K&L hosts two dinners with renown Bordeaux producer Château Margaux this March, one in San Francisco and the other in Hollywood. We’ve brought in these special offerings to whet your palate. Or, if you can’t attend, to let you bring a bit of the Château Margaux experience home. Supplies are limited, so act fast.

2004 Pavillon Blanc de Margaux ........$59.99  
Robert Parker: “The brilliant 2004 is the finest Pavillon Blanc (100% sauvignon blanc) since the 2001.”

2003 Pavillon Rouge de Margaux.........$57.99  
2004 Pavillon Rouge de Margaux........$54.99

1999 Ch. Margaux, Margaux..............$369.00  
92-94 points Robert Parker: “1999 Margaux reveals the vintage’s flamboyant side in its sweet, blackberry, and cassis-scented nose. With airing, spicy vanillin and toast notes also emerge. Soft, full-bodied, and reminiscent of the 1990 (from a textural perspective), there is admirable density behind the wine’s superficial display of charm.”

2004 Ch. Margaux, Margaux..............$269.00  
92-95 points Robert Parker: “The 2004 is a streamlined, graceful example of Château Margaux with a deep plum/ruby/purple color and attractive black currant fruit intermixed with notions of white flowers, oak, and cherries. Rigidly constructed, with a lovely, medium-bodied texture, and tremendous purity, it will undoubtedly close down and need some time in the bottle. This beauty should be at its finest between 2010-2025.”

Pre-Arrival
2006 Ch. Margaux, Margaux .............$549.00  
2006 Ch. Margaux, Margaux (1.5L) $1,099.00  
95-100 points Wine Spectator: “Very powerful and rich. Fantastic. Full, silky and structured. Yet layered and rich, with loads of mineral, violet and coffee character. Incredible. So much finesse in the nose. What a wine. Similar to the 1995, which received 100 points.”  
—Clyde Beffa Jr

Jeff’s SPEYSIDE PASSION

Wine alone does not the heart content...

Many a night I enjoy a dram or two or three after dinner, especially when the weather turns chilly as it has lately. So you can imagine why I jumped at the chance to write about one of my loves while Susan was away in Scotland. Like wine, there are many flavors, styles and characteristics to Scotch whisky that are attributed to regional differences. In Scotland the distilleries are organized into regions that offer us an idea about the character of the Single Malts produced there. The principle regions are divided into the Lowlands, the Highlands and the Islands. Within the Highlands there is a subdivision called the Speyside, our topic here, considered the heartland of whisky and home to around half the distilleries in Scotland.

...continued on page 21

MARCH 2008 FEATURES:

21 Whiskies of the World  
13 Chateau Montelena  
3 Getting to Know: Ralph Sands
Farewell WE’LL MISS YOU HENRY!

Henry J. van der Voort: December 27, 1915-January 14, 2008. When I wrote about Henry in the January newsletter, I knew he was ill, but had no idea how ill. He had written me (no e-mails for Henry) in his beautiful penmanship in mid-September and mentioned that a pending luncheon date would have to be postponed. When I talked to him on January 4, he sounded quite good and we discussed business as usual: the upcoming Fête de Bordeaux dinner (January 13th) and the previous one in October 2006 when he sat next to Jean Michel Cazes of Château Lynch-Bages. He lamented that he had not sold his beloved Château Bellegrave Van der Voort to Jean Michel—a lifelong friend of his. He was also upset that the new owners of the property took the name Van der Voort off of the label for the 2005 vintage. I told him I would drop by and visit him and he cautioned me, “Just for a few minutes.” He did see my January article, but unfortunately Henry passed away on January 14. We lost a giant of a man—not only a great friend of K&L, attending many of our dinners and always the wine industry, but for all those who had contact with him. He was a great friend of K&L, attending many of our dinners and always insisting that we stay at Château Bellegrave van der Voort on our trips to Bordeaux. We may have lost him, but we will never lose all our great memories of him.

I have only one wine to recommend this month:

2005 Château Bellegrave (van der Voort), Pauillac .................$34.99
Situated just north of Château Latour and Pichon-Lalande, this property has excellent terroir. The wine remains Old World in style, like every other vintage. 60% cabernet and a good amount of petit verdot in the mix. The aromas of red fruits and licorice come out with some air. This is a big, powerful wine that is loaded with ripe fruit and has plenty of tannins for long aging. I love the wine and though it only says Bellegrave on the label, it will always be Bellegrave van der Voort to me.

—Clyde Beffa Jr

In This Issue

Departments

Argentina ......................... 14
Australia ......................... 8
Beaujolais ...................... 17
Bordeaux ....................... 2-5, 9
Burgundy ....................... 17-18
Champagne ................... 10-13
Direct Imports ............... 7
Italy ......................... 19-20
Loire ...................... 15
New Zealand ................. 8
Port ......................... 24
Rhône ......................... 8-9
Spain ......................... 14
Spirits ......................... 21
Wine Accessories ........... 22
Wine Clubs ................... 23
Wine storage ................. 22

Columns

Brick’s Latin Licks ............. 14
Brick’s Backyard Picks ....... 12
Boutique Corner ............... 11
Chip’s Quips .................. 2
Clyde Beffa ................. 1, 2, 24
Eric Story ...................... 15
Gary Webley ................... 6
Getting To Know K&L ........ 3
Hollywood Hot Pix ........... 13

Information

Store Hours ................... 5
Shipping ....................... 8
Events & Tastings .......... 5, 12, 14, 21

Review Key:
* Direct Import
WE: Wine Spectator
RP: Robert Parker
WE: Wine Enthusiast
GK: Gambero Rosso
ST: Stephen Tanzer
CG: Connoisseurs’ Guide

Jeff Garneau’s BANK SHOT

Recently I was fortunate to taste the wines of Jean-Louis Trocard with Clyde. The Trocard family’s unbroken winemaking history is traceable all the way back to the 16th century. Today Jean-Louis produces some half-dozen wines in the region of Libournie on the Right Bank. Two wines from the 2005 vintage impressed me in particular.

2005 Château Croix de Rambeau, Lussac St-Émilion ($19.99)
Made mostly of merlot, this inexpensive Bordeaux is so immediately likeable it’s like meeting an old friend. Simply raising a glass brings a smile to your face.

2005 Clos de la Vieille Eglise, Pomerol ($79.99)
A classic Pomerol and Trocard’s most serious effort. The property, two parcels totaling a mere 1.5 hectares, has been in the family since the early 1800s. The soil is clay and gravel with iron subsoil, the so-called crasse de fer for which Pomerol is famous. Aged for 20 months in 100% new oak barrels, you would never know it. The fruit is dark, intense, deep and powerful. This may be the property’s finest wine yet, and one that will continue to reap rewards in the cellar for many years to come.

Château La Cour d’Argent is another Right Bank winner. The grapes come from twin properties on either side of the Dordogne, south and west of St-Emilion, planted mostly to merlot with the remainder split between cabernet sauvignon and cabernet franc. The mouthfilling fruit that is the hallmark of the 2005 vintage ($11.99; 1.5L $26.99) overshadows the astonishing structure found even at this level. Robert Parker calls this wine a “sleeper of the vintage,” but you don’t have to be a lawyer from Maryland to recognize value when you see it. Buy a few bottles to enjoy now and a few magnums to enjoy over the next 3 to 5 years with friends.

Chip’s Quips RIGLOS

Every once and awhile a little jewel falls into our laps here at K&L. Sometimes it’s an importer, sometimes a wine, sometimes a new wine growing region. In this particular case it’s a winery. Riglos is a new Argentinian venture started by lifelong friends Dario Werthein and Fabian Suffern, named Riglos for the Argentine village where their ancestors settled in the 19th century. The inimitable Paul Hobbs is the consultant at this new, spare-no-expense winery. The 2005s are their first born and they should be very proud. They have produced wines of suavity, concentration and balance.

2005 Riglos Gran Malbec ($29.99)
Loaded with black fruits, this wine is a profound pleasure to drink from start to finish. The nose presents itself with lavender, wild flowers and a hint of vanilla. Almost black in color, the richness of the mid-palate comes on like a blackberry reduction and the finish has a very unique hazelnut quality to it. Yes, this wine has great concentration, but there is also a beautiful lift to the fruit that gives it an engaging elegance.

2005 Riglos Gran Corte ($49.99)
It’s hard to imagine a wine more sophisticated than the Gran Malbec, but the Gran Corte is. A blend of 55% malbec and 45% cabernet sauvignon it is structured for the long haul. Cedar, cassis, blackberries and vanilla overload your olfactory senses when you smell this wine. The intensity of the mid-palate explodes on your tongue. The finish is extremely long, viscous and touched by a hint of cocoa. All that and it’s incredibly well-balanced to boot. Think cult California cab at one-third the price.

—Chip Hammack
What did you do before you started working here?
I was a customs broker at SFO in between tryouts for professional baseball.

