



WINE News

WELCOME to the May issue of K&L's Wine News. This month we're featuring Bordeaux, the King of wines. Inside you'll find great values and collectibles from the 2005 and 2006 vintages, a brief preview of the 2008s, and so much more...

Bordeaux **STILL KING**

No matter how you slice it, the red wines of Bordeaux are the best in the world! I'm sure my buyers are cringing as they read this, but it is what it is. Burgundy may be the queen of red wine, and the Rhône Valley may make great reds, (and let's not forget Napa, Tuscany, Argentina and Spain), but Bordeaux has been making great wines for more than 800 years. I know it is fashionable to say that Bordeaux is boring, too expensive, out of touch with reality, etc. Yes, I admit that many of Bordeaux's top wines are very expensive—the most expensive wines in the world outside of Romanée-Conti—priced well out of reach of most wine lovers. And because Bordeaux is the most collectible wine region in the world by far, fine Bordeaux appreciate in value faster than any other wines (except a few cult wines). Do not forget that Château Lafite-Rothschild or Mouton-Rothschild makes upwards of 20,000 cases, and even Petrus or Ausone make more than 1,000 cases, far more wine than any cult California producer or famous Burgundy properties.

During these troubled economic times, most of us are not looking for trophy, collectible Bordeaux. And though Bordeaux may be King, you do not have to spend a king's ransom for great wines from the region. Most of the Bordeaux articles in this newsletter feature affordable, delicious-tasting examples, many to drink now and some to cellar a bit. Bordeaux reds are surely the most ageworthy wines in the world! Before I get into any more trouble with my buyers, I better mention some of my choices. More of my favorites are listed on pages 2 and 20.

From the outstanding 2000 vintage:

Château Ducluzeau, Lustrac* (\$19.99) Owned by the Borie family of Ducru fame, this wine is 90% Merlot and quite soft for a Lustrac. Toasty aromas—sweet fruit. Bargain!

Château Verdignan, Médoc (\$21.99) Outstanding old school value packed with plenty of fruit and some minerality.



From one of my favorite vintages, 2001:

2001 Marbuzet, St-Estèphe* (\$29.99) Best ever by these folks. Made by the Cos d'Estournel crew; rich and round and elegant. Finesse and all fruit on the palate. 91 points from me!

2001 Verdignan, Médoc (\$14.99) Delicious wine—what a bargain! Big style in soft-style vintage. Rustic undertones blend with ripe fruit. I love it.

From the very ripe 2003 vintage:

2003 Belle-Vue, Haut-Médoc* (\$19.99) How great is this wine? All fruit with toasty nuances. Elegant, round and rich—not overdone. My pick.

From the very underappreciated 2004 vintage:

2004 Malmaison, Moulis* (\$12.99) All fruit here. For more strength try their excellent 2005 and 2006 vintages.

2004 Paloumey, Médoc (\$11.99) A property to watch in future—this old school wine is classic in style with fine fruit flavors. And the price!

Two favorites from the 2006 vintage:

Caronne Ste-Gemme, Haut-Médoc* (\$15.99) This property makes great tasting wine, and this fabulous value is sweet and lovely.

Seigneurs d'Aiguilhe, Castillon (\$15.99) A bit more international in style here, but perfect balance and toasty undertones. Smooth as glass.

Clyde Beffa Jr

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I Must Be Dreaming!



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

Here it is April 1, 2009 (no April Fools) and I am writing the newsletter at our Lake Tahoe house. That can't be, can it? Yes—like I said in the last newsletter, this is the first time since 1988 I have not traveled with a K&L contingent to

Bordeaux to taste the new vintage. It's Wednesday night and if I were in Bordeaux we would be at the Ducru-Beaucaillou for a tasting and dinner right now. Well, at least I am cutting down on my calories while at Tahoe. I have Bill Blatch's report on the conditions of the 2008 vintage and some notes on the quality up to now. Read more on page 20. I'll taste the wines in June and give a full report in the August newsletter instead of a separate publication. Let's face it, without a substantial decrease in prices from the Châteaux, there will be no *en primeur* campaign.

Let's talk about wines you can buy and taste today—especially the value-priced Bordeaux that just arrived. Two 1996 Bordeaux you must try are **Lanessan (\$24.99)** and **Clos du Marquis (\$79.99)**. If you want great wine for less than \$25, try the **2005 Beaumont (Inquire)**; it sold out twice already and is a stunning wine. The **2005 La Cour d'Argent (\$12.99)** is so good it

will be gone soon, and the **2005 Haut Belian Prestige (\$10.99)** is "are you out of your mind" good. And how about the **2005 Grand Bateau (\$9.99)**? Magnums are a steal at \$19.99! If big scores are your gig try the **2005 Pontet-Canet, Rauzan-Ségla, Lagrange, Haut-Bages Liberal (\$49.99)** or **2006 Nenin (\$59.99)**. And just coming in—you guessed it—the last batch of **1997 Langoa-Barton (\$39.99)** and some more **2005 Reserve de Léoville-Barton (\$36.99)**.

It's springtime and I am drinking lots of white wine while lounging around the pool (like I get a lot of time off). **2007 Clos Floridene* (\$24.99)** and **2006 and 2007 Reynon VV (\$9.99 and \$14.99 respectively)** are fabulous wines made by the best Sauvignon Blanc maker in the world—Denis Dubourdieu. The great white from our friends Florence and Daniel Cathiard, the **2007 Cantelys Blanc* (\$19.99)** is here, only 50 cases though. There will be plenty of Sancerre in my fridge, too: **2007 Boulay* (\$21.99 and up)**, **2007 Millet* (\$16.99 and up)** and **2007 Cherrier* (\$16.99)** for sure!

Are you planning a trip to Bordeaux or the Napa Valley? Are you looking for a place to stay with your extended family or friends? Go to winevillas.com and look at two gorgeous places owned by our very good friends John and Sharon Harris from Amici Winery. Happy Spring.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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Redwood City, CA 94061
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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

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San Francisco, CA 94107
P (415) 896-1734
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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

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 May 31, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

We accept American Express, Discover, Visa and Mastercard.

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REVIEW KEY

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

What do you do at K&L?

I am a salesperson at our Hollywood store and acting as the Hollywood store's liaison to the Bordeaux buyers.

What did you do before you started here?

I had left wholesale to return to the restaurant side of things, which only lasted a few years. My body and mind didn't agree with the lifestyle as much as it did when I was younger.

What do you like to do in your spare time?

Hiking, reading, movies and watching sports, especially Formula One racing.

What's your favorite movie?

Children of Men by Alfonso Cuarón is still my favorite movie from the last few years. And I still watch the *Royal Tenenbaums* by Wes Anderson monthly; it's hilarious.

What was your "epiphany wine"?

I was working at a wine-focused restaurant in 1992 and a customer gave me a glass of 1982 Haut-Brion. Done. After that I remember the 1990 Châteauneuf-du-Papes and the 1994 California Pinot Noirs, which pushed me towards wine sales. I found my first wholesale job in 1998.

Describe your perfect meal and what you would pair with it.

Easy. Close friends and family at my home preparing my favorite meal to cook: roasted leg

of lamb with root vegetables, greens, wild rice, drop biscuits and banana cream pie for dessert. A case of Bordeaux with dinner, a bottle of Armagnac, some cigars, cards and Pigs (the game) after.

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

I was definitely caught up in the rich, extracted wines in the early part of this decade, but now I am back to looking for structured wines that are layered with more mineral, spice and earth flavors. For whites, I love racy, acid-driven wines with lots of minerality.

What do you like to drink?

I have been drinking lots of Grenache-based wines from the Southern Rhône and Spain, but also a lot more beer lately from Belgium and US breweries like Dogfish and Avery.

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

Never ever feel intimidated by wine or afraid to ask questions. It's just wine and there are plenty of styles to explore at all price levels—at least you're drinking wine, which is good for you.

If you could have dinner with anyone in history, who would you invite?

I'd love to see both of my grandfathers, who passed before I knew them, and my grandmother Helen, who I still miss. I imagine there would be more Bourbon than wine.



STEVE GREER

"Never ever feel intimidated by wine or afraid to ask questions. It's just wine and there are plenty of styles to explore at all price levels..."

What do you do at K&L?

I've been a member of the sales staff in Redwood City for four and a half years. My current responsibilities include assisting with the wines of Bordeaux, focusing on in-store merchandising, sales and customer support.

What did you do before you started here?

After I completed my undergraduate degree in geography I went on to graduate school, intending to become a university professor. I left school before completing my PhD, but I still have a weakness for maps, particularly of the world's wine regions. After grad school I spent some time in the public sector working on regional economic development and right before I joined K&L I was working as a records manager for a large accounting firm.

What was your "epiphany wine"?

A 1978 Pio Cesare Barolo I had in the late 1990s. It was the first truly mature wine I ever tasted, but I think the reason the wine made such an impression on me was because it tasted exactly the way I was given to understand it would taste. I had read that older Nebbiolo might exhibit aromas of violets and tar. When I raised the glass it was as if I held instead a handful of violets, crushing them under my nose to release their perfume. A second sniff revealed a wonderfully tarry mineral note that took me back to my boy-

hood in the South where the summer sun would bake the asphalt, searing your bare feet if you were too slow in crossing the road.

How do you think your palate's changed?

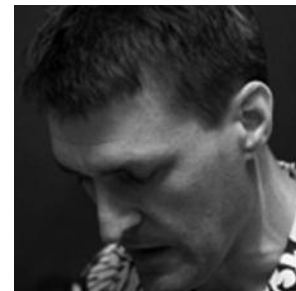
When I first started drinking wine, I drank a lot more red wines and wines that were bigger and more fruit forward. Now, though, I drink more balanced, food-friendly wines from all different parts of the world, of every type and description.

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

Form impressions readily, form opinions reluctantly. There is so much to know that one can never approach the study of wine with anything but humility. Keep an open mind. Measure what you learn against what you think you know. And taste, taste, taste. One of my colleagues here at K&L once observed that the best tool for learning about wine is a corkscrew. You learn something from every bottle you open, from every glass you pour. What could be better than that?

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

Eleanor of Aquitaine, Thomas Jefferson and Emile Peynaud. We would start out with a nice bottle of vintage Champagne and then simply sample as many bottles of Bordeaux as time and stamina would allow.



JEFF GARNEAU

"Form impressions readily, form opinions reluctantly."



“Clyde and I are big fans and have tasted at Coufran in April the past two years, where we also tasted his Verdignan. Clyde and I awarded numerous stars to a number of vintages of his wines.”

GREAT BORDEAUX VALUES MAKE FRIENDS!

At my desk today it feels like I've flashed back to the mid-1980s, when basic retailing 101 was the norm: selling the best-tasting wines for the money; what a concept! This was before the Internet made life more interesting, but far less personal, and when numbers and scores were used for sporting events, not to describe forms of Art such as wine.

Yes, it is a great shame that it's taken a worldwide economic crisis to jolt the wine world back to rational pricing. But there is a refreshing underlying element in all of this: the biggest abusers of out-of-control pricing will have to make good and reasonable decisions regarding the price of their wines moving forward or risk losing market share for a very long time, possibly forever. Why? Because unlike the mid-'80s, there are now a plethora of options for outstanding wine at affordable prices from across the globe that did not exist or weren't available then. Wines from Spain, Italy, Australia, South Africa, New Zealand, Portugal and lesser-known regions of California and France continue to offer great value.

The biggest abusers are high-end California wines (and not only those from Napa), where the wine goes up in price every single year regardless of quality, and most classified Bordeaux. Historically Bordeaux's best estates would assess the quality of the vintage and then price it upwards or downwards accordingly. But after observing California for years, with outright amazement and jealousy I might add, the Bordelaise decided to adapt the same policy! Big mistake! Thankfully that's never been the policy of the affable Eric Mialhe, owner and winemaker at Ch. Coufran and Ch. Verdignan.

We go way back with Coufran; it was one of the châteaux in stock at K&L when I started here in 1978. Eric Mialhe's wines are textbook St-Estèphe—strong, dark and natural. He uses one-quarter new oak every year, and the oak is a blend of two-thirds French and one-third Eastern European oak. Eric has a very different philosophy when it comes to selling his wines: He does not sell them to the world on a pre-arrival basis as most large estates do, instead he holds every vintage, in its entirety, at his huge temperature-controlled warehouse on the Coufran estate and sells it to the world as it is ordered. It is one of the very few estates where a selection of older, perfectly stored Bordeaux can be procured. His warehouse currently holds more than 45,000 bottles!

Clyde and I are big fans and have tasted at Coufran in April the past two years, where we also tasted Verdignan. Clyde and I awarded numerous stars to a number of vintages of these wines. In fact, I was so impressed with the Coufran/Verdignan wines that I included them in my “Taste the Greats of Bordeaux Tour” last June. It was a great visit; our customers had a great barbecue-steak lunch at Eric's and his wines really shined at our tasting.

St-Estèphe is famous for blue clay soils perfectly suited to Merlot, hence both estates include a high percentage of Merlot in their blends. Verdignan is 45% Merlot and Coufran is a whopping 85%—earning it the nicknames “Pomerol of the Médoc” and “Little Petrus.”

Eric's philosophy and the quality of his wines paid huge dividends at our in-store tasting in March. We sold more of his wines at one time than we have here in many years! The elegant **2001 Verdignan (\$14.99)** was full of lively acidity with crisp, red cherry fruit and spice that will drink nicely for a few years, while you wait for the darker and more powerful **2000 (\$21.99)** to hit its stride. The **1999 Coufran (\$15.99)**, with its tasty purple-blue fruit, was supple and ready to go; but the **2005 (\$21.99)** and **2000 (\$27.99)** showed the stuffing and complexity that comes from great weather vintages in Bordeaux. Then we tasted **1990 (750ml \$59.99; 1.5L \$119.99)** and **1989 Coufran (\$59.99)**; the question everyone asked was, “Will the '00 and the '05 turn out like the '90 and the '89?” My answer was an emphatic, “Absolutely, they will!” After a final sip of the sweet, elegant and floral **2006 Ch. Suduiraut (375ml \$34.99; 750ml \$64.99)**, the shopping spree started and carloads of Coufran and Verdignan drove away from K&L with our happy customers!

Other great value wines to be all over include Bruno Borié's delicious **2005 Lalande-Borie (\$29.99)**. It's classy, elegant and hard to stay away from. The **2005 Pauillac de Pichon-Baron (\$29.99)** is the third wine made at Ch. Pichon-Longueville-Baron in great vintages, and it shows you how deadly serious the wine was here in 2005. And just so you don't think I only drink Bordeaux; the **2006 Beringer “Knights Valley” Cabernet Sauvignon (\$21.99)** knocked me off my chair! I regularly taste wines that cost 4- to 5-times this, but it's easily one of the best California wines for the money I've had in decades!

Please contact me anytime with questions about the wines of Bordeaux at x2723 or by email at: Ralph@klwines.com. Cheers and Go Giants!

Ralph Sands

JEFF GARNEAU'S *Bank Shot*

UNDERSTANDING VINTAGE

One of the most daunting concepts for the novice wine drinker has to be that of vintage.

It's bad enough having to learn about all the different types of grapes and having to learn to decipher labels that may not even tell you what kind of grape the wine is made from, but memorizing the weather conditions for every wine region in the world for every one of the past 40 years seems an impossible task. Inevitably a customer will approach me or one of my colleagues and ask the big question, "Vintages don't really matter do they?" All the while their eyes silently implore you to answer, "No, they don't." I am afraid I am going to disappoint a lot of folks when I say, emphatically, "Yes, vintages do matter." But that's not a bad thing. In fact, it's a good thing, a miraculous thing, but not in the way that you might think. Sure, there are "good" vintages and "bad" vintages, vintages where the weather and the growing conditions are particularly—sometimes spectacularly—favorable, and more difficult vintages that present numerous challenges to vineyard managers and winemakers alike. But the most important thing to understand is that every vintage is unique. And if you really want to get to know a wine, the best way is to taste and compare multiple vintages. Such "vertical" tastings allow you to get a feel for the "house style" of a particular château or domaine while learning how vintage can influence the character of a wine. A vertical tasting is like a photo from a family reunion, populated by unique individuals of every age and description, but each showing an obvious family resemblance. This month I'm highlighting two of the many affordable opportunities for tasting multiple vintages from the same producer.

"The most important thing to understand is that every vintage is unique...if you really want to get to know a wine... taste and compare multiple vintages."

In past columns I have touted the wines of Lustrac and Moulis as good values. Château Malmaison in Moulis is one of two neighboring properties purchased by Baron Edmond de Rothschild in 1973. The location of the vineyards and the high clay content of the soils are particularly well-suited to the Merlot grape, which dominates the blend. At the moment we have three different vintages in stock.

