



WINE News

JULY is hot (everywhere but San Francisco, that is). So why not celebrate summer with smokin' wines from Spain, Portugal, Chile, Argentina and Uruguay? From the most refreshing Vinho Verdes to barbecue-friendly Mencías and Tannats, our "Latin" category is as diverse as the countries lumped into it. While you're at it, cool off with refreshing rosés and spectacular sparklers, including Billecart-Salmon, which is finally back in stock, though who knows for how long...



LO AUTÉNTICO Seeking an Identity, Great Wine in "Latin Countries"

What unites countries as diverse as Chile, Argentina, Uruguay, Spain and Portugal, other than a common language (well, at least for four of the five) and a history of colonial expansion from the 15th to the 19th centuries? Well, one thing would certainly be the fact that at almost any wine shop you visit, there is likely one person handling buying duties for all five of these countries. In the past we have referred to the section as Latin wines, or *El Mundo Latino*. Both are about as concise as one can be when referring to countries as diverse as those mentioned above. But it's also a term that's rather vague, that places together countries that each have their own distinctive cultures and traditions, which would certainly include the history of vine cultivation and wine production. Vineyards in Spain and Portugal date back to the Roman Empire, in fact even earlier. In Chile and Argentina vines have been cultivated since the later half of the 16th century and Uruguay since the 18th century.

All of this is to suggest that sometimes it's tough to group wines that are so different together, to develop a common narrative, and (we hope!) sell some wine in the process. That having been said, I'm sure going to try. I'd like to begin with a brief anecdote from a recent visit to Rioja, Spain. Apparently a correspondent from one of the most influential international wine publications was there while I was (in fact, visiting several of the bodegas I visited, often within a few short days). The chatter was about how said correspondent seemed to be increasingly interested in traditional wines, aged for longer periods of time in American oak. In one particular instance, a winery I visited related a story about how their best rated wine in a recent issue of the publication in question, a Gran

Reserva, received 92 points. The same wine submitted last year, was tasted and not deemed worthy of review. But fashions change and palates evolve (including those of powerful critics). Regardless of fashion or critical acclaim, here is what we always look for in Spanish, Portuguese and South American wines: honest, interesting, distinctive wines offering flavors that are true to their region and varietals. Wines that taste great and are terrific values.

Here are some of the wines we currently have in stock that, I feel, exemplify these values. Throughout this month's newsletter you'll discover a few new faces, a few old favorites, some magnums, and a bevy of styles, vintages and wines that we are proud to offer to you.

Let's start off with a region we absolutely love: Rioja. Check out **Anne Pickett's write-up (page 21)** of the **2004 Bodegas Casa Juan Señor de Lesmos Crianza Rioja (\$15.99)**. This tiny bodega makes awesome wine, across the board.

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May 29, 2009: An Excellent Bubbly and Two Fine Men



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

I am leaving the subject of 2009 Bordeaux this editorial, but you can see some of my (our) favorite values from the vintage on page 20. The “big guns” will open their prices at the end of

June or in early July, which means it should be a hectic summer at K&L. Instead of Bordeaux, let's talk bubbly for a bit. I love Champagne, especially rosé Champagne, and we carry some of the best in world. And there has always been a soft spot in my heart for Billecart-Salmon. We started carrying Billecart at K&L in 1978, and in those days we bought it from the other famous KL (Kermit Lynch). For five years we had our own K&L Cuvée, and we were selling over 1,000 cases a year! Well these days we still love the property, but only manage to get a few cases every few months. That's why it comes as extra good news that we have lots of their great rosé in stock right now, and it should last through the summer. For July we are offering it at \$69.99. That is a bargain for the quality. The wine is elegant and focused, with a fine bead, light salmon color, creamy texture and lingering finish. Just so delicious; a truly great-tasting bubbly.

In other news: On June 3rd, one of our colleagues, Jim Barr, celebrated his 23rd year with K&L. My, how the time does fly when we are all having fun. Jim, it just seems like yesterday when you walked into our office and our lives at K&L. We wish you many more years with us, and thank you for all you have done over the years.

On a much less happy note, Joe Zugelder, our esteemed Old and Rare-wine buyer for the past 20 years, who started at K&L in 1978 when he was very young, has decided to move on and relocate to Napa. Needless to say, we will greatly miss him and wish him the best of luck in his future endeavors. He has been a great asset for K&L, building our Old and Rare wine program up from nothing to a major part of our business. Joe: Todd, Trey, Brian and I have the deepest respect for you; we will miss you, and we will always consider you part of the K&L family.

It will be very difficult to fill Joe's shoes as Old and Rare wine buyer, and we have no idea right now where to start. Until we figure something out, Trey and I will be the point people for anyone who is interested in selling their personal wine collection.

A hectic, happy and sad start to July at K&L.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

K&L SAN FRANCISCO

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

K&L HOLLYWOOD

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

We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End July 31, 2010. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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

SATURDAY TASTINGS

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

July 3: International Bubbles in San Francisco and Hollywood. Artisanal beers in Redwood City. San Francisco and Hollywood will feature sparkling wines from France, the USA, Spain, Australia and elsewhere, while Bryan Brick will pour our newest artisanal beers in Redwood City. A perfect way to start your holiday weekend!

July 10: Wines of Argentina and Chile. It's time to celebrate South America! We will feature the reds and whites of Chile and Argentina at all of our stores.

July 17: Red Bordeaux. Our monthly Bordeaux tasting will feature new vintages, a couple of older wines and something sweet as well. 10 wines for \$20.

July 24: Summer Rosés in San Francisco and Hollywood. International Bubbles in Redwood City. Our one and only rosé tasting of the year in Hollywood and SF. Get them while the weather is hot! (Except in San Francisco: bring your ear muffs.) In Redwood City, bubbles will rule. Come taste sparklers from France, Spain, Australia and more.

July 31: New Release Domestic Cabernets. All three stores will feature newly-released Cabernet Sauvignons from California and Washington. Exciting wines for current consumption and for stowing away in your cellar.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

July 1: Hall Vineyards; July 8: Stewart Vineyards; July 15: Miner Family; July 22: TBA; July 29: TBA

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

July 2: Pure Argentina; July 9: Neyers Vineyards; July 16: Summer Rosés; July 23: Sake; July 30: Wines of Greece

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

July 1: Apéritifs; July 8: Robert Oatley; July 15: Field Recordings and Folkway Vineyards; July 22: Pine Ridge Vineyards; July 29: Wine 201

Special Hollywood Tastings

Friday, July 30: Michael Affatato of Château La Gatte will be here to pour his current line-up, 5:30-7:30 p.m.

Friday, July 9: Artisanal Beers with Steve Greer, 5:30-7:30 p.m.

Coming Up:

August 12 & 13: Affordable French Wines in Hollywood and San Francisco on the 12th, in RWC on the 13th. \$5 per person.

October 16: Affordable Bordeaux at all three stores, plus a luncheon in Redwood City.

October 23 & 24: Our famed Champagne Tent Events in Hollywood and San Francisco, respectively.

January 16: The Annual Fête du Bordeaux in San Francisco.

January 21: UCG Bordeaux Tasting in San Francisco.

Sommelier Secrets **BREAKING THE MALBEC HABIT**

Over the last decade, Malbec has risen to the top of the list of celebrity brand exports from Argentina, surpassing *Evita*, *Tango* and the *Gaucha*. From \$2 guzzlers to fancy high-end bottles that merit cellar space, North Americans love Argentine Malbec. Don't get me wrong, there is a lot of great Malbec produced in Argentina. But just because it's been your tried-and-true Cab alternative for so long doesn't mean it's the best or only option. There is a lot more to South American wine than Malbec, exciting stuff you just might love more. Try these:

2008 La Madrid Bonarda Mendoza (\$14.99) I'll let you in on a secret: real Argentines don't tango, they *cumbia*, and when they enjoy their *tinto* with friends and family at a traditional *asado dominguero*, it's most likely Bonarda, perhaps poured from a recycled glass bottle refilled from a barrel at the corner market and not a flashy, brand-name Malbec wrapped in tissue. Whether Argentine Bonarda is a descendent of the Piedmontese variety of the same name, or is actually California's Charbono grape (a majority of sources favor the Californian theory), there is no disputing the fact that the 2008 La Madrid Bonarda is honest, unpretentious, food-friendly table wine. Loaded with black fruit and plum flavors, with subtle earthiness and baking spice notes, this medium-bodied red is a perfect wine for *dominguero*, complementing the variety of sausage and grilled beef preparations in addition to the numerous other foods involved, from savory empanadas to desserts slathered with dulce de leche.

2008 In'Ka Carmenere Colchagua (\$12.99) Carmenere is to Chile what Malbec is to Argentina: an immigrant varietal from Bordeaux that is better suited to the growing conditions of South American soils than in its French homeland. If you are looking for a tasty example of the Chilean version, this is well worth a try. Deep purple in color, this is a Carmenere

with some heft. The nose shows characteristic earthiness, but these aromas are supported by rich black fruit and anise accents, as opposed to the ash and roasted jalapeño so often associated with mass-market Carmenere. The palate is lush and plummy, with medium tannins and good grip. Vanilla and mocha spice add complexity to the finish. This is a hearty wine that would work well with anything grilled—a great alternative to a bolder style of Malbec.

2007 Don Pascual Tannat "Roble" Juanico Uruguay (\$16.99) Don Pascual Harriague, an immigrant from France, was the first to introduce Tannat to Uruguayan soils in 1870, and this family-run domaine continues to lead the pack in quality Tannat production today. Despite its purple-hued, Madiran-esque robe, this is fruity, generous, modern Tannat, worlds apart from its tannic, inaccessible French counterpart. A big brother to the light and fruity "Pueblo del Sol," the Roble sees 12 months in barrel and exhibits a wide array of aromas and flavors, from black plum, cassis and fig to espresso bean and graphite. Here we have a great example of what Tannat produced in the cool, maritime climate of Juanico can be: a world-class red wine that is balanced and complex, showing more robust fruit character and smoother tannins than the French iteration, but still substantial enough to hold its own at table.

Now are you ready to break that Malbec habit?

More than Malbec. Whether you are interested in discovering new styles of wine from South America, comparing Malbecs, or simply want to develop your palate and discover new wines, get started today by creating a customized wine club through the **K&L Personal Sommelier Service**. Visit KLWines.com or email us at: sommelier@klwines.com for details.



“First, the stoic Lanessian, which comes from just south of the St-Julien border in the Haut-Médoc. Their 75% Cabernet was a hint rustic and firm young, but is softening nicely at 11 years of age and is a tremendous value.”

In Bordeaux: Water and Windows

It's very true: the differences between wines from Bordeaux and those from California are quite considerable, because the environment they are grown in is very different. Bordeaux is a large, ancient marshland formed and supremely influenced by the one of the largest estuaries in Europe, the mighty Gironde. It is relatively flat, with rolling mounds of gravel deposits. The Gironde's mouth leads to a very deep shelf in the Atlantic Ocean and is fed by two of France's great rivers: the Garonne and the Dordogne. The Garonne lies to the south, and it is the western border of the Graves/Pessac-Léognan appellation, where you will find the estates of Haut-Brion, Pape-Clément, Smith Haut Lafitte and Haut-Bailly, and the great Sauternes region 30 minutes south. The Dordogne weaves eastward on the southern border of St-Emilion, with the plateau of Pomerol situated directly behind St-Emilion. Bordeaux is also located much farther north than California, so the weather is naturally much cooler during the growing season, where frost, hail, rain and dreary summers can make it difficult for grapes to mature in many years. Water is the great moderator of climate, and it is cool and controlling. While it is helpful in the hot summers, it is almost more important in the freezing cold of late winter and early spring, keeping vineyards insulated from damaging frost. These conditions, and the fact that you cannot water your vines when they become thirsty, make the vines struggle to get ripe. This fight helps produce bright wines of high-toned fruit, high acidity and high tannins, wines that are naturally built for aging. With time the wines soften and integrate all of those elements while developing lovely secondary flavors and aromas. Quite frankly, young Bordeaux can be tight and firm, with noticeable tannins, and not all that great tasting. For any high quality red wine from Bordeaux it's normal to wait 10 years before it's drinking well, and it is the absolute minimum amount of time I age my wines. After 10 years the drinking window opens and, depending on the vintage, it can continue on for decades.

The 1999 vintage in Bordeaux was not great. Water was an issue, particularly because it rained late in the growing season. Still, it is a vintage that continues to give great drinking pleasure, and is a fine example of just how high the quality can be in vintages that don't get huge points. The 1999 vintage is supple and soft, and when I was on the plane returning home from evaluating the vintage and going over my notes I realized how many times I had written “tasty” and “lovely wine that will drink young.” I bought a lot of 1999, and have had the pleasure of drinking the wines of many great estates that I would normally not touch for decades. They include a young Latour, Lafite and Château Margaux that I could just not stay away from, and numerous bottles of Pichon Longueville Comtesse de Lalande, Léoville-Barton, Cos d'Estournel, Smith Haut Lafitte, Haut-Bailly and Cantemerle. Just the other evening, after returning from Hong Kong, I opened another serious value wine from 1999: **Gigault** from Blaye. Outstanding and bright at 11 years old, the tart cherry fruit was so fresh! Their **2009**, which is a better vintage, still shows great potential for early-drinking and is just **\$17.99**. Other great values from 2009 I love include my number one pick, **2009 Cantemerle** (**\$32.99**), plus **2009 Meyney** (**\$29.99**), **2009 Clos Marsalette** (**\$26.99**), **2009 d'Anguldet** (**\$29.99**), **2009 Goulee** (**\$25.99**), **2009 d'Aiguilhe** (**\$26.99**), **2009 La Fleur de Boüard** (**\$32.99**), **2009 Ormes de Pez** (**\$32.99**), **2009 Poujeaux** (**\$29.99**) and **2009 Tronquoy-Lalande** (**\$33.99**), all currently available on pre-arrival.

The drinking window is wide open now for the 1999 vintage, now just past the magical 10-year mark. We have three very fine examples in stock now. First, the stoic **Lanessian**, which comes from just south of the St-Julien border in the Haut-Médoc. Their 75% Cabernet was a hint rustic and firm young, but is softening nicely at 11 years of age and is a tremendous value at **\$19.99** (as is the **2009 on pre-arrival at \$17.99**). Almost no estate in Bordeaux is rising like third-growth **Malescot-St-Exupéry** from Margaux. Very dark and serious in style, with good minerality, the **1999** at **\$59.99** shows the start of great improvements here, where the not-yet-priced 2009 is one of the superstars of the vintage. The always elegant and tasty wine of third-growth **La Lagune, Haut-Médoc (1999 \$59.99)** is also going straight up like a rocket quality-wise, consistently warming hearts with its delicious, sweet, ripe Bing cherry-type fruit.

Please feel free to contact me anytime with questions or for advice on the wines of Bordeaux at x2723, or email me at Ralph@KLWines.com. Cheers, Toujours Bordeaux and Go Giants!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

While everyone is scrambling to buy 2009 Bordeaux futures, here at K&L we have quietly snuck in a container full of 2005 reds and a tasty '09 rosés to boot. The previous "vintage of the century" is tasting better than ever, and these '05s seem to be entering their early drinking stage. The newly arriving rosés seem to herald the greatness of 2009 Bordeaux.

2009 Rosé de Pavie Macquin, St-Emilion (\$9.99) Softly perfumed with rose petal and spice, this dry wine has great texture. With rich red fruit flavors and a firm, bracing finish, this shows great freshness and balance and is versatile and refreshing.

2005 Haut Vigneau, Pessac-Léognan (\$14.99) We have had this wine on and off for the last couple years, and like in the past this batch will sell out quickly. (It is showing better than ever and was a huge hit at my last tasting.) Expressive aromas of earth and ripe, dark fruit soar from this rich and velvety bargain. Touches of tobacco and espresso add complexity to the chewy blackberry fruit that stays intense right through the plush finish. This is great stuff.

2005 Lamothe Bergeron, Haut-Médoc (\$19.99) This property is just south of St-Julien and shows some of the depth and power found in that appellation, but with an obvious rustic side. On the nose there is dark fruit and minerals that, with some air, give way to red fruits and licorice in the firm middle. This powerful and deep wine will match up to all sorts of hearty dishes if decanted, or it can be cellared for five or more years.

2005 Larrivau, Haut-Médoc (\$16.99) Showing the quality of the vintage in a supple, textured style, this is clean, silky and very approachable. Hints of earth, touches of tobacco, tart cranberries, sweet cherries and dark currant flavors meld into a finish showing very fine tannin. Food friendly but very easy to sip.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

After glowing reports from Robert Parker, Jancis Robinson and a host of other wine reviewers, including our own K&L staff, I guess the secret is out: the 2009 Bordeaux vintage looks to be something truly exceptional. This means that Bordeaux lovers like me are facing yet another great vintage with both anticipation and despair. Anticipation, because while I was fortunate enough to taste these wines while still in barrel, I can't believe I have to wait another two years before I will be able to taste them out of bottle. And despair because it is almost certain that we will see record prices for the very best wines, putting them out of the reach of many. Fortunately Bordeaux is a big place and, as I have said before, a LOT of wine is made there. While some will accept nothing less than Château Lafite, the wine made by the top châteaux represents only a small fraction of the total production of the region. And, while I think the comparisons of the 2009 vintage with 2005 may be a bit overstated, the one thing they both have in common is that there are quality wines at every level. Sure, you won't have any problem finding great 2009 Bordeaux at \$200 a bottle, but there will also be many amazing wines at \$20 a bottle. Below I have included a few of what I consider to be great values under \$30 based on my tasting notes from April. Note: These wines are being sold pre-arrival, and will not arrive until mid-2011 or 2012.

2009 Caronne Ste-Gemme, Haut-Médoc (PA \$15.99) A very fine property in St-Laurent, near St-Julien, producing consistent wines of very good quality. Dark, dark fruit. Very full-bodied. Big, soft, and round. Firm tannins. Great value.

2009 Gigault "Cuvée Viva" Côtes de Blaye (PA \$17.99) A Right Bank gem in a forward style. Blackberry compote. Sweet, sweet fruit. Mouthcoating, fine tannins.

2009 Lamothe Bergeron, Haut-Médoc (PA \$16.99) In Cussac near St-Julien. A bit more of a modern style is emerging here under the influence of consultant Hubert de Boüard (of Château Angéus). Round, ripe and sweet. Fleshy red and black fruits. Loads of fine tannins.

2009 Clarke Rothschild, Listrac (PA \$23.99) Listrac, between Margaux and St-Julien, is a great source for superb deals in Bordeaux. Château Clarke, one of the Rothschild properties, just keeps getting better and better. Wonderfully expressive nose. Bright red fruits. Red currant and sweet plum. Spice. Fine, firm tannins.

Jeff Garneau

"The previous 'vintage of the century' is tasting better than ever, and these '05s seem to be entering their early drinking stage."

"...While I was fortunate enough to taste these wines while still in barrel, I can't believe I have to wait another two years before I will be able to taste them out of bottle."

“Seriously, if I had to only drink one beer for the rest of my life, Liberty Ale would be hard to beat.”

Wine 101: Defying Expectation

When I was in my early twenties I did the common clueless college grad thing: got myself a Eurail pass and spent four months backpacking in Europe. My goal was to hit every country, and I came close, only missing Iceland and Ireland. It was a whirlwind of culture, art, good food and drink. The surprise standout of the whole trip had to have been Portugal.

I don't know what I was expecting from Portugal; I guess I always thought of it as pretty much the same as Spain, only with a different language. Heh. Turns out Lisbon was one the most fascinating and authentic cities of the journey, with an entirely unique and lovely character to it, beautiful tile work on its stuccoed “downtown” and mysterious passageways and alleys giving the place a medieval, labyrinth-like feel. It felt far, far away from home.

