2005 Mercurey 1er, Clos Montaigus, Dom. Patrick Size\$28.99
- 2005 Gevrey-Chambertin, Clos Prieur, Frederic Esmonin\$30.99
- 2005 Santenay 1er, Clos Rousseau, V.V., Bachey-Legros\$33.99
- 2005 Volnay, Vieilles Vignes, Nicolas Potel.....\$39.95

88-90 pts ST: "Good deep red-ruby. Pungent aromas of raspberry, violet, stone and chocolate. Fat and sweet, with ripe flavors of black cherry and chocolate. This is a big boy, with noteworthy solidity but also ripe framing acidity. Likely to be the best vintage to date for this label. Potel noted that there are 40,000 bottles of this juice, and that he previously made a separate premier cru bottling of 10,000 bottles."

- 2005 Savigny-lès-Beaune 1er Cru, Narbantons, M. Ecard\$39.99
- 2005 Pommard, Noizons, Domaine Denis Carré\$39.99
- 2005 Beaune 1er Cru, Aux Cras, Maison Champy\$39.99
- 2005 Beaune 1er Grèves, Domaine Thomas-Moillard\$39.99
- 2005 Beaune 1er Chouacheux, Domaine Jadot\$40.99
- 2005 Chambolle-Musigny, Domaine Paul Misset\$41.99
This is quite dark in hue, with round, silky fruit. Good concentration. This leans a bit more to the darker fruit notes than some Chambolles and is silky, charming and long on the finish.
- 2005 Beaune 1er Vigne Franches, Nicolas Potel\$43.99
- 2005 Gevrey-Chambertin, Clos Village, Domaine Heresztyn\$44.99
- 2005 Chambolle-Musigny, Les Athets, Domaine Tardy.....\$44.99
- 2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy\$44.99
- 2005 Morey-St-Denis, Aux Cheseaux, Dom. Castaignier.....\$46.99
- 2005 Gevrey-Chambertin, Seuvrées, Domaine Castaignier\$46.99
The nose shows prominent blueberry notes, with pretty floral notes and very good concentration. It is a rich, big, lovely wine and very pretty overall. The location just below Charmes-Chambertin is reflected in the quality and drive here. This has length and complexity that bely its village status. This comes from 65-year old pinot fin vines, the ones with the tiny berries.
- 2005 Vosne-Romanée, Les Vigneux, Domaine Jean Tardy\$47.99
- 2005 Vosne-Romanée, Vieilles Vignes, Nicolas Potel.....\$49.95
- 2005 Gevrey-Chamb. 1er, Champonnets, Frederic Esmonin\$49.99
- 2004 Gevrey-Chambertin, V.V., Domaine Denis Bachelet\$49.99
- 2005 Chambolle-Musigny, Drouhin\$56.99
89 pts Burghound: "This is very Chambolle with an elegant, pure and refined red berry fruit nose that complements to perfection the delicious, complex and moderately structured flavors that possess a subtle mineral streak on the lovely and serious finish. This delivers first rate quality for its level and is recommended."
- 2005 Chambolle-Musigny, Domaine Hudelot Noellat\$59.99
- 2005 Morey-St-Denis, Rue de Vergy, Domaine Michel Gros\$63.99
- 2005 Vosne-Romanée 1er Cru, Les Chaumes, Dom. Tardy.....\$64.99
89-91 Burghound: "A beautifully ripe and nicely elegant nose trimmed in a deft touch of wood spice wafts from the glass to reveal more robust and bigger flavors that offer good richness and sweetness on the concentrated, velvety and mouth coating finish. This is very well balanced and a lovely mix of refinement and punch."
- 2005 Chambolle-Musigny, Domaine Michel Gros\$66.99
- 2004 Clos-Vougeot, Grand Cru, Moillard\$79.95
- 2004 Morey-St-Denis "La Forge de Tart," 1er Cru, Mommessin-Was \$97.99!\$79.99
This is the young-vine cuvée from their Grand Cru holding, Clos de Tart. The 2004 is spicy, a bit tighter in character and shows some pretty blueberry notes.
- 2004 Gevrey Chamb. Clos Tamisot, Dom. Pierre Damoy\$86.99
- 2005 Latricieres Chambertin, Grand Cru, Dom. Castaignier ..\$104.99
- 2005 Vosne-Romanée 1er Cru, Clos Reas, Domaine Michel Gros\$127.99
Rich, concentrated, sweet and intense full-bodied flavors.
- 2004 Vosne-Romanée, "Les Gaudichots," Nicolas Potel\$129.99
- 2004 Clos de Tart Grand Cru, Mommessin\$149.99
93 pts Burghound. Intense and powerful. May be the wine of the vintage.