2004 Malmaison, Moulis (\$12.99) Remarkably silky-smooth texture. Sweet dark fruit. Black plum with a hint of black licorice on the finish. Still youthful. Approachable now but will continue to age well for several more years.

2005 Malmaison, Moulis (\$24.99) Dark, rich, plummy fruit. Gorgeous weight. Tons of fruit with great structure. Chewy tannins. Pick of the litter.

2006 Malmaison, Moulis (\$17.99) Dark. Spicy. Chewy. Flash of nice plummy fruit. Stony mid-palate. Firm, aggressive tannins. Needs time in the cellar.

At most of the top châteaux in Bordeaux only a portion of the harvest in any given vintage goes into making the *grand vin*. Some or all of the remaining lots will be blended to make a second wine (and sometimes even a third). A noted British wine critic once quipped that the sole purpose of a second wine is to improve the quality of the grand vin—that one is never supposed to actually drink it. On the contrary, the second wines of the top châteaux are a wonderful introduction to some of the best terroir in the region. They typically sell for less than half of the price of the grand vin, and they are often made in a style that is a bit more approachable when young.

2003 Reserve de la Comtesse Lalande, Pauillac (\$34.99) With its lush texture and soft, open-knit structure, this wine perfectly reflects the atypical ripeness of the 2003 vintage. Rich blackberry fruit. Good acidity. Soft tannins. Drinkable now. Will continue to develop for several years more.

2004 Reserve de la Comtesse Lalande, Pauillac (\$33.99) Classic. Black fruits. Stony mid-palate. Chewy tannins. A great value in a Bordeaux second and a superb candidate for short term cellaring.

2005 Reserve de la Comtesse Lalande, Pauillac (\$49.99) Textbook nose of black currant. Tons of fruit—blackberry and cassis—a real mouthful! Very fine-grained, exquisite tannins. Arguably the finest Reserve de Comtesse ever made. The generous fruit may tempt you to drink this sooner rather than later, but resist the urge. This will develop beautifully in the cellar over the next decade or so.



"A vertical tasting is like a photo from a family reunion, populated by unique individuals of every age and description, but each showing an obvious family resemblance."

“White wine fatigues my palate less. It’s refreshing, and it tends to go better with the foods I tend to eat: salads the size of small Baltic nations...”

Wine 101: White Bordeaux

Bewilderingly, I feel ashamed to admit that I drink much more white wine than red.

Why I feel bad about this is anyone’s guess (Well, I am ethnically, if not genetically, programmed for guilt), but I’m willing to stick out my head and wager that many many of my colleagues at K&L fall into the same white wine camp. White wine fatigues my palate less. It’s refreshing, and it tends to go better with the foods I tend to eat: salads the size of small Baltic nations culled from those ingredients most immediately in danger of “turning” in the vegetable compartment of my fridge. As a mostly inexpensive-white-wine drinker, I’ve made a serious dent in K&L’s Loire inventory, its Italian section, Austrian, Spanish, South African and even occasionally the California aisle. God knows how I’ve managed to forget about one region’s spectacular, absolutely refreshing and surprisingly affordable whites: France’s own Bordeaux. That is, until now!

I recently purchased a bottle of the **2006 Reynon “Old Vines” Bordeaux Blanc**, which is priced right in my comfort zone at **\$9.99**. While uneven in the red category, this vintage was fantastically successful for white wines, resulting in a perfect balance between ripeness and acidity. In the Reynon, a large proportion of the naturally piquant Sauvignon Blanc (70%) offers plenty of vim and vigor, with the Sémillon ushering in a more nutty and tropical component. Together these grapes bring out a white and pink grapefruit note in the wine with peaches and fresh-cut herbs on the nose. Established vines, very low yields and a most careful winemaking process (Denis Dubourdieu, of Clos Floridene is behind this value venture, and his touch is evident!) further ensure this wine’s quality.

When my salad concoction contains smoked salmon or trout, this wine works particularly well. When goat cheese or French feta are on hand, the Reynon does equally well, its citrusy acidity balancing the richness of the cheese. If you prefer your meals to be of the cooked variety, any white-fleshed fish would go swimmingly with this wine, as would lighter chicken and pork preparations.

Elisabeth Schriber

MAY EVENTS CALENDAR

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.”

May 2: Champagne! Celebrate the merry month of May and Mom with bubbly. We’ll focus on small-estate Champagnes, highlighting Blanc de Blancs and Rosés. \$20

May 9: Just Germany. A rare tasting of the wines of Germany in SF and RWC, highlighting the 2007 vintage. In Hollywood: Central Coast Charity Tent Event from 2-5 p.m with delectable bites from Ivan Kane’s Cafe Was. A charity tent tasting including more than 60 wines from the Central Coast and a silent auction organized to support the Hollywood Police Activities League. \$65/person.

May 16: Domestic Chardonnay vs. French White Burgundy in SF. The US and France duke it out to see who is king (or queen) of this premier white varietal. Artisan Beer tasting in RWC and Hollywood. Come explore our expanding specialty beer selection.

May 23: Outside-the-Box Reds and Whites in SF and RWC. In NorCal, we’ll feature alternatives to Cab and Chardonnay like Cab Franc, Malbec, Sangiovese and Viognier. In Hollywood, come try summer whites and barbeque reds. (It’s warmer here, after all.)

May 30: 2006 vintage Bordeaux in SF and Hollywood. Our monthly Bordeaux tasting takes us deeper into the 2006 vintage; new wines are arriving daily. In RWC, meet Ch. L’Avocat winemaker Nicola Allison and taste her wines, along with other Bordeaux. \$20/per person.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

May 7: Bedrock Wine Co.; May 14: Artisan Beers;

May 21: Roessler Vineyards; May 28: Pellegrini Family Vineyards

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

May 1: Bottleshock! New releases from Ch. Montelena;

May 8: Lioco Vineyards with Matt Licklider; May 15: Belle Glos with Carol Klinka;

May 22: Rhône and French Regional Wines; May 29: Silver Oak and Twomey Vineyards

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

May 7: Wines of Argentina; May 14: Wines of South Africa;

May 21: Wines of Australia and New Zealand; May 28: Ch. L’Avocat of Bordeaux

Coming Up:

Sunday, June 28, 2009 in San Francisco: Charity Tent Event and Silent Auction to benefit the Bonnie J. Addario Lung Cancer Foundation, from 2-5 p.m. Enjoy more than 60 of California’s best wines from Napa, Sonoma, Mendocino and the Santa Cruz Mountains, along with tasty finger foods. Come and support a worthy charity and enjoy some of the best wines that California has to offer, along with finger foods from Living Room Events. \$65/per person.

September 12, 2009: Special “Value” Bordeaux Tasting and Lunch in Redwood City with Sopexa.

October: Special 2007 Rhône Tasting Part #2, New Arrivals.

November: Jean Guillaume Prats of Château Cos d’Estournel will be here for two private dinners and tastings.

ARISTON *Take Me to Champagne*

Nothing transports me to Champagne like a glassful of bubbly from Paul-Vincent and Caroline Ariston, and no trip to Champagne is complete without a night in their charming B&B, and their entire range of wines is so full of flavor and character that I can't wait to go back myself. Their property was part of the original fiefdom granted to Jean Moët by Joan of Arc, and as I type I am looking at the 300 million year old fossils that I collected in their vineyard. The Champagne region, all those many years ago, used to be a sea bed, and the shellfish fossilized in the vineyards are enduring evidence of this rich past.

“Their property was part of the original fiefdom granted to Jean Moët by Joan of Arc, and as I type I am looking at the 300 million year old fossils that I collected in their vineyard.”

The **Ariston Carte Blanche Brut (\$24.99)** is our best deal in Champagne, a very full bodied “English” style that has been given plenty of time to develop honest toastiness. It is composed of 40% Chardonnay, 30% Meunier and 30% Pinot Noir and is also available in half bottles for \$14.99. The **Ariston Brut Rosé Champagne (\$32.99)** is so popular that I am not sure I should be writing it up... We have a full pallet now (3/24/09), but it could very well be gone by the time you get this. It is an understatement to say that it is our best deal in rosé Champagne; it is simply one of the best non-vintage rosés that we carry! It is composed of even parts Meunier and Pinot Noir. The family's all-Chardonnay **Ariston Aspasia Blanc de Blancs Champagne (\$34.99)** is a much creamier, softer style than those of the Côtes de Blancs, and makes a great starter for a special dinner party, and even as a partner to sushi. The Ariston's tête de cuvée, the **Aspasia Brut Prestige Champagne (750ml \$39.99; 1.5L \$79.99)** is a natural with pâté and even roast fowl, composed of 50% Chardonnay, 25% Pinot Noir and 25% Meunier from 40- to 60-year-old vines. It is entirely from the 1998 harvest and laughably inexpensive for the quality. This is top notch stuff, tiny bubbles, exquisite medium to full texture and an endless finish.

Gary Westby

A Mountain-Grown Marvel **FOR MAY**

About a year and a half ago, I had the pleasure of accompanying Gary and Cindy Westby to Champagne. One of our memorable stops (nice and early in the morning) was at Champagne Michel Arnould in the village of Verzenay. While Verzenay appeared to be a classic, cute French village with deserted streets, we soon learned that there was at least SOME action going on. Aside from growing grapes and producing wonderful Champagnes, the folks at Michel Arnould had their company van stolen from the front of the winery while on holiday. After an early morning tasting, we drove (another vehicle, obviously) to the pretty, steep slopes of the Mountain of Reims and took in the gorgeous view of the vineyards owned by Michel Arnould. This fifth generation of vigneron own 27 acres of land in this area renowned for the quality of its fruit. The majority of their vineyards are mid-slope to capture the best sun exposure. Some of the vines are 40- to 45-years-old and some are even 50-plus-years-old! Eighty percent of the land is planted with Pinot Noir and 20% is planted with Chardonnay. There was even a picturesque windmill owned by Champagne Mumm on the hill. It was if we had stepped into a planned, perfect vacation being touted by some travel magazine. Needless to say, it was memorable.

As memorable as the winery was, the Champagnes of Michel Arnould are even more so. Like their plantings, Patrick Arnould's Champagnes are 75-80% Pinot Noir and 20-25% Chardonnay. These are Champagnes that are in a more “masculine” style, and all of the fruit is Grand Cru. All the Arnould wines undergo malolactic fermentation in stainless steel and enamel vats. Lastly, they are incredible bargains! The **NV Michel Arnould Verzenay Brut Brut Reserve Champagne (\$29.99)** is a great buy and a bubbly that you won't be ashamed to serve with a fine meal. It has the textbook Michel Arnould nose of hazelnuts, toast and bright cherries. On the palate, the cherries come across as richer than they do on the nose, and there is a bit of yeast. Unlike many of its competitors, the yeast and toast in the Michel Arnould wines are present and accounted for but they don't jump up into your mouth and assault you with huge bubbles and over-produced richness. Mind you, the wine is rich and mouthfilling but, it also has subtlety and grace. Hints of caramel and nuts on the finish. The other cuvée that we stock from the Arnould estate is the **NV Michel Arnould Grand Cuvée Brut (\$34.99)**. Like the Brut Reserve, this wine is a wonderful bargain. Like its younger brother, it has that wonderful core of hazelnuts and cherries. Unlike most other Champagnes from Verzenay, the Grand Cuvée is graceful and delicate with tiny bubbles. Dosage is low (9 grams), so this baby tends toward the drier side. Cream and zippy cherry fruit in the mouth, with a very long finish. So, for those of you who enjoy Champagne from Bollinger, Lallemand and, dare I say, even Krug (a favorite of mine), you are sure to enjoy these gems from Michel Arnould!

Scott Beckerley



Paul Vincent Ariston in the Ariston vineyards...

“The Ariston Carte Blanche Brut is our best deal in Champagne, a very full bodied “English” style that has been given plenty of time to develop honest toastiness.”

“While Verzenay appeared to be a classic, cute French village with deserted streets, we soon learned that there was at least SOME action going on.”

'07 RHÔNES From Vincent Paris



This month I am pleased to announce the arrival of 2007 Northern Rhône wines from Vincent Paris. This is the fifth vintage we've carried from this young winemaker, and each year the wines never disappoint. Vincent currently has a total of 6.8 hectares within the appellations of Cornas and St-Joseph, which includes 1.25 hectares in the famed Cornas parcel of La Geynale. He is also now making a small amount of Côtes du Rhône Blanc. Although not officially organic, Vincent treats minimally, using chemical weed-killers only when the vertiginous slopes are too steep for pests to be removed by hand. He destalks virtually all of his fruit and vinifies in both concrete and fiberglass vats. Bottling takes place 18 months after harvest, and the wines are neither fined nor filtered.

2007 Cornas Vincent Paris "Granit 30" (\$39.99) Hails from 30-plus-year-old-vines grown on granitic soil. Elevage is one-third in vat and two-thirds in cask. Boysenberry, cherry and violets abound, with silky tannins and just a subtle hint of white pepper. Enjoy this elegant number with grilled quail or springtime lamb stew. 89-92 points *Stephen Tanzer's IWC*: "Vivid red. Primary raspberry and blackberry skin aromas are complemented by dried flowers and minerals. Brisk and finely etched, with zesty red fruit flavors, gentle tannins and a late note of anise. This conveys Pinot Noir-like clarity and vibrancy, with good finishing lift."

2007 Cornas Vincent Paris "Granit 60" (\$49.99) Comes from 60-plus-year-old-vines also

grown on granite. This deeper and more intense Syrah is cask-raised for one year in 2- to 8-year-old barrels. Although enjoyable now, with deeper more briary notes and thicker tannic structure than the Granit 30, it will best be enjoyed with several years of bottle age as the wine fleshes out and gains additional complexity. Enjoy 2010-2018 with roasted pork loin and sage. 91-93 points *Tanzer's IWC*: "Exotically perfumed, textbook Syrah bouquet of dark berry preserves, incense, black tea and violet. Lush and creamy, with deeply concentrated cassis and boysenberry flavors, a seamless texture and fine-grained tannins. An impressively polished, graceful wine that manages to be powerful and delicate..."

2007 Cornas Vincent Paris "La Geynale" (\$59.99) A debut vintage for Vincent, as he recently inherited one of most coveted vineyards in Cornas from his legendary winemaking uncle, Robert Michel. Production from this small 1.25-hectare plot is limited. 91-94 points *Tanzer's IWC*: "Expansive and alluring nose displays red and dark berry aromas along with Asian spices and violet. Juicy raspberry and cassis flavors stain the palate, with firm tannins adding focus. The tangy, precise finish features a strong lingering note of spicy red fruits." This one is for the cellar, to 2012-2020 with a seven-hour *gigot d'agneau!*

Also available, very limited amounts of: **2007 St-Joseph Vincent Paris (\$24.99)** and **2007 Côtes du Rhône Blanc Vincent Paris (\$16.99)**.

Mulan Chan

South of France

NO DRAMA WEDDING WINES

April showers bring May flowers, and May flowers bring... WEDDINGS! The more one cares about wine, the more emotionally charged, anxiety-inducing and consuming the decision about which wines to serve at your wedding can be. We here at K&L advise you to skip the drama altogether and take on your wedding wine selection with yogic calm and this simple mantra: Rhône, South of France, South of France.

Rhône: The white Côtes du Rhône we are getting in from the 2007 vintage are marvelous options for reception whites. For example, the simply stunning **2007 Côtes du Rhône Blanc, Perrin & Fils "Reserve" (\$7.99)** offers freshness and body, lovely aromatics, mineral tones and unctuous peach and honeysuckle flavors. The weight, flavors and breadth on the palate will appeal to lovers of full-bodied Chardonnay, while the balance of acidity, minerality and aromatics will delight fans of the Old World, too. This is a wine that can go from cocktail to first course with ease, and it will complement a variety of foods, ranging from bisques and salads to herbed chicken and fish dishes, as well as spicier cuisine. As if that wasn't enough, it's "green" too—produced from sustainably farmed vineyards in the Rhône by the Perrin family of Château Beaucastel fame.