A bunch of years have passed since then. I don't remember much about the museum we visited in Portugal, or the day we spent at the beach, but I vividly recall the salt cod and tomato dish I ate at an outdoor restaurant in Sintra, outside Lisbon. And I remember even better the Vinho Verde with which I washed it down. I have not found a more refreshing, uncomplicated and just plain tastier wine since. And I don't think there's a wine out there that is any more evocative of its place of origin.

If you are prevented from a spontaneous trip to Portugal, the next best thing is a very cold bottle of the **2008 Quinta de Aveleda Vinho Verde (\$8.99)**. At this price, you can imagine this is pretty simple stuff. And you'd be right, but only partly. Like all high-quality Vinho Verde, it is lightly fizzy, totally dry, bright, zesty and full of citrus aromatics. It is a summer beverage without equal. And thanks to its low alcohol, you can drink it down nearly as fast as a glass of cold lemonade. Wonderful with seafood. Just as tasty by itself. Either way, drink it outside, oceanside, poolside, or as close as you can get to it!

Elisabeth Schriber

BRICK'S BEER PICKS: END OF AN ERA

This is the first newsletter article I've written since Fritz Maytag sold Anchor Brewing Company to the gents at the Griffin Group. It was a sad day for beer lovers across the globe, including myself. Not because it necessarily meant that Anchor was no longer going to be making the beers that we all know and love, but because it just will never feel the same without Fritz at the helm.

The few times I had the pleasure of meeting and conversing with Mr. Maytag it was an intense experience. He doesn't take anything he does lightly and can be fairly dismissive if you step up to him with an uneducated question. I would always see if he was in the room, and then walk around for a while thinking of something that I could pick his brain about. It seemed to always work; I had some nice conversations with him over the years.

“Anchor's were the beers that funneled me into liking better beers...”

Sure Fritz is still going to be active at Anchor, how could he not be? And sure he still has the great York Creek Vineyards. But there is something that tells me that I will continue to drink Anchor's beers not for what they will become, if they do become something different, but what they were. Which in my mind was the germ of the craft beer movement, the highest quality beers you could find in any local store, not to mention the freshest. They were the beers that funneled me into liking better beers, the gateway drug so to speak. Seriously, if I had to only drink one beer for the rest of my life, Liberty Ale would be hard to beat.

So here's to Fritz. I propose a toast in your honor sir. Thanks for all the great beer!

If you've never had an Anchor brew, or are a fan like me, here are a few we currently have in stock:

Anchor Brewing “Anchor Steam” (12oz \$1.49) Anchor Steam? The perennially popular beer brewed in San Francisco since 1896 derives its name from 19th century slang. “Steam” was a widely used nickname for beer brewed on the West Coast, and this Bay Area brew epitomizes NorCal charm—made with an all-malt mash in a copper brewhouse, the beer has a malty nose with a hint of red fruit and caramel. Smooth and enjoyable.

Anchor Brewing “Summer” (12oz. \$1.49) Anchor Summer is an all-malt beer, with half the malt derived from wheat. It's refreshingly light, but not lacking character. This is the light wheat beer that dark beer drinkers love and long for on the steamy days of summer.

Anchor Brewing “Liberty Ale” (12oz. \$1.49) What better way to celebrate American independence than with a beer that was brewed to commemorate the bicentennial of Paul Revere's famous ride? Its fine bubbles are reminiscent of Champagne, with a subtle, tasty hop profile. My favorite.

Bryan Brick

Billecart-Salmon and the Contenders

It has been almost a decade since we have had enough **Billecart-Salmon Brut Rosé (\$69.99)** in stock for me to feature it in the newsletter. This sought-after Champagne always seems to be out of stock here, and I suspect that my plans for keeping it in stock will be dashed by ravenous demand. The good news is we have it now! The Billecart has been the benchmark for fine rosé Champagne for as long as I have been in the wine business, and connoisseurs love it for its delicate, understated style. They use a surprisingly large amount of Chardonnay, often times it is more than 40% of their blend, and a relatively small amount of red wine, only 8%, to achieve this effortless style. The red wine is all Pinot Noir from the Billecart estate in Mareuil-Sur-Ay.

Try comparing the Billecart to the world's most successful rosé Champagne (sales-wise), the **Laurent-Perrier Brut Rosé Champagne (\$69.99)**, which is made in the opposite style: 100% Pinot Noir from Grand Cru vineyards. Instead of blending red wines with white, at L-P all of the grapes skins are macerated with all of the juice for about three days, giving the Champagne a much bolder Pinot flavor to go with its ample, toasty nose.

Here at K&L, we think one of the best rosés is the **Fleury Brut Rosé Champagne* (375ml \$21.99; 750ml \$49.99, 1.5L \$109.99)**, which is also made entirely from Pinot Noir like the L-P. The grapes for this exquisite, fine-beaded, elegant Champagne are grown completely organically, and the wine is certified as such by both Demeter and Ecocert. The price is lower because of our direct relationship with Mr. Fleury.

Also direct from the producer is the **Marguet Pere et Fils Brut Rosé Champagne* (\$34.99)**. Don't let the low price fool you. Benoit Marguet is at the cutting edge of quality in Champagne and spares no expense on the best Grand Cru fruit in this 65% Chardonnay, 35% Pinot Noir blend. The wine has some of the power of the L-P and the Fleury, with dark cherry Pinot fruit coming from the 12% Bouzy Rouge in the blend. But it also has some of the elegance and minerality of the Billecart because of the excellent Mesnil Chardonnay in the assemblage. I hope you will join me in a toast with some rosé this July!

Gary Westby

Three Ways to Make Your 4th Sparkle

Can there be a better way to celebrate the Fourth of July than with a bottle of bubbly? There are many to choose from in nearly every price range. My preference is for something that is crisp, but not too crisp. Or, on the other hand, I also enjoy something rich and full that can hold up to the barbecue and picnic foods that we enjoy on Independence day. The Champagne house **Michel Arnould** creates gorgeous Pinot Noir-based Champagnes that are rich, but are also elegant and balanced. A great "bargain" Champagne from this estate is the **NV Brut Reserve*** at the amazing price of **\$29.99**. This particular bottling is 75% Pinot Noir and 25% Chardonnay. It is alive with hazelnuts, cherries, cream and toast. Michel Arnould has 27 of some of the finest acres in Verzenay and they dose their Champagnes quite low, generally at about nine grams per liter. This makes for a Champagne that is full and rich in the beginning and middle, with a crisp, dry finish. For just a little more money, you can also try their **NV Grand Cuvée* (\$34.99)**. This bottling is composed of two-thirds Pinot Noir and one-third Chardonnay and, although not listed as such, it is all from the 2000 vintage. Like the Brut Reserve, it has ripe cherries, toast and vanilla; however, the Pinot comes through more here and lends a zippy, racy aspect to the overall character of the wine. There are also some underlying nutty notes. Delicious!

An entrant into the "crisp" category (but, not too crisp!) is the **NV Pommery "Brut Apanage" (\$49.99)**. This bubbly was picked with our Champagne Club customers in mind a few months ago. It spends an amazing 42 months on the lees and is composed of 45% Chardonnay, 35% Pinot Noir and 20% Pinot Meunier. Like the Michel Arnould, it has a lower dosage. On the nose, it is creamy with scents of buttered croissants. On the palate, hazelnuts, apricots, vanilla and bread dough come through. It is highlighted by a long grapefruity finish. Champagne Pommery was established in 1836, and they also made the first Brut Champagne in 1874, amid much derision from their competitors. Needless to say, the style held up with time!

Happy Fourth of July!

Scott Beckerley

"Here at K&L, we think one of the best rosés is the Fleury Brut Rosé Champagne*, which is also made entirely from Pinot Noir like the Laurent-Perrier."

The Champagne house Michel Arnould makes Pinot Noir-based Champagnes that are rich and perfect for barbecue...



HIDDEN JEWELS *R. Lopez de Heredia*

A month or so back, I had a very nice day. After my morning coffee and an invigorating hike, I headed out to Venice Beach for one of the coolest luncheons I've been to in a long time. On hand was the esteemed and very lovely María José Lopez de Heredia and a dozen bottlings from her legendary winery in the Rioja Alta. Since my first introduction to these wines a decade or more ago, I've always felt that R. Lopez de Heredia was not only one of the greatest properties in Spain, but one of the finest wineries in the world. I don't know what sacrifices are being made to what deities (if any), but there is something truly magical happening in those vineyards.

The winery was founded in 1877 and is still family owned. The estate consists of three vineyards: Viñas Cubillo, Bosconia and the justifiably world famous Tondonia. I was greeted at the restaurant with a glass of **1998 "Viña Tondonia" Gran Reserva Rosado Rioja (\$24.99)**. That's right folks, a 12-year-old rosé. Scents of dried strawberry, orange peel, chalk and wet stone, along with a mouthfeel and acidity not unlike a Fino Sherry, made this a perfect pairing for the roasted shrimp and various crostini we started with. Next were the

whites. The **1991 "Viña Tondonia" Blanco Reserva Rioja (\$39.99)** was zippy and citrusy with insane minerality, and the **1981 "Viña Tondonia" Blanco Gran Reserva Rioja (\$89.99)** was rich and honeyed, with a burnt Meyer lemon quality, but still lots of zest. The 1964 Tondonia Blanco was not just alive, but fresh, zesty and absolutely delicious. The reds, particularly the Tondonia bottlings, reminded me of great Burgundy: pretty, sweet red fruit with lots of earthy, terroir-driven aromatics and verry acidity, with fine, silky tannins. I loved the **2004 "Viña Cubillo" Crianza Rioja (\$24.99)** for its pure, strikingly beautiful red fruit and velvety mouthfeel. The **2000 "Viña Tondonia" Reserva Rioja (\$41.99)** was more dense and chewy, but still supremely elegant. The 1978 Tondonia Grand Reserva was pretty mind blowing, and the 1961 Viña Tondonia Grand Reserva was riveting, rivaling some of the greatest wines I've ever tasted. We regularly receive library offerings from this winery, so we'll often have older, rarer vintages available. Please inquire if interested. I implore you to give these wines a try, and see for yourself.

Chris Miller

Rhône Valley

Clyde's picks from the Rhône Valley and South of France

Editor's note: Mulan Chan-Randel, who usually writes this column, is currently in France seeking out new wines to offer you and tasting with some of our favorite producers. She will return next month.

We spent four days in March visiting friends and producers in the beautiful Rhône Valley and South of France, where we tasted some great wines. Here are a few of my favorites from that trip.

2009 Les Vignerons de Fontès "Prieuré Saint-Hippolyte" Languedoc Rosé* (\$9.99) If you love deeply-colored rosés, pink wines that are nearly red, this will blow you away. The blend of Syrah and Grenache, done in the saignée method, makes for a chewy, full-bodied wine, with strawberry and cassis notes and a fresh, intense, slightly herbal hint on the palate. Lovely with Southern French cuisine. Gold medal winner in the Concours Général Agricole de Paris and the Concours des Grands Vins de Mâcon. The 2009 Hippolyte Rosé is vivid and lush, with a beautifully deep color, rich palate and a lingering finish. Perfect for a warm summer night. The best we have carried from them, for sure.

2008 Antech "Cuvée Eugénie" Cremant de Limoux* (\$13.99) This Cremant is composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. It is produced along the lines of *méthode champenoise* and spends 12 months on the lees before being disgorged. I love this bubbly and drink it often. It's a great value, with fine richness and balance. It has a fine bead and comes across seamless on the palate. Smooth as glass.

2008 Antech "Emotion" Cremant de Limoux Rosé* (\$14.99) I must say I personally picked this wine for us to carry a couple of years ago. The package is stunning, and the wine is super delicious. Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion exhibits a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry, along with white floral notes, make for a crisp and elegant sparkler that is destined to become a favorite of many. I love it.

2009 Domaine Begude Sauvignon Blanc Vin de Pays d'Oc* (\$12.99) One of my favorites from Begude. This is more in the style of a Loire Valley Sancerre in 2009, richer than usual because of the warmer weather. Tons of mineral on the nose and palate, plus fresh citrus fruits that fill the mouth. The perfect accompaniment to grilled fish or lobster.

2007 Moulin de la Gardette "Tradition" Gigondas* (\$24.99) This lovely Gigondas from Domaine de la Gardette exudes super bright cherry notes, along with hints of saffras, black olive and cocoa powder. Delicious wine. Fat and rich, with a sweet mid-palate full of raspberry and spice and lingering finish. Great texture. Their best ever?

2007 Moulin de la Gardette "Cuvée Ventabren" Gigondas* (\$29.99) A beautiful garnet color, with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. Wow. This wine has certainly come on strong of late. Tons of big black fruit aromas. The 20% Syrah shines through the 70% Grenache and 10% Cinsault. 90-92 points Robert Parker.

Clyde Beffa Jr

“‘There are two kinds of winemakers,’ he told Eric Asimov of the *New York Times*, ‘those who want to make money and those who want to make wine.’ Rodríguez Pérez makes wine. And Guímaro is, without a doubt, a winery to watch.”

Brick’s Backyard Picks: Sick Edition

Maybe this is simply too much information, but I’m writing this at the end of May. It is cold and rainy and I feel somewhere between beat-down and ill. I have balloon head, and I have not been able to taste or smell anything for four days. Needless to say, the thought of waxing poetic about something I can’t enjoy right now is not tops on my list, but alas the newsletter never waits. It is like death, taxes and the next dreaded season of *American Idol*, *Survivor* or whatever garbage reality show they come up with next.

Before I got all congested I did taste some really killer wines, however, and I’ll try and keep my enthusiasm/energy up for the next 400 words or so before I crawl back into bed. First, the **2009 Kathryn Kennedy Sauvignon Blanc (\$19.99)** is simply delicious. While we can’t offer you the great “club” price that we had on the 2008, we can still rave about this nationally underrated producer. A touch grassier this year than last, with a tangy nose of kiwi and quinine that places this on the higher register side of SB. Add a ripe, broad mid-palate of candied lemon and orange peel and herbal notes of marjoram and lemongrass and this really becomes something complex. A long, muscular finish rounds out this tangy refresher. This is a domestic Sauvignon Blanc that can actually go with oysters quite well.

Another new vintage of one of last year’s hit wines is the **2008 Green & Red “Chiles Canyon Vineyard” Napa Valley Zinfandel (\$19.99)**. Year after year Green & Red produce some of the best Zinfandels coming out of Napa. Maybe it is their unusual soil type, maybe it is their hillside vineyards, or it could possibly be that they just don’t get too manipulative with their superb fruit. Whatever it is, it keeps working for us here at K&L. Asian spices and cola combine on the fruity yet well-in-check nose. The soft, pliable and dry palate is packed with fresh blackberry, cardamom and ripe red currants. Add some typical Zin brambles and you have one heck of a bottle of wine for \$20.

Possibly the single best wine I tried over the last month was the **2008 Alta Maria Vineyards Santa Maria Valley Pinot Noir (\$22.99)**. This wine has the perfect combination of high quality, reasonable price and, I hope, great demand. From James Ontiveros. If the name sounds familiar it is because wineries like Loring, A.P. Vin, Dain

and Hug use fruit from his estate vineyard, Rancho Ontiveros. A denser, riper take on Pinot that has become so welcomed by Central Coast Pinot drinkers, this exudes a wonderful blend of black fruits, an herbal streak to add dimension and highlight the ripeness, and balancing earthy tones. Simply put this is an outstanding value.

Bryan Brick

WINERY TO WATCH: GUÍMARO

If you’ve never heard of Sober, a teeny town carved into the slate and granite cliffs above the River Sil in the Ribeira Sacra DO, in the Spanish province of Galicia, you’re not alone. With a population placed somewhere between nine and 2,900, few people in Galicia are even aware of its existence. But despite its diminutive size, 35-year-old grower, winemaker and Sober-native Pedro Rodríguez Pérez is making a big impact on the wine world. He farms his family’s seven hectares—divided among 15 separate plots tottering on slopes that plunge toward the river like the Hahnenkamm—of Mencía, Godello, Caino Tinto and Treixadura by hand. And he makes wines under the Guímaro label that the *New York Times* has called, “light-bodied, juicy...with a welcome earthy touch.”

Grapes have been grown in Ribeira Sacra for more than 2,000 years. They were first planted by the Romans as they traipsed across Europe, and were later cultivated by intrepid monks and locals. And it’s no wonder. The region’s hot days, remarkably cool nights and stony soils are ideal for viticulture. But working this land is backbreaking, literally, with growers having to haul their harvest up the steep slopes on their backs, and few young people over the last century felt compelled to continue. Vineyards were abandoned. Terraces crumbled.

Fortunately, the budding interest in Spanish wines beyond Rioja over the past 15 years has led to a surge of interest in the vineyards and wines of Ribeira Sacra. An inspired Rodríguez Pérez returned to Sober after law school to rebuild his family’s terraced vineyards. His mission: to make distinctive wines that spoke of the remote, stony hillsides he calls home.

“There are two kinds of winemakers,” he told Eric Asimov of the *New York Times*, “those who want to make money and those who want to make wine.” Rodríguez Pérez makes wine. And Guímaro is, without a doubt, a winery to watch.

We currently carry two of the four Guímaro wines. The **2008 Guímaro Mencía Ribeira Sacra (\$14.99)** is a great place to start if you’ve never had Mencía. It is lighter and softer than the better known iterations grown in Bierzo to the east, with snappy cool-climate acidity, bright red and black fruit and a slate-y mineral vein that runs through from nose to palate. The 2008 is raised entirely in tank, which keeps the wine refreshingly vibrant and food-friendly.

We also have the **2007 Guímaro “B1P” Mencía Ribeira Sacra (\$39.99)**, a sultry yet serious wine that might just woo Rhône wine drinkers away from France. This whole cluster Mencía is fermented in open top foudres, and impresses immediately with its smoky, peppered plum nose. Denser than the the entry level version of the wine, the B1P has hints of herbs and even more concentrated minerality to complement its black fruit.

Leah Greenstein

“This is a beautifully made wine showing wonderful complexity and depth that will, exactly as the winemakers promise, ‘make a good meal taste better.’”

“Think California body with a Burgundy soul.”

Doug Davidson’s **NORTHWEST CORNER**

I’m going to start off this month with a wine that’s perfect for Independence Day—heck, it even says “American” on the label! The **2009 Margerum “Klickitat” American Pinot Gris (\$19.99)** is yet another delicious wine from Los Olivos, California-winemaker Doug Margerum, who usually sources the fruit for this wine from his Margerum Ranch Vineyard in the Columbia Valley AVA. In the 2009 vintage, however, his vineyard suffered from frost damage, so he sourced some of the fruit for this wine from Paul Huber’s vineyard in the warmer White Salmon area of the Columbia Gorge AVA. The resulting wine has an expressive and wild leesy nose, with candied lemon peel and honeydew melon. On the palate it delivers green apple fruit and tangy citrus flavors, with refreshing acidity and minerality. I always enjoy Doug Margerum’s wines, and I’m glad he’s got one that I can get into my column, since almost all his wines are from California.

This month’s next wine is from Glencorrie Winery, a very small producer of outstanding Washington red wines that is owned and operated by Ronn and Dean Coldiron. Ronn recently came to K&L to pour his wines for us, and we’re really happy to feature the **2006 Glencorrie Columbia Valley Cabernet Sauvignon (\$35.99)**. This wine is 100% Cabernet Sauvignon sourced from the Stillwater Creek and Gamache vineyards, and there were only 208 cases produced. Its aromas are a perfect expression of Columbia Valley Cabernet to me, showing bright red currants and mocha spice. The flavors follow through on the nose’s promise, with great balance and spice offsetting the black fruit and silky tannins. This is a beautifully made wine showing wonderful complexity and depth that will, exactly as the winemakers promise, “make a good meal taste better.”