Sul Tappeto Rosso

Guess what—all the goodies I ordered for the December holidays came in January! The vagaries of shipping directly from Italy; sometimes ships run into engine problems mid-Atlantic, evidently. Hanukkah, Festivus, Christmas and Kwanzaa have passed us by so we'll have to settle for the Twelfth Day of Christmas (January 6th), which is the more traditional gift giving day in Italy, Martin Luther King Day and stocking up ahead of time for the Super Bowl!

It's never too late for bubbles and the return of Silvano Follador's remarkable pair of Proseccis (plural for Prosecco) continually remind us how superb his Brut and single-vineyard Cartizze really are. The latest *Gambero Rosso* once again gave both the **Silvano Follador Prosecco Valdobbiadene*** (\$12.99) and the **Silvano Follador Prosecco Valdobbiadene "Cartizze"*** (\$19.99) two glasses (of three) each. Rarely do you see the brut designation in Prosecco because you can only use the highest of quality fruit, and it is too easy to sweeten it up a bit to jump on the ever growing Prosecco bandwagon. Once you taste these Proseccis you'll know what a real and quality Prosecco is!

Ca Berti is Back! The best of **Lambrusco Grasparossa di Castelvetro** has returned; the **Amabile*** (\$8.99), **Classico*** (\$9.99) and the inimitable **Robsuco*** (\$12.99). The grasparossa lambrusco grape is by far the King of Lambrusco, producing wines with power, focus and real zip, not just fizzy, simple and pale. If you haven't tried them yet, you really need to! Perfect for pizza, salumi, roasted chicken, lasagna or stuffed pig's feet and lentils (Guido & I had that last year at the winery)!

Even though I let Guido Parres write up the **Ermacora*** wines this month, you need to taste them. *Gambero Rosso* gave the **2006 Pinot Grigio** and **Pinot Bianco** both two red glasses, which amounts to 2.5 glasses, and two glasses to the **Tocai Friulano**.

Last May I traveled to Puglia, the heel of Italy's boot, in search of some bottled sunshine from that perpetually warm and fruitful region. I returned with our latest direct imports from Vigne e Vini, literally "vineyards and wines," and a selection of wonderfully rich primitivo and negroamaro for you to try at bargain prices! The enticing **2004 Vigne e Vini Tatu Primitivo del Tarantino IGT*** (\$9.99) is filled with the brilliant, forward fruit from the 90% primitivo (zinfandel), picking up a lot of focus, grip and balance from the addition of 10% aglianico. This is soft and drinkable now. The next two wines use the very difficult for most to pronounce Schiaccianoci name, which simply means "nut crackers!" The **2005 Vigne e Vini Schiaccianoci Negroamaro del Salento IGT*** (\$9.99) shows more of the complex character one would expect with 85% negroamaro in this gorgeous blend, while the 15% malvasia nera lightens and freshens the earthiness. The **2001 Vigne e Vini Schiaccianoci Riserva Negroamaro del Salento IGT*** (\$14.99) just bowled me over. Perfect for those who love the thick, rich, ripe and powerful wines from Australia, this blend of 85% negroamaro and 15% malvasia nera will give them a run for their money! The complex character of the negroamaro shines through bursting amounts of fruit. Perfect with you Buffalo hot wings or baby back ribs with espresso-flavored barbecue sauce. Mangia.

—Greg St. Clair

To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@klwines.com or call 877-559-4637 x 1413

Misc Tuscany

| | |
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| 2006 Maritma Sangiovese "4 Old Guys"-A new cuvée | \$7.99 |
| 2003 Rocca di Montegrossi Chianti Classico* (375ml)..... | \$11.99 |
| 2005 Felsina Chianti Classico-2 Glasses GR | \$16.99 |
| 2006 Campo al Mare Vermentino di Toscana | \$16.99 |
| 2004 Rocca di Montegrossi Chianti Classico* | \$19.99 |
| 2005 Rocca di Montegrossi Chianti Classico* | \$19.99 |
| 2005 Antinori Chianti Classico "Peppoli" | \$21.95 |
| 2005 Fontodi Chianti Classico | \$26.95 |
| 2004 Tenuta Sette Ponti "Crognolo"-91 pts WS | \$29.99 |
| 2003 Rocca di Montegrossi Chianti "S. Marcellino"*-91pts RP | \$34.99 |
| This is a 2003. But unlike so many others of this vintage, it is very focused. Beyond a doubt, a magnificent wine. (Greg St.Clair) | |
| 2004 Felsina Chianti Classico Riserva "Rancia"-95 pts ST..... | \$34.99 |
| 2003 Rocca di Montegrossi "Geremia" Cab-Merlot | \$34.99 |
| 2004 Felsina "Fontalloro" 100% Sangiovese-94 pts ST | \$34.99 |
| 1999 Fontodi Flaccianello-92 pts RP | \$79.99 |
| 2004 Fontodi Flaccianello-96 pts RP | \$99.95 |

