Not done with your holiday shopping? Already planning a New Year’s fête? Our second December edition is dedicated to some of the old and rare wines we have that will make great gifts, many of which are ready to drink now at a Christmas or New Year’s celebration.

Old or mature wines (let’s say 10 years or older) are a very important part of our business at K&L. They are the lifeblood of our auction department and a very integral part of the regular sales department. Some 80% of the red wines we sell are really too young to drink regularly with a nice meal. They need some bottle age in a cellar, be it yours, a winery’s or another wine lover’s. Then nothing can beat a fine, mature red wine with a special meal or even Tuesday night barbecue.

And contrary to popular belief, old wine does not necessarily mean expensive wine. We have a fine selection of great value older wines from every region of the world. Below is a list of some beauties that you can drink in 2014, or even cellar for a few years longer.

**Old & Rare Wines: To Serve and Give This Season**

*By Clyde Beffa Jr.*

1. **1999 Bodegas Puelles Gran Reserva Rioja** ($19.99) Wow—this is spectacular Gran Reserva! Made in a traditional style with earthy red fruit aromas, and in this relatively cooler, damper vintage, a slightly Burgundian profile. The wine features good acidity, minerality and some classic aged Rioja savoury woody character. If you’re looking for a perfectly mature red wine to drink now, this is very tough to beat for the price. 91 points RP.

2. **2001 Marques de Legarda Gran Reserva Rioja** ($29.99) This is a classic, traditionally-styled Gran Reserva from a spectacular vintage. Intense aromas of concentrated red fruit confit leads to a palate with a lovely balance of earthy sous bois notes and red berries. Balance, elegance and intensity are all there for early enjoyment. Will cellar too!


4. **2001 Château des Tours Vacqueyras** ($59.99) This property is managed by Emmanuel Reynaud, who also manages the famed Château Rayas. Grenache. RP writes: “The beautiful, elegant, seductive 2001 Vacqueyras is a serious effort. Its medium ruby color is followed by distinct kirsch liqueur notes intermixed with freshly ground pepper, licorice and strawberries.”

5. **2001 Malescasse, Haut-Médoc** ($24.99) Ralph and I love 2001 vintage Bordeaux because the wines taste great: elegant and fruit driven, with no hard edges. This is a value Bordeaux for parties and everyday drinking.

6. **1963 Warre Port** ($279.99) 92 points WS: “Extremely impressive, with beautifully balanced, harmonious sweet fruit on the palate. Medium ruby-red, ripe cherry and cassis aromas, medium-bodied, with rich, velvety fruit flavors, full, soft tannins and a powerful finish.”

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1999 Fugue de Nenin, Pomerol ($34.99) Alex and I tasted this beauty and bought it on the spot. Tons of blackberry fruit flavors and a spicy palate impression. Enjoy with rack of lamb. From WS: “A pleasant red, with tobacco cedar and plum character. Medium body, fine tannins and fresh finish. Second wine of Nenin.”

1996 Clément-Pichon, Haut-Médoc ($22.99) We were very impressed with the 1996 Clément-Pichon at several tastings. Made from 60% Cabernet Sauvignon, 30% Merlot and 10% Cab Franc. The beautiful nose leads to black cherry and coffee notes. There’s plenty of fruit and nice balance, allowing this wine to be enjoyed fairly young or to age for several years. It has a nice touch of elegance. Clément-Pichon is a familiar name to many that have visited Bordeaux. Located in the southern Médoc, not far north of the city of Bordeaux, this château is one of the most beautiful in the region. Planted in 1976, the vineyard is really coming of age.

1991 Labégorce, Margaux ($29.99) Okay, call me crazy, but I think this is delicious. The 1991 vintage is famous for the frost that hit in mid-April that year. Many estates lost most of their crop, but properties along the Gironde estuary were somewhat spared because of warmer temperatures created by the river. Some stunning wines were made in this year: Latour, Palmer, Margaux, Pichon-Lalande, etc. This little gem will surprise you.

1998 Haut-Bergey, Pessac-Léognan ($29.99) This wine is delicious now after decanting one hour. Mineral notes and earthy flavors. Deep color and fine texture on the palate. I am not big fan of Left Bank 1998s, but this wine is a great value. From RP: “Elegant, spicy, tobacco, cranberry, and red cherry characteristics emerge from this finesse-styled, sweet, flavorful, medium-bodied wine. Already delicious as well as complex, it is best consumed over the next decade.”

2004 Malescasse, Haut-Médoc ($19.99) From WS: “Shows currant and hints of dried flowers on the nose. Medium-bodied, with velvety tannins and a medium finish. Slightly hollow midpalate, but clean. Best after 2008.” We discovered this wine at a tasting in 2012 in Bordeaux. We keep buying more—and it keeps selling!

DOMESTICS Old & Rare

We have a huge inventory of older vintage and rare Domestic wines from a wide variety of vintages at many different price points. Here are some picks for the cellar or the table. Visit KLWines.com for current inventory; these wines come and go quickly.