Finally, this month we have a great new wine from Christophe Hedges of Hedges Family Estates. His new label features wines all sourced from Red Mountain that are packaged very creatively, with the labels focusing on the wine’s AVA. The **2008 Decendants du Liegeois Dupont Red Mountain Syrah (\$27.99)** is a great example of the world class fruit coming from this region. This powerful, lip-staining Syrah fills the glass with robust aromas of black fruit, winter spice and camphor. All the fruit is kept in check by great balanced acidity and a firm structure, and the flavors open up with layers of cream, anise and smoke. This is a great wine and definitely a project to keep an eye on.

Doug Davidson

BOUTIQUE CORNER

“A human being is a part of a whole, called by us the Universe, a part limited in time and space. He experiences himself, his thoughts and feelings, as something separated from the rest—a kind of optical delusion of his consciousness. This delusion is a kind of prison for us, restricting us to our personal desires and to affection for a few persons nearest to us. Our task must be to free ourselves from this prison by widening our circle of compassion to embrace all living creatures and the whole of nature in its beauty.”

—Albert Einstein

2008 Clouds Rest “Femme Fatale” Sonoma Coast Pinot Noir (\$39.99) This is the entry level wine from this great wine producer. The fruit comes from the same vineyard as their higher priced wine, it just sees a little bit less time in wood and much less time aging in the bottle. It’s a beautiful Pinot Noir, with rich cherry fruit, acidity and structure, and flavors of tobacco, cola, plum and just a hint of cedar and vanilla. Think California body with a Burgundy soul. It reminds me of Flowers and Williams-Selyem in the ’90s. This is a producer you will hear a lot about in the future.

2005 Clouds Rest Sonoma Coast Pinot Noir (\$89.99) This wine is not for every day, but if you have a special occasion try this Sonoma Coast star. Made from cool weather fruit that spent 18-22 months in French oak and an additional two years resting in bottle. (The 2005 is the current release.) The wine is a perfect balance of fruit, earth, acidity and structure. The layers of flavor on the mid-palate are incredible. Try the Femme Fatale first, and once you see the brilliance you will not think twice about buying this wine.

Michael Jordan

TREY'S JULY PICKS

The other night I had the pleasure of having dinner with one of the pioneers of biodynamic farming in California, Mike Benziger. It was interesting to hear what motivated his famous winery to turn to organic, sustainable and biodynamic farming practices. He told me that when they first started the winery in 1980, vineyard advisors came in and said they need to kill everything in the vineyards except the vines. Get rid of weeds, birds and bugs. So they pretty much did. One day they went out to the vineyard and there was no sound at all. They could not hear any birds, they could not see any insects, and the soil was dry and dead. By then Benziger concluded that healthy grapes come from a healthy vineyard, and that soil that is full of life is not only good for the environment but the wines as well.

Our dinner was at Hatfield's in Los Angeles, which I recommend highly. I have been here several times recently, and the food is really very good. The tasting menus can be fun as well. As far as the wines I tried that night, the quality across the board was very high. Not a dog in the bunch! Here were my favorites:

2009 Benziger Sonoma/Mendocino Sauvignon Blanc (\$11.99) and **2009 Benziger "Signaterra" Russian River Valley**

Sauvignon Blanc (\$23.99) The key to Sauvignon Blanc for me is acidity, and both of these wines have terrific acidity and freshness. The Signaterra is almost styled like a Sancerre, with terrific minerality and hints of green apple, wet stone and citric notes.

2007 Benziger "Sangiaco Vineyard" Carneros Chardonnay (\$16.99) This wine is golden in color, with a rich, buttery texture upfront that fades away with a tropical, creamy, yet remarkably crisp finish.

2006 Benziger Sonoma Cabernet Sauvignon (\$15.99) and **2006 Benziger Estate "Tribute" Sonoma County Bordeaux Blend (\$59.99)** Often times Cabernet from Sonoma just doesn't seem to get ripe enough, but that isn't an issue with these two wines. The Cabernet Sauvignon is balanced, ripe and clean, with plenty of fruit to satisfy Napa Cab fans. An excellent summer barbecue wine! The Tribute is more complex, deep and concentrated. Hints of cedar, vanilla, spice and black cherries fill the lush mid-palate out. The finish is long and the tannins are ripe and sweet. Still young, I found this wine enjoyable now, but it was double decanted hours before I drank it, so I would suggest decanting it first.

Trey Beffa



Hollywood Hot Pix

FINDING SOUTH AMERICA'S TYPICITY

I am a huge fan of regional typicity. I believe that each wine region should focus on what they do well and persist in expressing varietal character through the lens of that region. For example, Burgundy is a pinnacle for Chardonnay and Pinot, Tuscany for Sangiovese, the Rhône for Grenache and Syrah. Some parts of the New World still struggle to see what works, but in South America there are some grape varieties helping to define each country's strengths. Here are some of my best new finds that capture the essence of varietal character and regional typicity.

The **2007 Graffigna "Centenario" Reserve Malbec San Juan (\$9.99)** is one of my favorite new arrivals from Argentina. Mendoza is the most famous region in this country, but San Juan has an equally long history and can produce some delicious red wines. The basic Malbec Reserve has lush berry fruit typical of the grape's style and has a great mouthfeel. It never sits heavy on the palate, but it does let you know it's there. The wine sees about 50% wood (American and French oak) but does not overwhelm with oak flavors. This is classy and polished Malbec.

For a few years I was starting to become a little disenchanted with some of Chile's offerings. The high-end wines got more expensive without becoming more interesting, and the low-end wines were worn down with weak flavors due to poor winemaking and overcropping. I do feel that the middle ground is starting to settle into a good rhythm, though, and this is where the region is delivering its best wines. Cabernet is still king, but we are seeing significant improvements in the wines made with Chile's signature grape: Carmenère, famous for being the "lost" Bordeaux varietal

that was rediscovered in Chile after it had been wrongly identified as Merlot. One of the best mid-level Carmes is the **2007 Montes Alpha Carmenère Colchagua Valley (\$17.99)**. Montes is one of Chile's top producers and this selection is from their vineyards in the western end of Colchagua. The wine spends 12 months in a mix of new and used French oak. This helps mitigate some of Carmenère's grassy undertones and leads to a fleshy, rich expression of black currants and plums with a hint of sage. Another find is the **2008 Apaltagua "Envero" Gran Reserva Colchagua Valley (\$13.99)**. It is a sultry wine coming from the same region as the Montes, but it has notes of ripe blackberries and sweet oak.

One of our most fun discoveries comes from Uruguay. Tannat, the source of Southwest France's inky Madirans and Irouleaguys, has been getting all the accolades there. Tannat has also found its way into the national press for being one of the grapes highest in the antioxidant resveratrol. You would have to consume a great deal of it to see the benefits, but I believe "every little bit helps." The **2008 Don Pascual "Pueblo del Sol" Tannat Juanico (\$7.99)** is a great place to start if you have never tried the grape. It is a bright vibrant version with red fruit flavors of pomegranate, lavender and lead pencil. It has a touch of grip that is very light for this varietal, but it makes for great food wine. On the more serious side try the **2007 Bodega Bouza Tannat (\$16.99)**. Darker, blacker and more brooding, it has loads of grip with bigger velvety tannins, blackberry and vanilla. Serve this with meat, meat and more meat.

Keith Mabry

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

ALSACE/LOIRE

Charles Baur Cremant d'Alsace* \$19.99

We are now thrilled to offer the rosé version of Baur's impeccable and ridiculously low-priced sparkler. This gets its hue from Pinot Noir, of course. Full of yeasty strawberry fruit and spice, it is a party wine and a terrific summertime tippie.

2008 Domaine Cherrier Sancerre Blanc* \$16.99

Fresh lime, kiwi and honeydew are balanced by a profound minerality. A very lithe and racy wine indeed, and without question an archetypal Sancerre! 89 points *Wine Spectator*: "Tangy, with chive, lemon peel and gooseberry notes that stay crackling through the bright finish. Solid."

2007 Gerard Boulay Sancerre Chavignol Rouge* \$19.99

This gem is for those lovers of bright, racy Pinot Noir. The Boulays make a small amount from vines near their home. I really adore this style of Pinot; it is fresh, lively, never too heavy and without the signature of oak in the nose.

2008 Franck Millet Sancerre "Insolite" \$23.99

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

2004 JF Merieau "Alliance des Generations" Touraine* \$21.99

Rich and powerful aromatics bounce out of the glass. Bigger tannins envelope an elegant fruit structure that could still use a little air to open up since there's a lot underneath the fruit. A darker and meatier style of Loire red that is a perfect match for lamb or beef dishes or game birds and rabbit.

CHAMPAGNE

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

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

2002 De Meric "Cuvée Rene" Brut* \$49.99

This is not shy Champagne, and I think it would be perfect to pair with foie gras or a rich paté on the most special of occasions for the smallest of parties. This wine should age gracefully for as long as you care to hold it...if you can keep your hands off of it!

RED BURGUNDY

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

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

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

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

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

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

WHITE BURGUNDY

2008 Domaine Anne et Arnaud Goisot Saint Bris* \$10.99

Reminiscent of a cross between a Loire Valley Sancerre and a crisp Chablis, this has a creamy middle, but lots of bright minerality, a long finish and notes of gooseberry and flowers on the nose. This is crisp, refreshing and delightful with seafood, and it remains a real bargain in French white wine.

2008 Dom. Gerard Tremblay Chablis 1er Cru "Côte de Lechet"* \$23.99

This vineyard, located on the right bank of the river Serein, almost directly across from Bougros, Grand Cru, is always a bit rounder on the palate, with an interesting apricot/peach pit note. The acidity is a bit less prominent and the floral notes more pronounced. But it retains that drive and minerality that could only be Chablis.

2008 Domaine Paul Pernot Bourgogne Blanc* \$19.99

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

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

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

RHÔNE/FRENCH REGIONAL

2007 Château de Montfaucon Côtes du Rhône* \$9.99

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

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

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

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

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

2007 Chante Cigale Chateaufeuf-du Pape* \$24.99

It's rare to find a great 2007 Chateaufeuf at this price. This wine is approachable with dark plum, warm black cherry fruit, nice spice and a firm finish that lasts. Drink this tonight after decanting an hour.

2009 Château Viranel "Tradition" St-Chinian Rosé* \$12.99

This domaine's rosé is perfect for an apéritif, but is also ideal served throughout a meal because of its richness and volume on the palate. Pretty rose petal color. An intense nose of summer fruits (blackberry, raspberry, black currant) and a fresh and fruity attack.

2009 Domaine de Guillemarine Picpoul de Pinet* \$9.99

This wine is crisp, but quite long and full, with nice floral and mineral notes in the nose. Bracing acidity backs up the wine with surprising breed for this price point.

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

SPAIN/ARGENTINA

2008 Monteviejo "Festivo" Malbec Mendoza* \$11.99

From WA: "Monteviejo's 2008 Festivo Malbec offers up an attractive nose of spice box, incense and black cherry. This leads to a medium-bodied wine with ample ripe black fruit, plenty of spice notes, good depth, and a medium-long finish. Drink it over the next 5 years."

Gran Sarao Brut Cava Penedes* \$9.99

From WA: "The non-vintage Brut offers yeasty, wheat-thin aromas, persistent small bubbles and crisp, dry, citrus and green apple flavors. Drink it over the next 12-18 months. This is an excellent value in sparkling wine from Gran Sarao."

2004 Zarus Barrica Ribera del Duero* \$14.99

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

2007 Acústic "Acústic" Monstant* \$16.99

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

ITALY

2008 Blason Pinot Grigio* \$8.99

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

2008 Fujanera "Arrocco" Nero di Troia* \$14.99

This wine smells like fruit perfume—sexy, pulsing and almost human—with delicate veils of wildness subtly layered in behind. No wood aging, only stainless steel, yet on the palate the wine is luxuriant and supple, with power, depth and significant weight, and only 13.5% alcohol. The finish is layered with spicy highlights and a smooth, balanced finish

2008 Ermacora Pinot Bianco* \$14.99

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

2005 Rocca di Montegrossi "Geremia"* \$34.99

This blend of 60% Merlot and 40% Cabernet Sauvignon spent 18 months in Allier oak barrels. It reveals awesome richness and depth, with juiciness and mid-palate generosity. The wine remains extremely fresh and primary in its expression of dark macerated cherries.

2008 Ruggeri Corsini Dolcetto d'Alba* \$13.99

This is dense, bold Dolcetto fruit: smoky and meaty, with a fascinating mineral quality mixed with the fresh essence of berries. It has underlying tannic structure that is subtle and soft, but that also adds density and balances the wine perfectly with a lively finish.

NEW ARRIVAL PORTS DIRECT FROM A UK CELLAR

1963 Croft Port \$149.99

91 points *Wine Spectator*: "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."

1970 Taylor Port \$199.99

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

1977 Graham Port \$129.99

93 points Robert Parker: "Graham is another great Port house, producing one of the deepest-colored and sweetest styles of vintage Port. Along with Taylor and Fonseca, Graham has probably been the most consistent producer of great Port in the post- World War II era."

1983 Graham Port \$99.99

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

1985 Fonseca Port \$119.99

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

1992 Taylor Port \$199.99

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

SHIPPING INFO

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

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

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

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

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

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

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

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

1959-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1997-2006)

| | |
|--|---------|
| 1997 Destieux, St-Emilion | \$24.99 |
| 1997 Larmande, St-Emilion | \$29.99 |
| 1997 Labegorce, Margaux | \$29.99 |
| 2000 Lanessan, Haut-Médoc | \$29.99 |
| 2001 Camensac, Haut-Médoc | \$29.99 |
| 2001 Latour de By, Médoc | \$19.99 |
| 2002 Verdignan, Médoc | \$11.99 |
| 2003 Lanessan, Haut-Médoc | \$18.99 |
| 2003 Verdignan, Médoc-Ralph pick! | \$14.99 |
| 2004 Coufran, Médoc | \$12.99 |
| 2005 Bailly de Camensac, Médoc* | \$19.99 |
| Second wine of Camensac. Sweet and elegant! | |
| 2004 Verdignan, Médoc | \$12.99 |
| 2005 Beaumont, Haut-Médoc | \$21.99 |
| 2005 Chantegrive, Graves | \$19.99 |
| 2005 D'Arche, Haut-Médoc* | \$19.99 |
| 2005 Fourcas-Dupre, Listrac* | \$19.99 |
| 2005 Fleur Haut Gaussens | \$13.99 |
| 2005 Goulee, Médoc | \$29.99 |
| 2005 Haut Vigneau, Pessac | \$14.99 |
| Back in again. A superb wine to enjoy young. | |
| 2005 Haut-Beausejour | \$21.99 |
| 2005 La Couronne, Mt St-Emilion* | \$14.99 |
| 91 points from Clyde. | |
| 2005 La Fleur de Boüard | \$29.99 |
| 2005 Laubarit "VV" Bordeaux* | \$11.99 |
| 2005 Lamothe Bergeron | \$19.99 |
| Packed with ripe fruit. Their best to date. | |
| 2005 Larrivau, Haut-Médoc | \$16.99 |
| 2005 Le Bord'Eaux "Bag-in-a-Box" | \$29.99 |
| 3-liter box = 4 bottles of great tasting Merlot! | |
| 2005 Loudenne, Médoc | \$19.99 |
| 2005 Leonie, Graves*-Ask Steve B | \$19.99 |
| 2005 Peyraud, Côtes de Blaye* | \$10.99 |
| 2005 Picque Caillou Rouge, Pessac | \$24.99 |
| 2005 Plaisance "Alix"-90 points WS | \$19.99 |
| 2005 Plain Point, Fronsac* | \$19.99 |
| 2005 St-Jacques de Siran*-Best Buy | \$14.99 |
| 2005 Verdignan, Haut-Médoc | \$16.99 |
| 2006 Beaumont, Haut-Médoc | \$16.99 |
| 2006 Clarke Rothschild, Listrac | \$19.99 |
| 2006 Cantemerle, Haut-Médoc | \$29.99 |
| One of the greatest buys in Bordeaux! | |
| 2006 Grand Bateau, Bordeaux* | \$9.99 |
| 2006 La Chapelle aux Moines* | \$19.99 |

| | |
|--------------------------------|---------|
| 2006 Les Tours de Peyrat "VV"* | \$14.99 |
| 2006 Malmaison, Moulis | \$16.99 |
| 2006 St-Hilaire, Médoc* | \$16.99 |
| 2006 Trebiac, Graves* | \$14.99 |

These classics are direct from the property.

CLASSIC WINES (1959-2006)

Château d'Issan Direct from the Château

| | |
|------------------------------|----------|
| 1981 D'Issan, Margaux (1.5L) | \$169.00 |
| 1982 D'Issan, Margaux (1.5L) | \$399.00 |
| 1986 D'Issan, Margaux (1.5L) | \$249.00 |
| 1990 D'Issan, Margaux (1.5L) | \$299.00 |
| 1983 D'Issan, Marguax | \$89.99 |
| 1990 D'Issan, Marguax | \$99.99 |
| 1996 D'Issan, Marguax | \$99.99 |

Great values in Old and Rare wines.

| | |
|--|------------|
| 1959 Pichon-Lalande (1.5L) | \$1,999.00 |
| 1961 Pichon-Lalande (1.5L) | \$2,999.00 |
| 1961 La Dauphine, Fronsac | \$139.99 |
| 1962 La Dauphine, Fronsac | \$69.99 |
| 1967 La Dauphine, Fronsac (1.5L) | \$119.99 |
| Clyde loves this wine. Old school and sweet. | |
| 1972 La Dauphine, Fronsac (1.5L) | \$49.99 |
| 1975 Poujeaux, Médoc (1.5L) | \$169.99 |
| Great old school flavors. Decant and enjoy. | |
| 1976 Mouton-Rothschild, Pauillac | \$199.00 |
| 1978 Mouton-Rothschild, Pauillac | \$299.99 |
| 1975 Palmer, Margaux | \$199.00 |
| 1979 Palmer, Margaux | \$199.00 |
| 1989 Palmer, Margaux | \$399.00 |
| Three just arrived from Mahler-Besse cellar. | |
| 1979 La Dauphine, Fronsac (1.5L) | \$79.99 |
| 1981 La Dauphine, Fronsac (1.5L) | \$69.99 |
| 1982 La Dauphine, Fronsac | \$79.99 |
| 1982 La Dauphine, Fronsac (1.5L) | \$149.99 |
| Just enjoyed. Tons of fruit and sweet palate feel. | |
| 1983 Léoville-Las Cases (1.5L) | \$299.99 |
| 1986 Siran, Margaux (1.5L) | \$139.00 |
| 1988 Pichon-Lalande, Pauillac | \$159.00 |
| Clyde just drank this beauty. 10 more years. | |
| 1989 Clos du Marquis, St-Julien | \$89.99 |
| 1989 Margaux, Margaux | \$449.00 |
| 1991 Palmer, Margaux- <i>Stunning!</i> | \$189.99 |
| 1993 Léoville-Las Cases, St-Julien | \$129.99 |
| 1994 Reserve de Comtesse (1.5L) | \$89.99 |
| 1994 Clos du Marquis, St-Julien | \$49.99 |
| 1994 Langoa-Barton, St-Julien | \$49.99 |
| 1994 Léoville-Barton, St-Julien | \$79.99 |
| 1995 Pichon-Lalande, Pauillac | \$209.00 |
| 1995 La Dauphine, Fronsac (1.5L) | \$69.99 |
| 1995 Lascombes, Margaux | \$69.99 |