Montalcino

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| 2005 Ferrero Rosso di Montalcino* | \$17.99 |
| 2005 Baricci Rosso di Montalcino* | \$18.99 |

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| 2005 La Fortuna Rosso di Montalcino* | \$18.99 |
| 2005 Ciaccia Piccolomini Rosso di Montalcino..... | \$23.99 |
| 2002 Baricci Brunello di Montalcino*..... | \$26.99 |
| 2005 Valdicava Rosso di Montalcino | \$29.99 |
| 2002 Ferrero Brunello di Montalcino* | \$29.99 |
| 2000 La Colombina Brunello di Montalcino-92 pts WE | \$34.99 |
| 1999 Castiglion del Bosco Brunello di Montalcino | \$34.99 |
| 2002 Sesta di Sopra Brunello di Montalcino* | \$42.99 |

Greg's choice as the best of the 2002 Brunello vintage.

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| 2001 San Filippo Brunello di Montalcino-90 pts WS | \$44.99 |
| 2001 Collosorbo Brunello di Montalcino | \$49.95 |
| 2001 Poggio Nardone Brunello di Montalcino Riserva | \$49.95 |
| 2001 La Fuga Brunello di Montalcino-93 pts WS | \$54.95 |
| 2001 La Fortuna Brunello di Montalcino Riserva*-92 pts WS | \$54.99 |
| 2001 Silvio Nardi Brunello di Montalcino | \$54.99 |
| 2001 Castello Banfi Brunello di Montalcino-93 pts WS | \$59.95 |
| 2001 Da Vinci Brunello di Montalcino | \$59.99 |
| 2001 Canalicchio di Sopra Brunello Riserva-92 pts ST | \$64.95 |
| 2001 Tornesi Brunello di Montalcino Riserva-92 pts WS..... | \$69.99 |
| 2001 La Fortuna Brunello di Montalcino (1.5L)*-3 Glasses GR | \$89.99 |

Misc. Piedmont

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| 2005 Ruggeri Corsini Barbera d'Alba* | \$14.99 |
| 2005 Ruggeri Corsini Langhe Bianco* | \$14.99 |
| 2005 Vietti Barbera d'Asti "Tre Vigne" | \$17.99 |
| 2004 Batasiolo Nebbiolo d'Alba..... | \$16.99 |

ITALIAN WINES

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| 2004 Ruggeri Corsini Barbera d'Alba "Armujan"*-2 Glasses GR .. | \$19.99 |
| Sensational richness, forward fruit and a long finish. | |
| 2003 Massa Barbera "Monleale"-2 Red Glasses GR | \$21.99 |
| 2003 Aldo Conterno Barbera d'Alba "Conca Tre Pile" | \$29.99 |
| <u>Barolo/Barbaresco</u> | |
| 2003 Ruggeri Corsini Barolo "San Pietro"* | \$29.99 |
| Intoxicating aromas of red fruits and spice, fleshy and round, but not New-Worldly. Red and black fruit peppered with spice. | |
| 2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin" | \$32.99 |
| 2003 Marchesi di Grésy Barbaresco "Martinenga" | \$39.99 |
| 2001 Palladino Barolo-91 pts WS..... | \$39.99 |
| 2001 Famiglia Anselma Barolo-91 pts WS | \$42.99 |
| 2003 Cavallotto Barolo "Bricco Boschis"-92 pts WS | \$47.95 |
| 2001 Boroli Barolo "Bussia"-91 pts WS..... | \$54.99 |
| 2003 Vietti Barolo "Rocche" | \$94.99 |
| 2003 Vietti Barolo "Brunate" | \$94.99 |
| <u>Trentino-Alto Adige, Lombardy & Friuli</u> | |
| 2006 Blason Rosato "Rosé" *(1.5L for only \$9.99!) | \$4.99 |
| 2006 Blason Pinot Grigio* | \$8.99 |
| Don't wait to try this absolutely stunning pinot grigio! DIRECT IMPORT! | |
| 2006 Blason Cabernet Franc* | \$9.99 |
| 2006 Blason Tocai Friulano* | \$9.99 |
| 2006 Blason Franconia "Blaufrankisch"* | \$11.99 |
| 2005 Ermacora Pinot Bianco*-2 Red Glasses GR | \$14.99 |
| 2005 Ermacora Schioppettino* | \$15.99 |
| Pinot-like, elegant, balanced and supple. | |
| 2005/2006 Santa Margherita Pinot Grigio | \$17.95 |
| 2006 Venica Collio Pinot Grigio "Jesera" | \$18.99 |
| 2005 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR | \$19.99 |
| 2006 Venica Collio Tocai Friulano "Ronco delle Cime" | \$22.99 |
| 2006 Jermann Pinot Grigio | \$27.99 |
| 2006 Venica Collio Sauvignon "Ronco delle Mele"..... | \$29.99 |
| 2005 Jermann Vintage Tunina..... | \$49.95 |
| <u>Sicily, Sardinia & Campania</u> | |
| 2004 Sella Mosca Cannonau Riserva..... | \$8.99 |
| 2006 Feudo Arancio Pinot Noir..... | \$8.99 |
| 2006 Mancini Vermentino di Gallura..... | \$11.99 |
| 2005 Valle del Acate Poggio Bidini Nero d'Avola | \$12.99 |
| 2005 Gulfi Cerasuolo di Vittoria | \$13.99 |
| 2006 Valle dell'Acate "Il Frappato"-2 Glasses GR | \$17.99 |
| 2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR | \$19.99 |
| 2006 Marisa Cuomo Ravello Bianco | \$21.99 |
| 2002 Benanti Rosso di Verzella-1 Glass GR..... | \$22.99 |
| 2005 Vini Biondi "Gurna" Bianco | \$24.99 |
| 2004 Villagrande "Fiore" Bianco -2 Glasses GR | \$24.99 |
| 2002 Villagrande "Sciara"-2 Glasses GR..... | \$27.99 |
| 2004 Palari "Rosso Soprano" | \$29.99 |
| 2005 Passopisciaro Sicily IGT | \$31.99 |
| 2003 Vini Biondi Etna Rosso "Outis" | \$33.99 |
| 2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR..... | \$49.99 |
| 2001 Benanti Rovitello-2 Glasses GR | \$46.99 |
| 2004 Palari "Faro"-3 Glasses GR | \$64.99 |
| <u>Umbria, Abruzzo, Puglia, Marche & Lazio</u> | |
| 2005 Falesco Vitiano | \$7.95 |
| 2006 Vallevo Montepulciano d'Abruzzo | \$7.99 |
| 2005 Vigne e Vini Schiaccianoci Negroamaro Salento IGT* | \$9.99 |