South of France: Can't choose between Cabernet and something lighter and more food-friendly for your party? This year, I'm loading up on 2007 Rhône reds for the cellar and opting for the fun and easy "drink now" reds from the Languedoc (the Rhône's sexier, younger sister) for my entertaining. The

Languedoc is an up-and-coming region where we've discovered some true gems. The sumptuous **2005 Coteaux du Languedoc, Mas Belles Eaux "Les Coteaux" (\$17.99)** is a "marriage" of diversity on the palate, proving that this winery (under the same ownership of famous Bordeaux properties Pichon-Lalande, Suduiraut and Pibran) is one to watch. The nose is gorgeous—full of ripe berry fruit and sensuous smoky spice a la Languedoc—but the palate is structured, with firm yet supple tannins, an earthy, mineral vein, and moderate acidity, with berry flavors that echo the nose, accented by a delightful herb note. This Rhône-style blend of Syrah, Grenache and Mourvèdre is ready-to-drink, well-balanced, and can take on chicken-or-beef with ease. (PS: it gives a great Best Man speech as well, in case yours is cause for worry.)

South of France: Cremant de Limoux, the AOC for budget-friendly Champagne-esque sparkling wines, is in itself cause for a toast. K&L's staff and our customers love the **NV Cremant de Limoux, J. Laurens Brut (\$12.99)** among many other outstanding options. This budget-friendly "Blanc de Blancs" from the South of France is one of our favorite secret weapons for the sticker-shocked wedding wine shopper. It looks like Champagne with sparkly light gold and a lovely bead. Creamy mousse and delightful yeasty/toasty flavors delight the palate. Bone dry, and at only 12% abv, your guests will be toasting to you all night long!

Chiara Shannon

“Every time I bring wine home, my mom, in her general sarcastic tone, will ask for some of the ‘booze’ I’m peddling to the family.”

Brick’s Backyard Picks **WORD TO YOUR MOMS!**

Mothers’ Day is coming up and if your mom is like my mom, you won’t be buying her wine. Every time I bring wine home, my mom, in her general sarcastic tone, will ask for some of the “booze” I’m peddling to the family. Her face is always priceless after she tastes some of the great wines I’m nice enough to share. It is some combination of the scrunchiness of a Basset Hound’s face, the “ew, that is soooo gross” look of a 5-year-old after eating a Brussels sprout, and the expression you get when you just put your hand down in an unidentified sticky substance. I’d be much better off getting her some bric-a-brac in the shape of a pig or, as she says after a visit, “just having you here is the best gift of all.” That’s when my face goes all wonky. But if you are one of the lucky few whose mom does love wine, then I have just the thing for you.

The **2007 Castalia “Rochioli Vineyard” Russian River Valley Pinot Noir (\$49.99)** is a great gift for moms and non-moms alike. This is a wonderfully juicy, accessible Pinot. When I had it, it literally had just been opened and it was tremendous. The smell filled the tasting bar and was full of rich red cherry, carob, cassis liqueur and earthier notes of loam and fennel. Bold and pure with crystal clear flavors as it hits the palate, I realized this was something special from the get go. Smooth and/or silky are really not the right words to describe the texture of this wine. It is both of those things but way ramped up, surprisingly light all the while. This is surely no oak-bomb of a Pinot. Lengthy and then, long after it is gone, the finish is dry and deep with a nice herbal twinge to balance out the massive fruit component. Even though I mentioned earlier how much of a pleasure this is to drink now, it really is going to get even better with a few years in the bottle.

If your mom was wondering where this gem of a Pinot came from, here is the story: Terry Bering has worked for the Rochioli family for almost 20 years. He is the Cellar Master at Rochioli Vineyards and part of his payment is getting some of the legendary fruit from the estate. Good work if you can get it, right? This Pinot is comprised of fruit from two blocks at the estate, the River Block and a hillside block planted to the “West Block” clone. The wine is aged in 30%

new French oak barrels for 15 months

So give your mom a hug if you can. If you can’t, a bottle of Castalia will not make up for it, but it

will surely make it better. If you’re like me and don’t have that out, well, you will just have to tell your mom that you love her. I love you Mom!

Bryan Brick

WINERY TO WATCH: CHÂTEAU L’AVOCAT

There’s plenty written about the history of Bordeaux, pages and pages filled up by scholars and winelovers recording the stories about this famed wine region’s châteaux, their vineyards and their wines. But what about Bordeaux’s future? Who are among the region’s rising stars? Bordeaux can’t be all about the tried and true, can it?

Of course not. And the husband-and-wife winegrowing and winemaking team of Sean and Nicola Allison at Château L’Avocat are proof. The couple purchased L’Avocat in 2002, just 8.3 hectares of vineyards perched on a hilltop in southern Graves, in the village of Cerons, that was one of the top properties in the region prior to World War II. But, like many properties after the war, L’Avocat was sold to owners whose interest in maintaining the vineyards waned with the passing years. So rather than producing wine, they leased the property and the fruit it bore to Mouton-Rothschild.

These days, Sean and Nicola make two wines—a red and a white—from the vineyards. The red comes from a vineyard called “L’Enclos du L’Avocat” and is made from Cabernet Sauvignon, Merlot and Cabernet Franc vines averaging between 7- and 50-years-old. The well-drained, gravelly soils add a textbook Graves minerality to the wine that is one of the many reasons it’s so appealing. The white comes from a trio of vineyards planted on a plateau covered with river stones called “Le plateau de Moulin a Vent.” The sites, “Le Basque,” “Cation,” and “Haut Mayne” are planted to Sémillon, Sauvignon Blanc and Sauvignon Gris vines that average between 30- and 40-years-old.

“Who are among the region’s rising stars? Bordeaux can’t be all about the tried and true, can it?”

K&L’s Ralph Sands met Nicola at a Napa Valley event for women in wine last year, tasting the Château’s wine a few days later with Clyde, then again at the Château just eight weeks later. Bubbling with excitement like a bottle of artisanal Champagne over the quality of the wine and the incredible value it offered to our customers, K&L decided to import the wines directly, which means delicious, affordable Bordeaux for you.

We currently have the winery’s **2004 L’Avocat Rouge (\$19.99)** in stock, though supplies are dwindling. Ralph’s house wine, and a favorite among our staff, the Rouge has notes of lush, ripe black fruit with hints of pencil lead and earth that carry from the nose to the palate. Wonderfully balanced and quite graceful, this wine drinks well now, but has plenty of stuffing to cellar. Expect to see new vintages of this and the L’Avocat Blanc soon.

Leah Greenstein

“Have you heard? Syrah is the new Cabernet Sauvignon!”

Doug Davidson's **NORTHWEST CORNER**

I'm really excited this month to feature a new Washington producer who has just been named “Best New Winery” and “Winery to Watch” by *Seattle Magazine*, in their 2009 Washington Wine Awards: Efestē Winery. Winemaker Brennon Leighton received glowing praise and, considering the competition, that's no small feat. See what all the excitement is about when you pick up a bottle of the **2007 Efestē Columbia Valley Sauvignon Blanc (\$15.99)**. Using fruit from the Evergreen and Sagemoor vineyards in Washington's Columbia Valley, the wine is barrel fermented in neutral oak and aged on its lees for 2-3 months. This treatment results in aromas of candied lemon peel, ginger and a touch of cheesy lees character, with a complexity that seems missing in a lot of domestic Sauvignon Blancs. The flavors are just as fascinating, with citrus rind, toast with honey, mouthwatering acidity and a long, dry finish of minerality and cheesecake. This is definitely a wine, and a winery, to try, and I hope you'll find it as interesting as I did.

From a fresh newcomer to the latest from an old favorite in the world of Northwest wines, we've got the **2007 Ponzi Tavola Willamette Valley Pinot Noir (\$22.99)**. This is Ponzi's value-end wine, combining fruit from their estate vineyards and others, but with no scrimping on quality or flavor. With bright aromas of tart cherry, orange peel and a touch of earthiness, this is unmistakably Oregon Pinot Noir, with all the great things that brings. Bright strawberry fruit with a touch of smokiness fills the mouth, balanced with zippy acidity and a lingering finish of cinnamon spice and a hint of pine forest. This is a wine that, true to its name, belongs on your dinner table; it has the perfect balance of a great food wine.

Have you heard? Syrah is the new Cabernet Sauvignon! Okay, I just made that up. The point I wanted to make, though, is that there are a lot of delicious Syrahs out there (especially from the Northwest) that deliver the rich complexity people look for in Cabernet Sauvignon, but at a better price. Take for example the **2007 Owen Roe “Ex-Umbris” Columbia Valley Syrah (\$19.99)**—better yet, take a case of it! The 2006 Ex Umbris sold out quickly after the *Wall Street Journal* named it their number one pick in Washington Syrahs, and I like the 2007 even more. With explosive scents of dark black fruit and a touch of vanilla spice and smoky bacon, this has all the characters of great Syrah. Lush, velvety texture, rich blueberry fruit and wonderful balanced acidity make this wine a guaranteed winner. I know I say this often, but buy this wine before it gets “pointed” and sells out—you'll be glad you did.

Doug Davidson

BOUTIQUE CORNER

I have a dream that one day this nation will rise up and live out the true meaning of its creed: “We hold these truths to be self-evident, that all men are created equal.”

I have a dream that one day on the red hills of Georgia, the sons of former slaves and the sons of former slave owners will be able to sit down together at the table of brotherhood.

I have a dream that my four little children will one day live in a nation where they will not be judged by the color of their skin but by the content of their character.

With this faith, we will be able to hew out of the mountain of despair a stone of hope. With this faith, we will be able to transform the jangling discords of our nation into a beautiful symphony of brotherhood.

With this faith, we will be able to work together, to pray together, to struggle together, to go to jail together, to stand up for freedom together, knowing that we will be free one day.

—excerpt from Martin Luther King's “I Have a Dream” speech

Spring is always a great time for light, fresh wines to enjoy while sitting out in the late afternoon sun. The wines from Paul Mathew fit this scene perfectly. The **2007 Paul Mathew Vineyards Russian River Pinot Noir (\$31.99)** is such a beautiful wine you just want to curl up with it for a while. Light, fresh with great notes of strawberry, cherry and just a hint of forest floor and oak spice. The **2008 Paul Mathew Vineyards Knights Valley Gamay Noir (\$14.99)** is a real treat. Jammy blueberry, banana and strawberry fruit mingle with super-soft tannins and bright acid. The wine is 100% carbonically macerated, which plays up the fresh fruit character, and makes the wine taste like a domestic Cru Beaujolais.

Mike Jordan

“Spring is always a great time for light, fresh wines to enjoy while sitting out in the late afternoon sun. The wines from Paul Mathew fit this scene perfectly.”

TREY'S Cab Picks for May

2005 Clos du Val Napa Cabernet Sauvignon (\$23.99) The 2005 Clos du Val is a blend of 85% Cabernet Sauvignon, 10% Cabernet Franc, 3% Merlot and 2% Petit Verdot. This wine is a fabulous example of a classic Napa Cabernet. The wine still shows all the elements that put this region on the wine map: ripe fruit, hints of mint, spicy oak and a fleshy mid-palate. This wine is not over-extracted and thick like so many new wines can be. Balance and acidity are in check and help keep the wine as a good choice with a variety of foods. Enjoy this Cabernet Sauvignon now, or age it for an additional 5-10 years.

2006 Fisticuffs Napa Cabernet Sauvignon (\$27.99) Rumors have been flying around about this wine and its association with Hourglass, but let's just focus on the wine itself here. A great follow-up to the 2005, which received 91 points from *Wine Spectator*. This is a full-bodied Napa Cabernet that shows flavors of black cherries, cola, cedar and sweet herbs, for less than \$30! A fun wine that will be perfect for barbecues!

2005 Trefethen Napa Cabernet Sauvignon (\$35.99) Trefethen's Cabernet Sauvignon vines are planted in the northwestern quadrant of their

estate vineyard in the Oak Knoll District of Napa Valley, in gravelly soils that warm quickly in the spring. This warmer site, combined with limited yields, produces Cabernet Sauvignon fruit that is ripe, fresh and clean. The fruit then sees 16 months in French and American Oak. The combo adds an extra layer of flavor.

2005 Flora Springs Napa "Trilogy" (\$47.99) One of the best Trilogy bottlings I have had in years! The '05 shows a ripe core of berry fruit with a firm structure and ripe fruit tannins. Hints of coffee, mocha and Asian spice add the extra touches. Drink now with some air or hold for 5-7 years. 95 points and an Editors' Choice, *Wine Enthusiast* and 93 points from Robert Parker add to Trilogy's long list of accolades.

2005 Joseph Phelps Napa Cabernet Sauvignon (\$49.99) With lots of attention placed on the Phelps "Insignia", this wine often gets overlooked. This is made to be enjoyed at a young age. Tannins are ripe and fleshy; the wine is open-knit, sweet and lush in the mouth, and the finish lingers with red cherry flavors.

Trey Beffa



Domestics

HOLLYWOOD HOT PIX *My Wine Heroes*

Josh Klapper is my hero. He did what everyone who works on the retail or restaurant side of the wine industry longs to do. He chucked it all and went off to make his own wines. And where so many have failed (or just half-assed it), he has done it well, making incredibly attractive wines at very reasonable prices. Sure, he has a few luxury single-vineyard bottlings, but Josh understands that you have to build your brand from the bottom up. He created the "À Côte" line of wines for people who don't necessarily want to invest in a \$50 wine from someone they've never heard of (but his \$50 wines are quite good). The **2007 La Fenetre "À Côte" Santa Barbara Syrah (\$21.99)** is a revelation of smoke and spice. There is wonderful black fruit and a smoky meatiness that might fool you into thinking you're drinking a great Cornas. The **2007 La Fenetre "À Côte" Santa Barbara Red Blend (\$18.99)** is what we call a "no-brainer." A blend of Cabernet Sauvignon and Merlot, this wine has rich black cherry and crème de cassis flavors, wonderful balance and one of those long, persistent finishes. For anyone seeking a reasonable Cab or Cab blend that drinks like something twice the price.

Sandy Garber is another of my heroes. She has a successful wine brokerage and works with many small, elite producers. A few years ago she decided to make her own wine and created Topanga Vineyards (an homage to L.A.'s Topanga Canyon), creating one of the best Rhône-styled whites produced California. Her **2008 Celadon "Beeswax Vineyard" Arroyo Seco Grenache Blanc (\$21.99)** is a favorite house pour at some of L.A.'s finest eateries, and it's hard not to see why. The Beeswax Vineyard, farmed biodynamically, is an exceptional fruit source located on the eastern slope of Santa Lucia Mountain. The wine is richly textured and full of peach, honeycomb and lemon curd; it is aged in neutral barrels and sees lees contact adding to the complexity, but there is no malolactic fermentation, helping preserve the wine's natural acidity. If you have never had Grenache Blanc, start here.

The boys at Sojourn Cellars have also become my heroes. This is a partnership between winemaker Erich Bradley and winetaster Craig Haserot (I want his job). Last fall I clued you in on their project, and this year I am even more excited. They build Pinots I love: Wines of place and texture that express what can truly come from California if you don't overdo it. The **2007 Sojourn Sonoma Coast Pinot Noir (\$34.99)** has that deep rich nose that pulls you in and never lets you out. Crafted from four vineyard sources including Sangiacomo and Windsor Oaks, it is even more balanced and refined than last year. The layers keep coming with strawberry, raspberry, pain grille and forest floor. The **2007 Sojourn Sangiacomo Vineyard Pinot Noir (\$46.99)** is sourced from two separate blocks in this prestigious vineyard. There is incredible weight to this wine, but it is never overwhelming. Gorgeous texture, beautiful acidity and a panoply of spice and fruit. This is California Grand Cru. The **2007 Sojourn Windsor Oaks Vineyard Pinot Noir (\$46.99)** is the first vintage this vineyard has been given its own designation. The Windsor is a giant, showing more restraint of its fruit flavors but delivering tobacco and spice box character with notes of cola and graphite. This is a provocative wine not to be overlooked. The **2007 Sojourn Gaps Crown Vineyard Pinot Noir (\$46.99)** is pure excitement in a glass. The vineyard is located on the west-facing slopes of Sonoma Mountain, where the high winds and cool fog of the Petaluma Gap exert their influence. With this cooling effect, it would seem that this wine is destined for restraint; instead the wine is loaded with black cherry, wild raspberries, clove and cinnamon. The Gaps Crown is deep and long on the palate filled with complexities. In 2008, Kosta Browne will release their own Gaps Crown as a single vineyard, but why wait when you can stay ahead of the curve with Sojourn Cellars.

Keith Mabry

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



LOIRE/ALSACE

2007 Domaine Cherrier Sancerre* \$16.99

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

2007 Louvetrie Muscadet Sèvre et Maine Amphibolite* *Inquire*

This cuvée is vinified with a very short time on the lees, without chaptalization, making this a super fresh and lower alcohol wine perfect with fresh oysters or as an aperitif.