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|---|----------------|
| 1996 Grand Puy Ducasse, Pauillac | \$59.99 |
| 1997 Langoa-Barton, St-Julien | \$39.99 |
| 1997 Léoville-Barton, St-Julien | \$59.99 |
| 1997 Pavie Decesse, St-Emilion | \$49.99 |
| 1998 La Lagune, Haut-Médoc | \$79.99 |
| 1998 Malescot-St-Exupéry | \$59.99 |
| 1999 Cos d'Estournel, St-Estèphe | \$99.99 |
| 1999 Domaine de Chevalier, Pessac | \$59.99 |
| 1999 Grand Puy Ducasse, Pauillac | \$49.99 |
| 1999 La Lagune, Haut-Médoc | \$59.99 |
| 1999 Langoa-Barton, St-Julien | \$49.99 |
| 1999 Lagrange, St-Julien | \$59.99 |
| 1999 Kirwan, Margaux | \$64.99 |
| 1999 Malescot-St-Exupéry | \$59.99 |
| 2000 Lascombes, Margaux | \$79.95 |
| 2000 Malescot-St-Exupéry | \$89.99 |
| 2001 Langoa-Barton, St-Julien | <i>Inquire</i> |
| 2001 L'Evangile, Pomerol | \$119.00 |
| 2001 Pontet-Canet, Pauillac | \$59.99 |
| 2002 Cos d'Estournel, St-Estèphe | \$119.99 |
| 2002 Haut-Brion, Pessac | \$269.99 |
| 2003 Giscours, Margaux | \$54.99 |
| 2003 Pavie, St-Emilion | \$219.99 |
| 2004 Haut-Brion, Pessac (1.5L) | \$549.00 |
| 2004 Margaux, Margaux | \$319.00 |
| 2004 Margaux, Margaux (1.5L) | \$589.00 |
| 2005 d'Aiguilhe, Castillon | \$35.99 |
| 2005 de Pez, St-Estèphe | \$38.99 |
| 2005 L'Enclos, Pomerol | 39.99 |
| 2005 Lanessan, Haut-Médoc (1.5L) | \$79.99 |
| 2005 Lafleur-Gazin, Pomerol | \$39.99 |
| 2005 Pedesclaux, Pauillac | \$39.99 |
| 2005 Puygueraud, Côtes de Francs | \$24.99 |
| 2005 Reserve de Léoville-Barton | \$39.99 |
| 2006 Bellegrave, Pauillac | \$24.99 |
| 2006 Cheval Blanc, St-Emilion | \$399.99 |
| 2006 d'Armailhac, Pauillac | \$39.99 |
| 2006 Langoa-Barton (1.5L) | \$89.99 |
| 2006 Léoville-Poyferré (1.5L) | \$109.99 |
| 2006 Mouton-Rothschild, Pauillac | \$499.00 |
| 2006 Palmer, Margaux | \$199.99 |
| 93 points WS: "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish." | |
| 2006 Pichon-Baron, Pauillac | <i>Inquire</i> |
| 2006 Pichon-Baron, Pauillac (1.5L) | \$169.99 |
| 93 points WE and 92 RP. | |
| 2006 Rauzan-Ségla, Margaux | \$66.99 |
| 2006 Reserve de Léoville-Barton | \$29.99 |
| 2006 Reserve de Comtesse Lalande | \$44.99 |

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

2007 BORDEAUX IN STOCK

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

| | |
|---|----------------|
| Branais-Ducru St-Julien | \$39.99 |
| Branais-Ducru St-Julien (1.5L) | \$79.99 |
| 91 points <i>Wine Enthusiast</i> . | |
| Calon-Ségur, St-Estèphe | \$49.99 |
| Cantemerle, Haut-Médoc | \$26.99 |
| Cantemerle, Haut-Médoc (1.5L) | \$49.99 |
| Cantemerle, Haut-Médoc (3L) | \$99.99 |
| As good as their 2006 but ready sooner. | |
| Clinet, Pomerol | \$39.99 |
| Clos des Quatre Vents, Margaux | \$29.99 |
| Clos du Marquis (1.5L) | \$59.99 |
| Clos Fourtet, St-Emilion | \$49.99 |
| Ducru Beaucaillou (1.5L) | \$169.99 |
| D'Aiguilhe, Castillon | \$24.99 |
| Fleur Morange, St-Emilion | \$39.99 |
| Haut-Bailly, Pessac-Léognan | \$49.99 |
| Haut-Bailly (1.5L) | \$99.99 |
| 90-92 points Robert Parker. "A dense wine, very much in the line of powerful wines from Haut-Bailly. Flavors of bitter chocolate, sweet berry fruits and richness are dominant." | |
| Haut-Bergey, Pessac | \$19.99 |
| Kirwan, Margaux-91 points WE | \$39.99 |
| La Conseillante, Pomerol | \$89.99 |
| La Croix de Beaucaillou, St-Julien | \$29.99 |
| La Fleur de Boüard | \$19.99 |
| La Fleur de Boüard (1.5L) | \$49.99 |
| Larrivet Haut-Brion, Pessac (375ml) | \$9.99 |
| Lovely wine and a steal at this price. | |
| Larcis Ducasse, St-Emilion | \$39.99 |
| Larmande, St-Emilion | \$24.99 |
| L'Arossee, St-Emilion | \$29.99 |
| Langoa-Barton, St-Julien | <i>Inquire</i> |
| Léoville-Barton, St-Julien | \$59.99 |
| Léoville-Barton (6L) | \$399.99 |
| Léoville-Barton (3L) | \$199.99 |
| Léoville-Barton (1.5L) | \$119.99 |
| 94 points <i>Wine Enthusiast</i> . 92 points <i>Wine Spectator</i> : "This has a wonderful nose for the vintage, with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. Best after 2014." | |
| Léoville-Poyferré, St-Julien | \$49.99 |
| Les Forts de Latour, Pauillac | \$99.99 |
| 92 points <i>WE</i> : "Big and bold for the year." | |
| Lynch-Bages, Pauillac (1.5L) | \$139.99 |

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| Lynch-Bages, Pauillac (3L) | \$249.99 |
| Lynch-Bages, Pauillac (6L) | \$499.99 |
| 93 points <i>Wine Enthusiast</i> . | |
| Margaux, Margaux | \$399.99 |
| 93 points <i>Wine Enthusiast</i> . | |
| Montrose, St-Estèphe | \$69.99 |
| 89-92 points Robert Parker. 87-90 points Stephen Tanzer: "Bright ruby-red. Subdued aromas of currant, licorice and tobacco leaf. Suave and sweet for St-Estèphe." | |
| Paloumey, Médoc | \$14.99 |
| Pape-Clément, Pessac-91 points WE | \$99.99 |
| Pavie, St-Emilion | \$199.99 |
| Pavie-Macquin, St-Emilion | \$39.99 |
| Pavie-Macquin, St-Emilion (1.5L) | \$79.99 |
| 92-94 points Robert Parker. 90-92 points <i>Stephen Tanzer's IWC</i> : "Bright red-ruby. Black cherry, violet, licorice and minerals on the nose. Sweet on entry, then juicy and firm in the middle, with dense black fruit flavors showing excellent energy for the year." | |
| Pichon-Baron, Pauillac | \$89.99 |
| Pichon-Lalande-91 points WE | \$79.99 |
| Pierre de Lune, St-Emilion | \$29.99 |
| Pontet-Canet, Pauillac | \$69.99 |
| Pontet-Canet, Pauillac (1.5L) | \$139.99 |
| 94 points and an Editors' Choice, <i>WE</i> . | |
| Potensac, Médoc | \$19.99 |
| Poujeaux, Moulis | \$27.99 |
| Quinault L'Enclos, St-Emilion | \$29.99 |
| 91-93 points Parker. 89-91 points Tanzer: "Saturated ruby. Lively aromas of blackberry, minerals, spices, licorice and mint..." | |
| Rol Valentin, St-Emilion | \$29.99 |
| Rouget, Pomerol | \$19.99 |
| St-Pierre, St-Julien | \$29.99 |
| 90-92 points Parker. 90 points <i>Wine Enthusiast</i> : "Impressively ripe fruit, with smoky flavors from wood, the texture sweet and fleshy." | |
| Vieux-Château-Certan, Pomerol | \$79.99 |
| 91 points <i>Wine Spectator</i> : "Shows blackberry, fresh mushroom and Indian spices on the nose. Full-bodied, with velvety tannins and a long, glorious finish for the vintage. Well-crafted as usual. Best after 2013." | |

WHITE BORDEAUX AND ROSÉ

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|---|----------|
| 2006 L'Avocat Blanc* | \$14.99 |
| Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish. | |
| 2006 Cos d'Estournel Blanc | \$129.99 |

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|---|----------|
| 2007 Cantelys Blanc, Pessac* | \$19.99 |
| Toasty aromas and quite rich on the palate. | |
| 2007 Carbonnieux Blanc, Pessac | \$39.99 |
| 2007 Grand Village Blanc | \$14.99 |
| 2007 Pavillon Blanc, Margaux | \$139.00 |
| 91-95 points <i>WS</i> : "...mineral, lemon, lime, pineapple and papaya. Full, yet balanced and fresh, crisp and long. Wonderful!" | |
| 2008 Lynch-Bages Blanc, Bordeaux | \$44.99 |
| 2008 Roquefort Bordeaux Blanc* | \$12.99 |
| A spicy, dry white. A staple at K&L for years. | |
| 2008 St-Jean des Graves, Graves* | \$13.99 |
| One of our favorites for many years. Lovely minerality. Clean and crisp. | |
| 2008 Reynon Vieilles Vignes* | \$13.99 |
| 2008 Clos Floridene, Graves* | \$24.99 |
| These two wines have just arrived, and they're excellent. Reynon is lively and racy while the Floridene has layers of richness on the palate. | |
| 2009 La Graside Blanc, Bordeaux | \$11.99 |
| 2009 Rosé de Pavie-Macquin | \$9.99 |

SAUTERNES IN STOCK

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|--|----------|
| 1959 Caillou, Sauternes | \$219.00 |
| 1967 Caillou, Sauternes | \$169.99 |
| 1996 D'Yquem (375ml) | \$139.00 |
| 2001 Petit-Védrines, Sauternes | \$24.99 |
| 2001 Doisy-Védrines, Sauternes | \$59.99 |
| 2005 De Fargues (375ml) | \$59.99 |
| 2005 Lafaurie-Peyraguey | \$29.99 |
| 2005 Guiraud, Sauternes | \$54.99 |
| 2005 Rayne-Vigneau, Sauternes | \$29.99 |
| 2005 Rieussec, Sauternes | \$59.99 |
| 2005 Suduiraut, Sauternes (375 ml) | \$29.99 |
| 2006 Climens, Sauternes (375ml) | \$49.99 |
| 2006 Rieussec, Sauternes (375ml) | \$29.99 |
| 2007 Haut-Charmes (375ml) | \$14.99 |
| 2007 Carmes de Rieussec | \$29.99 |
| 2007 Clos Haut-Peyraguey | \$49.99 |
| 2007 Clos Haut-Peyraguey (375ml) | \$24.99 |
| 2007 Coutet (375ml) | \$29.99 |
| 2007 De Myrat (375ml) | \$19.99 |
| 2007 Lafaurie-Peyraguey (375ml) | \$24.99 |
| 2007 Petit-Védrines (375ml) | \$11.99 |
| 2007 Rayne-Vigneau, Sauternes | \$42.99 |
| 2007 Sigalas Rabaud, Sauternes | \$39.99 |
| 93 points <i>Wine Spectator</i> : "This is so thick and dense, with an ultrarich palate of dried lemon, apple pie and toffee..." | |
| 2007 Suduiraut, Sauternes | \$79.99 |
| 2007 Suduiraut, Sauternes (375ml) | \$39.99 |

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

CABERNET SAUVIGNON

| | |
|-----------------------------------|----------|
| 2004 Amici, Napa | \$34.99 |
| 2005 BV, Rutherford (1.5L) | \$49.99 |
| 2005 Rubicon Estate "Cask" (1.5L) | \$99.00 |
| 2005 Silver Oak, Napa | \$89.99 |
| 2006 Anderson's CV "Reserve" | \$49.99 |
| 2006 BV "Georges de Latour" | \$79.99 |
| 2006 Benziger, Sonoma | \$15.99 |
| 2006 Cavus, Stags Leap District | \$89.99 |
| 2006 Ch Montelena, Napa | \$44.99 |
| 2006 Ch St Jean "Cinq Cepages" | \$54.99 |
| 2006 Ch St Jean, Sonoma County | \$19.99 |
| 2006 Ch Ste Michelle "Cold Creek" | \$21.99 |
| 2006 Clos du Val, Napa | \$24.99 |
| 2006 Dunn, Howell Mountain | \$74.99 |
| 2006 Ehret "Bella's Blend" | \$32.99 |
| 2006 Far Niente, Oakville | \$109.00 |
| 2006 Grgich Hills, Napa | \$49.99 |
| 2006 Groth, Napa | \$39.99 |
| 2006 Hall Vineyards, Napa | \$34.99 |
| 2006 Ladera, Napa | \$28.99 |
| 2006 Lewelling "Wight Vineyard" | \$74.99 |
| 2006 Red Lion, California | \$9.99 |
| 2006 Ridge, Santa Cruz Mountains | \$34.99 |
| 2006 Robert Craig "Affinity" | \$39.99 |
| 2006 Robert Craig, Mount Veeder | \$49.99 |
| 2006 Robert Mondavi, Napa | \$19.99 |
| 2006 Seven Hills "Klipsun" | \$31.99 |
| 2006 Shafer "One Point Five" | \$49.99 |
| 2006 St Clement "Oropas" | \$44.99 |
| 2006 Stag's Leap "Fay" | \$49.99 |
| 2006 Trefethen, Napa | \$32.99 |
| 2006 Waterstone, Napa | \$19.99 |
| 2007 Buehler, Napa | \$19.99 |
| 2007 Cannonball, California | \$12.99 |
| 2007 Caymus "Special Select" | \$299.00 |
| 2007 Far Niente, Oakville | \$99.00 |
| 2007 Forefront "By Pine Ridge" | \$19.99 |
| 2007 Frog's Leap, Napa | \$33.99 |
| 2007 Joseph Carr, Napa | \$19.99 |
| 2007 Kalinda "Cuvée Reserve" | \$21.99 |
| 2007 Kirkham Peak, Napa | \$17.99 |
| 2007 Larkmead, Napa | \$59.99 |
| 2007 Layer Cake, Napa | \$24.99 |
| 2007 Lewis Cellars "Reserve" | \$114.99 |
| 2007 Oberon, Napa Valley | \$16.99 |
| 2007 Philip Togni "Tanbark Hill" | \$38.99 |
| 2007 Raymond "Reserve" | \$26.99 |
| 2007 Ridge, Santa Cruz Mtns | \$34.99 |
| 2007 Rutherford Ranch, Napa | \$15.99 |

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|----------------------------------|---------|
| 2007 The Show, California | \$11.99 |
| 2007 Tor Kenward "Mast Vineyard" | \$74.99 |
| 2007 Trefethen "Double T" | \$17.99 |
| 2007 Watkins Family "Nuns Cliff" | \$24.99 |
| 2008 Bogle, California | \$8.99 |
| 2008 Esser Vineyards, California | \$7.99 |
| 2008 J Lohr "Seven Oaks" | \$12.99 |
| 2008 Joel Gott "815 Blend" | \$13.99 |
| 2008 Kalinda, Napa | \$17.99 |
| 2008 McManis, California | \$8.99 |
| J Bookwalter "Subplot #23" | \$13.99 |

MERLOT

| | |
|-----------------------------------|---------|
| 2005 Sterling "Three Palms" | \$29.99 |
| 2006 Keenan, Napa | \$29.99 |
| 2006 Kirkham Peak, Napa | \$17.99 |
| 2006 Pahlmeyer, Napa | \$69.99 |
| 2006 Stags' Leap Winery, Napa | \$24.99 |
| 2007 Acre, Central Coast | \$12.99 |
| 2007 Cafaro, Napa | \$19.99 |
| 2007 Columbia Crest "H3" | \$11.99 |
| 2007 Duckhorn, Napa | \$49.99 |
| 2007 Parcel 41, Napa | \$16.99 |
| 2007 Seven Hills, Columbia Valley | \$19.99 |
| 2008 Charles Smith "Velvet Devil" | \$11.99 |
| 2008 Leonetti, Walla Walla | \$89.99 |
| 2008 McManis, California | \$7.99 |

PINOT NOIR

| | |
|-----------------------------------|---------|
| 2006 Ambullneo "Bulldog" | \$49.99 |
| 2006 Calera "Reed" | \$49.99 |
| 2006 Dehlinger, Russian River | \$47.99 |
| 2006 Goldeneye, Anderson Valley | \$49.99 |
| 2006 Varner "Spring Ridge" | \$19.99 |
| 2007 Argyle, Willamette Valley | \$29.99 |
| 2007 Athair, Russian River | \$26.99 |
| 2007 Chasseur, Russian River | \$39.99 |
| 2007 Chasseur, Sonoma Coast | \$39.99 |
| 2007 Domaine Serene "Yamhill" | \$34.99 |
| 2007 Freestone "FogDog" | \$29.99 |
| 2007 Hirsch "San Andreas" | \$59.99 |
| 2007 Le Cadeau "Côte Est" | \$46.99 |
| 2007 Mount Eden "Estate" | \$45.99 |
| 2007 Patz & Hall, Sonoma Coast | \$33.99 |
| 2007 Paul Mathew, Russian River | \$29.99 |
| 2007 Thomas Fogarty, Santa Cruz | \$25.99 |
| 2007 Walter Hansel "South Slope" | \$35.99 |
| 2007 WH Smith "Maritime" | \$39.99 |
| 2008 Antica Terra, Willamette Vly | \$47.99 |
| 2008 AP Vin "Rosella's Vineyard" | \$44.99 |
| 2008 Au Bon Climat, Sta Barbara | \$19.99 |

| | |
|--------------------------------------|---------|
| 2008 Banshee, Sta Lucia Highlands | \$19.99 |
| 2008 Brewer-Clifton, Sta Rita Hills | \$34.99 |
| 2008 Brooks, Willamette Valley | \$21.99 |
| 2008 Cep, Sonoma Coast | \$23.99 |
| 2008 Eric Kent, Russian River | \$34.99 |
| 2008 Evening Land "Occidental Coast" | \$39.99 |
| 2008 Evening Land "Seven Springs" | \$39.99 |
| 2008 Kent Rasmussen "Esoterica" | \$16.99 |
| 2008 Lioco, Sonoma Coast | \$29.99 |
| 2008 McKinlay, Willamette Valley | \$16.99 |
| 2008 McManis, California | \$9.99 |
| 2008 Melville, Sta Rita Hills | \$27.99 |
| 2008 Paul Hobbs, Russian River | \$45.99 |
| 2008 Purisima Canyon, Sonoma | \$13.99 |
| 2008 Roessler "Red Label" | \$27.99 |
| 2008 Sequana "Sarmiento" | \$29.99 |
| 2008 Sojourn, Sonoma Coast | \$37.99 |
| 2008 Stone House, Sonoma | \$15.99 |
| 2008 Westrey "Oracle Vineyard" | \$24.99 |

SYRAH AND PETITE SYRAH

| | |
|-------------------------------------|---------|
| 2005 Arrowood "Saralee's" | \$29.99 |
| 2006 Aubin Cellars "Verve" | \$19.99 |
| 2006 David Bruce Petite Sirah | \$16.99 |
| 2006 Roshambo "Justice" | \$14.99 |
| 2006 Unti, Dry Creek | \$22.99 |
| 2006 Zaca Mesa, Santa Ynez | \$16.99 |
| 2007 Amavi, Walla Walla | \$27.99 |
| 2007 Andrew Murray "Tous les Jours" | \$12.99 |
| 2007 Cep, Sonoma Coast Syrah | \$21.99 |
| 2007 Copain "Tous Ensemble" | \$17.99 |
| 2007 Denner "Dirt Worshipper" | \$44.99 |
| 2007 Denner, Paso Robles | \$39.99 |
| 2007 Eric Kent "Dry Stack" | \$39.99 |
| 2007 Eric Kent "Kalen's" | \$39.99 |
| 2007 Herman Story "Nuts & Bolts" | \$34.99 |
| 2007 J Runquist "R" | \$17.99 |
| 2007 JC Cellars "Fess Parker" | \$27.99 |
| 2007 Novy, Napa | \$19.99 |
| 2008 Owen Roe "Ex-Umbris" | \$22.99 |
| 2008 Qupe, Central Coast | \$14.99 |