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| 2004 Vigne e Vini Tatu Primitivo del Tarantino IGT* | \$9.99 |
| 2005 Pasetti Montepulciano d'Abruzzo "Diecicoppe" | \$11.99 |
| 2005 Vigne e Vini Papale Primitivo di Manduria | \$11.99 |
| 2005 Pasetti Montepulciano d'Abruzzo | \$12.99 |
| 2005 Vigne e Vini Schiaccianoci Riserva Negroamaro IGT* | \$12.99 |
| 2005 Sartarelli Verdicchio Castello di Jesi "Tralivio" | \$19.99 |
| Dynamic, mineral, rich and complex. Stunning quality. | |
| 2003 Pasetti Montepulciano d'Abruzzo "Testarossa" | \$24.99 |
| 2003 Villa Medoro "Adrano" Montepulciano d'Abruzzo | \$32.99 |
| 2000 Alberto Serenelli Rosso Conero "Varano" | \$64.99 |
| 2005 Oasi Degli Angeli "Kurni" | \$94.99 |

Emilia-Romagna & Veneto

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| Ca Berti Lambrusco "Amabile"* | \$8.99 |
| Ca Berti Lambrusco "Classico"* | \$9.99 |
| 2006 Corte Rugolin Valpolicella Classico..... | \$9.99 |
| Silvano Follador Prosecco Brut Valdobbiadene*-2 Glasses GR | \$12.99 |
| Ca Berti "Robsuco" Lambrusco* | \$12.99 |
| Drusian Prosecco Valdobbiadene Extra Dry | \$12.99 |
| 2006 Col Salici Prosecco Valdobbiadene | \$12.99 |
| Sorelle Bronca Prosecco Valdobbiadene | \$14.99 |
| Silvano Follador Prosecco "Cartizze"*-2 Glasses GR | \$19.99 |
| 2003 Masi Amarone "Costasera" | \$49.95 |
| 2002 Tommaso Bussola Amarone Classico BG | \$54.95 |
| 2000 Venturini Amarone "Campo Masura" | \$59.99 |
| 2001 Brigaldara Amarone "Case Vecie" | \$64.99 |
| 2003 Stefano Accordini Amarone "Acinatico" | \$64.99 |
| 2003 Speri Amarone | \$66.99 |
| 2003 Allegrini Amarone | \$69.95 |
| 1999 Bertani Amarone | \$79.99 |

Mike's January Picks

2006 Ermacora Pinot Bianco* (\$14.99) They're back! We ran out of most our Emacoras in October and these arrived in late December, just in time for the holidays, New Year's and Super Bowl parties! Dario and Luciano are keeping up their string of fine performances with the 2006 vintage. The pinot bianco received two red glasses from *Gambero Rosso* and I would give it three. Rich and well-rounded, the shows classic apple and pear with hints of citrus. Its dynamic palate alternates fatty sensations with freshness. Perfect by itself or even better with fleshy fish or pasta with cream sauce.