2005 Clendenen Family “Rancho La Cuna” Santa Maria Valley Syrah-Viognier ($29.99) K&L Redwood City Domestic buyer Bryan Brick says: “One of the great revelations of our 2013 buying trip to the Central Coast was rediscovering the Clendenen Family Vineyards label. Jim Clendenen (Au Bon Climat) started this label in 2000 from family-tended vineyards. This wine was delicious.”

2004 Cristom “Eileen Vineyard” Willamette Valley Pinot Noir (375ml $24.99) 90 points RP: “The 2004 Pinot Noir ‘Eileen Vineyard’ comes from the youngest vines (and highest elevation) on the estate, the 8th leaf in this vintage. Dark-ruby in color, it offers a pleasant perfume of toasty red fruits with a touch of earthiness in the backdrop.”

2005 Cristom “Louise Vineyard” Willamette Valley Pinot Noir (375ml $24.99) 91 points WS: “Crisp, fairly tart, balance plays against ripe blackberry and currant flavors that get flesher and more generous as the finish rolls on. The tannins are polished.”

2002 Heitz “Trailside” Napa Valley Cabernet ($74.99) “Trailside” is known for its powerful Cabernet aromas, flavors and beguiling opulence. The 2002 is bold yet balanced, with ripe blackberry, cherry and cassis aromas intermingling with oak spice. It is lush and long on the palate, showing complexity in its evolution, with firm tannins, rich dark fruit flavors accented by cedar and lingering spice notes.

2002 Groth Oakville Cabernet Sauvignon ($71.99) 91 points WE: “This is a Cab that wouldn’t stand out in a competitive blind tasting, because it’s not a bruiser. Instead, it can claim balance, finesse, elegance and harmony. Everything’s understated. But aficionados will savor the beautiful fruit and classic structure.”

2004 Groth Oakville Cabernet Sauvignon ($69.99) From Groth: “This 2004 Cabernet Sauvignon is big and lush with huge gobs of fruit in the aroma and flavor. The texture of the wine is soft and supple, typical of Cabernet Sauvignons grown in our area of the Oakville AVA.”

1989 Caymus “Special Selection” Napa Valley Cabernet Sauvignon ($199.99) 93 points WS: “A tight, tough, chewy 1989 that’s intense and tannic, but graced with a wealth of fruit flavors. The rich cherry, berry, prune and plum notes turn smoky and complex on the long, full finish.”

Clyde Beffa Jr.
Most every wine aficionado knows that Bordeaux is king when it comes to age-worthy wines. Bordeaux is, by far, the most collectible wine there is. And after nearly four decades in this business, I can assure you that nothing is better than a fine, aged Bordeaux with a great meal. You don’t have to spend a fortune to get a great mature bottle of Bordeaux. Below are some value Bordeaux and classics.

**Lovely Lanessan**
Château Lanessan was our biggest-selling Bordeaux property in 2013, and we still have a few older bargains from this estate. These are old school Bordeaux reds, so if you love new wave California Cabs, do not buy these. This property, located just south of Beychevelle and Branaire-Ducru, should be a Fifth Growth.

1998 Lanessan, Haut-Médoc ($19.99) From WS: “A good red, with plum, berry and vanilla character. Medium in body and tannins, with a short finish.” This is a superb wine with fine structure and length.

1999 Lanessan, Haut-Médoc ($19.99) The flavors are smooth, warm and perfectly harmonious, ending with silky tannins. This 15-year-old bottle is drinking perfectly now! According to RP: “This underrated Médoc consistently produces wines of fifth-growth quality...”


**Calon-Ségur Direct from the Property**
These wines just arrived. Very little available. I left my heart in Calon-Ségur, not San Francisco!

1995 Calon-Ségur, St-Estèphe ($149.99) 95 points WS: “Incredible nose of crushed berries, flowers, spices and nuts. Full-bodied, with velvety tannins and a long, long finish. Powerful and solid.”

1996 Calon-Ségur, St-Estèphe ($149.99) 92 points RP: “Dark ruby-colored, with a complex nose of dried herbs, Asian spices, and black cherry jam intermixed with cassis...”

2000 Calon-Ségur, St-Estèphe ($149.99) The blend is 55% Cabernet Sauvignon, 35% Merlot and 10% Cabernet Franc. Very dark in color, this Calon-Ségur shows ripe cassis, chocolate and mocha aromas that linger in the mouth. 93 points WS.

1997 Potensac Direct from the Property
This will be our biggest selling Bordeaux at K&L in 2014. Get it pre-arrival so you won’t miss out when it arrives in January 2014.

1997 Potensac, Haut-Médoc (PA $26.99) This is made by the people at Léoville-Las Cases. It’s a superb older Bordeaux for an extremely reasonable price, and the latest in a recent string of wildly popular and affordable ’97 vintage Bordeaux bargains. This wine will be great for another 10 years and is delicious right now. Tons of ripe fruit and very rounded tannins. Buy a case!

**Some Other Great Bordeaux Oldies, Values and Classics**

2002 Latour de By, Haut-Médoc ($19.99) Solid and structured, young but ready to drink now, this wine is an excellent value as an “everyday Bordeaux.” One of the few delicious 2002s, in my mind.