2007 Franck Millet Sancerre Blanc* \$16.99

Our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the domaine. A wine of freshness, lift and snap that keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus, slightly grassy aromatics and a gentle mineral finish.

2007 Gerard Boulay Sancerre Chavignol Clos du Beaujeu* \$29.99

The Clos de Beaujeu (from a 0.75-hectare vineyard) is fermented in barrel and bottled without filtration. It represents all that is great about Sancerre—freshness, minerality and acidity, with fascinating richness and complexity and a long, vibrant finish that calls for fresh goat cheese salad.

Charles Baur Cremant d'Alsace Rosé* \$14.99

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.

2005 Becker Pinot Gris Bio* \$14.99

Clean, crisp, fine texture. The Domaine is located in Zellenberg, in one of Alsace's very few hilltop towns and is run by three energetic siblings.

CHAMPAGNE

Ariston Carte Blanche* \$24.99

This is made of 40% Chardonnay, 30% Pinot Noir and 30% Meunier. A balanced cuvée in every way, this Champagne is clean and powerful at once. The length of this little bottle of bubbles proves the class of its origin, the small commune of Brouillet in Champagne.

Ariston Brut Rosé* \$32.99

This rosé is a very pretty tarnished pink color and has a lazy bead from more than five years of aging on the lees. It has gorgeous red cherry fruit on the nose and mid-palate, but still finishes snappy and dry. The wine also has a nice mineral note on the finish, and I can't help thinking about all the fossils that I filled my pockets with in their vineyard while enjoying its length. (Gary Westby, K&L Wine Merchants)

2000 Bruno Michel Cuvée Clement Blanc de Noir Brut* \$54.99

This vineyard is all Meunier, and the vines are 70-years-old and pre-date the arrival of clonal selections in Champagne. The Champagne is both broad on the palate and long finishing, a combination that is hard to find. It also has a surprising chalky minerality to offset the huge mid-palate.

WHITE BURGUNDY/RED BURGUNDY

2007 Mâcon-Vergisson, Dom des Nembrets, Denis Barraud* \$12.99

This is bright and very rich on the palate with lovely acidity that awakens your mouth. There is more minerality than many Mâcons, and the cool evenings in the hills result in a fresh, bright wine. Excellent!

Cremant de Bourgogne, Domaine Voarick* \$9.99

A sparkling wine of brightness with fine bubbles and a lovely finish. If you love Champagne but are trying to keep down costs (or simply want to enjoy it more often without breaking the bank), this is one sparkler you must try. Only K&L's direct import can bring you a bottle-fermented classic of this quality at this price!

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

This comes from the rockiest of Denis's vineyards, thus the name. The 2007 is an amazing wine, with almost Côte d'Or levels of richness, but the character of Pouilly. Toasty oak, but no more than the wine can support. Minerality, but no more than enough to balance the opulence. Leesiness, but no more than that which will balance the focus and drive. Many a producer in Meursault or Chassagne-Montrachet would be delighted to claim this.

2007 St-Aubin 1er Cru, En Remilly, Sylvain Langoureau* \$29.99

This vineyard is one of the best in the village, located immediately adjacent to Chassagne-Montrachet Premier Cru vineyards and a stone's throw from Le Montrachet. This is quite sweet and forward, with a nice thread of minerality running through it. This is drinking very nicely, indeed, and very reminiscent of a Chassagne-Montrachet at a fraction of the cost.

2007 Puligny-Montrachet, Paul Pernet* *Inquire*

Open and generous with nice minerality threading through it. The nose is particularly expressive and rich today, which bodes well for its future.

2006 Bourgogne Pinot Noir, Emile Chandesais* \$11.99

This bright and engaging Bourgogne Rouge is made from 100% Pinot Noir. It is a bit earthy in character, with pretty cherry fruit notes.

2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy* \$21.99

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

FRENCH REGIONAL/RHÔNE

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

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

2006 Coteaux du Languedoc Pic-St-Loup Mas Bruguière "La Grenadière"* \$15.99

This family estate was one of the founding fathers in the appellation, and this is the winery's top red. A blend of Syrah, Mourvèdre and Grenache. Layers of black fruits and an elegant finish, along with ripe aromas of black cherries and currants, make for a very supple and likeable drink.

2004 Château d'Estoublon, Les Baux de Provence Rouge* \$19.99

A guiding principle of the Château is to craft wines that are delicious, rich and elegant. The 2004 is primarily composed of Grenache and Syrah, and it exhibits ripe raspberry aromatics and flavors along with moderate tannins on the finish due to the addition of Cabernet Sauvignon. Supple and fleshy.

2006 Côtes du Rhône, Château de Montfaucon Baron Louis* \$16.99

The 2006 is a blend of Grenache, Syrah, Cinsault, Carignan, Mourvèdre and Counoise. A step up in intensity and length from the regular CdR, the



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

Baron Louis can be enjoyed now, however it will be superb with several years of additional cellar time. 90 points *Wine Spectator*. 14% abv.

- 2007 Châteauneuf-du-Pape Alain Corcia "Cuvée Julie"*** \$29.99
91-93 points Robert Parker. Plenty of kirsch and black raspberry fruit, medium to full body, and wonderful purity, depth, and intensity.
- 2007 Vincent Paris Cornas Granit 30*** \$39.99
89-92 ST: "Vivid red. Primary raspberry and blackberry skin aromas are complemented by dried flowers and minerals. Brisk and finely etched, with zesty red fruit flavors, gentle tannins and a late note of anise. This conveys Pinot Noir-like clarity and vibrancy, with good finishing lift."
- 2007 Vincent Paris Cornas Granit 60*** \$49.99
91-93 points ST: "Deep ruby. Exotically perfumed, textbook Syrah bouquet of dark berry preserves, incense, black tea and violet. Lush and creamy, with deeply concentrated cassis and boysenberry flavors, a seamless texture and fine-grained tannins. An impressively polished, graceful wine that manages to be powerful and delicate at the same time."
- 2007 Châteauneuf-du-Pape, Alain Corcia "Cuvée Herve"** \$34.99
92-94 Points Robert Parker.
- 2007 Châteauneuf-du-Pape, Alain Corcia "Cuvée Julie"** \$29.99
91-93 points RP. K&L's Clyde Beffa says: "I have tasted both Corcia CdPs and love them. Both are very fruity, forward and delicious, though the Herve is a bit more structured."

GERMANY

- 2006 Kalinda Niersteiner Riesling*-Almost Out!** \$12.99
Produced by our friends at Weingut Georg Albrecht Schneider, this wine comes from Nierstein in the Rheinhessen. You will its stone fruit nose and its vibrant and refreshing personality infused with the warmth and mineral-tinged smokiness of red slate and an ever-so-slight hint of fruity sweetness.
- Kalinda Riesling Sekt Dry*** \$17.99
Produced by our friends at Fitz-Ritter. This 100% Riesling sparkling wine is fresh and vibrant with fine bubbles and a creamy mouthfeel underscored by the beautiful stone fruits and snappy acidity we love in Riesling.

SPAIN/ARGENTINA

- 2005 Conde de San Cristobal Ribera del Duero*** \$19.99
Powerful aromas of cherry pie, loam, licorice root and fresh tobacco, this is inviting stuff. Bursting and full of juicy red and black fruit, this has more flavor than you can shake a stick at: cocoa powder, bay leaf, more tobacco and gobs of perfectly ripe raspberry and blueberry fruit join harmoniously. All this juicy fruit is tempered in the finish with pleasing savory tones of dried herbs and rare steak.
- 2004 Marques de Vargas Reserva Rioja, Spain*** \$24.99
This has a hugely spicy, savory nose layered with fresh fennel, black pepper and cigar smoke. Pliable tannins will allow you to drink this early, but it's meant for the cellar. The flavors of fig, pastis, caramel and tobacco will only get better and more meshed with age. The oak, already perfectly rounded, will continue to bolster all of the fruit here for at least another 7-9 years.
- 2005 Monteviejo "Petite Fleur" Mendoza, Argentina*** \$12.99
From *Stephen Tanzer's International Wine Cellar*: "Saturated bright ruby. Aromas of crushed blackberry, licorice, meat and spicy, nutty oak, with a violet topnote providing lift. Sweet and quite primary, with roasted dark berry and chocolate flavors framed by ripe acidity."

ITALY

- 2007 Blason Sauvignon*** \$9.99
A "Best Buy" designate, *Wine Enthusiast*: "Blason's well-priced Sauvignon is streamlined and lean in the mouth but very pleasantly aromatic on the nose. You'll get shadings of stone fruit, kiwi and grapefruit and enough citrus zest on the close to cleanse the palate."
- 2007 Blason Pinot Grigio (1.5L)*** \$16.99
2 Glasses *Gambero Rosso**. Bright and focused, and not at all wispy, this ripe white offers melon notes along with Granny Smith apple. If you love fish and seafood, this should be in your repertoire for certain, as its mineral and citrus characters offer a great foil for things from the sea.
- 2007 Ermacora Friuliano*** \$11.99
2 Glasses *Gambero Rosso*. This wine's strength lies within its core—layers of mineral-laden aromatics, a determined center that yields gradually to reveal the soft open heart. Warm, concentrated flavors give way to a rich, balanced wine with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by hints of tarragon. The wine has no oak but exceptional balance and a very long finish.
- 2006 Ferrero Rosso di Montalcino*** \$19.99
The 2006 vintage is a blockbuster—intense, fully ripened, and potent and will produce Brunello of considerable character when released in 2011. Deep color, ripe plummy fruit that flows out of the glass with layers of lush black cherry fruit and palate feel that commands attention. Still classic, the Sangiovese acidic bite has been replaced with supple satin-like chords.
- 2003 Ferrero Brunello di Montalcino*** \$26.99
Full of luxuriant textures, chocolaty, plummy flavors that fill your mouth. This vintage has more of a California-like lushness, both powerful and rich.

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. This is just a sample of what we have on offer—check out our website for up-to-the-minute inventory.



1966-2004 In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

1996 Lanessan, Médoc \$24.99
Fabulous value! Old school style.

1999 Coufran, Médoc \$19.99

2000 Coufran, Médoc \$27.99
One to drink (the '99 is soft and elegant) and one to age in the cellar.

2000 Ducluzeau, Listrac* \$19.99

Owned by the Borie family of Ducru fame, this wine is 90% Merlot and quite soft for a Listrac. Toasty aromas—sweet fruit. Bargain!

2000 Verdignan, Médoc* \$21.99

Outstanding old school value packed with fruit.

2001 Coufran, Médoc *Inquire*

2001 Marbuzet, St-Estèphe* \$29.99
Best ever. Made by the Cos crew; rich and round and elegant. 91 points Clyde.

2001 Verdignan, Médoc* \$14.99

Delicious wine—what a bargain!

2003 Belle-Vue, Haut-Médoc* \$19.99

You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick.

2003 Clarendelle, Vin de Bordeaux \$14.99

From the folks at Haut-Brion—quite nice.

2003 Coufran, Médoc (375ml) \$9.99

2004 Cantelys Rouge, Pessac* \$19.99

Outstanding value wine; classic style.

2004 Clarke-Rothschild, Listrac \$19.99

One of the best values in the store! Elegant.

2004 d'Aiguilhe, Castillon \$19.99

2004 Fleur de Boüiard, Pomerol \$19.99

90 points RP: "Hubert de Boüiard's reference point estate in Lalande de Pomerol continues to produce wines that are truly revelations."

2004 Fugue de Nenin, Pomerol \$19.99

2004 Lalande-Borie-91 points Clyde \$21.99

2004 les Allees de Cantemerle \$16.99

2004 Malmaison, Moulis* \$12.99

According to the *Wine Spectator*: "Light spice and berry aromas follow through to a medium-bodied palate; fine tannins and a fresh finish."

2004 Paloumey, Médoc \$11.99

A property to watch in future—this wine is classic in style with fine fruit flavors. A definite pick by Clyde. Cellar worthy, too.

CLASSIC WINES

1975 Pichon-Lalande, Pauillac \$219.00

1981 Grand Puy Lacoste (1.5L) \$149.00

Don't miss this bargain—right from property. The first great wine from Xavier Borie.

1985 Beaugard, Pomerol (1.5L) \$119.00

1987 Pichon-Baron, Pauillac (1.5L) \$169.00

The first year in the transformation of Pichon Baron from so-so to great property. Clyde pick.

1989 Coufran, Médoc-Delicious! \$59.99

1989 Verdignan, Médoc (1.5L) \$119.99

1990 Cheval Blanc, St-Emilion \$899.00

1990 Verdignan, Médoc \$69.99

1990 Verdignan, Médoc (1.5L) \$119.99

1993 Pichon-Lalande, Pauillac (1.5L) \$179.00

1994 Léoville-Barton, St-Julien \$69.99

91 points RP: "The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years."

1994 Palmer, Margaux \$129.99

1995 d'Armailhac, Pauillac (1.5L) \$139.99

1995 d'Armailhac (3L) \$349.00

Just arrived. Very little available.

1995 Pichon-Baron, Pauillac \$119.99

91 points from Robert Parker: "The initial impression of the 1995 is one of extraordinarily pure cassis fruit..."

1995 Verdignan, Médoc \$39.99

1996 Clos du Marquis, St-Julien \$79.99

Fabulous value. New stock just in! Great buy.

1996 Coufran, Médoc \$59.99

1996 d'Armailhac, Pauillac (1.5L) \$149.99

1996 d'Armailhac (3L) \$379.00

1996 Lynch-Bages, Pauillac \$199.99

1997 Langoa-Barton, St-Julien \$39.99

Back in stock; an almost perfect wine to enjoy now. All fruit. Clyde scores it 92 points.

1998 Clinet, Pomerol \$79.00

91 points *Spectator*: "Clearly outstanding..."

1999 Cos d'Estournel, St-Estèphe \$119.00

1999 Lynch-Bages, Pauillac *Inquire*

90 points Robert Parker: "This dense ruby/purple-colored 1999 is a modern day clone of this estate's wonderful 1962." Great price.

1999 Haut-Bailly, Pessac \$69.99

This is just simply delicious wine.

1999 Monbousquet, St-Emilion \$99.99

1999 Pavie-Macquin, St-Emilion \$79.99

1999 Smith-Haut-Lafitte (5L) \$499.00

2000 Smith-Haut-Lafitte, Pessac \$89.99
94 points RP: "A sensational effort, and the finest wine to ever emerge from this estate..."

2001 Léoville-Barton, St-Julien \$79.99
92 points RP: "...an outstanding offering."

2001 Smith-Haut-Lafitte, Pessac \$39.99
Finesse and elegance. Clyde loves this 2001!

2003 Haut-Bailly, Pessac \$49.99

2003 Latour, Pauillac \$999.00

2003 Reserve de Comtesse Lalande \$34.99

2003 Smith-Haut-Lafitte, Pessac \$59.99

2004 Léoville-Las Cases (3L) \$499.00

One of *Spectator's* Top 10 Wines of 2007!

2004 Pichon-Baron, Pauillac \$69.99

93 points Robert Parker: "An undeniable star of the vintage." Half the price of the 2005.

2004 Reserve de Comtesse Lalande \$33.99

Robert Parker: "Impressively-endowed ...It should...evolve for a decade."

SAUTERNES

2005 Cypres de Climens (375ml) \$27.99

Second wine of Climens. A screaming bargain.

2005 Guiraud, Sauternes \$59.99

#4 in the *Spectator's* Top 100 of 2008; 97 points!

2005 la Tour Blanche (375ml) \$28.99) \$49.99

93 points Robert Parker.

2005 Lafaurie Peyraguey \$44.99

93 points *Wine Enthusiast*: "Classic Sauternes."

WHITE BORDEAUX

2006 Lynch-Bages Blanc* \$39.99

Their best to date.

2006 Clarendelle Blanc \$14.99

2006 Reynon VV Blanc \$9.99

2007 Clos Floridene* \$24.99

2007 Reynon VV Blanc \$14.99

Denis Dubourdieu is the best Sauvignon Blanc maker in the world. Try these and see why!

2007 Grand Village Blanc \$14.99

2007 Cantelys Blanc, Pessac* \$19.99

2007 Rosé de Riviere, Bordeaux* \$10.99

Dry with fruity mid-palate. Summer is coming.

"From soup to nuts, this is the best wine Web site in the U.S."

*- Wall Street Journal
April 11, 2009*



We still have a number of 2005 Bordeaux in stock—this is the vintage everyone wants—but they're going fast. Fortunately the wonderful 2006s are arriving steadily. This is just a partial list of our inventory. Visit KLWines.com for more Bordeaux.

2005 & 2006 BORDEAUX IN STOCK

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

2005 VALUES UNDER \$30

Bad Boy Bordeaux from Thunevin* \$19.99
Back in and GOOD as ever!