ZINFANDEL

| | |
|------------------------------|---------|
| 2005 Carol Shelton "Maple" | \$29.99 |
| 2005 Joseph Swan "Zeigler" | \$24.99 |
| 2005 Scherrer "Mature Vines" | \$26.99 |
| 2006 Carol Shelton "Monga" | \$17.99 |
| 2006 Fritz, Dry Creek | \$14.99 |

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

| | |
|-----------------------------------|---------|
| 2006 Haywood "Rocky Terrace" | \$29.99 |
| 2006 Roshambo "The Reverend" | \$9.99 |
| 2006 Storybook "Reserve" | \$49.99 |
| 2007 Amphora "Estate" | \$22.99 |
| 2007 Artezino, Mendocino | \$14.99 |
| 2007 Cameron Hughes "Lot 114" | \$9.99 |
| 2007 Girard "Old Vine" | \$22.99 |
| 2007 Green & Red "Chiles Mill" | \$24.99 |
| 2007 Hatcher "Shake Ridge" | \$19.99 |
| 2007 J Runquist "Z" | \$19.99 |
| 2007 Pezzi King "Old Vine" | \$19.99 |
| 2007 Ridge "Lytton Springs" | \$29.99 |
| 2007 Ridge "York Creek" | \$27.99 |
| 2007 Rusina, Dry Creek | \$23.99 |
| 2007 Sobon "Rocky Top" | \$12.99 |
| 2007 Unti, Dry Creek | \$24.99 |
| 2008 Brown "Estate" | \$34.99 |
| 2008 Cline "Ancient Vines" | \$14.99 |
| 2008 Green & Red "Chiles Canyon" | \$19.99 |
| 2008 Jelly Jar "Nova" | \$22.99 |
| 2008 Orin Swift "Saldo" | \$27.99 |
| 2008 Ridge "East Bench" | \$26.99 |
| 2008 Ridge "Geyserville" | \$29.99 |
| 2008 Ridge "Three Valleys" | \$19.99 |
| 2008 Shenandoah "Special Reserve" | \$9.99 |
| 2008 Zito Family "Tres Niños" | \$29.99 |

MISC REDS

| | |
|---------------------------------|---------|
| 2006 Petroni "Rosso di Sonoma" | \$19.99 |
| 2006 Philo Ridge "CORO" | \$25.99 |
| 2007 Eaglepoint Grenache | \$14.99 |
| 2007 Edmunds St John | |
| "That Old Black Magic" | \$18.99 |
| 2007 Erna Schein "Ste Fumée" | \$39.99 |
| 2007 Groundwork Grenache | \$18.99 |
| 2007 Hatcher Barbera | \$19.99 |
| 2007 Herman Story "On the Road" | \$34.99 |
| 2007 Unti "Petit Frere" | \$18.99 |
| 2007 Unti Grenache | \$26.99 |
| 2008 Hey Mambo "Sultry Red" | \$8.99 |
| 2008 Infinity Syrah-Grenache | \$10.99 |
| 2008 J Runquist "Cooper" | \$22.99 |
| 2008 Orin Swift "The Prisoner" | \$34.99 |
| 2008 Owen Roe "Abbot's Table" | \$21.99 |
| 2008 Seventy Five "The Sum" | \$19.99 |
| 2009 Happy Canyon "Chukker" | \$14.99 |
| Boeger "Hangtown Red #38" | \$10.99 |
| Sean Thackrey "Pleiades XVIII" | \$22.99 |
| Urbanite Cellars "Redart" | \$9.99 |

CHARDONNAY

| | |
|-----------------------------------|---------|
| 2006 Cakebread "Reserve" | \$59.99 |
| 2006 Clos du Val, Carneros | \$18.99 |
| 2006 De Loach, Russian River | \$12.99 |
| 2006 Freestone "Ovation" | \$29.99 |
| 2006 J Vineyards, Russian River | \$19.99 |
| 2006 Walter Hansel "North Slope" | \$35.99 |
| 2007 Beringer "Private Reserve" | \$29.99 |
| 2007 Carmel Road, Monterey | \$13.99 |
| 2007 Chasseur, Sonoma County | \$27.99 |
| 2007 Ch Montelena, Napa | \$44.99 |
| 2007 Ch St Jean "Belle Terre" | \$24.99 |
| 2007 Donum, Carneros | \$49.99 |
| 2007 Eric Kent, Russian River | \$37.99 |
| 2007 Etude "Estate" | \$21.99 |
| 2007 Foley, Sta Rita Hills | \$24.99 |
| 2007 Grgich Hills, Napa | \$34.99 |
| 2007 Groth, Napa | \$21.99 |
| 2007 Hanzell Sonoma | \$54.99 |
| 2007 Hartford Court "Laura's" | \$59.99 |
| 2007 Januik "Cold Creek" | \$24.99 |
| 2007 Kistler "Hyde Vineyard" | \$99.95 |
| 2007 Kistler "Vine Hill" | \$99.95 |
| 2007 MacRostie, Carneros | \$17.99 |
| 2007 Maldonado "Parr Vineyard" | \$24.99 |
| 2007 Margaret's, California | \$7.99 |
| 2007 Neyers, Napa | \$26.99 |
| 2007 Patz & Hall "Hudson" | \$44.99 |
| 2007 Paul Hobbs "Walker Station" | \$79.99 |
| 2007 Ramey "Hyde Vineyard" | \$49.99 |
| 2007 Ramey "Ritchie Vineyard" | \$64.99 |
| 2007 Ramey, Carneros | \$26.99 |
| 2007 Sbragia "Gamble Ranch" | \$32.99 |
| 2007 Scribe, Carneros | \$29.99 |
| 2007 Stags' Leap Winery, Napa | \$21.98 |
| 2007 Taz, Santa Barbara | \$15.99 |
| 2007 Tolosa "Estate" | \$16.99 |
| 2007 Trefethen "Oak Knoll" | \$24.99 |
| 2007 Varner "Amphitheater Block" | \$34.99 |
| 2007 Walter Hansel "North Slope" | \$35.99 |
| 2007 Zito Family, Santa Barbara | \$39.99 |
| 2008 Acre, Central Coast | \$12.99 |
| 2008 Antinori "Antica" | \$29.99 |
| 2008 Bogle, California | \$7.99 |
| 2008 Columbia Crest Grand Estates | \$9.99 |
| 2008 Cuvaision, Carneros | \$16.99 |
| 2008 Domaine Alfred "Stainless" | \$12.99 |
| 2008 Edna Vineyards "Paragon" | \$9.99 |
| 2008 Frank Family, Napa | \$28.99 |
| 2008 Hartford Court "Stone Côte" | \$59.99 |

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|-----------------------------------|---------|
| 2008 J Lohr "Riverstone" | \$12.99 |
| 2008 Kali Hart, Monterey County | \$13.99 |
| 2008 Kalinda, Napa | \$17.99 |
| 2008 Lewis Cellars "Reserve" | \$57.99 |
| 2008 Napa Cellars, Napa | \$14.99 |
| 2008 Patz & Hall, Sonoma Coast | \$26.99 |
| 2008 Ridge "Estate" | \$39.99 |
| 2008 Rombauer, Carneros | \$29.99 |
| 2008 Schug, Sonoma Coast | \$19.99 |
| 2008 Storrs, Santa Cruz Mountains | \$24.99 |
| 2008 Talley Estate, Arroyo Grande | \$25.99 |
| 2008 Wente "Riva Ranch Reserve" | \$14.99 |

SAUVIGNON BLANC

| | |
|-----------------------------------|---------|
| 2007 Snowden, Rutherford | \$17.99 |
| 2008 Greg Linn "White Hills" | \$39.99 |
| 2008 Grgich Hills "Fumé Blanc" | \$26.99 |
| 2008 Hall Vineyards, Napa | \$12.99 |
| 2008 Honig, Napa | \$13.99 |
| 2008 Kalinda, Mendocino | \$11.99 |
| 2008 Matanzas Creek, Sonoma | \$16.99 |
| 2008 Morgan, Monterey County | \$11.99 |
| 2008 Pomelo, California | \$8.99 |
| 2008 Provenance, Rutherford | \$17.99 |
| 2008 Quivira "Fig Tree" | \$16.99 |
| 2008 Vogelzang "Vogelzang" | \$27.99 |
| 2008 Voss, Rutherford | \$14.99 |
| 2009 Capture "Tradition" | \$28.99 |
| 2009 Decoy, Napa | \$17.99 |
| 2009 Hatcher, Amador | \$14.99 |
| 2009 Kalinda, Dry Creek | \$11.99 |
| 2009 Teira, Sonoma | \$10.99 |
| 2009 Walter Hansel, Russian River | \$14.99 |

MISC WHITES

| | |
|------------------------------------|---------|
| 2007 Bridlewood Viognier | \$14.99 |
| 2008 Chehalem Riesling | \$19.99 |
| 2008 Dry Creek Chenin Blanc | \$9.99 |
| 2008 J Vineyards Pinot Gris | \$14.99 |
| 2008 King Estate Oregon Pinot Gris | \$14.99 |
| 2008 Pine Ridge Chenin-Viognier | \$9.99 |
| 2008 Sans Liege "Côtes du Coast" | \$21.99 |
| 2008 Tablas Creek | |
| "Côtes de Tablas Blanc" | \$21.99 |
| 2008 Trefethen Dry Riesling | \$16.99 |
| 2009 Kung Fu Girl Riesling | \$12.99 |
| 2009 Melville "Verna's" Viognier | \$19.99 |
| 2009 Ponzi Pinot Gris | \$13.99 |
| 2009 Unti "Cuvée Blanc" | \$24.99 |
| Sokol Blosser "Evolution" | \$13.99 |

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing greg@KLWines.com or calling Greg at 877.559.4637 x1413.

MISC TUSCANY

| | |
|---|---------|
| 2008 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i> | \$7.99 |
| 2007 Frescobaldi "Castiglioni" Chianti | \$9.99 |
| 2007 Roccapia Chianti | \$9.99 |
| 2007 Villa Pillo "Borgoforte" | \$11.99 |
| 2009 Rocca di Montegrossi Rosato* | \$14.99 |
| 2007 La Fortuna "Fortunello"* | \$14.99 |
| 2008 Poggiarellino Rosso di Montalcino* | \$14.99 |
| 2008 Tenuta di Sesta Rosso di Montalcino* | \$14.99 |
| 2007 La Mozza I Perazzi Morellino di Scansano | \$15.99 |
| 2006 Tenuta Monteti "Caburnio" Super Tuscan | \$16.99 |
| 2007 Baccinetti Rosso di Montalcino* | \$17.99 |

This is a new addition to our Montalcino portfolio from the sensational 2007 vintage!

| | |
|---|---------|
| 2006 Frescobaldi Nipozzano Chianti Rufina Riserva | \$18.99 |
| 2008 Ferrero Rosso di Montalcino* | \$17.99 |
| 2007 La Fortuna Rosso di Montalcino* | \$19.99 |
| 2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP | \$22.99 |
| 2007 Marchesi de' Frescobaldi "Tenuta Castiglioni"-93 points WS | \$21.99 |
| 2005 Tenuta Monteti "Monteti" Super Tuscan | \$26.99 |
| 2005 Rocca di Montegrossi "Geremia"*-93 points RP | \$34.99 |
| 2004 La Velona Brunello di Montalcino-92 points WS | \$34.99 |
| 2004 Fattoria dei Barbi Brunello di Montalcino-93 points WS | \$39.99 |
| 2006 Rocca di Montegrossi "San Marcellino" Chianti* | \$39.99 |

93 points WA: "The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together. This is the first vintage of San Marcellino in which a small percentage of Pugnitello was added to the Sangiovese. San Marcellino spent 18 months in French oak prior to being bottled. Anticipated maturity: 2012-2026. Once again proprietor Marco Ricasoli has fashioned one of the most outstanding set of wines in Chianti Classico."

| | |
|---|----------|
| 2007 Tenuta San Guido "Gualdiberto" | \$44.95 |
| 2006 Felsina "Fontalloro" | \$44.99 |
| 2007 Tenuta dell'Ornellaia "Le Serre Nuove"-92 points WS & RP | \$49.99 |
| 2001 Fattoria dei Barbi Brunello di Montalcino Riserva 93 points <i>Wine Spectator</i> . | \$79.99 |
| 2006 Fattoria Le Pupille "Saffredi"-96 points RP | \$84.99 |
| 2006 Marchesi de' Frescobaldi "Giramonte"-97 points WS | \$89.99 |
| 2006 Tenuta dell'Ornellaia-97 points RP | \$169.99 |

MISC PIEDMONT

| | |
|---|---------|
| 2008 La Montagnetta "Il Ciaret" Freisa Chiaretto (Rosé) | \$9.99 |
| 2008 Fontanafredda "Briccotondo" Barbera | \$10.99 |
| 2009 La Corte "Preludio" Moscato d'Asti* | \$11.99 |
| 2009 La Corte "Lunae" Brachetto Piemonte* | \$11.99 |
| 2007 Icardi "L'Aurora" Cortese | \$13.99 |
| 2008 Ruggeri Corsini Barbera d'Alba* | \$14.99 |
| 2008 Renato Ratti Dolcetto d'Alba | \$14.99 |

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|---|---------|
| 2006 Bricco del Cucù "San Bernardo" Dogliani (Dolcetto) | \$19.99 |
| 2008 Renato Ratti Nebbiolo d'Alba | \$19.99 |
| 2005 GD Vajra "Albe" Barolo | \$29.99 |
| 2004 Travaglini "Gattinara" | \$29.99 |
| 2004 Reverdito "Codane" Barolo-90 points WS | \$34.99 |
| 2005 Ruggeri Corsini "Corsini" Barolo | \$42.99 |
| 2001 Travaglini "Gattinara Riserva" | \$54.99 |

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

| | |
|---|---------|
| 2008 Contesa Vino Sfuso Rosso | \$6.99 |
| 2008 Blason Pinot Grigio* | \$8.99 |
| It's back! The best value in Pinot Grigio. | |
| 2008 Quattro Mani Montepulciano d'Abruzzo | \$8.99 |
| 2008 Blason Cabernet Franc* | \$9.99 |
| 2008 Ermacora Friulano*-2 glasses GR | \$14.99 |
| 2008 Ermacora Pinot Grigio*-2 glasses GR | \$14.99 |
| 2008 Ermacora Pinot Bianco*-1 glass GR | \$14.99 |
| 2008 Convento Muri-Gries Pinot Grigio | \$14.99 |
| 2007 Bastianich Friulano | \$15.95 |
| 2009 Collestefano Verdicchio di Matelica | \$15.99 |
| 2005 Ermacora Riùl Super Friulian Red* | \$19.99 |
| I love this wine. Think of it as a Super Tuscan that's just not from Tuscany. Riùl is a blend of Merlot (60%), Refosco (20%) and Cabernet Sauvignon (20%) perhaps more reminiscent of Bordeaux than Tuscany or Friuli but supple, round and very tasty! | |
| 2008 Santa Margherita Pinot Grigio | \$19.99 |
| 2008 Jermann Pinot Grigio | \$21.99 |
| 2008 Jermann Chardonnay | \$22.99 |
| 2008 Pacherhof Grüner Veltliner-91 points RP | \$22.99 |

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

| | |
|--|---------|
| 2007 Fujanera "Lamadali" Negroamaro* | \$12.99 |
| 2008 Fujanera "Arrocco" Nero di Troia* | \$14.99 |
| The Arrocco is loaded with blackberry fruit, but it isn't like a bunch of blackberry jam, there is something more exotic, lilted, inviting and lingering, with a higher tone to it rather than just simple fruit. It smells like fruit perfume—sexy, pulsing and almost human—with delicate veils of wildness subtly layered in behind. No wood aging, only stainless steel, yet on the palate the wine is luxuriant and supple, with power, depth and significant weight at only 13.5% alcohol. | |
| 2006 Pasetti Montepulciano d'Abruzzo | \$14.99 |
| 2008 Gulfi Cerasuolo di Vittoria | \$16.95 |
| 2007 Benanti "Rosso di Verzella" Etna Rosso | \$16.99 |
| 2007 Murgò Etna Bianco | \$17.99 |
| 2007 Romanelli Montefalco Rosso | \$17.99 |
| 2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo | \$25.99 |
| 2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA | \$39.99 |
| 2002 Vinosia "Rajamagra" Taurasi Riserva -95 points WS | \$46.99 |
| 2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR | \$49.99 |

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

CHABLIS

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

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

| | |
|--|----------|
| 2000 Dom. Francois Parent Pommard 1er Cru "Epenots" | \$49.99 |
| 2000 Dom. Francois Parent Pommard 1er Cru "Rugiens" | \$49.99 |
| 2005 Dom. Desertaux-Ferrand Côte de Nuits-Villages | \$24.99 |
| 2005 Dom. Chapelle Santenay 1er Cru "Beaurepaire"* | \$29.99 |
| 2006 Dom. Desertaux-Ferrand Bourgogne Rouge | \$16.99 |
| 2006 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets" | \$74.99 |
| 2006 Joseph Drouhin Volnay 1er Cru "Clos des Chênes" | \$69.99 |
| 2006 Nicolas Potel Volnay 1er Cru "Clos des Chênes" | \$69.99 |
| 2006 N. Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"* | \$29.99 |
| 2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"* | \$27.99 |
| 2006 Dom. Tollot Beaut Savigny-lès-Beaune 1er Cru "Lavières" | \$28.99 |
| 2006 Dom. de Montille Clos Vougeot Grand Cru | \$136.99 |
| 2006 Dom. Mongeard-Mugneret Vosne-Romanée | \$49.99 |
| 2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"* | \$134.95 |
| 2006 Dom. Groffier Chambolle 1er Cru "Hauts Doix" | \$109.99 |
| 2006 Dom. Lignier-Michelot Chambolle-Musigny VV | \$39.99 |
| 2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers" | \$99.99 |
| 2006 Dom. Stephane Magnien Chambolle 1er Cru "Sentiers"* | \$54.99 |
| 2006 Nicolas Potel Bonnes-Mares Grand Cru | \$169.95 |
| 2006 Dom. Lignier-Michelot Morey-St-Denis 1er Cru "Charmes" | \$56.99 |
| 2006 Dom. Stephane Magnien Morey 1er "Monts Luisants"* | \$49.99 |
| 2006 Dom. Pierre Gelin Gevrey-Chambertin "Clos Meixvelle" | \$26.99 |
| 2006 Dom. Roty Bourgogne "Pressioniers" | \$23.99 |
| 2007 Antonin Rodet Bourgogne Rouge | \$13.99 |
| 2007 Dom. Fèry Bourgogne Rouge* | \$23.99 |
| 2007 Dom. Olivier Guyot Bourgogne Rouge | \$19.99 |
| 2007 Dom. Marquis d'Angerville Bourgogne Rouge | \$29.99 |
| 2007 Dom. Marquis d'Angerville Volnay | \$49.99 |
| 2007 Dom. Marquis d'Angerville Volnay 1er Cru "Fremiets" | \$56.99 |
| 2007 Dom. Marquis d'Angerville Volnay 1er Cru "Champans" | \$69.95 |
| 2007 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets" | \$74.99 |
| 2007 Dom. Marquis d'Angerville Volnay 1er Cru "Taillepieuds" | \$74.99 |
| 2007 Dom. de Courcel Pommard 1er Cru "Fremiers" | \$72.99 |
| 2007 Dom. de Courcel Pommard 1er Cru "Epenots" | \$79.99 |
| 2007 Dom. de Courcel Pommard 1er Cru "Rugiens" | \$86.99 |
| 2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"* | \$23.99 |
| 2007 Dom. de Montille Vosne-Romanée 1er Cru "Malconsorts" | \$164.99 |
| 2007 Dom. Anne Gros Richebourg Grand Cru | \$299.95 |