What do you like to do in your spare time?
Spend family time with my wife, Kim, and my 5-year-old Alton Warren “AW.” Play golf with my buddies and follow my beloved San Francisco Giants and 49ers. Collect wine.

What’s your favorite movie?
Sound of Music, Forest Gump, Rain Man.

What was your “epiphany wine?”

Describe your perfect meal. What wine(s) would you pair with it?
I’m a simple man, but I adore the front and back ends of traditional French meals. I love a glass or two of Champagne before dinner and then on to the foie gras! I love it pan-seared and served with a favorite Sauternes: 1988 Ch. Climens, Suduiraut or Rieussec, just fantastic! Then fast-forward me right to the cheese please and a glass of any of the wines in question 5 would be great!

How do you think your palate has changed over the years?
My nickname from Clyde in the early years was “Lead Palate!” My early palate was like most Americans’, easily attracted to the big bold flavors from rich cabernets and fruit-bomb zinfandels and chardonnays. Today I’m at the other end of the spectrum and I love all kinds of wine, though I really love more elegant reds with bright acidity and freshness. Pinot Noir, of course, from Volnay and Pommard, Loire Valley Chinon and, yes, Bordeaux!

What do you like to drink?
At home I love my crisp, fresh white wines! Mostly sauvignon blanc from Sancerre, muscadet or Entre-Deux-Mers from Bordeaux. In the heat of the summer I love the New Zealand sauvignon blancs and German Kabinett-style rieslings. My special occasion whites are Domaine de Chevalier Blanc and Pavillon Blanc from Ch. Margaux.

What advice do you have to offer people just getting into wine?
There are no boundaries in our wonderful wine world today; there’s phenomenal quality from every region. Taste everything and keep a wide open mind.

If you could have dinner with anyone in history, who would you invite? What wine would you serve each of them?
Dinner in the cellar at Mouton-Rothschild with Baron Philippe de Rothschild, Babe Ruth and Le Grand Orange, Rusty Staub; all very fun guys from what I understand and I’d let the Baron pick the vintages.

Bordeaux Recap

UNION DES GRANDS CRU AND 2005 VINTAGE SHINE IN SF!

On January 19th, for a few very special hours, the wines of Bordeaux, France took center stage when the UGC and 100 châteaux came to the City by the Bay for the second time ever to pour their wines for their most important customers—the final consumers of their wines. Clyde and I attend this event every April in Bordeaux and now the UGC brings the show on the road, visiting 7-8 major U.S. cities each year, but those tastings have only been for the trade and the press.

An event of this magnitude takes an incredible amount of planning, cooperation and hard work to pull off, so we have to take our hats off to a few people: Clyde for proposing the event to Directeur Jean Marc Girard and President Patrick Maroteaux from Ch. Branaire; to both of them for their faith in K&L and our ability to put on a first class event; and especially to Kerri Beffa Conlon and Type A Events for delivering an afternoon that will be remembered for a lifetime.

The tasting took place at San Francisco’s Federal Mint, a historic building that has been used for previous UGC trade events. Unlike the trade events, which create an almost a zoo-like atmosphere where you can’t converse or hear yourself think, the room had an air about it that reflected respect, warm appreciation and, as every château owner was thrilled to report, a studious feel. The owners themselves had a great time meeting all our passionate customers. A huge thank you to all the châteaux for making the trip and for pouring the 2005s just for the pleasure of pouring to our loyal customers (most of the business for 2005 is done and they don’t have much to gain at this point).

Of course the 2005 vintage is really the reason this event will be remembered, and the wines did not disappoint. The 2005 Bordeaux are spectacular and absolutely classic in style. Loaded with bright ripe fruit, great freshness and a racy edge, the wines have had a sparkle to them from the very beginning. Most people want to taste the famous and the wines they have purchased and that, of course, makes sense,
### BORDEAUX 1945-2000

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

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1945</td>
<td>Senejac, Haut-Médoc</td>
<td>$299.00</td>
</tr>
<tr>
<td>1961</td>
<td>Ducru-Beaucaillou</td>
<td>$1,299.00</td>
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<tr>
<td>1961</td>
<td>Palmer, Margaux</td>
<td>$2,999.00</td>
</tr>
<tr>
<td>1964</td>
<td>Siran, Margaux (1.5L)</td>
<td>$229.00</td>
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<tr>
<td>1966</td>
<td>Siran, Margaux (1.5L)</td>
<td>$229.00</td>
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### Now In Stock SPECTACULAR ‘05s

Some of the early arriving wines from the spectacular 2005 Bordeaux vintage are in stock now, and even at these more modest price points, the quality is stunning!

**2005 Château Mille Roses, Haut-Médoc ($25.99)**

After working in the vineyards of Burgundy, Provence and Juranon, David Faure returned to his native Médoc to create his own wine in Macau, next to the Margaux appellation. Faure was named "Winemaker of the year" by the *Revue du Vin de France* in 2003. He uses 60% cab and 40% merlot to fashion this deep, toasty, mocha and black currant-flavored beauty. Flashy, round and quite approachable.

**2005 Château Le Pape, Pessac-Léognan ($25.99)**

This property dates back to the 12th century and was once owned by Pope Clement V. The vineyard sits directly next to Haut-Bailly and Smith-Haut-Lafitte, two stars of the region and longtime K&L favorites. This is elegant and earthy with classic Graves aromas and flavors of hot gravel, dark fruit and mineral with a long, toasty finish. This is a great value from this expensive vintage.

**2005 Brun, St-Emilion ($13.99)**

This high-value star is delicious now and priced for purchase by the case. With plenty of spicy cherry fruit and crushed raspberry aromas this is a hearty, yet easy-going drink with vivid fruit and a persistent mineral-laced finish with delicate tannins.


This elegant, easy-drinking value exhibits great winemaking with bright cherry notes, hints of fresh tobacco and clean, firm structure. Well-integrated oak, red fruit aromas and gently rounded tannins balance this for early term drinking.

**2005 La Cabanue, Pomerol ($39.99)**

Here is a great deal from the tiny appellation of Pomerol and from a property that really stepped it up in 2005. This is dark and racy, with deep, clean fruit flavors and lovely floral aromas. Although tight and intense at first, this opens up to reveal an array of both red and dark fruit flavors, a sleek, compact structure, classy length and a fresh finish. Decant this now or age for further development and complexity.

**2005 Goulée, Médoc ($26.99)**

2005 was the first vintage of this “garage wine” from the talented team at Cos d’Estournel and the 2005 is the best ever. This is oakky, creamy, thick and black with tons of cherry-vanilla flavors and an exotic brambly olive twig component to the aromatic profile. The style here is flashy and rich, yet there is plenty of complexity lurking underneath ripe, plush fruit, tobacco scents and oak spice. This is deep, dark and very good for the style.

—Steve Bearden

**Sauternes 1982-2005**

<table>
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<th>Year</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1982</td>
<td>Suduiraut</td>
<td>$99.99</td>
</tr>
<tr>
<td>1982</td>
<td>Suduiraut (375ml)</td>
<td>$49.99</td>
</tr>
</tbody>
</table>

4 stars Michael Broadbent. This wine is actually better than the heralded 1983.

**1989 Suduiraut Crème de Tête ……. $249.99**

**1993 d’Yquem - Great value! ... $149.99**

**1996 Rieussec-90 pts ST ….... $64.99**

**1997 Lafaurie-Peyraguey-90 pts RP … $46.99**

**2001 Dufour …………. $24.99**

**2003 Le Dauphin de Guiraud (375ml) ….. $17.99**

**2004 Lieutenant de Sigalas ….. $24.99**

Delicious. Second wine of Sigalas-Rabaud

**2005 Coutet …………. $51.99**

—Steve Bearden
**BORDEAUX 2001-2005**

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

2001 d’Angludet, Margaux ..........................$44.99
Lovely and elegant.

2001 Haut-Bailly, Pessac ............................$69.99
K&L’s notes: Everyone loves this wine. Earthy, classic Pessac nose. Tons of sweet fruit and cool earth aromas. It is reserved with violet aromas and red fruit flavors. Buy it on our recommendation.

2001 Reserve de Comtesse.............................$44.99
Absolutely delicious wine—Perfect now!

2002 Dame de Montrose, St-Émilion ........$29.99

2002 Haut-Bailly, Pessac ............................$59.99
90 pts RP: “An elegant, dark ruby/purple-tinged effort displaying notes of tobacco smoke intermixed with sweet currant, cherry and some toast.”

2002 La Commanderie, St-Emilion  ..........$19.99

2002 Mallescot-St-Exupéry .................................$49.99

2002 Potensac, Médoc .................................$19.99
According to RP: “A beautiful, value-priced effort from the Delon family, the deep ruby/purple-colored 2002 Potensac exhibits an excellent, sweet, pure nose of black currants…”

2003 d’Angludet, Margaux .............................$49.99
Very ripe and round. Hold for a few years.