Benjamin de Sansonnet, St-Emilion* \$26.99
Tremendous concentration and depth with layers of black fruit and rich, dark chocolate.

Bourbon La Chapelle, Médoc \$12.99

Busquet VV, Lussac St-Emilion* \$14.99
Nice toasty oak aromas and flavors with blackberries showing through. Great with steak.

Carignan Prima, Premières Côtes \$19.99
90 points Robert Parker. A lovely wine. Value!

Chantegrive, Graves \$19.99

Clarendelle, Bordeaux \$17.99

Clarke-Rothschild, Lustrac* \$29.99

This wine was one of the top 100 Bordeaux value wines. 90-92 points Robert Parker.

Clos d'Eglise, Côtes de Castillon \$19.99

A Castillon star and an incredible value.

Clos Kalinda, St-Emilion* \$26.99

Great pedigree—lush and long. Serious wine—our first Kalinda Bordeaux.

Cour d'Argent, Médoc*-Buy it \$12.99

Coufran, Médoc \$21.99

Domaine de Bouscat, Bord Sup* \$14.99

de l'Estang, Clos Kalinda Cuvée* \$19.99

Dubourg, St-Emilion* \$17.99

Fourcas Dupre, Lustrac \$19.99

Grand Bateau, Bordeaux*-Back in! \$9.99

Gigault "Cuvée Viva" Blaye \$19.99

Haut Belian Prestige-Back in again \$10.99

La Dauphine, Fronsac-90 points RP \$29.99

Lalaudey, Moulis* \$12.99

Lalande-Borie, St-Julien \$28.99

90 points Robert Parker: "A sleeper of the vintage." 92 points from Clyde.

Lanessan, Médoc \$25.99

La Parde de Haut Bailly, Pessac* \$14.99

Lagarosse, Premières Côtes \$13.99

Les Trois Croix, Fronsac \$21.99

Maurac, Haut-Médoc \$17.99

Paloumey, Haut-Médoc \$19.99

Pauillac de Pichon-Baron, Pauillac \$29.99

Rocher Bellevue Figeac, St-Emilion \$29.99

Roland de Garde Prestige, Blaye* \$17.99

Senejac, Haut-Médoc \$19.99

Vieux Château Palon, Montagne* \$19.99

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

2006 VALUES UNDER \$30

Caronne Ste-Gemme, Haut-Médoc \$15.99

Caronne Ste-Gemme (1.5L) \$29.99

Clarke-Rothschild, Lustrac \$21.99

Corbin, St-Emilion \$24.99

d'Aiguilhe, Castillon \$24.99

de Sales, Pomerol \$23.99

Fonreaud, Lustrac \$14.99

Haut-Bergey, Pessac \$29.99

Haut-Vigneau, Pessac \$14.99

On Top 100 Bordeaux value list for 2009.

Joanin Becot, Côtes de Castillon \$23.99

Le Prieure, St-Emilion \$29.99

Marjosse, Bordeaux \$14.99

Puygueraud, Côtes de Castillon \$16.99

Reserve de Léoville-Barton, St-Julien \$29.99

Seigneurs d'Aiguilhe, Castillon \$15.99

2005 CLASSIC WINES

Brane Cantenac, Margaux \$69.99

Canteleys Rouge, Pessac \$31.99

Better than the very fine 2003. Best ever from them. Toasty oak, cassis and red berry fruit.

Chasse-Spleen, Moulis-Fabulous \$39.99

Clos la Madeleine, St-Emilion \$39.99

Clos du Marquis, St-Julien \$59.99

Cos d'Estournel, St-Estèphe \$249.99

d'Armailhac, Pauillac \$46.99

d'Issan, Margaux \$79.99

Esprit d'Eglise, Pomerol \$39.99

Fleur de Bouïard, Lalande Pomerol \$39.99

Fonplegade, St-Emilion \$49.99

Grand Pontet, St-Emilion \$49.99

Gloria, St-Julien \$33.99

Haut-Bailly, Pessac \$129.99

Haut-Bages Liberal, Pauillac \$59.99

Lagrange, St-Julien \$69.99

La Grave à Pomerol, Pomerol \$49.99

Langoa-Barton, St-Julien \$84.99

Langoa-Barton, St-Julien (1.5L) \$169.99

Lascombes, Margaux *Inquire*

Latour, Pauillac \$899.00

Léoville-Barton, St-Julien \$139.99

Le Gay, Pomerol *Inquire*

Le Castelet, Pomerol \$34.99

Lucia, St-Emilion \$46.99

Malartic Lagravière, Pessac \$39.99

Mejeans, Graves (1.5L)-91 points RP \$59.99

Meyney, St-Estèphe \$31.99

Moulinet, Pomerol \$39.99

Mouton-Rothschild, Pauillac \$599.99

Pagodes de Cos, St-Estèphe \$49.99

Palmer, Margaux \$299.00

Pedesclaux, Pauillac \$44.99

Maybe THE value of the vintage. *Decanter's* highest scoring Pauillac of the vintage.

Pichon-Baron, Pauillac \$149.99

Pichon-Lalande, Pauillac (1.5L) \$269.00

Pierre de Lune, St-Emilion \$44.99

Pontet-Canet, Pauillac \$129.99

Rauzan-Ségla, Margaux \$129.99

Rouget, Pomerol \$44.99

Reserve de Léoville-Barton, St-Julien \$39.99

Reserve de Comtesse Lalande \$49.99

Reserve de Comtesse Lalande (1.5L) \$99.99
This is the BEST ever for Comtesse.

Soutard, St-Emilion \$44.99

Soutard, St-Emilion (3L) \$199.99

Soutard, St-Emilion (6L) \$399.99

Talbot, St-Julien \$59.99

2006 BORDEAUX CLASSICS

Clinet, Pomerol \$49.99

Clos des Jacobins, St-Emilion \$36.99

Figeac, St-Emilion \$79.99

Fleur de Bouïard, Lalande Pomerol \$34.99

Gazin, Pomerol \$59.99

Haut-Bailly, Pessac \$64.99

Haut-Bailly, Pessac (3L) \$259.99

Kirwan, Margaux \$46.99

Kirwan, Margaux (1.5L) \$79.99

90 points *Wine Spectator*: "There's lovely fruit in this wine, with berry, chocolate and plum aromas and flavors."

Lagrange, St-Julien \$46.99

Lascombes, Margaux *Inquire*

Nenin, Pomerol \$59.99

Pontet-Canet (3L) \$299.00

Rouget, Pomerol \$38.99

St-Pierre, St-Julien \$54.99

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



CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2004 Grgich Hills, Napa	\$51.99
2004 Pezzi King "Estate"	\$29.99
2004 Silver Oak, Alexander Valley	\$64.99
2004 Silver Oak, Napa	\$89.99
2005 Aia, Napa	\$24.99
2005 Bravante, Howell Mountain	\$59.99
2005 Ch Montelena, Napa	\$41.99
2005 Cloverdale Ranch, Alex Valley	\$22.99
2005 Corison, Napa	\$64.99
2005 Donati Family "Paicines"	\$17.99
2005 Flora Springs "Trilogy"	\$47.99
2005 Franciscan, Napa	\$21.99
2005 Joseph Phelps, Napa (1.5L)	\$99.00
2005 Kamen Estate, Sonoma	\$74.99
2005 Kathryn Kennedy "Lateral"	\$24.99
2005 Ladera, Napa	\$33.98
2005 Olema, Napa	\$18.99
2005 Pellegrini "Family Blend"	\$9.99
2005 Peters Family, Sonoma Mtn	\$44.99
2005 Ramey, Napa	\$29.99
2005 Raymond Reserve, Napa	\$26.99
2005 Ridge, Santa Cruz Mountains	\$34.99
2005 Robert Mondavi, Oakville	\$34.99
2005 Seventy Five "Amber Knolls"	\$16.99
2005 Terra Valentine, Spring Mtn	\$32.99
2005 Three Families, Mendocino	\$14.99
2005 Trefethen, Napa	\$35.99
2005 Ukiah, California	\$15.99
2006 Ancient Peaks, Paso Robles	\$13.99
2006 Anderson's Conn Valley	\$54.99
2006 Avalon, Napa	\$11.99
2006 Caymus, Napa	\$64.99
2006 Chappellet "Signature"	\$47.99
2006 Decoy, Napa	\$27.99
2006 Estancia, Paso Robles	\$21.99
2006 ETC, California	\$9.99
2006 Fisticuffs, Napa	\$27.99
2006 Hedges "Three Vineyards"	\$17.99
2006 Hess Select "Tri-County"	\$13.99
2006 Januik, Columbia Valley	\$18.99
2006 Justin "Isosceles"	\$54.99
2006 Khroma, Alexander Valley	\$15.99
2006 Leviathan, California	\$47.99
2006 Lewis Cellars, Napa	\$75.99
2006 Mantra, Alexander Valley	\$19.99
2006 Newton "Red Label"	\$18.99
2006 Philip Togni, Spring Mtn	\$84.99

2006 Poppy, California	\$11.99
2006 Rutherford Ranch, Napa	\$15.99
2006 Sean Minor "Four Bears"	\$14.99
2006 Shafer "One Point Five"	\$69.99
2006 Stephen Vincent, California	\$9.99
2006 Textbook "Mise en Place"	\$47.99
2006 The Show, California	\$11.99
2006 Wolf Family "Phaedrus"	\$39.99
2007 Broadside "Margarita"	\$17.99
2007 La Fenêtre "À Côté"	\$18.99
2007 Layer Cake, Napa	\$24.99
2007 McManis, California	\$9.99
Cain "NV5"	\$32.99

MERLOT

2003 Ch Ste Michelle "Indian Wells"	\$12.99
2005 Cloverdale Ranch, Alex Valley	\$21.99
2005 Rombauer, Napa	\$27.99
2005 Swanson, Napa	\$29.99
2006 Duckhorn, Napa	\$51.99
2006 Kalinda, Napa	\$17.99
2006 Kirkham Peak, Napa	\$17.99
2006 Parcel 41, Napa	\$16.99
2006 Stephen Vincent, California	\$9.99
2006 Whitehall Lane, Napa	\$24.99
2007 McManis, California	\$8.99

PINOT NOIR

2005 Goldeneye, Anderson Valley	\$49.99
2006 Brandborg "Bench Lands"	\$17.99
2006 Cambria "Julia's Vineyard"	\$17.99
2006 Etude, Carneros	\$38.99
2006 Fort Ross "Sea Slopes"	\$21.99
2006 Husch, Anderson Valley	\$22.99
2006 J Wine Co, Russian River	\$29.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Kalinda, North Coast	\$17.99
2006 Laetitia, Arroyo Grande	\$34.99
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2004 Collosorbo Brunello di Montalcino	\$41.99
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2008: Another Turnaround Vintage?

Here I am, just writing about the weather conditions leading up to the harvest and quoting negociant Bill Blatch's famous vintage report and it feels a bit weird. For the first time since 1999, K&L will not have a separate "Vintage Report" for Bordeaux. In fact, this is the first time since 1988 that I did not go to Bordeaux for the March/April tastings. There were several reasons behind deciding not to go, but it doesn't mean I'm not interested in the vintage. I don't think there will be a strong *en primeur* campaign for the 2008s, and I will attend VinExpo in June and taste many of them when, chances are, they'll be more accessible than if I went now. I have had several calls from Bordeaux this week with comments on the 2008 vintage, though. One respected importer told me that he thought there may not be a campaign at all; another said the wines were okay, but nothing great. I've seen Suckling's Right Bank report with decent scores and I hear that Robert Parker is telling the châteaux people that the wines are quite good! That is not a good thing if we want to see the prices for 2008 come down drastically from their height these past few vintages (2005-2007). Honestly, unless the 2008 prices are on par with the 2001 or 2002 vintages, there will be little sold. We will selectively offer some 2008s if we think they represent values. Without further ado, here's a super-condensed 2008 report without tasting notes.

Blatch starts his 2008 report: "Nobody's going to believe it, and I'm not making this up, but 2008 in Bordeaux is rather a good vintage." To summarize: 2007 and 2008 were very similar weather-wise, but the grapes of 2008 seemed to fare better than those from 2007. Both vintages had mild winters, wet springs, mediocre dull and damp summers (where is global warming?), and both were saved by miraculous last-minute turnarounds in the form of glorious autumns. "And, in addition, 2008 was the second La Niña year running, the second year running to reverse the recent warming trend...and the second year running of 13 Moons!"

So why are the wines of 2008 seemingly richer than the 2007s? Maybe because the crop was much smaller in 2008, so more stuffing went into each grape? Also in 2008, from the beginning of the season right up to the end, the vine never did anything fast all year; it took its time over all the stages; it seemed lazy, didn't want to bud, grow leaves, flower or do anything at speed. Consequently, it had very slow cycles which, despite the strain put on it by the April frost, by the excess of water in May and by a mediocre summer, allowed it to perform more effective ripening transformations in its grapes all very gradually and very inconspicuously.

The Quality factor: Bill Blatch's Notes

2008 Dry White Wines: *This is clearly another good vintage for dry whites. As in 2007, the earlier ones were picked before the September good weather could really get to them, so they are similarly fresh-styled and have quite high acidities. However, they seem to have a bit more '06-type fatness than the tighter '07s, and also, so far, a much later development of aromatic expression.*

2008 Red Wines: *The best of the red '08s surprised the people who made them and are certainly going to surprise others too. The hallmark of the vintage, for the more successful wines, is clearly to be found in their common sweetness of attractive fruit and fatness, combined with a certain freshness of acidity, and in the strength of their tannins. This makes them of a totally different style than their two predecessors, from which they also differ*

by their higher alcohol and by their stronger constitution. Variation from vineyard to vineyard and from vat to vat makes any further generalizations difficult, but certainly the wines are miles away from what they could have been if the August weather had continued.

Sauternes: *2007 Sauternes were clearly top of the vintage. Well, in Sauternes, your luck never holds for long, and in '08 they had the hardest time of everyone. At enormous expense, they have ended up making a tiny amount of wine. Stick to 2007."*

Conclusion: I will have my take on the wines in the August issue of this newsletter. Thanks again to Bill Blatch and his great report. In the meantime I have listed some of my favorite in-stock Bordeaux in the box below.

Clyde Beffa Jr

CLYDE'S PICKS FOR OLDER & RARER BORDEAUX TO ENJOY NOW

1987 Pichon-Baron, Pauillac (1.5L \$169.00) The turning point vintage for Pichon-Baron. Elegant and well-balanced, with ripe currant, bell pepper, spice and vanilla notes. Complex and well proportioned, with a touch of tobacco; this has more flavor than most from this vintage.

1993 Pichon-Lalande, Pauillac (1.5L \$179.00) I have always liked this vintage for Pichon-Lalande. It has strength of the tannic 1993s, blended with the elegance of the property. It will do well in your cellar for 10 more years. Enjoy now with one hour decanting. 4 stars *Decanter* magazine.

1994 Léoville-Barton, St-Julien (\$69.99) I love some of the '94s, and here is a beauty for the same price as newer vintages and half the 2005. 91 points RP: "The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years."

1996 Lanessan, Médoc (\$24.99) Fabulous value! Old school. It reminds me of the good ol' days in Bordeaux when wines were judged on fruit and texture, not on how much new oak was showing.

1997 Langoa-Barton, St-Julien (\$39.99) This wine is PERFECT right now—mature and delicious Bordeaux at a great price. We sold the last 50 cases immediately and now we have our last 50 to sell. Anthony Barton ends up the hero once again both for his super wines as well as his insistence on reasonable pricing and the impact he's had on the topic of value.

1999 Lynch-Bages, Pauillac (\$89.99) I really like 1999 Pauillacs, they're much better balanced than 1998 and sweeter on the palate. This is a great price for a fabulous wine—too low to print.

1999 Haut-Bailly, Pessac (\$69.99) One of my favorite Châteaux and a great wine. Very aromatic, Graves-style wine with earthy and mineral hints on the nose. Crushed berries on the nose and palate. This is a very elegant yet powerful wine, and quite long on the palate with good grip.

Some young wines I love! Just to name a few.

2005 Bourbon La Chapelle, Médoc (\$12.99) We sold out of this wine quickly first time through. Good strength here with some rounded tannins and fine acidity. Red fruit aromas and flavor.

2005 Beaumont, Médoc (Inquire) Maybe the single best example of 2005 value Bordeaux. Phenomenal wine. We sold out quickly the last three times we go this in, so don't dawdle.