2006 Ermacora Pinot Grigio* (\$15.99) Ermacora's Pinot Grigio also received two red glasses from *Gambero Rosso* and I love this as much as the pinot bianco. In contrast, this is strikingly clean with elegant mineral notes, melon and pear with a touch of grassiness, a dry finish and great length. I give this wine three stars! Risotto, rich soups and fowl will work very well with this it, if the cook doesn't drink most of it preparing the meal.

2006 Ermacora Tocai Friulano* (\$15.99) The BEST for last? The Tocai is always a staff favorite as well as a top customer pick, as they've have learned about this wine over the years. The Tocai always seems to be the first Ermacora to sell out. The 2006 is worth its reputation. Ghosts of apricots and a flowery finesse with layers of minerals, this wine has definite structure that will work with the antipasti, pecorino or a hearty winter stew.

—Mike Parres

SPECIALITY SPIRITS

K&L is proud to introduce a whole new line-up of artisanal tequilas and mescal. We feel very strongly about supporting the smaller producers. Give one of these a try and you will understand why going small make a huge difference!

-Susan Purnell

Tequila 101

Mexican law requires that all tequilas contain at least 51% fermented sugars from the blue agave plant. Tequilas of lesser quality rarely contain more than the minimum. The other 49% is probably not something your taste buds, or stomach, would enjoy much. However, premium tequilas, those made from 100% fermented blue agave sugars, are the stuff of the gods: smooth, pure and a pleasure to drink.

The distillation process for tequila is as varied and complex as wine-making. Overall, though, premium 100% agave tequilas fall into four basic varieties:

Silver (or “Blanco”): This is the product obtained from the second distillation of the agave plant. It is clear, generally un-aged and can travel straight from distillation to bottle. It retains the most characteristics of the agave plant and can serve as a very nice introduction to the subtle tastes of premium 100% agave tequila. Once it is brought down to bottle proof, it becomes ready for sale.

Reposado: These tequilas are aged or “rested” in barrels or pipones (large oak tanks) for a minimum of two months and up to a year. In addition to the sweetness of the agave, the tequila takes on the more complex flavors of the oak, depending on the size and composition of the barrels. Some brands are stored in individual barrels, some in bourbon barrels, some in the same barrels as previous vintages. All these factors contribute to a wonderful spectrum of flavors.

Añejo: The añejo is the most mature of all the distillates. Aged in oak barrels of no more than 600 liters each from one to three years, these golden tequilas presents a variety of complex flavors and textures.

Extra Añejo: These are the rarest and most expensive tequilas. They are aged for a minimum of three years in barrels no larger than 600 liters in size.

(Information provided by Tommy’s Mexican Restaurant in San Francisco)



- 4 Copas 100% Organic Tequila Blanco.....\$53.99**
- 4 Copas 100% Organic Tequila Reposado\$62.99**
- 4 Copas 100% Organic Tequila Añejo\$85.99**

4 Copas Añejo, an aged tequila, is, unequivocally, the king of 4 Copas tequila. It rests in white oak barrels for a minimum of one year and sometimes up to five years. During this time, the Añejo is impregnated with the oak’s properties, which leaves its color dark amber and confers a medium wooden flavor, thereby becoming a proud competitor in valued spirits, like fine cognac, in international markets. If you prefer aged spirits, then you will deeply appreciate the expertise and dedication required to make exceptional tequila such as this. Like Blanco and Reposado, Añejo can be used in popular drinks and fine cuisine or simply enjoyed straight to accentuate its full aroma and flavor.

- Aha Toro Blanco Tequila (Can’t Ship)\$48.99**
- Aha Toro Reposado Tequila (Can’t Ship)\$50.99**
- Aha Toro Anejo Tequila (Can’t Ship)\$58.99**

Destilados Olé, a Mexican-owned distillery, uses 100% Blue Weber Agave grown in the highlands of Jalisco to make this delicious, amber-hued artisanal tequila. A colder and dryer climate keeps the soil cool, lending the tequila with distinctive, highly-developed aromas and flavors. Flavors of fruit and honey on the attack with a tangy mid-palate, followed by more red apple and honey. Finishes with pepper, milk chocolate and cedar notes.



- Cava Don Anastacio Blanco Tequila\$58.99**
- Cava Don Anastacio Reposado Tequila\$67.99**
- Cava Don Anastacio Añejo Tequila\$80.99**

Cava Don Anastacio tequilas are highly acclaimed, 100% agave tequilas. The Añejo was rated 90 points by the Beverage Tasting Institute: “Brilliant golden color. Sweet creamy vanilla, chocolate covered tropical fruit, and delicate brown spice aromas. A soft-ple entry leads to a very smooth medium-to full-bodied palate with milk chocolate, grilled pineapple, roasted red pepper, caramel, and black peppercorn flavors. Finishes with a long drying fade of peppery spice, toasty wood, and sweet dark caramel.”