2003 Chantelouette, Pomerol .......................$21.99


2003 Closière de Clos Fourtet ..........................$29.99
Sweet and sexy wine—great right now. Toasty.

2003 Fourcas Hosten, Listrac ..........................$16.99
Their best wine ever. Very supple for a Listrac.

According to RP: “A sleeper of the vintage.”

2003 Haut-Bailly, Pessac ...............................$59.99
According to Clyde: “Only 50% of the château’s production was used for this wine; a very strict selection. It is a pure expression of the terroir with only 50% new oak used. Here, as in Haut-Brion, the merlot was the strength behind the blend.”

2003 La Parde de Haut-Bailly* .........................$19.99
Excellent second wine of Haut-Bailly.

2003 Lamothe Bergeron, Médoc* ..........$17.99

2003 Lascombes, Margaux ..............................$49.99

Their best ever. Quite sweet and lovely.

2003 les Ormes de Pez, St-Éstephe ........$29.99

2003 Malmaison, Moulis* ...............................$13.99
A lot of wine for only $13.99. Round and ripe.

2003 Mondorion, St-Emilion .........................$19.99

2003 Petit Puch, Graves de Vayres ........$16.99
Ripe, forward, toasty! Very fine!

2003 Poujeaux, Moulis .................................$29.99

2003 Tourrelles de Longueville ........$27.99
Decant three hours and serve.

2004 d’Angludet, Margaux .............................$39.99
Classic style—meant to cellar. Will reward you.

2004 Blason de Evangelie, Pomerol ........$31.99

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**K&L Hours and Information**

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


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

Will Call/Hold Policy: We will gladly keep your wines at any of our locations up to 90 days. If you need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.

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2004 Branaire-Ducru, St-Julien ........$39.99

2004 Calon-Ségur, St-Étèphe ........$44.99

2004 Canon-La-Gaffelière, St-Emil ........$39.99

2004 Cantenac, Haut-Médoc ........$26.99

2004 Caronne Ste-Gemme, Médoc ..........................$15.99
One for the cellar! Old School style.

2004 Cheval Blanc, St-Émilion ........$299.99

2004 Cos d’Estournel, St-Étèphe...Inquire

2004 d’Armailhac, Pauillac ........$26.99

2004 de Pex, St-Étèphe ..........................$26.99

Decant and enjoy—Old School.

2004 du Tertre, Margaux ..........................$29.99

2004 Gruaud-Larose, St-Julien ..........................$37.99

2004 Haut-Beausejour, St-Étèphe ........$19.99
Decant and enjoy.

2004 Kirwan, Margaux* ..........................$39.99

2004 La Mission Haut-Brion, Pessac...$139.99

2004 Latour, Pauillac ..........................$449.00

2004 Lascombes, Margaux ..........................$139.99

2004 Léoville-Las Cases, St-Julien ..........................$39.99

2004 Mallescot-St-Exupéry, Margaux ....$39.99
Clyde loves this—has case of mags in his cellar.

2004 Montrose, St-Étèphe ..........................$68.99

2004 Phélïn-Ségur, St-Étèphe ........$29.99

2004 Pichon Baron, Pauillac ........$74.99

2004 Pichon Lalande, Pauillac ........$79.99

2004 Pontet-Canet, Pauillac ..........................$56.99
Almost out! Buy it—Mouton peer.

2004 Reserve de Comtesse ..................$33.99

2005 Bel Air “La Chapelle” Castel* ..................$16.99

2005 Biot Rouge, Cotes Bordeaux* ........$12.99
Solid wine—best price around.

2005 Brun, St-Emilion* ..................$13.99
Very tasty wine—try it—we also have magnums.

2005 Clos Floridene Rouge, Graves ....$19.99

Sweet and lovely wine—tons of toasty and tobacco aromas—great value.

2005 de Pez, St-Étèphe ..................$39.99

2005 Ferrière (1.5L) ..................$69.99

2005 Fombrauge, St-Émilion (1.5L) ........$72.99

2005 Goulée, Médoc ..................$26.99
Excellent wine—a property to watch.

Affordable Pomerol—decant.

2005 Lagrange, St-Julien ..................$56.99

2005 Lascombes, St-Julien—Inquire
New wave—packed with ripe fruit.

2005 Margas, Graves* ..................$8.99
Decant four hours before serving. Old School.

2005 Plaisance, Bordeaux* ..............$14.99

2005 Potensac, Médoc (1.5L) ..............$49.99

2005 Richelle, Fonseca* ..................$19.99
One for the cellar—will reward patient collectors.

2005 Roc de Cambes ......................$46.99

2005 Saransot-Dupre, Listrac ..............$19.99
Extremely approachable for Listrac. Smoky, toasty aromas. Sweet forward fruit on the palate.

2005 Senejac (1.5L) ......................$49.99

2005 Solin, St-Emilion ..................$29.99
New hot property!

2005 Sorby, Haut-Médoc* ..............$17.99

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**Looking for your favorite Direct Import?**

Asterisks * throughout the newsletter denote a K&L Direct Import. For a sneak peak at our current DIs, flip to page 7 or visit klwines.com.

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Ariston Fils AND BROUILLET

...are the most quintessential of Champagne experiences. The picture of Paul Vincent Ariston above says it all: he is where he is happiest, with his vines at harvest, showing off his experimental plot of petite meslier, a grape indigenous to the region that almost became extinct. (I know that many of you have already had a chance to stay at the Ariston's little bed and breakfast and already know the great passion that this family puts into their wines and the natural beauty that the little Champagne village of Brouillet is blessed with. For those of you who haven't been yet, it is a must for any trip to France, only 1.5 hours from Charles De Gaul airport and a world away from city life. Take a look at: www.champagnearistonfils.com/eng/visite.html for more information, but beware, the site makes visiting unbearably tempting.)

The slopes in Brouillet are quite steep compared to the rest of Champagne, and Paul Vincent prefers to harvest late, often 10 days after the rest of the appellation is done. This, combined with the fact that they are at the very northernmost part of the Champagne region, make for very rich, open-knit Champagnes with lots of toast and even some exotic fruit flavors. They have quite a large proportion of old vines, with the oldest going into the Aspasie averaging nearly 60 years. In the cellar they always encourage malolactic fermentation, making for creamy textures without sacrificing zip. Take a look at this short list of recommendations this month featuring all of the Champagnes from Ariston!

**Ariston Carte Blanche Brut ($24.99)** Half bottles for $13.99. I feel like this bottle takes me straight to Champagne every time I have it... So I try to have it as often as I can! It is a blend of 40% chardonnay, 30% meunier and 30% pinot noir from vines averaging 15 to 20 years old. It is rich, with great apple fruit and sourdough toast. This is a great way to start a party!

**Ariston Aspasie Blanc de Blancs Champagne ($29.99)** This Blanc de Blanc is a great contrast to the Cote de Blanc Champagnes that we carry. Produced from warm parcels on the steepest slopes of the Ariston's estates all from chardonnay vines that are more than 25 years old, this wine has creaminess that is irresistible combined with a clean citrus snap on the finish. I love to have this Champagne with sashimi take-out in the middle of the week. Even though it does not cost a fortune, it feels like a wonderful extravagance!

**Ariston Brut Rosé Champagne ($32.99)** This new batch was a big hit with the staff—Clyde and Todd gave us each a bottle for New Year's! It is composed of half and half meunier and pinot noir, with the color coming from roughly 12% meunier that is vinified red and blended in with the rest that is vinified white. This Champagne has a very pretty strawberry color with a charming nose to match. It might be the most delicious rosé that we currently have in stock, versatile with every-

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**Get K&L Email Updates!**

Our lives are busy enough, so our leisure shouldn't be. Let K&L's experienced wine buyers keep you in the loop regarding new arrivals, specials, events and more! With K&L's email alerts YOU get to choose what we tell you about. So opt in to expertise and ease by choosing which emails you'd like to receive. K&L respects your privacy and will not sell your information to third parties. To sign up, follow the “Email Alert” link from K&L's home page.

**Ariston Aspasie Brut Prestige Champagne ($34.99)** This is one of the biggest, richest, toastiest Champagnes that we carry. It does not carry a vintage date, but is in fact made exclusively from 1998 harvest and has been given a luxurious eight years on the lees. As I mentioned in my article, this is made to order the oldest vines on the property, averaging nearly 60 years old. It is a blend of 40% chardonnay, 30% meunier and 30% pinot noir.