2005 Benjamin de Sansonnet, St-Emilion* (\$26.99) Tremendous concentration and depth with layers of black fruit and rich, dark chocolate. 92 points from me.

JIMMY C'S *View Down Under*

"Go West, young man." This phrase from the late-1800s urged Americans to go west for the opportunity to succeed. These days it's a great axiom, used metaphorically, for the wine lover. Too many people still think Australian wines are either mass-produced "critter wine" or ripe, over-the-top, high alcohol bruisers. So, to that end, I say go West, as in Western Australia, for wines that tend to be more elegant with higher acidity and lower alcohol, to tempt your palate. In March I had the pleasure of visiting Western Australia, Margaret River and the Great Southern for the first time. Margaret River is situated at Australia's most southwestern point and is surrounded by oceans on three sides. The location offers a consistent maritime climate with warm days tempered by cool nights, producing the fruit that goes into the best cult production Cabernets and Chardonnays like those from Leeuwin and Cullen. The Great Southern is further inland, but still in the southwest corner, with a coastal, cool-climate influence as well. Here are a few alternate varietals that won't break the bank to try.

2008 Hat Shed Hill Sauvignon Blanc-Sémillon Margaret River Western Australia (\$14.99)

Unlike the 100% Sauvignon Blanc expressions of New Zealand or the Adelaide Hills in South Australia (another cool climate) this blend of 51% Sauvignon Blanc and 49% Sémillon is a classic white wine blend from Margaret River. Using only free run juice to bring out the fruit intensity without skin tannin, the wine is tank-fermented to highlight the aromatics. The bouquet is lifted

with scents of lime blossom, honeydew melon and a hint of cut grass. On the palate, the wine is clean and fresh with good weight and a slight waxy texture and a nice layered finish. 12.4% abv.

2006 The Wishing Tree Shiraz Western Australia (\$9.99) This wine is produced by importer John Larchet, who created the Australian Premium Wine Collection portfolio of wines. He has chosen "WA" as a source for wines with varietal character but at the "fighting price point" we all look for these days. The nose offers notes of a Northern Rhône-like meatiness, a hint of herbs, spice, raspberry, boysenberry, and dark chocolate. The palate has soft tannins with a juicy mouthfeel and light minerality with good length. This is a fine value in a daily red, and perfect for anything from burgers and pizza to any meat coming off the grill. 14% abv.

2006 West Cape Howe "Two Steps" Shiraz-Viognier Great Southern Western Australia (\$16.99) The style here is based on the wines of Côte Rôtie in the Northern Rhône, with 5% Viognier co-fermented dry with the Shiraz in open-top fermenters that's then aged for 18 months in 30% new and 70% one- and two-year-old French barriques with light egg white fining. The aromas pop from the glass with white pepper, blueberry, black cherry, earth, a hint of dusty spices and a light floral note. On the palate there are fine-grained oak tannins that are well integrated into these flavors with an elegant medium body that is supple and luscious. This is the "pretty" side of Shiraz. 13.5% abv.

Jim Chanteloup



Southern Hemisphere

Now Where Did I Drop MY KIWIS?

Dazzling, vibrant, alive, piercing, bracing, intense—there must be an endless supply of superlatives to convey the message in a bottle that is your textbook New Zealand Sauvignon Blanc, a wine that has all but captivated the imaginative palates of so many throughout the world since David Hohnen of Cloudy Bay first unveiled his unquantifiable version some two decades ago. The Marlborough region has grown and hatched into the Big Bird of Kiwi wine, and now holds considerable roost over half the country's vineyards. From its well-placed position at the northeastern tip of the South Island, it enjoys all the benefits of a long growing season—crisp westerly winds and abundant sunlight coupled with cool nights—an ideal climate for ripening Sauvignon Blanc and guaranteeing brix while assuring high acidity levels.

One new wine that just alighted in the expanding Marlborough flock, quacking of gooseberries, citrus and passion fruit is the **2008 Manu Sauvignon Blanc (\$9.99)**, a "rara avis" from the combined talons of winemaker Steve Bird and purveyor David Duckhorn. Fashioned from lightly-pressed free run juice that underwent a cool fermentation in stainless steel with no malo involved to mar the direct purity of the fruit, the Manu really soared, sending my palate in search of a quivering plate of raw Minamotos to match the lively, expressive tension and twang of this bright and yes, dazzling wine. Ah, the perfect antidote to a boisterous oyster...

"The Marlborough region has grown and hatched into the Big Bird of Kiwi wine..."

Traveling vicariously farther south to the beating red grape heart of New Zealand—the Pinot paradise of Central Otago—in search of delicious, affordable wine, I tripped over the 45th parallel and discovered gold. Well, Aurum, which is Latin for gold, and the fine winery responsible for one of the best Pinots I've had from Down Under anywhere! The **2006 Aurum Pinot Noir Central Otago, at (\$19.99 - Elsewhere \$26.99)**, is not a wine for those searching for "Cabino" or "Syrano Noir." As I punish the language to decry those styles that detonate the delicacy and finesse of this most subtle of grapes. Joan and Tony Lawrence of Aurum have successfully tuned all the variables to create a wine of balance and considerable elegance, without compromising on aromatics, solid fruit or textural elements. Ten months in oak add toasty spice to the wild cherry and briary aromas, while the palate delivers layers of black and red fruits, medium tannins and a flourish of nice acidity. Altogether a great Pinot at a bargain price, versatile enough to enjoy with everything from grilled salmon to goat cheese to mushroom risotto. And voila!

John Majeski

VINO O LATINO Spain, Portugal & South America



Welcome to my new column. Perhaps a (re)introduction is in order here. My name is Joe (Joe M, not Joe Z—for those of you who know—Zugelder is a Joe all his own) and though I've been working here for a little more than two years, I have recently taken over the buying of Spanish, Portuguese and South American wines. First off, muchísimas gracias to my two predecessors, Anne Pickett (among the most knowledgeable people on Spanish wine and cuisine I will likely ever meet) and Bryan Brick (everyone's favorite down-to-earth, East Bay-residing, self-deprecating guru of all things food, wine and, of course, beer). As you may know, Anne is one of our hard-working wine consultants and customer service folks on the phones, and Bryan will now be focusing on our domestic wine and beer categories. I hope to continue their previous work expanding the Spanish, Portuguese and South American categories, focusing on the wealth of terrific values these countries continue to offer, while continuing to demonstrate the wide variety of serious, thought-provoking, distinctive and world class offerings that are increasingly available. This month, I'll just do a few quick, snapshot reviews on some of my current favorites. Please feel free to email comments or requests to joemanekin@klwines.com.

2007 Adamado Vinho Verde (\$9.99) One of our favorites as the weather warms, this Vinho Verde has that classic lime blossom and crackling acidity you look for in an aperitif or sunny

weather quaffer. Drink in the afternoon or evening, poolside or tableside, food or no food. It's just delicious white wine for summer.

2007 Concha y Toro Terrunyo Sauvignon Blanc Block 30, El Triángulo Vineyard, Casablanca Valley, Chile (\$19.99) Very impressive Sauvignon Blanc from cooler climate vineyards in Chile's Casablanca Valley. Great intensity, acidity and the slightest hint of subtle green shades of flavor typically only found in France's Loire Valley. Sauvignon Blanc fans take note.

2007 Descendientes de J Palacios Petalos de Bierzo (\$17.99) I think I waxed poetic about this wine in a recent email review sufficiently enough that, perhaps, I should keep it short here. Blue fruits, spice, natural yeasts, suave texture, bright acidity, good energy. 100% Mencia, a grape to watch and one we will see much more of here at K&L in the near future.

2008 Valle Perdido Pinot Noir Neuquen Patagonia (\$11.99) Patagonia is more than 400 miles south of Mendoza, and as a result the climate runs a good bit cooler and damper, perfect for Pinot Noir, as this light and friendly offering once again shows. Spicy dark cherry and plum fruits on the palate, try this one for some continued variety in your selection of everyday Pinot.

Joe Mankein

Spain

FOREVER YOUNG

A cadre of young dynamic winemakers and importers dominates the modern Spanish wine industry. These talented folks are renovating old estates and injecting them with a dose of enthusiasm that is truly infectious. Like a pied piper, one of the leaders in bringing these great wines to the United States is the young and vivacious Jose Pastor. Here a few offerings fresh off the boat!

2008 Preto, Prieto Picudo, Rosado, Tierra de Castilla (\$17.99) and **2007 Preto, Prieto Picudo, Tinto, Tierra de Castilla (\$19.99)** Gregory Perez began his winemaking career at the venerable Château Cos d'Estournel, and now he has brought the tenets of his training in Bordeaux to Spain. Preto is his new project in Tierra de Castilla, just east of the Bierzo area, featuring the regional specialty grape variety Prieto Picudo. Old time plantings of this variety are oftentimes buried underground with sticks used to prop up the canes and keep the grape bunches from dragging on the ground. The *Rosado* is bright, lively and fresh—just the thing to usher in summer. The red wine, or *Tinto*, is a brambly red with loads of blackberry and meaty aromas and flavors. The ripe fruit is balanced by the tannin and spice on the finish. These two wines are so awesome that they are featured on the wine list of Ferran Adrià's world-famous El Bulli.

"Like a pied piper, one of the leaders in bringing these great wines to the United States is the young and vivacious Jose Pastor."

2007 Enologica Temera Alodio, Mencia, Ribeira Sacra (\$14.99) Jorge Gonzalez, a native of Ribeira Sacra, is making fantastic wines from the local grape variety Mencia, which makes red wines that are full of ripe black cherry fruit but have good structure and acidity to balance out these elements. Alodio is Jorge's basic offering. Made with native yeasts and no filtration, this red is plush with fruit and aromas of rose petal and green tea.

2007 Celler Clos de Noi, Montsant, Samsó (\$14.99) Carles Escolar has been making wine at the cooperative Cellers Mas Roig for several vintages now. The Clos de Noi is a 100% Samsó, the local name for Carignane, which comes from 40-year-old vines. Aged in French oak for three months and bottled without filtration, this red shows great depth and concentration. From the ripe blackberry fruit and spice to the long, rich finish, this wine will please many of you who love Cali Zinfandel.

Buen Provecho!

Anne Pickett

GETTING TO KNOW: SEAN & NICOLA ALLISON

Describe your winemaking philosophy.

We believe that good wine is made in the vineyard. To this end, over the last five years we have been concentrating on our vineyard management—reduced yields, good canopy management and sustainable viticulture. We have officially entered this year into the organic conversion for the Avocat vineyards. We have been following a non-chemical path for the land and have decided to officially formalise it, and it will take three years before we can label our wines organic. As a consequence, the grapes that enter the winery should be ripe, disease free and tasting good! However, we live in Bordeaux and some would say that the powers up above dictate the weather and hence the vintage!

What wines or winemakers helped influence your philosophy?

Didier Dagueneau, who passed away last year, for his use of biodynamic practices, wild yeasts and generally not being afraid to do things (and look differently). Sandrine Garby, winemaker at Yquem, for being a fantastic winemaker and such a gracious person.

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

We do everything here; we own all our vineyards and we don't source fruit from elsewhere. So pretty involved! The Avocat vineyard, which we bought in 2002, is a single "enclos" vineyard. Before we bought it, it had been abused, but after five years of careful viticulture it is starting to

produce WOW fruit. It is on an elevated plateau exposed to the elements, and 100 years ago it was a famous vineyard that had been allowed to lose its way!

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

Yes, of course. I believe it is so important to taste as many wines as possible, from all different regions and producers. The cellar palate is a huge disability for producers. I think our wines have evolved due to our palates, but we also listen to our consumers, who are looking for less alcohol and approachable wines. Studies show that apart from investors, 90% of wine bought is drunk within five days of purchase.

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

Our dry white with "fruit de mers." Come to the Bassin D'Arcachon and have a glass of dry Bordeaux /Graves wine with a plate of oysters—unbeatable! Of course the barrel-aged Graves has sufficient enough weight to accompany chicken and pork dishes. I have to admit to being partial to it as an aperitif when I am cooking! The Avocat red is excellent with any red meat, game (I have a recipe for Hoi Sin Duck on the barbecue if any one is interested!), pasta and cheese. However, my view is that there are not any right and wrongs in wine matching—if you enjoy it while eating popcorn in front of the baseball game, GREAT.

Name: Nicola and Sean Allison

Winery: Château L'Avocat

Number of years in business: We came here in 2001 to take over from Nicola's parents, who started in 1988.



Above: River stones from the vineyards. Below: Sean and Nicola in the barrel room.

...more on blog.KLWines.com

Loire Valley

A Bottle of Red A BOTTLE OF WHITE

No need to look any further for all of your basic wine needs—a bottle of red, a bottle of white and, of course, a bottle of bubbly—you can get them all with Jean-Francois Merieau. Organically farmed vines ranging from 40 to 60 years of age make up the juicy goodness that has been trapped in the bottle waiting for you to uncork all its liquid fun. The wines are clean and bright with a subtle presence of the chalky minerality and refreshing zip that the Touraine is so known for. Even the labels are cool and fun! Sure they make for those perfect "party wines," but they are much more than quaffers—they're the perfect accompaniment to an entire range of tasty foods. From seafood (rich salmon, *fritto misto*) to vegetables (cooked or raw) to soups (try the bubbly with a cold apple beet soup) to meat (grilled, salted, cured, you name it). It's nice to know that you can make a nice meal and have nice wine to go right along with it at a more than reasonable price. So go ahead, uncork the goodness!

2007 Jean-Francois Merieau Touraine Sauvignon Blanc (\$13.99) This is from a single parcel of 60-year-old vines that are all hand-harvested, organically farmed and aged in stainless steel for seven months on the lees, with some stirring for added richness. Here we have a bottle that can give most Sancerre a run for its money (actually less money) with its distinctive minerality and freshness coupled with effusive aromas of candied citrus, honeydew melon and sweet herbs.

2007 Jean-Francois Merieau Gamay de Touraine "Bois Jacou" (\$17.99)

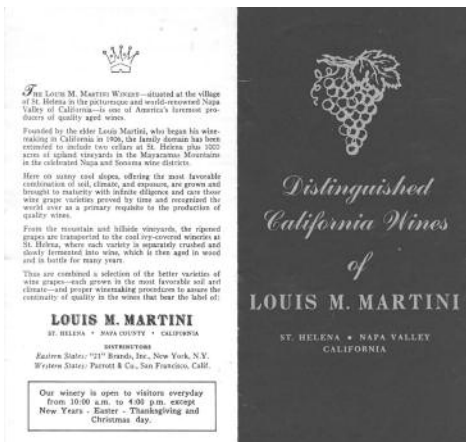
This red comes from 40- to 60-year-old Gamay from a single block of vines, harvested by hand and fermented and aged in tank for eight months before release. Pure and rich, it represents an astounding value in Touraine and the Loire as a whole! If you are a fan of that Beaujolais Nouveau stuff then this wine is definitely *not* for you. This Gamay has a depth and richness the way the varietal should. Gamay is going to have a huge re-birth in the upcoming years and this wine is great example of why.

Jean-Francois Merieau "Bulles" Touraine Sparkling (\$16.99)

A blend of 80% Chenin Blanc and 20% Chardonnay, organically grown and aged on the lees for 18-20 months. The dosage is very low at 4 grams per liter, resulting in a refreshing, crisp wine. This bubbly has a bright nose of apple and pears with hints of citrus. The mouth is creamy and rich, and the finish is juicy and long. I find myself reaching for this wine often as it really hits the spot after a long day.

If you would like to be put on my private alert email list, please send your information to ericstory@klwines.com. This way I can let you know when some of the cool stuff arrives *before* I tell the masses. Look forward to hearing from you.

Eric Story



JOE Z WAXES POETIC

Things always seem a little bit brighter when they are. That is—when the days lengthen and the skies go from gunmetal grey to baby blue and the pot of gold at the end of the rainbow turns out to be the twilight sun. Rich we are, at least in this respect. With countless economic casualties to tend to, things like over-oaked Cabernet become footnotes in the conversation. Don't tell my bosses, but wine really isn't important at all at the end of the day. Or the beginning.

Lots of new faces here at K&L, but the place still seems to roll with the same vibe it had 30 years ago. Well, maybe a bit less wild and wooly—these younger folks don't seem to wait until 40 to grow up like we did—but this is still the place that Ralph Sands, Chuck Trimble, Brian Keating, Shaun Green and I fell into so long ago. All things must pass, of course, but I have been the luckiest of the lucky to do whatever it is that I do. Take it to the bank.