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| 2007 Dom. Anne Gros Clos Vougeot Grand Cru "Maupertuis" | \$139.99 |
| 2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"* | \$59.99 |
| 2007 Maison Joseph Drouhin Chambolle-Musigny 1er Cru | \$79.99 |
| 2007 Dom. Fèry Morey-St-Denis* | \$39.99 |
| 2007 Dom. Olivier Guyot Gevrey-Chambertin 1er "Champeaux" | \$52.99 |
| 2007 Dom. B. Clair Gevrey-Chambertin 1er "Clos St-Jacques" | \$149.95 |
| 2007 Dom. Martin Bart Marsannay "Champs Salomon"* | \$24.99 |

WHITE BURGUNDY

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| NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore" | \$13.99 |
| 2005 Dom. Chanson Pernand-Vergelesses 1er Cru "Caradeux" | \$28.99 |
| 2005 Dom. B. Ente Puligny-Montrachet 1er "Champs Gain" | \$64.99 |
| 2006 Dom. Jean-Marc Morey St-Aubin 1er Cru "Charmois" | \$34.99 |
| 2006 Dom. Jean-Marc Morey Chassagne-Montrachet | \$38.99 |
| 2006 Dom. Alain Gras Saint-Romain | \$19.99 |
| 2006 Jean St. Honoré Meursault | \$29.99 |
| 2006 Dom. Jean-Marc Morey Chassagne-Montrachet | \$38.99 |
| 2006 Dom. J-M Morey Chass-Montrachet 1er "Chenevottes" | \$46.99 |
| 2006 Louis Latour Puligny-Montrachet 1er Cru "Folatieres" | \$59.99 |
| 2007 Dom. Robert Martin Mâcon-Villages | \$12.99 |
| 2007 Dom. Anne et Arnaud Goisot Bourgogne Aligoté VV | \$11.99 |
| 2007 Dom. Ramonet Bourgogne Aligoté | \$23.99 |
| 2007 Dom. Fèry Bourgogne Aligoté* | \$18.99 |
| 2007 Dom. Ramonet Bourgogne Blanc | \$23.99 |
| 2007 Etienne Sauzet Bourgogne Blanc | \$34.99 |
| 2007 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"* | \$19.99 |
| 2007 Dom. Niellon Chassagne-Montrachet 1er "Clos St. Jean" | \$69.99 |
| 2007 Dom. Ramonet Chassagne-Montrachet Blanc | \$47.99 |
| 2007 Dom. Ramonet Chassagne-Montrachet 1er "Chaumées" | \$64.99 |
| 2007 Dom. Ramonet Chassagne-Montrachet 1er Cru "Morgeot" | \$64.99 |
| 2007 Dom. Ramonet Chassagne-Montrachet 1er "Boudriotte" | \$76.99 |
| 2007 Dom. Ramonet Chassagne-Montrachet 1er "Ruchottes" | \$79.99 |
| 2007 Dom. Ramonet Puligny-Montrachet "Enseignères" | \$47.99 |
| 2007 Sauzet Puligny-Montrachet 1er "Folatieres" | \$119.99 |
| 2007 Sauzet Puligny-Montrachet 1er "Champ Canet" | \$119.99 |
| 2008 Dom. Nialles Mâcon-Villages | \$12.99 |
| 2008 Dom. Heritiers du Comte Lafon Mâcon | \$19.99 |
| 2008 Dom. Anne et Arnaud Goisot Saint-Bris (Sauvignon) | \$10.99 |
| 2008 Dom. Bernard Millot Bourgogne Blanc (Meursault) | \$17.99 |
| 2008 Dom. Paul Pernot Bourgogne Blanc* | \$19.99 |
| 2008 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Rosé | \$11.99 |
| 2008 Dom. Bart Marsannay Rosé* | \$12.99 |
| 2008 Collection Alain Corcia Meursault | \$28.99 |
| 2008 Dom. Paul Pernot Meursault Blagny 1er Cru* | \$57.99 |
| 2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncét"* | \$25.99 |
| 2008 Dom. Paul Pernot Puligny-Montrachet* | \$44.99 |
| 2008 Dom. Sylvain Langoureaux St-Aubin* | \$23.99 |
| 2008 Dom. Sylvain Langoureaux St-Aubin 1er "En Remilly"* | \$32.99 |
| 2008 Dom. Sylvain Langoureaux St-Aubin 1er "Chez Edouard"* | \$32.99 |
| 2006 Dom. Albert Grivault Meursault (375ml) | \$24.99 |
| 2005 Dom. Olivier Guyot Bourgogne Pinot Noir (375ml) | \$11.99 |
| 2005 Dom. Bernard Morey Santenay "Vieilles Vignes" (375ml) | \$14.99 |

“For the 2009s, we found so many great tasting wines at every price point that we bought many more to sell through K&L.”

2009 Bordeaux: Is Less More?

Looking back at the 2000 and 2005 Bordeaux and our offerings then, I noticed that we bought very few of the “lesser” wines, far fewer than we have just bought from the 2009 vintage. Why is that? Well, when we tasted those two other “great vintages” we found those wines to be much harder and tannic, and though we thought they would eventually be good, we did not take a chance on them. For the 2009s, we found so many great tasting wines at every price point that we bought many more to sell through K&L. Maybe we are getting older (at least Ralph and I are), and our palates have changed to better appreciate wines that taste softer and smoother when they are young. Or, maybe we considered the famous négociant Bill Blatch’s adage: “Well, you know a great wine tastes great when it is young *and* when it is old!” Whatever it is, we’re thrilled to find so many wines that fit this bill. The 2009s are so vibrant, fresh and lively. The acids, tannins and alcohol are all in harmony, creating a “togetherness” that makes these wines taste great now, and will make them taste great for many years to come, à la 1929 and 1953.

Now I, at my advancing age, love vintages like this where I can drink the wines young, and my grandkids can enjoy them 40 years from now! Here are some of our favorite “lesser” 2009s at reasonable prices. Seems like other people liked them too, as they scored quite well. Let’s see, do I buy a \$29.99 wine that scored 94 points or a \$299 wine that scored 96?

Clyde Beffa Jr

SOME OF OUR BEST VALUES FOR 2009 (PRE-ARRIVAL PRICES)

- Latour de By, Médoc** \$18.99
*+V An outstanding wine from a well-situated property north of St-Estèphe overlooking the Gironde. Very elegant with exceptional finesse and depth. Superb value and a must buy for 2009. 90-92 points Neal Martin.
- Lilian Ladouys, St-Estèphe** \$19.99
*½V Red raspberry and black cherry aromas and flavor. Long and lingering on the palate. Great value, if you can find it. 92-95 points WS.
- Clarke, Lustrac** \$23.99
*V Toasty new oak aromas and flavors. Quite rich and modern. Nice length and depth. These guys are doing well. 90-93 points WS.
- Cantelys, Pessac-Léognan** \$24.99
*+V Wow, this their best effort to date. Toasty oak and spice aromas mixed with tobacco and coffee. Lovely texture. Elegant. 90-93 points WS.
- d’Angludet, Margaux** \$29.99
*½+V Black licorice nose and flavors. Intense, mouthcoating wine with precise tannins and superb concentration. Long and lush. Fabulous value! 90-93 points WS.

MORE OF OUR FAVORITES UNDER \$35!

Large Formats Available.

- Bellegrave, Pauillac** \$24.99
We have always loved this property, especially the late Henry Van der

Voort, the property’s owner for many years. Here’s to you Henry! 92-95 points *Wine Spectator*: “Concentrated, with loads of currant and blackberry that turn to mint on the nose. Full-bodied, with polished and velvety tannins. Beautiful finish with licorice and fruit. Really excellent.”

D’Aiguilhe, Côtes de Castillon \$26.99

Stephane Von Neipperg’s 2009s are stunning, particularly this and the Clos Marsalette below—even the white Clos Marsalette is great. 90-93 points *Wine Spectator*: “Spearmint, vanilla bean and dried dark fruits on the nose follow through to a full body, with silky tannins and a fruity finish. Still in reserve, but excellent.”

Clos Marsalette Rouge, Pessac-Léognan \$26.99

60% Cabernet Sauvignon, 40% Merlot. This could be a great value. Clyde loves this wine. Ripe blackberry nose. Lush palate entry. Vibrant, sweet with mineral notes. 91-94 points *Wine Spectator*.

Haut-Bergey, Pessac-Léognan \$29.99

*½ 65% Cabernet Sauvignon, 30% Merlot, 5% rest. Lush and round. Sweet and toasty. Lovely. 92-94 points Robert Parker: “One of the best over-achieving, value-priced wines in Pessac-Léognan.”

Poujeaux, Moulis \$29.99

*+V Lovely texture and length. A delicious wine, as usual. Ralph: ** Good, firm sweet fruit with fine balance. A great value! 93-96 points *Wine Spectator*.

Meyney, St-Estèphe \$29.99

*½V Nice richness and power. A very spectacular value. This property is making great value wines these days. 92-95 points *Wine Spectator*: “Spicy and beautiful with blackberry and currant character.”

Siran, Margaux \$29.99

*+V 46% Merlot, 41% Cabernet Sauvignon, 11% Petit Verdot, 2% Cabernet Franc. Lovely aromas of licorice and blackberry fruit. So sweet and elegant, but well-structured. Super satin-like tannins. Best ever? Edouard Mialhe has a winner.” 90-93 points *Wine Spectator*.

La Fleur de Bouïard, Lalande de Pomerol \$32.99

* Blackberries and wildflower aromas. Tons of body and richness. Round tannins. Ralph: Good, sweet dark fruit. Well-balanced. Very good. 92-95 points *Wine Spectator*: “Supersilky and round, with lovely berry, licorice and black chocolate character.”

Ormes de Pez, St-Estèphe \$33.99

*½V Fine balance and long on the palate. Their best? At property: Intense spicy blackberry aromas. Round, rather soft tannins hidden by fruit.” 92-95 points *Wine Spectator*.

AND TWO SUPER-VALUE WINES!

Gigault “Cuvée Viva” Côtes de Blaye \$17.99

*+V Black raspberry and toasted cherry aromas. A very sweet palate. 90-93 points *Wine Spectator*.

Paloumey, Haut-Médoc \$17.99

* This property is on a roll and this 2009 is stunning—lots of blackberry aromas that follow to palate. Plenty of structure, but tastes quite good right now.” 90-93 points *Wine Spectator*.

GOOD WINE, GOOD FOOD, BETTER FRIENDS

Caves El Barcino Cava (\$14.99) The Caves El Barcino comes from Spain's bubbly headquarters, Catalunya. Made in the traditional method, this Cava is a blend of 55% Xarello, 24% Macabeo and 20% Parellada. From the fresh, floral aromas to the long, creamy finish, El Barcino is a classy, sumptuous glass. My friend Marta lives in a tiny seaside town, just south of Barcelona called Vilafranca. She swears that the "best shrimp in all of Spain" come from her town. To support her, we indulged in a shrimp throw-down and many, many glasses of Cava. I highly recommend the El Barcino for your own shrimpathon! Oh... Marta... *tienes razon!*

"Luis wants to show you his wines as they're meant to be enjoyed, so what does he do? He makes paella in the parking lot of the store!"

2009 Bodegas Tobia Joven Rioja (\$9.99) Everyone should have a friend in wine and a friend in life like Luis Moya, the importer of the Tobia wines. Luis wants to show you his wines as they're meant to be enjoyed, so what does he do? He makes paella in the parking lot of the store! You need to have this Tobia on hand just in case someone decides to drop by and make paella in *your* driveway. This 100% Tempranillo shows the richness of the great

2009 vintage and has lively acidity to lift the ripe berry fruit flavors. Enjoy this red with a bold dish like paella or share a glass with your most exuberant friend!

2004 Bodegas Casa Juan Señor de Lesmos Crianza Rioja (\$15.99) The Señor de Lesmos hails from the northern outpost of Rioja, the Alavesa. The cooler climate and limestone soils yield a Tempranillo that is pure in its dark cherry fruit and well structured in tannin and acidity. The aging in small oak barrels adds richness to this Crianza, which makes it match up well with many dishes. Last time I was in Laguardia, the hub of the Alavesa, my lovable

friend Inyaki introduced me to a fabulous restaurant. I can't remember the name, but it's between a car dealership and the local gas station. We had *potxas* (special beans from the area that were cooked with chorizo, bacon, bits of pork and onion) and a bottle of this lovely Rioja. Trust me...good times!

Buen Cata!
Anne Pickett



"Latin" Wines

LO AUTÉNTICO ...continued from page 1

The **2000 La Rioja Alta "Viña Ardanza" Reserva Rioja (\$29.99)** is one of my absolute favorites, a classic in traditional Rioja that is nuanced, complex and delicious now, and will remain so for a long, long time. Be sure to check out the **magnums (1.5L \$79.99)**, due in late July, because sometimes, you just need a big bottle. As a friend of mine once said, on some occasions there are no "half bottles" (referring to 750s) allowed! Coming soon as well, we will be the sole US merchant selling the **2001 La Rioja Alta "Viña Arana" (\$34.99)** (also due in late July). Not to be confused with Ardanza, this bottling has more Tempranillo (90%), and is possibly even more lithe and elegant than the Ardanza (Burgundy in Northern Spain?). And if you love Rioja, don't miss **Chris Miller's article about R. Lopez de Heredia (page 8)**. Finally, the **1998 Cellers Fuentes Gran Clos Priorat (\$29.99)** will defy your concept of what Priorat is about, having aged into a beautiful, spicy red-fruited wine—a Mediterranean jewel.

Moving over to Portugal, the **2008 Casa Santos Lima Quinta de Bons-Ventos Estremadura (\$9.99)** hits the spot—pure darker fruits abound here, with the light- to medium-weight on the palate that the 12.5% ABV suggests. If you're looking for a red that's a bit more substantial, we still have a good amount of the wildly popular **2007 Quinta do Vallado Douro (\$19.99)** available.

Summer is Vinho Verde season and we can't get enough of these refreshing whites from Minho. **Elisabeth Schriber waxes poetic about**

them on page 8 and **John Majeski continues the homage on page 22**. I'd also like to introduce you to a varietal called Baga, from the Barraida DOC a bit to the southwest of Minho, near the Atlantic. Though to me it sounds more like the name of a Jamaican dancehall artist, Baga is a serious grape that makes delicious, ageworthy wine. Try the **2007 Luis Pato Vinho Tinto Beiras (\$12.99)** for a taste of this slightly stern, but exceedingly interesting grape variety.

Okay, on to South America, and starting with an unlikely suspect: Tannat! There's more to these wines than high resveratrol levels. Check out **Keith Mabry's review (page 11)** of the **2008 Don Pascual Tannat "Pueblo del Sol" Juanico Uruguay (\$7.99)** as well as **Chiara Shannon's review (page 3)** of the **2007 Don Pascual Tannat "Roble" Juanico Uruguay (\$16.99)**. For fans of Malbec, one of my favorites under \$15 is the **2008 Durigutti Malbec Mendoza (\$12.99)**. Deeply pitched dark plums and black cherries, with great structure and savor, make this a great choice for a serious wine at not too serious a price. And finally, from Chile we have the **2006 La Playa Axel Cabernet Sauvignon Colchagua Valley (\$17.99)**. Produced from 90% Cabernet Sauvignon, 5% Cabernet Franc and 5% Carmenère, cropped at a very reasonable 3.25 tons per acre, this blend has some good varietal style going for it. Currant and eucalyptus flavors show good intensity and depth. This is a great Cab for steak, sure to complement it beautifully and not overwhelm your palate with too much fruitiness or new oak. Salud!

Joe Manekin

“Convinced the town was in no real danger of falling anytime soon, the frustrated troops withdrew their siege, saving Monção from certain destruction. Today the town is better known for incomparable Vinho Verdes...”

“If this wine was from Napa Valley, it would easily be twice the price; no fooling!”

A LOAF OF BREAD, A JUG OF WINE

The historic fortified town of Monção, located on the beautiful Rio Minho that unwinds along the Spanish border in Northwest Portugal, offers a fascinating story of desperate ingenuity and survival. During the mid-14th century, as it was mercilessly besieged by Spanish troops and nearing collapse from assault and starvation, a resourceful townswoman named Deu-la-Deu Martins gathered all the remaining flour and baked loaves of bread that she then hurled in taunting fashion from the parapets at the stunned Spaniards. Convinced the town was in no real danger of falling anytime soon, the frustrated troops withdrew their siege, saving Monção from certain destruction. Today the town is still imbued with intimate medieval charm, but is better known for its incomparable Vinho Verdes than its fabled mistress of the loaves.

As summer peaks we're fortunate to carry a few exuberant wines from this northernmost sub-region of the Minho DOC. One of our favorite importers has been involved in a special project to create a highly-affordable custom cuveé made from 50% Alvarinho and 50% Trajadura, with fruit sourced from the many smaller growers around Monção. The **2009 Trajarinho Vinho Verde (\$8.99)** is the result, a deliciously dry, unoaked, non-malolactic, all-stainless steel charmer. Lithe and juicy, it displays crisp sliced apple, white peach and citrus-flowers on the palate and delightful effervescence. This is the perfect wine to open and enjoy with a plate of lightly-crusted fried calamari or grilled sardines.

Another dazzling example on our summer shelf, the **2009 Adega Cooperativo Regional de Monção “Muralhas de Monção” Vinho Verde (\$15.99)** is quite a bit more sophisticated and textural, fashioned from 70% Alvarinho and 30% Trajadura. The Muralhas (which means “walls,” and are shown on the wine's bright orange label) is named after those same storied granite stones in Monção from which those famous sacrificial loaves were tossed, and the wine itself is just about as miraculous. The Monção Cooperative, founded in 1958 with a scant 25 growers, today engages the expertise of more than 1,700 growers cultivating more than 1,000 hectares of vines. And their extensive knowledge and grasp of the grapes they grow and vinify, with special attention paid to how to extract every amazing molecule of minerality, fruit and flavor from Alvarinho, is bracingly evident in this complex and provocative wine. With an aromatic palate of jasmine, stone fruit and lemon zest revealing a seam of granite underneath and enlivened by subtle effervescence, this superb Vinho Verde virtually redefines the category. Try some fresh trout wrapped in bacon and grilled over hot coals with this wine—it's heaven on earth!

John Majeski

JIMMY C'S VIEW DOWN UNDER

2009 Huia Sauvignon Blanc Marlborough New Zealand (\$16.99) We have been fans of the Huia wines for almost a decade now, and we are very excited that their 2009 Sauvignon Blanc has arrived. The fruit for this wine was sourced from two estate vineyards certified to Bio-Grow Organics and biodynamics. The Home Vineyard, with sandy silt and stones, brings riper tropical flavors, while the Winsome Vineyard in the southern valley is clay based with black sand that brings the red bell pepper and mineral notes to the wine. The two parcels are pressed separately and 15% of the juice undergoes natural yeast fermentation in neutral French oak to add richness and complexity. The nose has elements of white grapefruit, passion fruit and classic red capsicum. On the palate, there is fine purity, with a rich middle supported by racy acidity, good minerality and a long finish.