2000 Terrey Gros Cailloux, St-Julien ($32.99) According to Decanter: “The layout of the parcels making up this 15ha property means that they touch on nearly all the classed growths of the appellation. The wine seems to combine all of the virtues of Saint-Julien—richness, fruit, roundness, generosity—without the price tag of the classed growths.” Decant and enjoy.

2001 Sarget de Gruaud-Larose, St-Julien ($34.99) This second wine of Gruaud-Larose performed very well in 2001, with intense concentration and complexity. Drinking now.

1976 Léoville-Las Cases, St-Julien (199.99) From RP: “One of the more successful wines of the vintage...The wine still possesses an attractive ruby/garnet color, and a spicy, roasted nose of jammy fruit, minerals, and spice.”

2003 La Mission Haut-Brion, Pessac-Léognan ($245.00) 94 points WS: “Aromas of blackberry, tobacco and hints of oak. Full-bodied, with lots of silky and round tannins and a long finish. Lots going on here. Layered and powerful.”

2005 Les Forts de Latour, Pauillac ($249.99) 94 points JS: “Very classy with plenty of raspberry, currant, and licorice character. This is dense and compacted on the palate. Leave it for at least two or three years from now.”

2004 Mouton Rothschild, Pauillac ($399.00) 93 points WS: “Beautiful aromas of crushed berries and chocolate, with hints of Indian spices. Full-bodied, with silky, velvety tannins and a long, caressing finish. This is the first wine from the new winemaking team at Mouton and is showing really well. Best after 2011.”

2003 Haut-Brion, Pessac-Léognan ($449.00) 95 points RP: “A wine of both power and finesse, it will benefit from 3-4 years of cellaring, and keep for 25-30.”

**BETTER WITH AGE  More Old & Rare Gems**

### It’s Always Bubble Time

**2004 Fleury “Cuvée Robert Fleury” Extra Brut ($59.99)** Barreled-fermented Chardonnay, Pinot Noir and Pinot Blanc, the last a real rarity in Champagne that only exists in a few spots in the Aube. It adds a ton of body to this very rich wine. Fleury was one of the first to farm biodynamically in Champagne. (Gary Westby, Champagne buyer)

**2004 Taittinger “Comtes de Champagne” Brut Blanc de Blancs ($124.99)** 96 points RP: “The 2004 is all about minerality, precision and tension. It doesn’t have the sheer richness or power of the 2002, but it makes up for that with its crystalline purity and sheer energy.”

**2002 Billecart-Salmon “Cuvée Nicholas-François Billecart” Brut ($99.99)** This spectacular offering from Billecart-Salmon is composed of 60% Pinot Noir and 40% Chardonnay. It is fermented primarily in stainless steel at very cold temperatures to give it the freshness that we all love. 96 points and a Cellar Selection, WE.

**2006 Louis Roederer “Cristal” Brut ($209.00)** The Champagne of Kings! Or Tsars, to be more exact. Louis Roederer’s “Cristal” was created in 1876 for Tsar Alexander II as the first “Prestige Cuvée,” and it remains as such to this day. 95 points WS, WE and ST.

**1999 Thiénot “Cuvée Alain Thiénot” Brut ($99.00)** This classy vintage Champagne is composed of 60% Chardonnay and 40% Pinot Noir. It is entirely estate-grown from the family’s nearly 70 acres of vines. It is extremely focused and long on the finish and a must try for anyone who loves luxury cuvées. (Gary Westby)

**1985 Veuve Clicquot “Rare” Brut Rosé ($149.00)** 94 points WE: “Mature yes, but definitely not old. This wine is at its peak now, the fruit still amazingly fresh, but given wonderful complexity by toast, spice and almonds There is an intense acidity that leaves a mouthful of liveliness alongside the great depth of flavor.”

### Old Port and Old Spanish Wines

**1976 Pocas Colheita Port ($89.99)** What a fantastic Colheita Port! A lovely, rancio-driven nose shows candied fruit and toasted nut nuances. On the palate the wine is very balanced: rich, just sweet enough, with lovely old wood notes and sufficient freshness to tie the wine together. (Joe Manekin, K&L Portuguese buyer) Plus, this was the year K&L was established!


**2005 Domaine Moillard Vosne-Romanée 1er Cru “Malconsorts” (PA $99.99)** Lovely and complex, with a note of unsweetened cocoa and very pretty bright red fruit. As it opens, it gets more mid-palate weight. Attractive sweet fruit,robed in youthful structure. Beautiful spice and a serious, mineral-driven side. (Keith Wollenberg, Burgundy buyer)

**2000 Nicolas Potel Nuit-St-Georges 1er Cru “Les Boudots” (PA $64.99)** Boudots is one of my favorite vineyards in Burgundy; it combines the minerality of Nuit-St-Georges with the plushness of Vosne-Romanée, a delightful combination. The 2000 is soft, supple, charming and at a perfect stage for drinking. Arrives expected Spring 2014. (Keith Wollenberg)

Clyde Beffa Jr.