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**Zip Into MARCH MADNESS**

Wow! It's March already and March Madness (in more ways than one) is upon us. The sun is starting to come out from its winter slumber and temperatures are beginning to rise. What better way to celebrate than with a nice glass of clean, classic chardonnay-based Champagne? I can't think of any. One of my very favorites is the **NV Franck Bonville Brut Selection Blanc de Blancs ($29.99)**—an excellent bubbly at that ever-so-magic under $30 price. All of the fruit used is direct from the Franck Bonville estate vineyards in the Grand Cru of Avize. No messing with quality here. One-hundred percent chardonnay made with the great care that we have come to expect from this estate. A ripe nose for Blanc de Blanc of green apples, citrus, minerals and clay. Great apple-y fruit on the palate with fresh limes, mandarin oranges and zesty (yet, subtle) acidity. Compare it to a great Chablis. Look for the magnums and half-bottles as well! I highly recommend it with crab or oysters. For that really special occasion or meal, the **NV Krug Grande Cuvée ($129.00)** is the only way to go. I had this wine about four times in two weeks back in January and it was not only a pleasure every time but, a surprise as well. This sparkler is made from up to ten different vintages and is completely barrel-fermented. Although all three varietals are used, this is a chardonnay-based blend. Founded in 1843, nearly all of the grapes used are from Grand Cru vineyards. The quality shows. A rich nose with scents of vanilla, pears, golden apples and exotic spices. On the palate, it is full and rich, masculine, yet nuanced. Lush, velvety fruit with ginger spice, coconut and a slight hint of stony minerality at the back of the tongue. The DRC of Champagne! It consistently gets well-deserved high marks from both Robert Parker and the Wine Spectator. Although tempting to have with a meal, I appreciate this wine the most by itself.

Enjoy these Champagnes and a big, happy birthday to my mom!

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

**Rosé/White Bordeaux**

2006 Château Cantelys Rosé* ..............................................................$9.99
This is a lovely wine with a delicate nose of red fruits and hibiscus aromas. The palate explodes with light red fruit flavors like strawberry, raspberry and watermelon. There is also a good fruit/acid balance and the wine finishes clean with some sage-like savory notes.

Delicious, snappy, citrus aromas and flavors. Great balance.

2005 Le Rochemorin Blanc, Pessac .......................................................$17.99

2006 Le Cygne de Fonrœaud, Bordeaux* ................................................$17.99
Slight pear aromas that follow to the palate. Perfect balance and structure with a creamy mouthfeel and crisp finish. Stunning wine.

2005 Clos Floridene Blanc, Gravès* .......................................................$19.99
According to RP: “One taste of the wonderful wines he [proprietor-winemaker, Denis Dubourdieu] makes reveals the Clos Floridene as a superb white Graves, nearly matching the quality of such legends as Laville Haut-Brion, Haut-Brion-Blanc, and Domaine de Chevalier.”

2005 Château La Louvière Blanc, Pessac* ..............................................$35.99
17.5 of 20 Decanter: “Fine, elegant and balanced. Citrus notes. Palate full and round but with lingering acidity. Drink 2008-2018.” Denis Dubourdieu is the consultant, so you know it must be good.

2005 Château Couhins Lurton Blanc, Pessac* .....................................$39.99
88-90 pts RP: “I have always adored this small estate’s 100% sauvignon blanc...” Aged for 12 months in 50% new oak on full lees. Denis Dubourdieu is the consultant.

**White Burgundy**

2005 St-Veran, Domaine de la Croix Senailet* .....................................$14.99
St-Veran, if you are unfamiliar, is an appellation that is literally a stone’s throw away from Pouilly-Fuisse and several of the more esteemed Mâcon villages. This wine speaks to wine lovers, both Old World and New World. The nose is bright and citrusy with floral and yellow fruit tones.

2006 Mâcon Solutré, Domaine Renaud* ................................................$11.99
Once in a great while, you find wines from the Mâcon so good that tasting them blind you are forced to apply some much higher (and more expensive) appellation to it. This is such a wine.

**Rhône/French Regional**

2004 Châteauneuf-du-Pape, Château Vaudieu* .....................................$29.99
According to RP: “The 2004 Châteauneuf-du-Pape has a dark ruby color in addition to plenty of rich fruit with hints of overripeness (peach and apricots) along with peppery herbs and kirsch liqueur.”

2005 Côtes du Rhône, Château Montfaucon* .......................................$10.99
One of our all-time favorite producers and the 2005 vintage is stunning. This 2005 Côtes du Rhône is comprised of 50% grenache, 15% cinsault, 15% syrah, 10% carignan and 10% mourvèdre. Violets and plum are followed by an explosion of red fruit jams on the palate.

2006 Grange Tiphane Touraine Côt Vielles Vignes* ...........................$14.99
This wine is explosively aromatic with a core of sweet cassis, a sappy “old vine” intensity and chewy rich texture. It is dense and packed with flavor, a wine to drink now or over the next 10 years.

2006 Domaine de la Louvetrie Muscadet* .............................................$9.99
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 as an aperitif. Drink within the first couple of years.

**Chile**

2004 Neyen Espiritu de Apalta, Colchagua Valley, Chile* ....................$39.99
92 pts RP: “…70% carmenere and 30% cabernet sauvignon. Opaque purple-colored, it reveals a superb bouquet of pain grille, spice box, leather, blueberry, black currants, and blackberry liqueur. On the palate the wine has plenty of grip, oodles of layered black and blue fruits, ripe tannins and terrific balance.”

**Australia/New Zealand/South Africa**

2003 Kirkham Peak Shiraz-Cabernet, Clare Valley* ............................$12.99
The 2003 Kirkham Peak Clare Valley Shiraz- (60%) Cabernet (40%) is a full-bodied wine that is loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.

2006 Kirkham Peak Sauvignon Blanc, Marlborough* .........................$11.99
A great follow up to the 2005 production. Perfumed aromas of gooseberries and lime zest, this too is a crisp clean and mouthwatering white on the palate. Aromas of grapefruit, lychee and minerals. This wine has a nice roundness mid-palate with zingy acidity and a delicious mineral finish.

**Italy**

2005 Ruggeri Corsini Barbera d’Alba* ..................................................$14.99
1 Glass GR. Small production and super values! This young red offers a grapey nose, intense and yet delicate offering raspberry and violet notes. On the palate this wine is quite dry, full bodied and with plenty of acidity though tannins are soft and fully integrated!

2006 Ermacora Tocal Friulano* .........................................................$15.99
The wonderful balance, coupled with a depth of concentration you don’t see often in Tocai is followed by hints of tarragon and layers of mineral that give way to a divine richness. Balanced with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by a very long finish, this is the perfect accompaniment to fish or crab.

2006 Blason Pinot Grigio* .................................................................$8.99
Giovanni Blason and his consulting enologist Andrea Rossi have turned this 37-acre property into a juggernaut of affordable quality wines. The 2006 is a glassful of sunshine. Fuller and ripper than many pinot grigios, this wine boasts bright acidity, clean, light fruit and limestone minerality. Refreshing and food friendly.

2005 Rocca di Montegrossi Chianti Classico* ......................................$19.99
2 Glasses GR with the * Price Performer. According to WS: “Black cherry, lilac and mineral on the nose and palate. Medium-bodied, with fine tannins and a fresh fruit finish. Balanced and fresh. Drink now.” (10/07)
**S. AFRICA/NEW ZEALAND/AUSTRALIA**

**Jim C’s VIEW DOWN UNDER**

**2006 Allan Scott Sauvignon Blanc Marlborough New Zealand ($12.99)** Allan Scott planted his vineyard in 1975 and created his own winery in 1990. Though not ancient, it does make him somewhat of a Kiwi pioneer. The winery is located just across the street from Cloudy Bay, the wine that put Kiwi sauvignon blanc on the map. The bouquet offers notes of lime, melon and passion fruit with hints of mineral and grass. On the palate the wine is snappy with a good powdery texture, acidity and fine length. Serve as an aperitif or seafood. 90 points from the Wine Spectator.

**2006 Jip Jip Rocks Shiraz Limestone Coast South Australia ($11.99)** The Limestone Coast region, in the southeast corner of South Australia, includes Coonawarra, Padthaway and the lesser-known Wattonbull. In this case, the fruit is sourced mainly from the Bryson family vineyards in Padthaway, famed for the “terra rosa” soil that they have worked for five generations. They also have wisely enlisted the talents of Ben Riggs, who has been making a name for himself for years at Penny Hill, his own Ben Riggs label and with some European wines. There is a more ferrous and often red fruit character to the wines with good acidity given its cooler maritime climate. The wine shows notes of black raspberry, blackberry, cassis, pepper and spice. There is good structure with integrated oak showing an accent of toffee, and fine acidity with a juicy mouth-feel. This is a terrific value, not to be missed.

**2005 Bleasdale “Frank Potts” Bordeaux Blend Langhorne Creek South Australia ($23.99)** This the thirteenth release of the “Frank Potts,” who founded Bleasdale in 1850. The wine is composed of 89% cabernet sauvignon, 10% malbec and 1% petite verdot and merlot. This is a lovely, elegant “drop,” I must say. The nose has notes of cherry, red currant, violets and cedar. On the palate, there are light notes of tobacco, mineral and mocha from the judiciously used French oak. With nice balancing acidity and fine-grained tannins, the wine shows real grace with very good persistence on the finish.