2007 Craggy Range “Te Kahu” Bordeaux Blend Gimblett Gravels Hawkes Bay New Zealand (\$17.99) This wine is made from a blend of 54% Merlot, 17% Cabernet Franc, 14% Cabernet Sauvignon, 14% Malbec and 1% Petite Verdot, and is absolutely smoking. All the grapes are hand harvested and destemmed before fermentation in tank and then spend 20 months in French oak, of which 20% is new. The lifted bouquet is very complex, with notes of dark plum, cassis, blueberry, violets, tobacco leaf, cedar and a hint of toasty oak. On the palate, elements of earth and cocoa powder come to play with good acidity that is framed by silky, fine-grained tannins. There is exceptional balance and finesse to this wine, with a persistent and long finish. If this wine was from Napa Valley, it would easily be twice the price; no fooling! And if that's not enough, the *Wine Advocate* awarded it 92 points.

2007 Te Awa Syrah Hawkes Bay New Zealand (\$24.99) While New Zealand offers an array of beautiful Sauvignon Blanc and Pinot Noir that the world has already discovered, there are other varietals you need to treat yourself to (like the aforementioned Bordeaux blend). People are also surprised to find that New Zealand has a very stylized expression of Syrah that is generally brighter, spicier and lower in alcohol than other New World wines. Lovely aromatics leap from the glass with notes of blueberry, boysenberry, black pepper, violets, grilled meat and a hint of bacon fat. On the palate, the wine is juicy, with good structure, excellent balance and fine length. It also impressed the *Wine Spectator* enough for them to award it 93 points.

Jimmy C

NEVER COMPROMISE

If you drive about an hour and a half from Athens into the Peloponnese region of Greece you would be lucky enough to come across a winery that is at the forefront of the Greek wine renaissance. Domaine Skouras was founded in 1986 in Pyrgela, Argos (the village of Argos has been inhabited for more than 3,000 years) by the Dijon-trained oenologist George Skouras. George is an unbelievably enthusiastic and energetic man with a passion for continually watching, learning and striving to make things better. Shortly after starting the winery he began making Megas Oenos, the first blend of the indigenous varietal Aghiorghitiko (aka Saint George) with the more recognizable Cabernet Sauvignon. Just 10 short years after building this first winery he built a smaller one in the village of Ghymno, deep inside the Nemea appellation. Then in 2004 the magnificent facility in Malandreni, sitting just off of the Athens-Tripoli highway, was completed and began operating full-time. Even after 24 years of pin-point focus on its future, with momentum powered by passion, Domaine Skouras remains a pioneering leader in Greek wine estates because they never compromise on craftsmanship or quality.

2005 Skouras Megas Oenos (\$24.99) 80% Aghiorghitiko, 20% Cabernet Sauvignon. Fermented and macerated in stainless steel vats. Full malolactic fermentation in oak and maturation in new French barriques for 18 months and six months in bottle. This wine combines extract with understated power, finesse, complexity and texture on the palate. The color is very deep and intense purple. On the nose, it is dense and concentrated—complicated—but so elegant. Aromas of ripe fruit such as blackberries and black raspberries couple with spice, smoke and a touch of leather to fill the nose. On the mouth, it is silky but powerful, framed by delicate tannins and gentle acidity, and offering flavors of ripe fruits, cloves, black pepper and just a touch of herbs. The aftertaste has extended length and such great complexity. A classic!

“Even after 24 years of pin-point focus on its future, with momentum powered by passion, Domaine Skouras remains a pioneering leader in Greek wine estates because they never compromise on craftsmanship or quality.”

2008 Skouras Red Peloponnese (\$9.99) 95% Aghiorghitiko, 5% Cabernet Sauvignon fermented in stainless steel vats. This wine gets a short maceration—30% carbonic (Beaujolais-style, with whole grapes) and 70% classic, with short skin contact. All of the wine undergoes malolactic fermentation and short aging over fine lees. All of this results in a wine with brilliant color, medium-deep violet with pink hues. On the nose, it is vivid and intense, with aromas of black cherries and blackberries, hints of plums, violets and dried herbs. On the palate, it has medium body and moderate acidity, with smooth tannins, all in harmony. The aftertaste is moderately persistent with a subtle note of black licorice.

2008 Skouras White Peloponnese (\$9.99) 70% Roditis, 30% Moschofilero. Roditis is cultivated in the mountainous Argolida area in rocky clay soils, while Moschofilero is cultivated in sandy soils in the Mantinia appellation. This wine is fermented in stainless steel vats, with short skin contact, no malolactic fermentation and short aging over fine lees. It is wonderfully fresh, with crisp acidity and lively aromatics. The color is bright yellow, with greenish edges. The nose is complex—it smells like fresh squash blossoms and ripe avocados. The wine’s luxurious texture carries flavors of orange and lemon blossom, as well as hints of jasmine and mint. The acidity washes over the palate on the finish, ending clean and crisp.

2008 Skouras Moschofilero (\$18.99) In this wine we have Moschofilero in all its fragrant floral and spicy glory. This most precocious of Greek whites is as wonderful on the patio as it is at the table with simply roasted branzino or grilled octopus salad. Fermented in stainless steel vats it gets short skin contact, no malolactic fermentation and short aging over fine lees. The color is light white-yellow. Opulent aromas of white flowers and honeysuckle are revealed with air, cut with less sweet notes of rose petal and passion fruit. Bright, joyful acidity that is positively refreshing leads on to a surprisingly long finish of orange rind and a whisper of white pepper.

Eric Story

Domaine Skouras has been paving the way for modern Greek winemaking since George Skouras built his first winery 24 years ago...George is an unbelievably enthusiastic and energetic man with a passion for continually watching, learning and striving to make things better.

GOODBYE

Being human is being blessed (or cursed) with the ability to reason. In the process of reasoning, we make an attempt at order in the midst of an uncertain and sometimes chaotic world.

I know I do—I am a creature of habit, and every chance I get I try to maintain the illusion of an orderly and predictable existence.

That is why this comes as a shock, at least to me: After 32 years of service, I am leaving K&L Wine Merchants.

I started in 1978, the same year I saw the last Sex Pistols concert in San Francisco. Bucky Dent led the Yankees to a World Series title. Jimmy Carter was President. The Bee Gees were big. Housing prices averaged just \$55,000.

It was May. I landed a job in the Millbrae (CA) store, courtesy of one of the owners (Todd Zucker) having been coached in high school basketball by my dad. I was just a pup, under 21 and was allowed to buy beer. I happily strapped suds onto the rack of my Kawasaki 400 motorbike after work. My pals loved me.

K&L went through boom times and lean times and back again, calendar pages flipping as if blown by gusts of wind. Ralph, Shaun, Brian Keating and I grew up with K&L, which went from from being discounters of jug wine and spirits into the business of fine wine. We were, as it turned out, ahead of the curve. And we were blessed: we loved what we did.

We still do, although I will not be here with them to see the next chapter in person. I will, after three decades, go from being joezugelder@klwines.com to just plain Joe Zugelder. It will be an unfamiliar feeling to say the least. No matter what we do or how long we live, there will come a time when we are gone—from the job, from the earth, from memory. It is inevitable. But as long as we live, there is hope

for a new day. I will remind myself of this constantly. It is the only way for this human to make sense of his world. But all things must pass.

My dad used to say, “I don’t care what you do; just try to do it the best you can.” I have tried to do the best that I could do for this company. I treated the finances of my department as if they were my own; I tried to balance the interests of the company and still commit myself to you folks in a way that would better your opinion of doing business with us. If I bought a collection of wine from you, believe me, I did my best to make sure that you got a fair shake. I knew that many collections were being offered to me because of death, divorce, health and financial issues. At those times we all need a little bit of support. I tried to find a way to give that as well.

A business has three assets that matter: integrity to do the right thing, employees that believe in what they are doing and customer satisfaction. This will never change. In the wine world, a customer needs to know that a recommendation advances all of these principles: the right wine makes for a happy customer and furthers the shop’s reputation. And that is what we did when we helped to build the name on the logo. I will risk speaking for Brian and Ralph and Shaun (and Jimmy C and Jim B and Anne and on and on) when I say: we are immensely proud of that.

I would like to say two more things, to colleagues and customers/friends alike (for there is not enough room to name you wonderful people):

I love you. And thank you. And oh my goodness will I miss you. This wonderful world is mine, thanks to all of you. Good luck to each of you in your next chapter. Let’s look forward now, with hope, to the new day. May the wind always be at your back. And may the love you take be equal to the love you make.

Joe Z

JIM’S JULY GEMS

Soooo, I thought that the last two springs were cold; this year will top them both. With rains I have not seen the likes of since the winter of 1996/97 added to the mix, I wonder how the grapes are developing in the vineyards, both north and south. As of this writing (May 26th), I have not concretely assessed what this spring has done to the evolving grape crop thus far, but I can assure you that it cannot be pretty. I will say this again this year, as I have the last two springs, we need warmth, and soon.

I want to begin this column with one of the finest rosés that I can ever recall tasting, recommending or writing about, the **2009 Les Vignerons de Fontes “Prieuré Saint-Hippolyte” Languedoc Rosé* (\$9.99)**. The last two vintages of this rosé were incredible, but this Gem takes it all. This is the essence of what rosé is all about. Bright, pinkish in color, the nose is the quintessence of ripe strawberries, and it has a hint of wet stone minerality that carries over to its dry, mouthwatering, yet crisp palate and finish. This lovely Gem will be our house rosé, according to the guys, for the rest of summer. 11% to 14% ABV. (Please note that the importer puts the alcohol on the label, not the producer. The Europeans don’t care what the alcohol is, only our government, for tax reasons, which is another article in and of itself.)

The stunning **2009 Jean-Francois Merieau Touraine Blanc* (\$13.99)** comes from a single vineyard parcel of 60-year-old Sauvignon Blanc vines. This organically farmed wine is hand-picked by non-picking-machine type humans, crushed, fermented, and aged (for up to seven months) in stainless steel, sur lie, which results in an incredibly deep-flavored, flashy, broad white that provides tons of character: lime zest,

clove-like spice and white peach varietal quality, with tons of wet stone minerality. This incredible Touraine Blanc Gem will be one of our house whites for the month, according to The Beaner. 12.5% ABV.



Produced as a unique blend of selected juice from around the various areas of Bordeaux by Luc Thienpont (Vieux-Château-Certan, Pomerol, and Clos Des Quatre Vents, Margaux), the **2008 Hexagone Bordeaux Rouge* (\$10.99)** is vinified for immediate drinkability and enjoyment. I don’t think that this Gem has experienced any real oak contact, with its totally upfront blackberry to cassis fruit on the nose and palate, which is round, approachable and relatively seductive in its softness and lush drinking charm. According to Anderson, the decider in this case, this will be one of our house reds for the month. Enjoy! 12.5% ABV.



Finally, we have the **2007 Antaño Crianza Rioja (\$9.99)**, one of the finest New World Riojas that I have ever tasted. It is a blend of Tempranillo (80%), Garnacha (5%), Mazuelo (5%) and Graciano, which presents lip-smacking, complex, broad fruit characteristics without being over-the-top. Deep ruby in color, this Gem explodes from the nose with opulent plum, cassis and blueberry fruit qualities, with notable touches of dusty minerality and hints of cedar. In its expansive, ever-changing mouth presentation, you will find all these qualities in spades, plus structure and depth of character. This will definitely be one of our house reds for however long it lasts, according to Anderson. 13.5% ABV.



Jim, Anderson, Eby and The Bean

UNDER THE RADAR *Portuguese Liqueurs*

All of the folks at K&L are big fans of regional specialties and rare wines that are produced only in specific parts of the world, because we've found learning about culture is so much more fun when you can eat and drink your way through it. As a respected wine merchant, we send buyers all over Europe to the search out the treasures that are virtually unknown outside their respective region. It's rare, however, that these discoveries make their way onto the liquor shelf rather than the wine rack. Importing wine is simply an easier task to do legally, so many companies blow off the booze. Lucky for us we have a small importer of all things Portuguese right here in the Bay Area, who recently brought in a delightful line-up of almost alien-like products that, until now, were nearly non-existent outside of Lisbon. Not only are they fun and delicious, but they are extremely inexpensive as well, which makes taking a chance on a bottle that much easier. I had a blast tasting through these, and I love it when friends come over and I get to bust them out after dinner.

Beirão Orange Liqueur of Portugal (\$17.99)

This is Portugal's most famous liqueur—a spirit you can find in almost every bar and restaurant in the country—it's a "triple-orange" style that's

great on the rocks with a twist. Or, try it muddled with limes over ice for a drink to refresh you on the hottest of days.

Brandymel Algarve's Special Honey Liqueur (\$17.99)

This honey liqueur is the perfect cure for whatever ails you. It literally tastes like honey! Not honey-flavored or honeysque, but the real thing. It is great on the rocks and makes a fantastic substitute for simple syrup.

Espinheira Ginja Cherry Liqueur (\$15.99)

This Portuguese liqueur is made by marinating the ginja berry, which is very similar to cherries, in brandy. Traditionally served as a shot with some fermented fruit at the bottom of the glass, this would also make a great substitute for cherry liqueur in your favorite cocktail. The bottle actually has cherries rolling around on the bottom.

Casa d'Avelleda Adega Velha Old Brandy (\$37.99)

This is a 10-year-old spirit aged in all French oak with a lot of fruit on the nose. A very solid brandy that really delivers for the price. I think the Avelleda is comparable to some of our better 10-year Cognacs, but with more intensity. It is a fantastic value for fans of Spanish-style of brandy.

David Driscoll

GETTING TO KNOW *Chris Miller*

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

My business card says "wineguy," a term that suits my endeavors, both present and future, fairly well I'd say. I've only been working at K&L for about four months. I did, however, spend close to a decade, first as a supplier rep and then as a wholesale sales manager, trying to sell vast quantities of wine to K&L, something which was met, every now and again, with varying levels of success.

What did you do before K&L?

Just prior I was the wine director/sommelier at Pizzeria Mozza. Just prior to that, I was on a four and a half month trip around the world...

What do you do in your spare time?

Listen to music, read, cook, hang with my fiancée, go to the gym, ride my bicycle, drink lots of beer...

Describe your perfect meal.

A fall afternoon at the Hog Island Oyster Co. on Tomales Bay, fiancée, six or seven dozen fresh shucked Kumumotos with a tangy mignonette and a mag of '88 Salon.

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

When much younger (much younger!), my initial musical tastes tended towards AC/DC, Ozzy Osbourne, Speed and Rap Metal. Now I'm really into the Thievery Corporation, Ray

LaMontagne, Yo La Tengo and Gillian Welch. There's an unmistakable similarity in how my palate has developed.

What do you like to drink?

Per my analogy in the previous question, I prefer lower alcohol, higher acid, cool climate, complex wines, as opposed to huge, oaky monsters. Hugh Johnson once said, "When I finish a sip of wine, I want to be left with a question mark, not an exclamation point." Bravo, well said chap! Oh, pretty much any beer under the sun, and I'm a coffee snob.

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

Find a "wine guru" you like, someone to whom you can ask a lot of questions, get advice, etc. Taste as many wines as you can. Read some. Most importantly, in the words of the esteemed Flava Flave, "don't believe the hype," and trust your palate.

If you could have dinner with any three people in history, who would you invite? What would you serve each of them?

Toughest question of them all...Mohammed, Buddha and Jesus. Think what a fascinating conversation that would be. I don't think any of them are big drinkers, but I would tempt them with Krug Rosé, a mag of '96 Leflaive Montrachet, '90 Jayer "Cros Parantoux" and '88 Rouseau Clos de Beze to go with a vegetarian feast. Then Racer 5 IPAs late into the night.

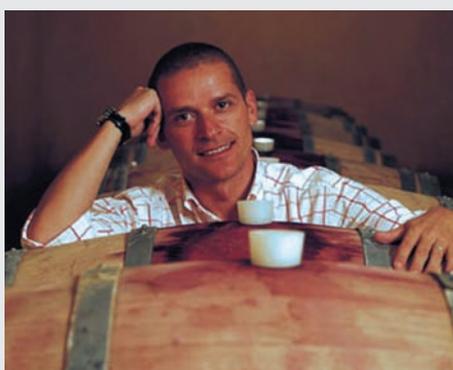
"Lucky for us we have a small importer of all things Portuguese right here in the Bay Area, who recently brought in a delightful line-up of almost alien-like products that until now were nearly non-existent outside of Lisbon."

GETTING TO KNOW:

Chris Miller



"Find a 'wine guru' you like, someone to whom you can ask a lot of questions...Taste as many wines as you can. Read some. And, 'don't believe the hype...'"



Photos from Fattorial il Gambero.

“I tasted the 2005 Fattoria il Gambero Tinterosse Pinot Nero a couple of weeks ago and was stunned by its Pinot-like nature first, second by the level of complexity and third by its out-and-out drinkability.”

SUL TAPPETO ROSSO

I have a confession to make. Most all of you reading this will probably think that I am a dyed-in-the wool Italian wine drinker and that my preferred “last glass” of wine would be Brunello. Well, that’s not exactly true. You see, there was this guy named Armand Rousseau who made wine from a place called Chambertin and, well, yes, that would be my last glass; I love the stuff. Having said that now, Italy is still my true love. It excites me and fills my world with the never-ending challenge of new and unimaginable wines, places and people. You could draw a conclusion from my last glass and my love of Italy that Pinot Nero (Pinot Noir in Italian) would be really high on my list of favorites and that the store would be full of them. Alas, there are scant few. The Alto Adige has many vineyards dedicated to this intriguing grape variety, and they produce lots of very good albeit somewhat expensive interpretations of the grape, yet I’m not personally overwhelmed by most of them. But Pinot is now planted just about everywhere in Italy, and in the future I will be looking to vineyards planted on the slopes of Mount Etna in Sicily, but for now the north.

It isn’t that Italy isn’t fascinated with Pinot Nero. There have been plantings for almost 150 years. For decades vineyards in the Oltrepò Pavese (in the hills beyond the Po River, just south of Milan) have grown Pinot Nero for the sparkling wine producers in Piemonte, making serviceable, clean juice for the oceans of bubbly that Italians love to drink. In the last couple of decades the producers in the Oltrepò Pavese have begun making their own wines, and now there is a great movement towards making still reds.

“You could draw a conclusion from my last glass and my love of Italy that Pinot Nero (Pinot Noir in Italian) would be really high on my list of favorites and that the store would be full of them. Alas, there are scant few.”

I tasted the **2005 Fattoria il Gambero Tinterosse Pinot Nero (\$16.99)** a couple of weeks ago and was stunned by its Pinot-like nature first, second by the level of complexity and third by its out-and-out drinkability. I can’t remember (if ever) the last time I got excited about a Pinot from anywhere that costs this little, it just so rarely happens. This isn’t a “big” wine, but it is truly Pinot Nero. It spends six months in barrique, but the wine just shows the pure nature of the grape. This Tinterosse’s nose is elegant, with hints of dried rose, porcini, bits of leather, spice and some cherry, and it has a wonderful mouthfeel—not soft Central California Coast lushness—snappy yet without edges. It is long on the palate, lingering and lifting. I would love to drink this wine by itself, but it would be best with, perhaps, some pasta or roasted chicken. We have a limited supply, so don’t wait!

On another note: It’s July and, unless you live in San Francisco, the weather is warm. For me that means **Cima da Conegliano Prosecco (\$15.99)** and fireworks are on the agenda! Cima da Conegliano is a new producer to me, and that isn’t particularly unusual with the number of Italian wineries somewhere north of 50,000; it’s hard to keep track of everyone! The winery’s owner, Franco da Ros, was a passionate believer in Grappa, and this is a distillery first and foremost. Franco started the distillery in 1970, and the family still runs the show today. They have access to some of the best vineyards in the Conegliano area, and this Prosecco really speaks to me of the region. It seems stonier, earthier and woodsier (albeit extraordinarily delicate) instead of the more mineral, leaner and more citric versions from Valdobbiadene, like my usual drink, the **Silvano Follador Brut Prosecco* (\$19.99)**. Try one of each. You’ll love both!