- Dos Manos Blanco Tequila\$18.99**
- Dos Manos Reposado Tequila\$19.99**
- Dos Manos Añejo Tequila\$24.99**

This is the best value Añejo in the store and our staff favorite! Dos Manos Añejo is 100% agave aged for a minimum of two years in used bourbon barrels made from white oak and a hint of sherry wood. This fine Añejo tequila is best served in a snifter or on the rocks and will be enjoyed by small-batch bourbon, single malt scotch and fine cognac aficionados. Dos Manos Añejo is lush and complex with layers of oak, tropical fruit and spice.



- Fina Estampa Blanco Tequila (Can’t Ship!)\$36.99**
- Fina Estampa Reposado Tequila (Can’t Ship!)\$41.99**
- Fina Estampa Añejo Tequila (Can’t Ship!)\$46.99**

Silver Medal San Francisco World Spirits Competition! The agave used to make Fina Estampa is aged 8-12 years. Pale gold color and a rich and seductive nose filled with notes of toffee, playfully accompanied by lime, salt, and black pepper characterize the Fina Estampa. The wood aging notes are evident but not overwhelming. It finishes with a zesty herbal note inviting the next sip.



- Herencia Mexicana Blanco 100% Agave Tequila\$47.99**
- Herencia Mexicana Reposado 100% Agave Tequila\$54.99**
- Herencia Mexicana Añejo 100% Agave Tequila\$68.99**

Herencia Mexicana is a traditionally-made tequila that uses 100% premium quality, ripe blue agave. Its shiny, amber tone reflects the tequila’s great full body, which also comes through on the nose, full of notes of cooked ripe agave, a subtle touch of vanilla and delicate fine wood. On the palate this shows patient cave aging, evoking agave recently removed from the kiln and a precisely smooth aftertaste.



- Los Danzantes Mezcal Blanco\$61.99**
- Los Danzantes Mezcal Reposado\$65.99**
- Los Danzantes Mezcal Añejo (Special Order)\$102.99**

The Los Danzantes folks distill with loving care; traditional methods, intelligent innovation and they make each batch exactly right. Forget those bottles with the worm—well-made mezcal is a world-class spirit. Jamie Munoz (he and his brother own restaurants in Oaxaca and Mexico City) wanted to serve authentic mezcal, so he restored an artisan distillery in Santiago Matatlan, at 6,000 feet in Oaxaca state, the heart of mezcal country. Los Danzantes mezcal is made in old double-distillation pot stills, from the agave Espadin. Small-village mezcaleros still transport the piñas, the trimmed hearts of the slow-growing agave plant, on burros. The piñas are slow roasted in a stone fire-pit, converting carbohydrates to fructose. After roasting, the agaves are crushed in a stone mill. At this point, a tequila producer would separate the liquids, discarding the deeply flavored agave pulp. Mezcal fermentation and distillation include all the agave fibers and meat, yielding a product with richer flavor. Distillation is two passes through small pot stills. Based on the agave Espadin, the genetic mother of tequila’s agave Weber. Distillates from the Espadin are full-flavored and sweet. The Danzantes roasting pit is fired with mesquite, creating deep smoky richness.

January's Featured Item:

Schott Zwiesel Titanium Decanter "The Rouge" (\$57.99)



This is a fantastic decanter that tilts sideways to provide maximum breathing surface. Durable Titanium Crystal and elegant design

provides years of beauty and a wonderful pouring function with much less chance of chipping, due to the innovative Titanium (no lead) composition of the glass. This is designed to lay on edge with a dimple in the side to prevent rolling while resting. My favorite decanter!

—Shaun Green

Tritan Titanium Crystal Lead Free!

We now carry the world's most break-resistant glassware, Tritan "Forte" by **Schott Zwiesel**.

Made with titanium and zirconium instead of lead, this glassware is dishwasher safe and strong while still brilliant and clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you *need* this stemware.

We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne all \$8.99 per stem.



The Original Leverpull! This may be the best price in the USA!

LM-200 \$69.99

The Screwpull Lever Model: outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Our Lever Models all come with a ten year warranty.

Whisperkool Cooling Units...Sale Prices!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call either of our stores for additional information and a color brochure.



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| Whisperkool 1,600 (300 cu ft) | \$1,278 |
| Whisperkool 3,000 (650 cu ft) | \$1,458 |
| Whisperkool 4,200 (1,000 cu ft) | \$1,615 |
| Whisperkool 6,000 (1,500 cu ft) | \$2,103 |
| Whisperkool 8,000 (2,000 cu ft) | \$2,253 |

Add the new PDT digital thermostat to any of the above units for only \$120

Prices include free ground shipping.

LOWER PRICES!

VINOTHEQUE STORAGE CABINETS

It is extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us do not have the ability or space to build a home cellar that is cost-effective. We are pleased to offer you the next best alternative: a Vinotheque Wine Storage Cabinet.