**2005 Steve Hoff Shiraz Barossa Valley South Australia ($23.99)** I’ve been visiting and tasting the wines from Steve Hoff for a number of years now, and have seen them go from strength to strength with each vintage. Hoff is part of six generations of family that settled in the Barossa; he started the winery in 1984 in Marananga. The fruit for his 2005 Shiraz comes from Marananga and Greenock, two areas that are becoming well known for their intensity and depth of fruit. One of the things I like about Steve’s wines is that they have an honest, pure expression of the fruit without excessive manipulation. There are notes of blue and blackberry, cassis, tar, graphite and dark chocolate that soar in the aromatics of this wine. In the mouth, the wine is rich and has silky, velvety tannins with great density and a creamy texture. You can put this away for a while, but it’s also delicious to drink now.

—Jim C

**Rising Star ANDRE BRUNEL**

One of the brightest names in the Southern Rhône Valley, without a doubt, is Andre Brunel. On the famous large round galets of Châteauneuf-du-Pape, Brunel crafts bold, modern wines that are never lacking in character. This month K&L is pleased to offer two outstanding selections from this talented winemaker.

**The 2005 Andre Brunel “Les Cailloux Châteauneuf-du-Pape” ($44.99)** is composed of approximately 65% old vine grenache (80-110 years old), 25% mourvèdre and 10% syrah. Each varietal is vinified separately, with the grenache aging in foudre or tank, while the mourvèdre and syrah age in small oak barrels for 18-24 months. Black cherry, cola and hints of garrigue and stone characterize this intense beauty. The finish is long, with good acidity and firm tannins that will undoubtedly soften with some cellar time. It will pair beautifully in 3-10 years with heartier dishes like braised lamb shanks or Provençal pork stew with olives and fennel. This is one wine that any Rhône lover should not pass up. It is a stellar CDP that remains (for now) still affordable.

Domaine de la Becassonne, which is also owned by Andre Brunel, is devoted exclusively to the production of white wine. Located near the village of Sorgue, the vineyards here enjoy a cool microclimate perfectly suited for producing vibrant and expressive whites. Roussanne, clairette blanc and grenache blanc vines are planted on sandy, lime-stone soils and are pruned for low yields (40 hectoliters per hectare). Each varietal is harvested separately in order to ensure optimal ripeness. Vinification takes place in temperature-controlled stainless steel vats in order to preserve maximum freshness and zip! The 2006 Domaine de la Becassonne Côtes du Rhône Blanc ($13.99) is composed of 55% roussanne, 30% grenache blanc and 15% clairette. This medium-bodied white displays lovely nuances of white nectarine and Meyer lemon, alongside notes of blanched almonds and candied ginger. The finish is long and clean, making it a perfect accompaniment to chicken tagine with apricots and olives or a grilled fish with freshly made pistou. Delicious!

—Mulan Chan

**Shipping Information**

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO THE BUYER IN CALIFORNIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order. 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 or she is at least 21 years old.

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

Please call our sales department for rate quotes:

1-800-247-5987

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

See our new-arrival cabernets with tasting notes on our website at www.klwines.com
Saturday Tastings MARCH 2008

All tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 2-5 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, please see our website at www.klwines.com and click on “local events.”

March 1: Domestic Cabernet Sauvignon. Our domestic buyers present the hottest new releases from the USA. A great opportunity to try some new boutique wines.

March 8: The Wines of Greece and Croatia in San Francisco and Redwood City. A very unusual tasting with wines from these two up-and-coming countries. A comparative tasting of both reds and whites, modern and traditional.

Angelo Jermann presents the wines of Silvio Jermann in Hollywood. Silvio Jermann’s son, Angelo, will be pouring his father’s northern Italian gems. Don’t miss this fantastic tasting opportunity.

March 15: Bordeaux. Our monthly Bordeaux tasting digs deeper into the acclaimed 2005 vintage. Eight red (including one older pick), one white and one Sauternes will be poured. $20 per person.

March 22: Italy in San Francisco and Redwood City. We welcome back our Italian wine experts just returned from Italy. They will be on hand to pour great new releases and to talk about upcoming arrivals.


March 29: Burgundy. We haven’t had a Burgundy tasting since November, 2007, so what better way to welcome spring? Exciting red and white Burgundies will be presented to surprise you and tempt your palate.

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.

March 6: The wines of Elio Grasso—a very special tasting!
March 13: Acorn Vineyards; March 20: Knupp Brothers wines; March 27: Forth Vineyards.

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

March 7: Gianluca Grasso from Elio Grasso; March 14: Kathryn Kennedy; March 21: Charles Neal; March 28: Franz-Josef Gritsch

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

March 6: Grapeviné’s Central Coast wines $10;
March 12: Ch. Montelena $10; Special Tasting March 14: Ch. Margaux tasting with Paul Pontallier (’03 Pavillon Blanc, ’03 and ’04 Pavillon Rouge & ’04 Margaux. $25 per person); March 20: Palm Bay Imports highlights Champagne, Chile, Spain & Italy $10;
March 27: Antalva Imports, wines of Ribera del Duero $10

Coming Up:

April 9 in San Francisco and April 10 in Hollywood: Jose Maria from Bodegas R. López de Heredia plus representatives from Bodegas Balbás and Buil & Giné will be here from Spain pouring the fruits of their labor.

More UGC SUPERB 2005 BORDEAUX

This was a fabulous tasting in San Francisco with 100 châteaux and 550 people sampling the great 2005 Vintage. These wines are sold on pre-arrival basis and are some of my favorites of the vintage.

91-93 pts RP: “…While super rich in fruit as well as concentrated with medium body and superb precision, it remains a model of delicacy.”

2005 du Tertre, Margaux-91-94 pts RP ………………………………….$41.99

2005 La Lagune, Moulis ………………………………………………………….$54.99
92-94 pts RP: “My tastings this year reconfirmed that 2005 is a reference point vintage for La Lagune. The finest wine they have produced since 1982…”

2005 Talbot, St-Julien…………………………………………………………..$59.99
92-94 pts WS “Very rich and ripe on the nose, with currants, light raisins and violets. Full-bodied, with big, juicy tannins and a long finish. Almost 95-100. The best Talbot in years.”


2005 Lynch-Bages, Paulliac …………………………………………………..$94.99
92-94 pts WS: “Currant, blackberry, cherry and hints of licorice. Full-bodied, with silky and refined tannins and a fresh finish. This is racy and pretty. Very refined. Very structured.”

2005 Pichon Baron, Paulliac-92-95 pts RP; 92-94 pts WS…………………..$149.99

2005 Cos d’Estournel, St-Estèphe ………………………………………………..Inquire
91-93 pts ST: “Bright medium ruby. Vibrant, musky aromas of crushed blackberry, espresso, black olive, leather and spices. Densely packed and sweet but offers excellent lift in the mouth…”

—Clyde Beffa Jr

Rhône Rangers Tasting
SAN FRANCISCO

March 15, 2008 6-10 p.m: Library Tasting, Live Auction and Winemaker Dinner at the Log Cabin, San Francisco Presidio. Several of the RR’s best winemakers will dig into their libraries to make this evening a memorable one. Celebrate with fabulous food and an abundance of Rhône style wines, followed by a live auction with unique items donated by each winemaker. Tickets are $125 per person.

March 16, 11 a.m.- noon: Seminar & Tasting: Beyond Viognier, An Exploration of White Rhônes, Golden Gate Room. Explore several varieties of white Rhônes. Seminar attendees are invited to the Grand Tasting, and will be given admittance, along with members of the press and trade, at noon.

March 16, 2:00-5:00 p.m: The Grand Tasting. Sample Rhône varieties from over 120 Rhône Ranger member wineries and artisan food producers from the Bay Area and beyond. Festival Pavilion doors open to consumers at 2:00 p.m. Don’t Miss: “Meet the Winemakers” special tasting area. Member winemakers will present 20-minute mini tastings for small groups on topics such as single vineyard syrah and vintage variation. See the schedule available the day of the tasting.

Seminar/Grand Tasting package: $120 Seminar attendees get admitted to the tasting beginning at noon. Seminar tickets must be purchased in advance—tickets will not be for sale “day of.”


Tickets: Call 415-345-7575 or go online: www.rheronangers.org
**Trey Beffa’s MARCH PICKS!**

**2006 Hess Collection “Su’skol Vineyard’ Napa Chardonnay ($21.99)** Formerly the Hess Collection Chardonnay, this wine is now produced from a single vineyard located near the edge of the San Pablo Bay. This relatively cool climate gives the wine a crisp backbone with flavors of minerals, Asian pear and cinnamon with hints of lemon, Mandarin orange and pineapple. Delicate and rich at the same time, this chardonnay is a crowd pleaser.