Greg St. Clair

LUGLIO'S SELEZIONE

2008 Posta Arignano San Severo Bianco Puglia* (\$9.99) This is one of those wines that every vintage makes me say, "Wow... that's better than last year's." Bombino Bianco, Trebbiano and Verdeca all work together so well to make this unique wine. Melon and succulent fruit notes are the first to hit your palate on this full-bodied summer sipper. It has incredible length to it as well, and balanced acidity. This is a great wine for those long summer nights and light suppers of fresh salads, pasta primavera or a chilled tomato basil soup.

2008 Ermacora Pinot Bianco* (\$14.99) Here is one our most popular wines from Colli Orientali del Friuli, just a few miles from the Slovenian border. Perfectly balanced, this wine has incredible depth, concentration and focus. There are ripe apple and pear aromas and flavors, with minerality on the front palate, a very rich and creamy mid-palate and great length on the finish. A stunning wine from the brothers Ermacora! It could also last for some time in the cellar, but only if you could stash enough away to keep your hands off. Serve with grilled chicken diablo or a seafood risotto.

2008 La Montagnetta "Il Ciaret" Freisa Chiaretto* (\$9.99) At one time Freisa was among the most important varieties in Piedmont, but it is now largely confined to the Asti and Casale areas of Monferrato and Alba. I am grateful to all the small producers that still make wine from this grape. The Il Ciaret is a little darker in color than most rosés, with its almost fuchsia sheen. It is fresh and lively on the nose, with wild strawberry aromas that are also echoed on the palate, and a touch of citrus zest on the finish. Give a light chill, grab a book and enjoy a summer afternoon, or pair it with something spicy.

2005 Rocca di Montegrossi "Geremia"* (\$34.99) Last month I wrote up this producer's Chianti; this month I give you their Super Tuscan, a favorite of mine (and, apparently, of Kirk too). Geremia is 60% Merlot and 40% Cabernet Sauvignon that spends 24 months in French oak. It has lots of dark-skinned fruit, with spice, minerals and toasty oak that complete each other on the nose and palate, and the wine has pleasantly soft tannins, but good acidity to pull it all together. Try this at your Fourth of July barbecue.

Saluté America!

Mike "Guido" Parres

Captain's Log BEATING BORDEAUX

With all of the anticipation and hype surrounding the 2009 Bordeaux futures campaign, I thought I would take a moment to highlight some "Bordeaux inspired" Italian wines. By that I mean Bordeaux varietals grown in Italian dirt. While you are thinking about buying that Bordeaux Supérieur at a great price and fretting at not even being able to hold the bottle for another year and a half, let alone drink it, I say: do it, but also try the **2008 Blason Cabernet Franc* (\$9.99)** for instant gratification. From the Isonzo plains in Friuli, which have soils very similar to those of Bordeaux (hence the abundance of Bordeaux varietals planted there). Okay, this wine is more Loire than Bordeaux, to be honest, but it is more Italian than either of them. With bright fresh fruits, both red and dark, earth, a touch of tobacco/herbal spice and modest tannins, this is much friendlier than most young Bordeaux. This is an easy-going dinner companion, too; try it with roast chicken or pork, maybe even a burger.

If you're really in the mood for something more intense, full, maybe a touch brooding, (well, not brooding, maybe more introspective) try the **2005 Rocca di Montegrossi "Geremia"* (\$34.99)**. This is a Super Tuscan, a 40/60% blend of Cabernet Sauvignon and Merlot. I'll admit that I'm not always a fan of completely Bordeaux-dominant Tuscan wines. In fact, a wine has to work pretty hard for me to like when there are so many indigenous varietal wines to be had. (By the way, you need to try their '06 "San Marcellino" Chianti. It is amazing, but I digress.) This wine drinks like an old school Pomerol. Dark fruit, earth, spice, leather, lots of structure. It is ripe but not sweet or jammy; it has depth and complexity. I hate to go on and on about it but, to be honest, to me it is more exciting than most Pomerols! So don't forget to add a bottle or two while filling your cellar. The Geremia is good now, and it will be even better by the time those '09 futures have arrived and long before they're ready to drink!

Kirk Walker

"I am grateful to all the small producers that still make wine from this grape."

"While you are thinking about buying that Bordeaux Superior at a great price and fretting at not even being able to hold the bottle for another year and a half let alone drink it, I say: do it, but also try the 2008 Blason Cabernet Franc..."

POUR VOTRE PLAISIR

A Domaine to Watch

Denis Barraud runs a small domaine in the picturesque town of Vergisson, deep in the hills of the Mâcon. His is a hands-on operation, farming organically (although he has not gotten certified), with tremendous attention to detail. He farms five different Pouilly-Fuissé vineyards, as well as making St-Veran and Mâcon Blanc from Vergisson. His wines have focus and length, with a clear sense of place. We have worked with Denis since the 2002 vintage, and it has been exciting to watch his operation grow. He calls his winery *Domaine des Nembrets*, after the area in Vergisson. With that name he also avoids confusion with his older brother Daniel Barraud, whose eponymous domaine in the same village is well-known.



Vergisson and La Roche.

Denis prunes his vines for a much shorter crop than most of the growers in the area in order to avoid having to do a green harvest. While risky if the weather turns bad or hail hits, this leads to higher quality grapes at harvest, and his wines show this concentration on the palate. His **2009 *Domaine des Nembrets Denis Barraud Mâcon "Source de Plaisirs"** (\$12.99)** used to be called Mâcon-Vergisson, but the people in charge of wine labeling in France made that name illegal since growers from the villages in the Mâcon-Villages appellation did not want any competition. So now he cannot even mention that his winery is in Vergisson on the bottle for this wine, and instead he just lists the postal code on the label. But it still comes from his hillside vineyards in Vergisson, with the crispness and minerality that the rocky soils and cool nights in this area generate. Because of a terrible spring hailstorm in 2009 this is in very short supply this year, so do not wait or you may miss it. I plan to buy some and enjoy it this summer myself.

*"Denis Barraud's *Domaine des Nembrets* is a hands-on operation, farming organically, with tremendous attention to detail. He farms five different Pouilly-Fuissé vineyards, as well as making St-Veran and Mâcon from Vergisson. His wines have focus and length, with a clear sense of place."*

His **2009 *Domaine des Nembrets Denis Barraud St-Véran** (\$14.99)** is richer and rounder in character than the Mâcon, with a bit more energy as well. Although very rich on the palate, it has drive and focus, with a long finish. This is always a rich and concentrated Chardonnay, thanks to Denis' careful vineyard work, and the '09 is no exception.

Also just in on the same container is a very special treat. Denis is building a new storage facility and needed to clear some space to make room. So we agreed upon a very special price for the **2008 *Domaine des Nembrets Denis Barraud Pouilly-Fuissé "La Roche" Vieilles Vignes** (Was \$25.99—Now \$19.99)**. This is Denis' top cuvée, and it never sells this economically. It is from vines planted in 1952, in what is generally regarded as one of the best vineyards in all of Pouilly-Fuissé. It has soils composed of Jurassic limestone, both at the surface and below the surface. (It's composed of Bajocian limestone at the surface, with Bathonian limestone subsurface and some Calcareous inclusions, for you geology nuts.) But the proof of the pudding is in the wine glass, to misquote an old saying. The old vines are naturally lower in yield, with a harvest of only 45 hectoliters/hectare. Without any need for grass to restrict their vigor. Denis plows this vineyard, and he refuses to use any chemical weed control. The result is a wine that is concentrated, rich and intense, with a long finish and lots of power and minerality. He ferments and ages the wine entirely in small French barriques between one and five years of age, but never in new wood, as he wants the sense of place to show through, not the oak influence.

Finally, for those of you who have enjoyed the **2008 *Domaine Paul Pernot Bourgogne Blanc** (\$19.99)** and have been saddened by the fact we ran out, we managed to secure an additional supply direct from the domaine, which arrived on the same container as the Nembrets. If you have not had this terrific, rich, estate-grown and bottled wine from Puligny-Montrachet, you owe it to yourself to do so before this last shipment sells out as well.

À Santé!

Keith Wollenberg

The 2009 *Domaine des Nembrets "Source de Plaisirs"** used to be called Mâcon-Vergisson, but the people in charge of wine labeling in France made that name illegal since growers from the villages in the Mâcon-Villages appellation did not want any competition."

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| Vinotheque 550 | 428 | \$4,126 | \$3,115 |
| Vinotheque 700 | 528 | \$4,267 | \$3,219 |
| QT Models | | | |
| Vinotheque 320 | 264 | \$3,544 | \$2,689 |
| Vinotheque 500 | 368 | \$4,229 | \$3,189 |
| Vinotheque 550 | 428 | \$4,608 | \$3,489 |
| Vinotheque 700 | 528 | \$4,994 | \$3,789 |
| Villa Models | | | |
| Vinotheque 220 | 224 | \$1,999 | \$1,699 |
| Vinotheque 330 | 336 | \$2,299 | \$1,999 |
| Vinotheque 440 | 448 | \$2,699 | \$2,299 |
| Credenza 3-door | 216 | \$2,999 | \$2,549 |
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JULY FEATURED

ITEM: Architec

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“However you ’cue, we can make sure you have burger-, sausage- and grilled chicken-ready wines with no hassle. Our wine clubs offer a simplified way to shop.”

K&L Wine Clubs: However You ’Cue

Unless you live in San Francisco, summer means warm weather and barbecues. If you do live in SF, then you might be hovering over the grill with your mittens on. However you ’cue, we can make sure you’ve burger, sausage and grilled chicken-ready wines with no hassle. Our wine clubs offer a simplified way to shop, with five options guaranteed to fit almost anyone’s taste or budget. If you love Champagne, big bold reds, classic Italian wines, interesting varietals and/or great values, you’ll find them in one of our great clubs. Our experienced buyers and purchasing power, built over more than 30 years in the business, allow us to negotiate great deals in order to give you the best possible wines for your money. The clubs are not only a great splurge for yourself, but they also make a great gift for a friend, colleague or loved one. All clubs, except the Champagne Club, ship monthly and are subject to sales tax for California residents. To sign up, call **800.247.5987 x2766** or email us at: theclubs@klwines.com.

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

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

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

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

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

Alex Pross, Wine Club Director

JULY WINE CLUB PICKS

signature red collection

2007 Moulin de Gardette “Tradition” Gigondas*

This lovely Gigondas from Domaine de la Gardette exudes super bright cherry notes, along with hints of saffras, black olive and cocoa powder. This Southern Rhône beauty possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish on this wine elegant rather than coarse and chewy. Crack open a bottle of the Tradition and enjoy with grilled chicken and fig sausages or a homemade wild mushroom pizza!

Regular K&L Retail \$24.99 Wine Club price: \$19.99

best buy wine club

2009 Allram Grüner Veltliner (1L)*

Fermented and aged in stainless steel and bottled with a crown cap, this is the perfect liter—fresh, light and snappy, delivering all the thirst quenching you look for in a wine like this. The nose is textbook Grüner filled with spice and pepper, snap pea and grapefruit. It is sleek, focused and juicy owing to the wonderful bright acid structure of the vintage.

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

premium wine club

2009 Josef Leitz Rudesheimer Klosterlay Riesling Spätlese*

A K&L exclusive bottling! A grower that needs no introduction. We have been proudly endorsing Leitz wines since our first taste of the ’99 Drachenstein. This comes from a single vineyard site (Klosterlay) just above the little village of Rudesheim. It is intensely fragrant, full of sweet herbs, lavender and grapefruit peel. High-toned and vibrant on the palate, with a refreshing raciness and minerality that begs you to drink more. This is a very precise and balanced expression of Riesling, with clean flavors and a long juicy finish. Can be cellared for 15+ years without worry.

Regular K&L Retail \$19.99 Wine Club Price: \$14.99

italian club

2007 Baglio di Pianetto “Carduni”

Bordeaux in Sicily? This is a unique wine. It’s not merely 100% Petit Verdot, but Petit Verdot from Sicily nonetheless. This is a full-bodied, rich wine with incredible depth and ripeness, layered with complex camphor-like aromatics. It spends 18 months in French barriques and gives one a feeling of density on the palate. Luscious, powerful and perfect for grilled meats, this wine also received 91 points from Robert Parker’s *Wine Advocate*.

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

TALES OF THE SPORTING LIFE

The summer is finally upon us and with it comes a host of exceptional products that can't be missed. As the summer heats up, I find myself striving to be more adventurous and try new things, and our producers and importers have not disappointed. This is truly a special time to be a tippler, and I consider myself extremely lucky to be "in the thick of it." Here are a couple of the "not to be missed" new arrivals to K&L's Spirits department:

Gran Classico Bitter of Turin (750ml \$29.99) I had the pleasure of tasting this product in the most impressive circumstances last year, and the opportunity to try this wonderful bitter in its full glory was not lost on me. Mixed perfectly by LA's premiere cocktail guru—Eric Alperin—the Gran Classico truly shone. It was at an afternoon meeting with the importer, and Eric kindly admitted us to his establishment to taste some of Tempus Fugit's up-and-coming spirits. The Negroni that Eric mixed up was nothing short of sublime. The product itself is familiar to the tastebuds, but brings several new layers to this classic drink. Needless to say, I've been bugging these guys about it ever since, and it's finally here. Five stars from the *Spirits Journal*. I'm confident that this product should be a staple in any serious bar, and you should add it to yours.

Jefferson's Presidential Select 18 year "K&L Exclusive" Single Barrel KSB (750ml \$89.99) One of the best parts of being the spirits buyer here at K&L is having the opportunity to select single barrel expressions of classic whiskies. It's not a task without tribulation. It requires confidence in your palate as well as an intimate knowledge of what your customers want. Sometimes, however, it's the easiest choice I have to make in a day. Jefferson's Presidential Select 17 year is one of the most highly-rated American bourbons available today. Sourced from the old Stitzle Weller distillery, which was mothballed in the early '90s, but is responsible for some of the most sought-after American whiskey ever (i.e. Van Winkle), Jefferson's has some of the very last barrels available. Just like Van Winkle, this is a wheated bourbon. The *Malt Advocate* rated the chillfiltered small batch version of this whiskey 96 points, and what we have is straight out of the cask with no chillfiltering. We also got lucky because we were expecting a 17 year, but before it was bottled this bourbon had a birthday. Happy Birthday Stitzle Weller barrels, you can vote...right into my mouth! Needless to say this is one of the finest bourbons available and the only expression of Jefferson's 18 year available today. The official launch of the Jefferson's 18 year to the general public will be this fall, but it won't be single cask, and it will be chillfiltered. So don't wait to own a part of American history.

Vergano Luli Moscato Chinato (500ml \$46.99) and Americano (750ml \$39.99) I've kind of rambled beyond my word count, but I didn't want to leave you without mentioning these incredible apéritif wines. Starting with incredibly high quality ingredients, Vergano's apéritif wines are 100% handmade. This means that they aren't cheap, but if you try them you won't feel bad about shelling out a little extra for these unique products. These are both wines of profound intrigue, which confound the taste buds. Definitely for those of us who enjoy a bit of bitter, yet subtle and balanced. They have great mixing potential, plus they look AMAZING on the bar.

David Othenin-Girard

K&L WHISKY MERCHANTS

K&L has long been a force in the wine retail business because of its ability to bring in wines directly—straight from the producers without any middlemen. We find products that no one else is importing and build relationships with the farmers and craftsmen who make them, turning our customers on to fantastic bottles that are unavailable anywhere else. When David OG and I took over as the spirits buyers, we wanted to adopt a similar game plan for brown booze. You can buy a bottle of Glenlivet 12 at K&L, and just about every other liquor store across the country, because we all source our whisky from the same set of distribution companies. But what if we were able to start purchasing our own whiskies, or better yet, our own barrels of whisky, and have someone bottle them for us? It would be like the general stores of old where people carried in their own bottle (at that time worth more than the whisky) and filled up on whichever flavor the store was offering at that moment. While we can't actually have the barrel in the store, we are on course to start offering incredible values on exclusive single malt, single barrel, cask strength whiskies that are available nowhere else. It's like it came right out of the barrel and into your bottle! While normally we'll be shooting for mid-price barrels, we really wanted to start off with a bang:

Clynelish 27 Year Old A.D. Rattray "K&L" Single Barrel Cask Strength Single Malt Whisky (\$115.99) This single cask of 27-year-old Clynelish has been bottled for us unchillfiltered and at barrel strength (60.5%) so as not to alter one iota of the whisky's purity. The whisky is a golden yellow color and showcases a nose full of stone fruit, oil and wax, with a palate that contributes baking spices and grains to the profile. Every drop of this whisky is nothing short of magical, and it easily rates as one of the finest spirits I have ever tasted. Only 296 bottles available.

David Driscoll

"The *Malt Advocate* rated the chillfiltered small batch version of this whiskey 96 points, and what we have is straight out of the cask with no chillfiltering."

"While we can't actually have the barrel in the store, we are on course to start offering incredible values on exclusive single malt, single barrel, cask strength whiskies that are available nowhere else. It's like it came right out of the barrel and into your bottle!"



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The Last Word **ON BORDEAUX**

Back on May 22nd all three K&L stores poured Bordeaux showing three different vintages (2007, 2005 and 1999) from multiple châteaux. There was a great turnout in the Hollywood store, with all our customers commenting on how excited they were after the tasting. This was partially in response to the opportunity to taste the 1996 d'Yquem, but also because the wines showed beautifully. I believe most of the wines from the tasting are written about in this issue so I am focusing on the 2007s.

2007 Haut Bergey, Pessac-Léognan (\$29.99) Both of the Pessac wines were a hit (the other was the 2005 Haut Vigneau). The Haut-Bergey's nose was dominated by blackberry and cedar, but on the palate these elements were backed by tobacco, dried herbs and spice, all around a supple mouthfeel. The blackberry finish also showed more herbal notes.

2007 Malescot-St-Exupéry, Margaux (\$49.99) This wine was the tightest of the '07s despite being decanted two hours before the tasting. Dark berry and currant fruit dominated the nose, with cedar hiding behind. The mouthfeel was a bit astringent, with slightly gritty tannins, but there was plenty of dark fruit, cedar and oak spice. The finish was long, with spice notes dominating and black fruit taking a backseat. There is a lot to this wine, it is just needs more time in the cellar.

2007 Pichon-Baron, Pauillac (Inquire) This wine is showing more of itself since I first tasted it. The nose was expressive, with cassis, spice and cedar. The tannins were more polished this time, with rich layers of cassis, chocolate, spice and a mineral backbone that carried through on the long finish, along with oak spice and cassis.

2007 Les Forts de Latour, Pauillac (\$99.99) I am still amazed how refined this wine showed. Rich cassis fruit and mineral aromas jumped from the glass. The tannins were polished, with a refined but rich mouthfeel lush with cassis, pencil lead, mineral and cedar. The finish was long and full of cassis and oak spice. Excellent for the vintage.

1996 d'Yquem, Sauternes (375ml \$139.00) This was the star of the tasting, especially since most of the customers that day were tasting a d'Yquem for the first time. I only wish we could have tasted this next to the 1997, which the '96 takes a back seat to. Smoke, vanilla, apricot and peaches showed on the expressive nose. The rich mouthfeel showed layers of honey, tropical fruit like mango and pineapple, as well as vanilla and spice. The finish was cleaned up by pineapple-y acidity and spice.

“This was the star of the tasting, especially since most of the customers that day were tasting a d'Yquem for the first time.”

Steve Greer