Wine prices will not slip back to some reasonable and bygone era. Candy bars won't cost a nickel again, doctors won't make house calls and television won't revert to black and white. To wish so is folly. But there are so many well made wines in every imaginable style and price range, we really don't have to turn back the clock. We just need to dust off our palate passports and sample the wines of the world. There is something for everyone. Maybe not a pot of gold. But the fruit of the Earth in your glass is a great way to start.

As I never seem to have enough of any one product in this old and rare department (masterpieces don't grow on trees), I'll just gloss over a few, and ask you to peek at our website for the older gems, as the stocks change with dizzying speed...

1988 B.R. Cohn Cabernet Sauvignon (\$29.99)
Herbs and elegance, Old World style fruit. Needs drinking; great deal.

1982 Mondavi Cabernet Sauvignon Reserve (\$69.99)
An unsung vintage, a wonderful wine, and half the price of the so-called greats.

1993 Beringer Private Reserve Cabernet Sauvignon (\$99.00)
Get over the "1993 is lousy" myth. If you tried the B.V. Reserve we had from this oh-so-terrible vintage, you've already seen the light...

2006 Turley Old Vines Zinfandel (\$49.95)
Big juice! This is a mouthful of brambly, sweet fruit. Best with live game, as Clyde would say. The '06 **Turley Juvenile (\$49.95)** is much more refined and earthy. More my style, but your choice...

Hope you are enjoying the archival photos of old bottles and clippings that have inhabited this space of late.

Enjoy the wine.

Joe Zugelder



JIM'S MAY GEMS

May really represents what spring is all about. Everything at this point is in bloom and the plants' and trees' health is almost totally contingent on climatic conditions. We had virtually no rain in January, with warm weather that caused some vineyards to bud out. February and most of March were wet and cold, and the vines budded out by mid- to late-March, which is early again. The difference, so far, between last and this year is that we had frost warning after frost warning on the North Coast last year. You can count this year's frost warnings on one hand, if at all. We're looking at healthy, somewhat stressed vines due to the lack of normal rainfall.

One of the most amazing Gems that I have encountered of late is the **2006 Albane & Bertrand Minchin Le Clos Delorme, Valencay (\$16.99)**, which is a blend of Gamay (40%), Côt (30%), Cabernet Franc (20%) and Pinot Noir. This Gem is medium-deep ruby in color, with lovely cranberry and cherry-like aromatic tones, hints of stone-like fruit and herbal spice. Much like Chaverny Rouge you will, however, discover more depth, fleshiness and backbone to this lovely, drinkable Gem. Try it with a bread-crumbed, rice and wild mushroom-stuffed pork chop, which our Loire Valley wine buyer, Eric Story, served us for dinner six weeks ago. Anderson says this will be one of our house reds for May. 12.5% abv. (🍷🍷🍷🍷🍷)

As many of you know, the wines from the 2007 Rhône Valley harvest may be one of the finest of our generation. I am 60, and quickly approaching 61, and haven't seen such quality in the wines from this area (maybe 1978) as I am seeing with the early arrivals from the Southern part of this valley. They are amazing wines! The two 2007 Collection Alain Corcia wines that Mulan has directly imported are stunning and I am featuring both because they're both must-haves for your collection. The **2007 Châteauneuf-du-Pape**

"Cuvée Julie"* (\$29.99) and "Cuvée Hervé"* (\$34.99) are absolutely great wines, each somewhat different. The Cuvée Julie has this incredible lushness and silkiness to its spicy, plummy tones. It is opulent on the nose, silky on the palate and round and broad on the finish. The Cuvée Hervé has incredible strength and structure, excellent depth, though it seems a bit more masculine than the Julie, and it shows a long, silky, intense finish. Both should be put down and aged. Both are collector's items and shouldn't be ignored. Both are wines that Anderson has informed me will be our house reds some time in the future (5 to 10 years+) and will go into Jim's Gems Hall of Wine Fame. 14% abv on both. (🍷🍷🍷🍷🍷)

I am constantly fascinated with what little I know about wine after 35 years as a retail specialist, collector, winemaker and grower. It seems that something new ventures into my brain on a daily basis that tears away whatever fabric of snobbery that I have begun to formulate. I think that is why I have never left this business—I learn something new everyday. Sooo, when Bryan Brick, our Redwood City California wine buyer, said to me last month, "Try this and shut up!" I looked him straight in the eye and responded, "That's a jug wine!" **Bedrock Wine Company's (Who?) Sherman & Hooker's "Shebang" Sonoma Valley Red (1L \$15.99)** may be in a screw-capped jug format bottle, but the wine is certainly a distant galaxy from being a jug wine. It is a blend of old vine Zinfandel, Syrah, Mourvèdre and Cinsault from the 2006-07 vintages that is lush with red berry fruit with white pepper spiciness on the nose and across its delicious, flashy palate. Easy to drink now, this may be the best "jug wine" that I have ever tasted—so much for my snobbery. Anderson said that this puppy gem, without a doubt, is our house red forever. 14.2% abv. (🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and the The Beaner

STEVE BEARDEN *On Bordeaux*

As the 2006 Bordeaux arrive by the container here at K&L, I want to remind you that many of our best-selling, bargain-priced 2005s are back in stock as well. These more modestly priced wines from the '05 vintage tend to be delicious already, though many of them will age gracefully for many years to come. Here are some fantastic deals you should move on quickly before they're gone.

2005 Bourbon La Chapelle, Médoc (\$12.99) Fantastic value here in this easy-drinking, wallet friendly and tasty gem. This is clean and bright with forward aromas and flavors of red fruit and subtle earth. The cherry- and vanilla bean-flavored middle is solid and the finish shows just a hint of tannin and a touch of chalk. This is both food friendly and easy by the glass.

2005 Beaumont, Haut-Médoc (Inquire) This large estate has become one of the more consistent Cru Bourgeois and, due to the price/quality ratio, remains a favorite here at K&L. Always elegant and finesse-styled, this shows plenty of silky dark fruit and flowery aromas that linger on a softly textured frame. A lingering finish and wonderful balance show why this always sells out quickly.

2005 La Louvière, Pessac-Léognan (\$29.99) Rustic and hearty, this substantial wine has plenty of dark fruit and complex aromas of scorched earth and mineral. Dark and structured, this has flavors of black currants, sweet berries, toast and mineral with a long, dry finish. Enjoy this with hearty food today or cellar for a decade or more.

2005 La Parde de Haut-Bailly, Pessac-Léognan (\$19.99) This is the fantastic second wine of the impeccably run Château Haut-Bailly. Like all offerings from the estate, this is big and firm in its youth and will require a little patience to soften up and round out; these wines tend to put on weight with bottle age. This shows great balance and proportion between the soft scents of earth and red fruits, the bright, clean mid-palate and the clean finish of fine, ripe tannins.

2005 Fonplegade, St-Emilion (\$49.99) This is a rich and flamboyant wine that manages to straddle the fine line between modern and traditional. Deep aromas of oak, rich red fruit, red licorice and spice soar from the glass. The middle is concentrated and earthy with tons of sweet creamy cherry and a voluptuous texture that leads to a long, gentle, limestone laced finish.

Steve Bearden.

UNDER THE RADAR '05 Bordeaux Cellaring

If you're like me, and you are still putting off buying that case of 2005 Bordeaux wine because it's a lot of money to pay right now for a luxury you won't really get to enjoy until 10 or 15 years down the road, then you're not out of luck quite yet, but almost. We're already getting a steady stream of 2006 arrivals, and many of the top wines from '05 are long, long gone. Fortunately, there are still some truly great wines that perhaps did not show up in Parker's guide. What you're looking for in an age-worthy Bordeaux is tannin, acidity and structure, which gives you a pretty good selection to choose from with 2005, and I can't stress how important it is to have an open mind when it comes to this subject. Most people assume a wine must be expensive to be capable of future greatness, but at our in-store Bordeaux tasting in March the two top wines were the 1990 Verdignan and the 1990 Coufran, both of which usually sell for around \$15. These bottles blew people away with their complexity and grace, to the point where even the more "experienced" Bordeaux drinkers were forced to change their tune about these less expensive and rather unknown châteaux.

I am a budget shopper and, still being under 30, I try to keep my max price point at that same level. I have not amassed the large fortunes that the wine business has to offer. However, I would like to be putting together a small cellar so that when I hit 40, I can drink in style like Jim Barr. That's why I am going to suck it up a bit, even in this economic landscape, and throw down for these relative bargain bottles for smart and researched buys from this legendary Bordeaux vintage.

2005 La Louvière, Pessac-Léognan (\$29.99) Right now this wine is completely balanced and all the elements are integrated. It's softer in style, with smoother tannins, but there's lots of mouth-drying astringency at the back. In 10 years you'll be thanking yourself for putting in the ground work.

2005 Lalande-Borie, St-Julien (\$29.99) Again with this bottle, there is a softer and more integrated palate, but the acidity is a bit higher and the wine itself is more graceful, typical of the appellation. Overall the flavors are earthier, but you can tell the fruit is there just waiting to express itself.

Jeff Garneau told me last week that Bordeaux wines are like babies: they all look relatively similar in their youth. It's only 10 years down the road that they really show you who they are. I think that's a great analogy.

David Driscoll

"These more modestly priced wines from the '05 vintage tend to be delicious already, though many of them will age gracefully..."

"That's why I am going to suck it up a bit, even in this economic landscape, and throw down for these relative bargain bottles for smart and researched buys from this legendary Bordeaux vintage."



“This year a bunch of lesser-known wineries received BIG SCORES!”

SUL TAPPETO ROSSO

The *Wine Spectator* has released their scores for the 2004 Brunello di Montalcino, and there are some real surprises! First off they only reviewed 117 wines, a small percentage of the 300-plus wines made. I'm hoping Suckling will still taste! This year a bunch of lesser-known wineries received BIG SCORES: 96 points for both the **2004 Poggio il Castellare Brunello di Montalcino (\$44.95)**, a big, ripe and chocolaty wine, and the **2004 San Filippo Brunello di Montalcino Le Lucére (\$54.99)**, which showed great balance and lots of forward fruit. Little known but very balanced and delicious, the wine of traditional producer **2004 Collemattoni Brunello di Montalcino (\$47.95)** got 95 points! You might wonder, “Who are those Guys”? I'm not sure if James Suckling decided to spread the wealth a little or he thinks that some other wineries finally stepped up!

Lots of the famous names scored very well, too! 95 points also went to perennial big names like the **2004 Fuligni Brunello di Montalcino (\$55.99)**. Once delicately styled, Fuligni has become a big and powerful wine, and it is dynamite! I thought the **2004 Altesino Brunello di Montalcino “Montosoli” (\$74.99)** was the best wine Altesino has made in years, while the **2004 Castelgiocondo Brunello di Montalcino (\$54.99)** had loads of ripe upfront fruit to go with their powerful style. The **2004 Siro Pacenti Brunello di Montalcino (\$89.99)** is one of the top wines of the vintage, barrique-styled but otherworldly. The tremendously consistent and fabulously interesting **2004 Valdicava Brunello di Montalcino (\$118.99)** rounds out the 95-point field with another classic wine; they are on a roll!

A parade of wines at 94 points starts with a wine that I just love this vintage, the **2004 Lisini Brunello di Montalcino (\$45.99)**, a spectacular wine full of spice, richness with a supple palate feel. Once again the supremely consistent and always scintillating **2004 Sesta di Sopra Brunello di Montalcino* (\$49.99)** shows their winemaking is still evolving and learning while remaining true to their style. The very powerful, ripe and toasty **2004 Solaria Brunello di Montalcino (\$44.99)** will surely be a winner for those looking for a more international style of winemaking and is guaranteed a long life. I thought the **2004 Argiano Brunello di Montalcino (\$44.99)** was thick, powerful and ripe on the palate. The **2004 Castello Banfi Brunello di Montalcino Poggio alle Mura (\$59.99)** is the winery's pride and joy. The irreplaceable **2004 Fanti Brunello di Montalcino (\$53.99)** rolls again with 94.

Some classic names start off the 93-point barrage: the **2004 Caparzo Brunello di Montalcino “La Casa” (\$69.99)** shows the classic Montosoli nose with good body and weight. The familiar **2004 Castello Banfi Brunello di Montalcino (\$49.99)** garnered a 93-point score and the **2004 Silvio Nardi Brunello di Montalcino “Vigneto Manachiara” (\$89.99)** is an extraordinarily powerful and structured wine that will benefit from a rest in your cellar. The truly classic **2004 Fattoria dei Barbi Brunello di Montalcino (Inquire)** has beautiful Sangiovese aromatics with hints of leather and spice in a powerful old school Brunello. The **2004 La Rasina Brunello di Montalcino (\$57.99)** is the complete opposite of the Barbi, loaded with sweet, upfront fruit and toasty overtones. The **2004 Castello Romitorio Brunello di Montalcino (\$54.99)** has a gentle palate feel with hints of leather and sage. Wrapping up the 93-point category is the **2004 La Poderina Brunello di Montalcino (\$49.99)**, a powerful, structured and dense wine showing lots of fruit encased in a powerful body.

I don't always agree with the reviewers, my palate leans a different way. I like wines that speak of terroir, or what the Italians call *genus loci*, wines that have a sense of place so that when you taste them you can see the landscape from which they came...not the tank. Having said that, here is my list of the top wines I've tasted so far (about 165). Unfortunately already sold out, so I'm sorry to start out here, the Uccelliera was great, for me the top wine of the vintage. Okay after that (not all of these wines are available yet, hence no pricing) the 2004 La Gerla “Vigna gli Angeli”, Il Marronetto “Madonna delle Grazie” Capanna, Il Poggione and Siro Pacenti—those are my 5-star ratings. To see the complete listing you can go to our website, search for “vintage reports” or email me at: Greg@klwines.com.

Greg St. Clair

MAGGIO'S SELEZIONI

Bellussi Prosecco di Valdobbiadene (\$12.99) It's back! Bellussi is the producer and Prosecco the grape from the Valdobbiadene region north of Venice. Prosecco is a late-ripening, delicate white wine grape that is grown extensively in this area and is often used for making sparkling and frizzante wines. This Bellussi Prosecco is light and dry and slightly sparkling, with a hint of pear, green apples and citrus tones on the finish. There is no better wine to lift a glass to your mom on Mother's Day.

2007 Vallevò Cerasuolo Montepulciano d'Abruzzo Rosé (\$7.99) This has been a staff favorite in Redwood City for quite some time. One of our best values in rosés, this robust Montepulciano has an intense salmon-pink color with fascinating aromas of wild mountain strawberries, some herbal notes and lots of zippy acidity. This is a great wine for the brunch crowd (really, the wine is a palate refresher), or sitting on the porch reading a favorite book.

2004 Rocca di Montegrossi Chianti Classico "San Marcellino"* (\$34.99) 2 Red Glasses *Gambero Rosso*, and me...3-stars. This will meet its siblings, the '97, '99 and '01, in my cellar. This boasts a deep ruby/purple color in addition to sweet vanilla (from French oak), and copious quantities of black cherries, raspberries and currants with hints clove and cinnamon, Tuscan dust and minerals. There is a lovely texture on this full-bodied wine; it has a long, authoritative finish that combines power with elegance. So if your mom likes big reds, pull the cork a few hours before you sit down, throw a pork roast on the 'que and thank her for all the GREAT meals she made you.

2003 Brunello di Montalcino. I love these user-friendly Brunellos, especially at these prices. **La Fortuna Brunello di Montalcino* (\$39.99)** Impressive nose for the vintage, with loads of ripe fruit. Full-bodied and very velvety with beautiful tannins and great fruit. This wine boasts excellent length. **Sesta di Sopra Brunello di Montalcino* (\$44.99)** This comes across as a wine best enjoyed on the young side, but it is sure to provide much pleasure over the next few years. The **Costanti Brunello di Montalcino (Pre-Arrival \$54.95)** offers an impression of volume without weight and spreads out subtly to saturate the palate. The tannins are sweet with no hard edges. Finally, the **Valdicava Brunello di Montalcino (Pre-Arrival \$99.95)** is full-bodied, with silky, caressing tannins and intense fruit and mineral flavors; well-crafted. The flagship Brunello in 2003.

Saluté

Mike "Guido" Parres

BURGUNDY FOR VALUE PINOT

Lately with the price of domestic Pinot Noir rising I find myself reaching for more and more Burgundy, not that I wasn't doing that before! For comparably priced wines, Burgundy is more competitive than ever, especially if you want wines with terroir and typicity! We have been big supporters of Maison Champy for quite a while now, and with the new generation there starting to exert more influence, and I have to say they have really caught my attention.

"For comparably priced wines Burgundy is now more competitive, especially if you want wines with terroir and typicity!"