**2003 Mount St. Helena Napa Valley Cabernet Sauvignon ($19.99)** This classic Napa cabernet sauvignon has a distinctive Bordeaux quality to it: brick red with a bouquet of blackberry, cassis, cedar and spice. Well-structured on the palate, this wine’s tangy currant flavors are highlighted by a hint of menthol, focused tobacco and spice. This wine is more restrained than typical Napa cabs and is an excellent wine to go with food and not overpower it!

**2003 Source “Paramount” Red Wine — Was $60— ($39.99)** A great buy for under $40! The Paramount is a blend of 47% merlot, 28% cabernet sauvignon, 20% cabernet franc and 5% petit verdot. Very open and drinkable now, this wine is fleshy and luscious in the mouth, with black cherry notes, sweet herbs, ripe tannins and a long, creamy finish. A great choice to enjoy with just about any hearty meat dish.

**2005 Joseph Phelps Napa Cabernet Sauvignon ($44.98)** The 2005 Phelps Cabernet Sauvignon is a blend of 90% cabernet sauvignon, 6% merlot and 4% petite verdot; 25% of the fruit comes from independent growers and 75% comes from Estate-owned sites. The wine shows a rich bouquet of cinnamon, spice, licorice and vanilla, which is followed by integrated layers of cherry, currant and fresh blackberries. It’s toasty and luscious in the mouth. Although quite young, this wine can be enjoyed now. Great party wine, especially with summer just around the corner!

—Trey Beffa
**Boutique CORNER**

Love one another but make not a bond of love: Let it rather be a moving sea between the shores of your souls. Fill each other's cup but drink not from one cup. Give one another of your bread but eat not from the same loaf. Sing and dance together and be joyous, but let each one of you be alone, Even as the strings of a lute are alone though they quiver with the same music. Give your hearts, but not into each other's keeping. For only the hand of Life can contain your hearts. And stand together, yet not too near together: For the pillars of the temple stand apart, And the oak tree and the cypress grow not in each other's shadow.

—Khalil Gibran, *The Prophet*

2005 One Acre Napa Valley Cabernet Sauvignon ($37.99) This is the wine that I hunt for when tasting through wines for the store. When I try a wine like this, it makes my day. Only eight barrels of this wine were made (200 cases) using three new and five used French oak barrels. The wine is beautifully soft and balanced with bright red and black fruit, hints of pepper, vanilla and chocolate. Soft tannins and an elegant, smooth finish make this wine a crowd pleaser. It's good now and can be cellar for 2-4 years.

2005 Forth “All Boys” Dry Creek Cabernet Sauvignon ($19.99) This cabernet sauvignon from Forth, is made from fruit grown by the Forth’s two sons, four grandsons and that of a neighboring vineyard owned by five brothers, hence “All Boys.” The 2003 vintage of this wine was very popular here at K&L. The 2005 is a rich, meaty wine with great black fruit. Hints of cola, cherry and oak give it a great depth. This is a wine that can be cellared for a couple of years, but I think it’s showing great now and should be drunk within 18 months.

2004 Coro Mendocino “Eaglepoint Ranch” Zinfandel ($33.99) This is Eaglepoint Ranch’s contribution to Mendocino’s Coro project, a collaboration between area winemakers to create a loose set of rules governing the winemaking process. All wines are peer-reviewed early in the blending process and vetted by the group. The wine must have 40-70% zinfandel at the base of the blend and all the fruit must be from Mendocino. The Eaglepoint is made up of 40% zinfandel, 28% syrah, 13% petite sirah and 4% grenache. The 2003 was popular with our customers but the 2004 is on another level. Big and bright with lush blueberry fruit, white pepper and beautifully structured. A zinfandel fans dream come true.

—Mike Jordan
2005 Aubin “Verve,” Russian River ...$32.99
2005 Bearboat, Russian River ..........$15.99
2005 Bogle, Russian River ............$11.99
2005 Carmel Road, Monterey ..........$15.98
2005 Clos du Val, Carneros .............$24.99
2005 Donum, Carneros ..................$59.99
2005 Siduri, Santa Lucia Highlands ...$39.99
2005 Steele, Santa Barbara ..............$18.99
2005 Walter Hansel “South Slope” ......$35.99
2005 A to Z, Oregon ....................$16.99
2006 Adelsheim, Willamette Valley ....$27.99
2006 Au Bon Climat, Santa Barbara ...$19.99
2006 Brooks, Willamette Valley .........$22.99
2006 Calera, Central Coast .............$19.98
2006 Castle Rock, Columbia Valley ...$9.99
2006 Chalone, Monterey ................$13.99
2006 Foley, Santa Rita Hills .............$32.99
2006 La Crema, Sonoma ................$16.98
2006 Lily, Sonoma .......................$20.99
2006 Mark West, California .............$9.99
2006 McManis California ..............$8.99
2006 Morgan “Twelve Clones” ........$24.99
2006 Olive Lane, Russian River .......$34.99
2006 Patz & Hall, Sonoma ...............$37.99
2006 Poppy, Monterey ...................$11.99
2006 Red Car “Boxcar,” Russ River ...$26.99
2006 Rex Hill, Oregon ..................$19.99
2006 Robert Sinskey, Carneros .........$31.98
2006 Stephen Ross, Central Coast .....$18.99
2006 Westrey, Willamette Vly .........$19.99
2007 J. Runquist “Z” ....................$27.99
2007 J. Runquist “Z” ....................$27.99
2007 Michael & David 7 Deadly Zins $13.99
2007 Neyers “Tofaneli” ..................$29.99
2007 Plungerhead, Dry Creek ..........$15.99
2007 Quivira, Dry Creek .................$15.99
2007 Ridge “York Creek” .................$27.99
2005 Sober “Rocky Top” ...............$12.99
2005 St Francis “Old Vines” ..........$18.99
2005 Unti, Dry Creek ...................$23.99
2006 Brown Estate, Napa ...............$35.99
2006 Dashe, Dry Creek ..................$19.99
2006 Easton, Amador ...................$12.99
2006 Joel Gott, California ..............$12.99
2006 Kalinda, Napa .....................$16.99
2006 Kirkham Peak, Napa .............$19.99
2006 Seghesio, Sonoma .................$16.99
2006 Storybook “Mayacamas” .........$29.99
Rosenblum Vintners Cuvee XXX ......$8.98

Pinot Noir

2003 Cafaro, Napa .....................$19.99
2004 Brassfield “High Serenity” .......$14.99
2004 Hall Vineyards, Napa .............$22.99
2004 Havens, Napa .....................$22.99
2004 Markham, Napa ...................$15.99
2004 Matanzas Creek, Sonoma ........$22.98
2004 Stag’s Leap Winery, Napa ........$21.99
2004 Swanson, Napa ...................$23.99
2004 Twomey, Napa ....................$57.99
2004 Whitehall Lane, Napa ..........$24.99
2005 Blackstone, California ..........$8.99
2005 Bogle, California .................$6.98
2005 Duckhorn, Napa ..................$49.99
2005 Green Lion, Napa .................$13.99
2005 Lewis, Napa .......................$69.99
2005 Parcel 41 Napa ....................$16.99
2005 Shafer, Napa ......................$36.98
2005 Stags’ Leap Winery, Napa ........$22.98
2005 McManis, California .............$8.99

Pinot Noir/Zinfandel/Merlot

Brick’s Backyard Picks NEW FINDS, NEW WINES

2006 Khroma Alexander Valley Cabernet Sauvignon ($15.99) This is a new value-priced find in the overpriced world of cabernet. The Alexander Valley seems to deliver more than any other region in California when it comes to powerfully rich cabernet. Packed with the typical red-fruited aromatics of dusty cherry, raspberry and mocha this is juicy while remaining serious. Developing in the bottle still, this is just going to continue to get better as the chocolaty notes come forward more and the cigar box and cedar notes become more prominent. The wine, even in its youth, seems seamless and is easily drinkable.

2002 Calera “Mills Vineyard” Mount Harlan Pinot Noir ($39.99) Okay, so this is neither a new wine, nor a new find, but it is one of the best pinots we’ve seen all year. Calera is starting to hold back a little bit of wine and we couldn’t be happier about it. Anybody that tries their wines will tell you that they need time to fully blossom and Josh Jensen and his crew have helped out in this process. Sexy was the word that came to mind when I tried this. Full of granular, crystallized Bing cherry and earthen mushroom-like notes, this is trucking along wonderfully. The wine has such an amazing texture, sort of like the melt-i-ness of cotton candy minus the diabetic coma. Kudos to Josh for making and holding onto such great pinot.