A few prices are listed below. Please call our staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

| WK Models | BOTTLES | RETAIL | K&L |
|----------------|---------|---------|---------|
| Vinotheque 320 | 264 | \$3,402 | \$2,679 |
| Vinotheque 500 | 368 | \$3,876 | \$2,925 |
| Vinotheque 550 | 428 | \$4,126 | \$3,115 |
| Vinotheque 700 | 528 | \$4,267 | \$3,219 |
| QT Models | | | |
| Vinotheque 320 | 264 | \$3,544 | \$2,689 |
| Vinotheque 500 | 368 | \$4,229 | \$3,189 |
| Vinotheque 550 | 428 | \$4,608 | \$3,489 |
| Vinotheque 700 | 528 | \$4,994 | \$3,789 |

LOW EVERYDAY PRICES!

We will beat any written quote on custom Vinotheque storage cabinets by at least \$25.

NEW!

Vinotheque Reservoir Series Wine Cabinet



Vinotheque has a new Wine Cabinet for those looking for function and price performance: **The Reservoir**. These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage.

No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black or can be ordered with a wood stain.

| | |
|------------------|---------|
| Standard Cabinet | \$1,949 |
| Window Cabinet | \$2,299 |

Plus shipping and tax if applicable.

Le Cache Wine Cellars

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 5 days.

Maple finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. \$2,950.00 to \$5,499.00 plus tax and shipping. Call for more information.

Wine Storage Lockers in San Carlos and RWC

Plenty of lockers available in San Carlos. A 24-case locker is only \$35.00 per month. Our RWC wine locker facility is temperature-controlled and very secure. To get on the waiting list or for billing, call Sharon at (650) 364-8544 x 2733.

K&L Wine Clubs

Joining one of K&L's wine clubs is a fun and easy way to explore the wide world of fine wine. Whatever your price point, all the wines in our clubs are hand-selected by our wine buyers, dedicated professionals with years of experience and an extraordinary breadth of knowledge. We offer four different clubs, and are in the process of adding another, appealing to a full range of wine lovers from the novice to the connoisseur. Call at 800-247-5987 x 2766, email us at the-clubs@klwines.com or visit our award-winning web site: <http://www.klwines.com/wineofthefmonth.asp> to sign up.

Best Buy Wine Club: The K&L Best Buy Wine Club is a great way to learn about a wide range of wines or can serve as a great source of high-quality, low-cost wines for the savvy wine drinker. The cost per month is \$19.95 + shipping (and tax for CA residents). Reorders average \$9.49/bottle.


Premium Wine Club: The K&L Premium Wine Club is usually one white and one red. The wines are of a very high quality, selected for their varietal and regional tipicity. The cost per month is \$29.95 + shipping (and tax for CA residents). Reorders average \$13.99/bottle.

Signature Red Club: The K&L Signature Red Club is conceived expressly for those who love big, bold red wines. The monthly shipment will always be two bottles of very high-quality red wines from the world's finest wine regions including Bordeaux, Napa and Tuscany. The cost per month is \$49.95 + shipping (and tax for CA residents). Reorders are generally \$23.99/bottle.

Champagne Club: The K&L Champagne Club is our only bi-monthly club. Each shipment generally contains one bottle from an artisan grower-producer and one bottle from a grand marque producer. The Champagne Club ships in even numbered months and costs \$69.95 + shipping (and tax for CA residents).

Coming Soon - Club Italiano: K&L is pleased to announce the formation of a monthly wine club exclusively devoted to fine Italian wines. K&L's Club Italiano will bring you the best of this great country from well-known favorites to intriguing new discoveries specially selected by our Italian Wine Buyer, Greg St. Clair. Please ask one of our sales associates to add your name to our waiting list. We will contact you with more details once the launch date has been set.

—Thornton Jacobs

WINE  CLUB
Signature Red Collection
**2003 S.P. Drummer, Blair Vineyard,
Napa Valley Red Wine**

The 2003 S.P. Drummer is a blend of cabernet sauvignon (55%) and cabernet franc (45%). The 2003 harvest was a warm one in Napa Valley, producing fully ripened fruit and ripe, almost oily tannins. While the wine is matured in 60% new French oak, it serves to augment the aromatics and add structure to round out the wine's mouthfeel. The nose is very aromatic and perfumed. The palate is full of creamy, currant fruit with leafy, spice-cake notes. It is both powerful and elegant. The tannins are fine grained and the finish is long.

Regular K&L Retail \$44.99
Wine Club Price only \$23.99

WINE  CLUB
Premium
**2005 Château Dubourg,
St-Emilion**


The fruit comes from an old vine vineyard, planted to 80% merlot and 20% cabernet franc. The wine was aged in 100% new French oak barrels for eight months. The result is a wine of beautiful color with a nose dominated by vanilla and dark fruits. On the palate, the wine has lots of both bright red fruits and darker fruit with good acidity and a bit of grip. The tannins are fairly well integrated but this wine will no doubt improve with a bit of bottle age. Do not hesitate to open it now, though, to get a peek at this much-heralded vintage.