The single-vineyard **2006 Savigny-lès-Beaune Aux Fourches, Maison Champy* (\$21.99)** comes from one of their Estate vineyards, all of which are farmed organically and biodynamically. Aux Fourches is a vineyard located just after the fork in the road that leads to Pernand-Vergelesses traveling from Beaune to the village of Savigny. It lies below the Premier Cru of Aux Fournaux and is a relatively warm, flat site with deeper soil and lots of clay. The wine is fermented with wild yeast in open-topped vats, then aged in a judicious amount of new French oak. This wine is seductive from the beginning, with a bright nose full of red fruits and a soft background note of earthiness. On the palate, the wine takes a turn towards the serious; it is concentrated, with bigger tannins that give the impression that this is a wine not to be easily dismissed. It requires a little decanting—45 minutes to an hour, if not longer! The extra time gives the wine a chance to open up and reveal more earth and complexity than it suggests on the nose. This is no simple quaffer, rather a wine to be enjoyed over a savory meal with good company, that's when it will shine. It is not fatiguing and it seems to offer more and more as the evening progresses.

Kirk Walker

"There is no better wine to lift a glass to Mom on Mother's Day."

Burgundy

"Lately with the price of domestic Pinot Noir rising I find myself reaching for more and more Burgundy..."



WINE WITHOUT BORDERS

K&L Works to Promote Consumer Choice

When the Granholm decision came down from the US Supreme Court a few years ago, many consumers thought all would be well, and that they would have access to all the wines they wanted. But it turned out that the decision was interpreted by the states as applying only to out-of-state wineries, and not to out-of-state retailers. Of course, we are the latter. So, with some other like-minded retailers, we formed the Specialty Wine Retailers Association (WineWithoutBorders.org).

For the last three years we have been engaged in litigation in Texas, trying to keep markets open and to give consumers access to the specialty wines they are looking for, even if they are not in California. As I write this, I am just back from New Orleans, where we recently had oral arguments before the US Fifth Circuit Court of Appeals, in our continuing fight to keep shipping open. We are hopeful, but this is going to be a long struggle, and not quickly resolved. The basic principle we are fighting for is that the US is one national economic union, and that consumers are entitled to choose which wines they wish to buy, and from whom!

If you are a K&L customer and want to maintain access to all of our interesting and wonderful wines from around the world, including new and emerging wineries both here and abroad, I urge you to sign up with [WineWithoutBorders](http://WineWithoutBorders.org), to be notified of developments in your state. In the last year, the entrenched special interests have been working as hard as they can, with hordes of lobbyists, to try to eliminate your right to choose to buy wines from out of state. Their efforts are broad and can pop up anytime in almost any state.

In the last year, entrenched special interests have been working as hard as they can to try to eliminate your right to choose wines from out of state. Their efforts are broad, and can pop up anytime, in almost any state, so sign up today at WineWithoutBorders.org to keep up with the latest developments.



But enough about politics and all that. Let's talk Burgundy! After all, our job in the world of open borders is to try to find the best wines we can for you. In my case, that means finding deals in Burgundy for you, either over there, or in the market here in California. For everyday drinking, you simply cannot beat the **2006 Bourgogne Pinot Noir, Maison Emile Chandesais*** (\$11.99). It is a bright and engaging Pinot, with a hint of earthiness to make it more interesting. Another Pinot Noir that is a favorite of mine is the **2006 Côte de Nuits-Villages, le Vaucrain, Maison Louis Jadot** (\$21.99). This wine comes from a well-situated single vineyard, just over the wall from Clos de Marechale, an expensive and well-regarded, Nuits-St-Georges Premier Cru vineyard, selling for many times the cost of this wine! It has a very distinct Nuits character, a bit masculine in style. It's a delightful wine, with nice spice, a bit of structure and fairly prominent red fruit notes.

My favorite white just now is from Sylvain Langoreau, who hails from the tiny village of St-Aubin. It is another site located next to the rich and famous, but since the wines are less known, they sell for much less than the famous Pulignys and Chassagne-Montrachets a stone's throw away. The **2007 St-Aubin 1er Cru, En Remilly, Domaine Sylvain Langoreau*** (\$29.99) is from one of the best vineyards in the village, located immediately adjacent to Chassagne-Montrachet Premier Cru vineyards and a hop-skip-and-a-jump from Le Montrachet. This is quite sweet and forward, with a nice thread of minerality running through it. This is drinking very nicely, indeed, and very reminiscent of a Chassagne-Montrachet, at a fraction of the cost.

À Santé!
Keith Wollenberg

WHISPERKOOL COOLING UNITS AT SALE PRICES!

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



Whisperkool 1600 (300 cu ft)	\$1,278
Whisperkool 3000 (650 cu ft)	\$1,458
Whisperkool 4200 (1,000 cu ft)	\$1,615
Whisperkool 6000 (1,500 cu ft)	\$2,103
Whisperkool 8000 (2,000 cu ft)	\$2,253

Whisperkool Split System

WK Model	RETAIL	K&L
SS4000 (1,000 cu ft)	\$3,495	\$3,050
SS7000 (1,750 cu ft)	\$4,013	\$3,575

Whisperkool Extreme System (For Extreme Climates)

Extreme 4000 (1,000 cu ft)	\$3,495
Extreme 8000 (2,000 cu ft)	\$4,595

Add the PDT digital thermostat to any of the units for only \$120. Prices include free ground shipping.



May Featured Item:

Vinturi "Aerator" Wine Pourer (\$35.99) Vinturi's patent pending design speeds up aeration in the time it takes to pour a glass. Simply hold Vinturi over a glass and pour wine through. Vinturi draws in and mixes the proper amount of air for the right amount of time, allowing your wine to breathe instantly. You'll notice a better bouquet, enhanced flavors and smoother finish. It's that fast. It's that easy.



Screwpull "Roll" Lever Model LM400 (\$129.99)

The first lever action corkscrew designed specifically to work with increasingly common synthetic corks! A leather case adds to its elegance.

VINOTHEQUE STORAGE CABINETS



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

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
Villa Models			
Vinotheque 220	224	\$1,999	\$1,699
Vinotheque 330	336	\$2,299	\$1,999
Vinotheque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799
Reservoir Models	BOTTLES		K&L
Standard	224		\$1,949
Window	224		\$2,299

LOW EVERYDAY PRICES!

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



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

LM-200 (\$69.99)

The Screwpull Lever Model: Outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2,000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Lever Models all come with a 10-year warranty.

Wine Storage Lockers

24-case lockers available in San Carlos, only \$35/month. Open Monday-Saturday from 10 a.m. to 5 p.m.
920 Bing Street
San Carlos, CA 94070

Secure, temperature-controlled lockers also at our RWC and SF locations. To get on the wait list or for billing, call Sharon 650-364-8544 x2739 or email onsite-lockers@klwines.com

Tritan Titanium Crystal Lead Free!

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

Le Cache Wine Cellars

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

“This holiday season K&L has the perfect gift: a membership in one of our wine clubs. With five to choose from there’s guaranteed to be a club that will fit any budget and palate.”

K&L Wine Clubs: For Your Sweetheart

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

Whether you’re a newbie, a collector or just like to try new things, K&L has a wine club tailored to suit both your palate and your budget. Our knowledgeable buyers hand-select our club wines, providing you with unparalleled expertise on everything from Bordeaux to Burgundy, Champagne to the Rhône, the Loire and every style of California wine. All clubs, except Champagne, ship monthly and are subject to sales tax for California residents. To sign up, call 800-247-5987 x2766, email us at:

theclubs@klwines.com

or, visit our award-winning website:

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

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

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

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

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

Club Italiano: K&L’s newest wine club is an Italophile’s dream. From traditional Chiantis and Brunellos to lesser-known indigenous varieties, our Italian Wine Buyer, Greg St. Clair, shares his newest discoveries. Be the first among your friends to try a food-friendly aglianico or a crisp and minerally falanghina. Discover Italy’s

diversity with Club Italiano. It ships monthly and costs \$39.95 + shipping.

Alex Pross, Wine Club Director

MAY WINE CLUB PICKS

signature red collection

2004 Schweiger Vineyards Cabernet Sauvignon, Spring Mountain District

One of my favorite Signature Red Club wines is back and may very well be the best wine Schweiger has produced to date. Schweiger is a small producer of exceptional Cabernet Sauvignon from the Spring Mountain District, which is also known for producing world-class Cabs. The 2004 Schweiger Cabernet Sauvignon starts out with deep aromas of black fruits intermixed with rich, dark chocolate accents. On the palate, the wine displays both balance and power with rich flavors of black and red berry fruit, along with bakers chocolate, mocha and loamy oak. The finish displays great structure with enough acidity to give the wine verve, framing the wine in order to showcase its power and grace.

Regular K&L Retail \$39.99 Wine Club price \$23.99

best buy wine club

2005 Château Laubarit “VV”

Better than the very successful 2003—great balance and length on palate. Château Laubarit is located in the Haut-Benauges district—in the heart of Entre-Deux-Mers—about 45 km southeast of Bordeaux. Since 2002, the estate has been certified biodynamic by Demeter. It is now one of 1,600 certified organic vineyards in France, and one of only 10 certified biodynamic in Bordeaux. The estate consists of 25 hectares of vines, 18 hectares of red varietals—Cabernet Sauvignon and Merlot.

Regular K&L Retail \$11.99 Wine Club price \$8.99

premium wine club

2005 Château Rochemorin Rouge, Pessac-Léognan

We love the 2005 Bordeaux and this wine is a great value. Normally selling for \$30-plus, Club members can buy it for less than \$15. We lucked out on this one when a wholesaler had to close it out. Their loss was our gain. A solid red with plum and strawberry character and just a hint of tobacco. Medium- to full-bodied, with fine tannins and a medium finish.

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

club italiano

2006 Castel Ruggero IGT

We have had the 2003 in the club before, and it flew out quickly. Now 93 points *Wine Spectator*: “Coffee, currant and light mint aromas lead to a full body, with lots of chocolate, mineral and eucalyptus character. Gorgeous and polished. Merlot and Cabernet Sauvignon. Best after 2012.”

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



CHARBAY DESSERT WINE *Just in Time For Mom*

Napa Valley's Charbay Winery & Distillery has been operating in California since 1983.

Founder Miles Karakasevic is a 12th generation winemaker/master distiller from the former Yugoslavia, and his son, Marko, who is apprenticing as G XIII, is close to becoming a master distiller himself.

Together, this family-run operation strives to bring the crafting of fine wines and spirits to new levels. Their newest innovation is a deliciously unique **Pomegranate Dessert Wine (\$17.99)!**

It all started when they were pressing fresh pomegranates for their Pomegranate Vodka. The flowing pomegranate juice was exceptionally bright and flavorful, and they started to think, "we should do something special with this." The family has been making exceptional Ports since the 1980s, so a pomegranate, Port-style wine seemed a natural progression. So, they chose one of their many brandies to stop the fermentation, set it aside in French oak barrels and left it alone. What came out of the barrels was fantastic. They couldn't call it a Port because it wasn't made with grapes. In fact, the government category it fell into was: Dessert Wine. It comes in at 18.7% alcohol, and they only made just over 100 cases.

Jenni, from Charbay sent me a bottle to sample. Wow, it exploded with rich pomegranate flavor. The brightness and acidity were very forward and the balance was equal to a great Port. The mouthfeel was totally different from a grape-based wine, very silky and the finish was amazingly clean. There are so many ways to enjoy this lovely dessert wine. You can sip it in a wine glass after dinner or try our special Mother's Day cocktail.

Mom's Marvelous Pomegranate Cocktail

1 oz Charbay Pomegranate Dessert Wine
1 oz Orange Juice
4 oz of Bruno Michel Blanche Brut
Fresh Pomegranate Seeds

Add wine and orange juice to a Champagne flute., Top off with Champagne and pomegranate seeds.

Susan Purnell

FRENCH EXPLORATION *Armagnac and Cognac*

Bordeaux is not necessarily known for its spirits. While you can find Marc de Bordeaux, the popularity and quality of its vinified commodity has not encouraged grape growers to focus on distilled spirits. However, flanking Bordeaux geographically are two of the world's most important brandy producing regions—Cognac and Armagnac. Cognac, based in the departments of Charente and Charente-Maritime just to the north of Bordeaux, is one of the oldest regulated brandy regions in the world. The region is separated into six appellations where quality is essentially based on levels of chalk in the soil. Wines are twice-distilled up to a fiery 70% alcohol in Alembic pot stills, then softened with oak aging and brought to proof (usually 40%) for bottling.

Armagnac production, by contrast, is significantly less rigid. While the quality is impeccable, accepted practices for production are far less delineated. Traditionally, Armagnac production is, by definition, artisanal. Family farmers use traveling stills, usually alembic hybrids on wheels, for a single distillation. These are barrel aged in the barn until tough times. Tough times for a farmer in Gascony means single-vintage, single-domaine Armagnac for you and me. To truly experience this sort of inspiring creation I recommend the **1979 Darroze Bas Armagnac Domaine Salie (\$144.99)**. Larger production Armagnacs can also be of excellent quality. Go online to see our full selection of well-priced brandies.

Before Prohibition, brandy was king of the cocktail, the fanciest and most expensive cocktails called for it. Today, you're lucky to find a bartender that can make you a decent sidecar. While, I definitely recommend sipping Armagnac after dinner, I highly encourage you to test out a brandy cocktail and see why several successive generations turned to Cognac for its elegance and pleasurable mixing qualities. Here is a **Brandy Crusta** adapted from Jerry Thomas's *Bon Vivant's Companion*. Be sure to use high quality VSOP, such as **Frapin or Hine (\$49.99 and \$42.99)**, or better in your cocktails. If you don't want to commit to a whole bottle, Park Cognac produces a line of 200ml bottlings that are wonderful values.

2 dashes Simple Syrup (use gum syrup if available)
2 dashes Angostura or Peychaud Bitters (\$8.99 and \$6.99)
2 oz Frapin VSOP Cognac (\$49.99)
2 dashes Grand Marnier (\$32.99)

Add ingredients to a tumbler with a lump of ice. Pare half a lemon (one piece please) and squeeze the juice into the tumbler. Place the lemon peel in a wine glass rimmed with lemon juice and superfine sugar. Stir vigorously and strain into the adorned wine glass.

David Othenin-Girard



Miles & Marko Karakasevic at the Charbay Still House.

“Flanking Bordeaux geographically are two of the world's most important brandy producing regions—Cognac and Armagnac.”



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Bordeaux HOME RUNS

In the April newsletter I talked about our customers' comments regarding the 2006 vintage during a tasting, which made me think that I should listen and report which wines were their favorites. So last month I kept a tally of the Bordeaux wines our Hollywood customers enjoyed the most. The following were the customer picks.....

2006 Joanin Becot, Côtes de Castillon (\$23.99) There's lots of toasty oak is in the front of this wine's nose, with the ripe fruit lingering in the background. On the palate, that ripe sweet fruit takes center stage, surrounded by an astringent finish. Lots of spice dominates the finish.

2006 Rouget, Pomerol (\$38.99) This was one of my favorites from the tasting and the customers' as well. The wine starts with a spicy nose and ripe fruit. Lots of that ripe fruit, as well as spice and smoky cedar, fill the mouth with polished tannins. All that spice, smoke and rich fruit lingers on the finish.

2006 Nenin, Pomerol (\$59.99) I wish I had a few thousand dollars to buy up a few cases of this wonderfully rich wine that displays lots of depth. Ripe fruit and chocolate fill the nose. The depth comes through on the palate with lush fruit, mineral and spice all wrapped by a rich texture, polished but persistent tannins and good acidity. The heady finish is filled with fruit and minerals. This is a big wine that will age wonderfully.

2006 Bernadotte, Haut-Médoc (\$19.99) This is an elegant wine that displays good quality and a great value. There are lots of herbs with subtle red fruit aromas on the nose followed by currants and cedar on the palate. The tannins on this wine are still astringent with good acidity and a more elegant mouthfeel. The finish is all cedar, as well as some herbs and fruit. This wine should be bought by the case.

2005 Pauillac de Pichon-Baron, Pauillac (\$29.99) This was the customers' overall favorite, and a few said they felt that this wine could possibly be one of the best values of the 2005 vintage. This wine is drinking well now. There is lots of ripe fruit on the nose and lots of ripe fruit on the palate. For a third label, there is lots of depth too, which is probably a testament to both the vintage as well as the quality of Pichon-Baron. Tobacco and cassis help to balance all the fleshy fruit that lies beneath its polished, mouthfilling texture.

"This wine could possibly be one of the best values of the 2005 vintage that they had tasted."