2005 Wild Hog “Saini Farms” Dry Creek Valley Carignane ($28.99) Did someone say hog? I think I’ve decided for my birthday this year I want to have a dinner at the local restaurant Incanto. Where you can, for a relatively small quantity of money, feast on a whole roast animal. I bet you can’t guess what I’m having. But that really has nothing to do with said wine. This carignane is really a winner, it’s not often do you see this varietal made with such class and restraint. Although there is plenty of sweet ripeness here it never seems to be a burden for the bright acidity and pliable tannins. Add some cola, rhubarb and white pepper and you have one delicious bottle of booze.

—Bryan Brick

Save the Date RWC 30TH ANNIVERSARY TENT SALE

K&L started here in 1978, but this is our first-ever tent sale. Come celebrate with us and taste more than 50 wines from around the world. Save the date: Saturday, May 31, 2008. Tickets go on sale March 15. Call 800-247-5987 or visit our award-winning website, klwines.com!
**Syrah/Petite Sirah**

2003 Kunde, Sonoma ................................$19.99

92 pts WE and as Editors’ Choice!

2004 Jaffurs “Verna’s” SB ..................$37.99
2004 Unti, Dry Creek .........................$24.99

2005 Bogle California Petite Sirah ........$8.99
2005 Carlisle Sonoma Syrah .................$29.99

2005 Copain “L’Hiver” Syrah ..............$15.99
2005 David Bruce, Central Coast ..........$14.99
2005 J Runquist Petite Sirah ...............$24.99

2005 Justin, Paso Robles ......................$21.99

2005 Lagier Meredith Mount Veeder .........$54.99
95 points Robert Parker: “I have always enjoyed the elegant, French-styled Syrah from this winery and this 2005 appears to be the finest they have yet produced. A beautiful deep ruby/purple hue is accompanied by aromas of blueberries, black raspberries, spice, and ground pepper.”

2005 Lewis “Ethan’s” Syrah .................$47.99

2005 Malm “Cross Blend” .....................$15.99

2005 Melville “Verna’s” Syrah ...............$17.99

2005 Neyers “Old Lakeville Road” ............$25.99
2005 Ojai, Santa Barbara .....................$23.99

2005 Rosenblum “Rominger” .................$22.99

2005 Stolpman Estate .........................$26.99


2006 Hoces Pocus, Santa Barbara ..........$17.99

2006 Holus-Bolus Syrah ......................$25.99

2006 Jaffurs, Santa Barbara ..................$22.99

2006 McManis, California PS ...............$9.99


2006 Qupe, Central Coast .................$14.99

2006 Red Car “Boxcar” Syrah ...............$21.99

2006 Rosenblum “Heritage Clones” .........$14.98

**Domestic Red**

2004 Altamura Sangiovese ..................$34.99

2004 Ateas Old Soul Red ....................$23.99


2004 Minissian-Young, Paso Blend .........$18.99

91 pts and Editors’ Choice WE: “…soft and voluptuous, with complex flavors of blackberries, cherries, raspberries, milk chocolate, licorice and cinnamon spice. Finishes long and rewardingly dry.”


2005 Bacio Divino “Pazzo” .................$29.99

2005 Lewis “Alec’s Blend” .................$59.99

2005 Luna Sangiovese .......................$19.99

2005 McPrice Myers Grenache ...............$29.99

2005 Paraduxx Napa Red ....................$47.99

2005 Purisima Canyon Red ..................$10.99

2005 Rosenblum Mourvèdre .................$14.99

2005 Turnbull Old Bull Red .................$18.99


2005 Unti “Petit Frere” .......................$18.99

2006 Cline Ancient V. Mourvèdre ..........$12.99

2006 Hey Mambo Sultry Red .................$8.99

“A fun blend of barbera, syrah, petit sirah, cagnone and allicante bouquet that gets you moving with aromas of sweet leather, chocolate ganache, raspberries and spicy clove.”

2006 Kunin “Pape Star” CC Red .............$17.99


2006 River Road Pinot Meunier .............$14.99

2006 Unti Dry Creek Barbera ...............$24.99

**Domestic White**

2004 Dolce (375ml) .........................$69.99


2005 Beringer Alluvium Blanc ..............$11.99

90 pts RP: “A wine that mimics a top white Graves!”

2006 Ancien “Sangiacom” .................$21.99

2006 Belle Glos Mendo Pinot Rosé ........$24.99

2006 Cambiata Albariño .....................$18.99

2006 Chealem Pinot Gris ...................$15.99

2006 Cold Heaven Viognier .................$20.99

2006 Conundrum White Blend ...............$21.99

2006 Kung Fu Girl Riesling .................$14.99

2006 Lazy Creek Gewürz .....................$23.99

2006 Londer, Anderson Vly Gewürz ........$23.99

2006 Luna Napa Pinot Grigio ...............$14.99


2006 Ponzi Willamette Pinot Gris .........$15.99

2006 Qupe “Ibbara-Yng” Viognier ...........$27.99

2006 Sobon Estate Amador Viognier ......$12.99

2006 Tu Tu California Pinot Grigio .........$11.99

2006 Vinum Chellars CNW Chenin ..........$8.99

2006 Belle Glos Mendo Rosé .................$24.99

2006 Sofia Coppola Pinot Rosé .............$11.99

2006 SoloRosa California Rosé ..............$11.99


**Domestic Sparkling Wine**

1999 J. Schram Brut .........................$74.99

2000 Roederer “Terrima” ....................$34.99

2004 Domaine Carneros Brut ................$19.98


2004 Schramberg BdB/BdN ..................$27.98

2004 Schramberg Brut Rosé .................$32.99

2006 Niebaum-Coppola Sofia BdB ...........$16.99

2006 NV Domaine Chandon Brut/BdN ......$14.98

2006 NV Domaine Mumm Brut/BdN ..........$13.98

2006 NV Gloria Ferrer Brut/Blanc de Noir $14.99

2006 NV J Wine Company “Cuveé 20” ........$21.29

2006 NV Roederer Estate Anderson Valley $16.99

2006 NV Roederer Estate Rosé ..............$24.99

2006 NV Scharffenberger Brut ...............$14.99

**Hollywood Hot Pix**

**CHATEAU MONTELENA**

New releases from one of California’s most esteemed wineries are now hitting the shelves. This is one of the best line-ups from this winery in years and is sure to sell out fast.

**2006 Chateau Montelena Napa Chardonnay** ($39.99) The chardonnay is a tricky animal this year. A lot of replanting has occurred, so production is way down for this perennial favorite. Once again the wine delivers gorgeous apple aromas and citrus rind flavors. Oak has never been a dominate flavor in this wine and it continues to serve as an enhancing background element here. No malolactic fermentation keeps the acid lively and you are left with a beautifully balanced chardonnay that should develop nicely over the coming years.

**2005 Chateau Montelena Estate Napa Zinfandel** ($28.99) The Montelena Zinfandel for me is always a revelation. With a varietal where ripeness and high alcohol have dominated the field it is always a pleasure to taste one where classic briary fruit and peppery spice are the shining characteristics. This is a more elegantly styled zin that favors balance.

—Keith Mabry
Brick’s Latin Picks
LA PRIMAVERA ESTÁ EN EL AIRE

When I think of spring, really I think of one very important thing: Baseball. Seeing that my Oakland Athletics have pretty much sold the farm to get a farm system again it looks like it will be a long spring, peppered with new faces and fan favorites. Can we be competitive, who knows? But I’m looking forward to finding out.

The other thing spring makes me think of is white wine. As the temperature heats up, or at least stops being so extreme, the white stuff creeps into the rotation much more often. Something like the 2007 Mapema Sauvignon Blanc Mendoza, Argentina ($11.99) is a perfect match for the influx of fresh produce that March brings. Its very unique guava-laden gooseberry aromatics lead perfectly into plump flavors of passion fruit and Clementine. This is no flabby sauvignon blanc, however; the tropicality is always kept in check by zingy acidity reminiscent of fresh limes.

Another Argentine refresher is the ever-popular 2007 Dominio del Plata “Crios de Susana Balbo” Torrontes Mendoza, Argentina ($12.99). A customer and staff favorite for vintages on end, featuring this in the newsletter is akin to attaching a bag of money on a puppy. You were going to pet it anyway, what’s the point? If you haven’t had it you may be agoraphobic and have a serious case of cyberphobia. If we haven’t recommended it, we’ve just plain failed at our jobs. Try a bottle; you won’t be sorry. Think of a cross between zesty, bone-dry riesling and the exotic flavors of viognier.