Regular K&L Retail \$19.99
Wine Club Price only \$13.99

WINE  CLUB
Best Buy
**2006 Griffin Sauvignon Blanc,
Marlborough, New Zealand**

2006 was a tremendous vintage in the Southern Hemisphere and this bold, powerful sauvignon blanc is an excellent example of its quality. Tank-fermented with lees contact, the wine's nose has classic sauvignon blanc grassy notes and a certain minerality, which not all New Zealand sauvignon blancs have. On the palate, the wine is clean, crisp and focused with gooseberry fruit, undertones of white peach and excellent acid structure. With its richness, the wine drinks well on its own, but would be a great match with seafood, particularly shellfish.

Regular K&L Retail \$12.99
Wine Club Price only \$9.49

WINE  CLUB
Champagne
Mandois Brut Origine

The Mandois family have been growers in Pierry since 1735. The wine is tank fermented and then aged in old barrels for six months before being aged an additional three years on the lees. It is composed of 40% chardonnay, 30% meunier and 30% pinot noir and dosed at only seven grams per liter, exactly half of the maximum allowed for brut Champagne. The wine has a pale straw color and a creamy, restrained nose. It is muscular, quite dry and framed rather than flavored by the wood. The finish is solid and lingering, confirming its special cuvée quality over that of a normal non vintage.

Regular K&L Retail \$39.99
Wine Club Price only \$29.99

Port: A Perfect Finish To a Perfect Evening.

Vintage port is one of the last great values in old and rare wine. Try and buy a great Burgundy or Bordeaux from the '60s or '70s for these low prices. But, the major sources of old Port are quickly disappearing and soon you will not find much on the market—don't miss your chance.

1955 Taylor\$499.00

A racy wine with a fruit bowl of flavors. Medium-red with a garnet edge, chocolate and vanilla aromas, medium-bodied, with sweet berry flavors and a lovely finish. I just tasted this blockbuster—perfect right now!

1963 Croft\$169.99

One of the greatest vintages in Port—What great drinking 1961 Bordeaux sells for this price? 91 pts *WS*: "Has great elegance and harmony, and should continue to improve for many years. Medium ruby-red, with very fresh plum aromas, medium-bodied, with very delicate fresh fruit flavors, lively acidity and a delicate finish."

1966 Dow\$269.00

One of the rarest of the great 1966 vintage. 94 pts *WS*: "This is an extremely racy and totally harmonious VP, with wonderfully fresh aromas of flowers, fruit and berries. Full-bodied, with a sweet yet firm palate. Long, long finish. Super.—Dow vertical. Drink now."

1966 Graham\$209.99

5 stars Broadbent! 93 pts *WS*: "Elegant, silky and youthful, this is a sexy wine. Medium ruby-red, showing aromas of plums, chocolate and ripe fruit. The palate follows through with a bounty of sweet plum flavors and a fleshy mouthfeel. It should continue to improve with age."

1966 Taylor \$269.00

Clyde just tasted this beauty—shows better than 1963 right now. Coates: "Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated..."

1970 Graham\$189.00

Sweet and lovely. Just delicious. 94 pts *WS*: "...an extremely full-bodied, powerful wine, but it still retains a classy balance."

1970 Taylor\$249.00

Clyde just tasted this beauty—perfectly delicious with years to go—buy it! Coates: "Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated..."

1977 Dow (1.5L)\$239.00

The biggest no-brainer in Port values this year. Get what you can! 94 pts *WS*.

1980 Graham\$89.99

Do not overlook this vintage for great buys! 90 pts *WS*: "This is very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors on the finish."

1983 Graham\$84.99

Clyde loves this spicy, sweet and lively Port. 93 pts *WS*: "A superb achievement from a very underrated year."

1985 Quinta do Noval\$64.99

Spectacular value that can be drunk right now. 91 pts *WS*. 4 stars Broadbent: "Really ready to drink, spicy and earthy, sweet and lovely."

1985 Dow\$79.99

5 Stars Broadbent: "Very sweet, intense, and powerful. Very tannic. Very flavoury."

1987 Krohn Colheita\$39.99

1995 Smith-Woodhouse Late Bottled Vintage\$27.99

Superb value for current enjoyment.

1997 Ramos Pinto\$32.99

According to the Wine Spectator: "Good floral, earthy, spicy character. Medium- to full-bodied, with sweet fruit and a medium finish. Best after 2006."

—Clyde Beffa Jr



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Redwood City, CA
94061

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TO REACH the Redwood City store, call (650) 364-8544.

TO REACH the Hollywood store, call (323) 464-WINE (9463).

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