Not for the unadventurous is the 2005 Vina Ijalba Tempranillo Blanco Rioja, Spain ($17.99). Yep that’s right, tempranillo blanco, a mutation of the red-skinned grape that is the king of Spanish wine. With a touch of natural oxidation this is wild stuff, displaying evergreen, juniper berry and hazelnut skin aromas. Add to that a touch of sea salt brininess, honeycomb and white peach flesh and boy do you have something different, deliciously different, kind of like cinnamon-salt brininess, honeycomb and white peach flesh and boy do you have juniper berry and hazelnut skin aromas. Add to that a touch of sea section please contact me at: bryanbrick@klwines.com and I’ll tch for the influx of fresh produce that March brings. Its very

Spanish Producers’ DINNERS

I’d like to welcome all of you to a very special event that will be taking place on April 9, 2008. We are honored to be hosting some of our favorite Spanish producers for a dinner in San Francisco. Gine Maria Jose Lopez from R. Lopez de Heredia in Rioja will be in attendance, Monica Nogues from Bodegas Balbas in Ribera del Duero and Xavi Buil of Buil & Giné in Priorat. The restaurant, at time of press, is yet to be determined, but you can bet that the food will be very, very good. We will be providing us with amazing wines. If you are interested in attending the dinner, or would like more information, please contact me at: bryanbrick@klwines.com. Reservations will be limited and mandatory.

Spanish Producers’ Tastings: If you are not able to make the aforementioned dinner you can still taste the wines and meet with these very talented producers at our San Francisco store from 5-6:30 pm. on the same evening, April 9. Plus, the same group will be pouring at our Hollywood location the very next evening, Thursday April 10 from 5-6:30 p.m. Reservations are not needed, please just come on by. Hope to see you all there.”

Cheers, Bryan Brick

Spectacular SPARKLING VALUES

NV Gran Sarao Brut Cava ($8.99) This is produced by a well-run cooperative that also happens to make one of Spain’s most beloved cavas: Mont Marcal. Crisp, clean, Granny Smith apple flavors make this an ideal budget sparkler for any occasion.

Pascual Toso Brut Sparkling Wine ($9.99) By now many of you are probably familiar with Pascual Toso’s 2006 Malbec—a strong contender for wine of the year in the $10 and under category. Well, these folks also make a chardonnay sparkling that is absolutely worth trying. The entry is crisp and shows ripe apple/pear fruit. Where it really gets interesting, though, is on the mid-palate where there is a definite brioche-like quality and a soft, creamy texture. It’s rare to have such flavor authority and delicate, soft mousse in a sparkling wine so affordably priced. If you enjoy fuller-bodied, yeasty champagnes such as Ariston, you might give the Pascual Toso a try.

NV Pere Ventura Cava Brut Nature ($14.99) In Penedes, not too far from Barcelona, the brut nature movement has recently begun to pick up steam amongst serious cava producers. Brut nature is a style like Champagne’s brut zero, wines made without the finishing touch of cane sugar and reserve wine, or “sans dosage” (which also happens to be “Champagne” Gary Westby’s on-air DJ name). If you like Laurent-Perrier’s or Taltant’s Brut Zero, you need to try this artisanal producer’s cava. Bracingly fresh, nervy, chiseled and mineral, it’s as close to perfection as I’ve had in cava—all for under $20.

Joe Manekin

Exciting NEW SPANISH WINES

Over the last year or so we have been working closely with a new importer of Spanish, Portuguese and French wines: Steve Miles Selections. Anne Picket, our resident expert on all things Latin, started a relationship with Steve Miles late last year, which I’m happy to say we will continue in 2008 and, hopefully, far beyond. Steve was Director of Sales for the past 11 years with Eric Solomon Imports. With that experience, and his 27 years in the wine business, Steve has numerous contacts and has found some amazing and well-priced wines to import. Our second container from Steve is slated to arrive in late February/early March and will have some fantastic wines from Ribera del Duero, Monsant, Priorat, and Rioja. among others. I’m very, very excited about these wines and will keep you all posted as they arrive. If you would like more info on these wines or any of the wines in our Latin section please contact me at: bryanbrick@klwines.com and I’ll add you to my budding e-mail update list.

—Bryan Brick

argentina/chile/portugal/spain

For prices of our old wines, see our award-winning website at www.klwines.com
Spring Sipping AUSTRIAN VALUES

So, maybe I went a little over the top last month with my picks for February (I still stand by them 100% by the way). Let’s swing the pendulum all the way back to the other side then, shall we? We are rapidly approaching the quaffing months. These are the months when the days become longer and temperatures begin to beat back the frigid air in which we’ve been entombed. We will soon begin to see the signs of fresh new life all around us. Maybe you think I’m jumping the gun a bit and I should wait to write this next month, but the anticipation is driving me nuts. I want to be fully prepared for the good times ahead so I will be loading up on vibrant, happy wines that always make for good times; when paired up with the right ambience these wines become a magnificent treat. And, who doesn’t love treats?

One wine you can bank on me having is the 2007 Pollerhof Grüner Veltliner (1L $9.99). This is the third consecutive vintage of this wine we’ve carried and for good reason, too. Located just to the northeast of Vienna in the Weinviertal, the Pollers have been quietly making fabulous organic wines since 1995, though they have not yet been “certified” organic. Extremely vibrant aromatically, there are notes of grapefruit, pink and white flowers and wet stone. There is just enough weight and texture to drink this on its own, but it also has a fantastically round, juicy acidity to complement a wide range of small bites (my favorite type of eating). Have I mentioned that this comes in a one liter bottle? Talk about a no-brainer!

And, when it’s time to whip out the grill and sizzle up some of those marinated meats we all love so much then it’s time for the 2005 Renner Zweigelt ($15.99). The fruit for this wine comes from a combination of three different vineyard sites consisting of red stone and sandy loam, giving this little gem enough of that dark red fruit to stand up to those richer meats (lamb, venison etc.) yet keeping it lively and juicy enough for my favorite—pork—the king of meats. Let’s not take life too serious. There is a lot of fun to be had out there and it doesn’t have to cost you an arm and a leg or your kid’s college fund. Now get out there!

—Eric Story

Loire Valley PHILIPPE ALLIET

I know I said I was going to write about Greece this month, but I was compelled to bring these great Chinon to your attention as they have just arrived and will not be here for long. The wines of Philippe Alliet are gaining a cult-like following here in the U.S., much as they enjoy in France, where you can be hard pressed to find bottles of his single-vineyard wines except on the lists of Michelin starred restaurants and fancy Parisian wine bars. Alliet is considered by many, myself included, to be the top grower in the appellation, turning out wines of uncommon density, ripeness and polish, yet always faithful to the terroir and possessing the freshness one associates with cabernet franc. He is a grower with a worldly palate often traveling to Bordeaux, Italy and beyond to exchange ideas and taste what others are doing. Bordeaux in particular has had a big influence on his wines, not just in the sense that he ages some of his wines in second-year Château Margaux barrels, but that he believes he can produce wines with the same level of finesse and elegance. Alliet works toward this goal by drastically limiting yields to below 40 hl/ha, he does extensive sorting of fruit after hand-harvesting, never uses chemical fertilizers or pesticides, works the soil between rows when needed and bottles without fining or filtering. All this adds up to some of the most supple and delicious cabernet franc we have ever tasted.

We also have small amounts of Alliet’s highly anticipated 2005 single-vineyard wines and I strongly urge you to grab what you can and stash them away in your cellar. This is among the best vintages for red wines in the Loire in the past 20 years.

The 2006 Domaine Philippe Alliet Chinon ($21.99) is pure, exhilarating cabernet franc aged in stainless steel and neutral oak. This is his “young” cuvée, the first release of the year and the wine which we sell out of the fastest due to its price and the fact that it is just so tasty. It makes a great partner to many foods.

2005 Domaine Philippe Alliet Chinon l’Huisserie ($36.99) This is a new site for Alliet, which he purchased recently. L’Huisserie sits adjacent to the Chene Vert vineyard, of Charles Joguet fame, on clay and limestone soils and produces wines of body and richness with sappy, dark cherry fruit and solid, round tannins.

2005 Domaine Philippe Alliet Chinon Coteau de Noiré ($45.99) This is the top cuvée from Alliet and a wine of singular expression; it may well be the top wine of the vintage. The Coteau de Noiré is a south-facing slope on limestone soils with vines replanted by Alliet in 1996; it is aged in new oak and possesses enormous amounts of concentration and depth. This cuvée always shows a dark berry aromatic, mixed with sweet tobacco leaf and soil. It is fresh, exquisitely balanced and will improve for 15 years or more.

—Jeff Vierra, Chinon Drinker

Save The Date MAY 1, 2008

Mark your calendars for a tasting and dinner featuring fabulous Bordeaux producer Château Pichon Baron and Sauternes producer Château Suduiraut and their winemakers. More info coming soon!

—SoSo

Get Some!
According to my niece, Kelsey, the only thing going on in March that is important, other than her birthday, is Saint Patrick’s Day. The fact that Clyde and entourage head for Bordeaux at the end of the month to begin their 10-day ordeal with the premier tasting, that it’s Women’s History Month, and that it’s Dr. Seuss’s Birthday (1904), is not that important to her. March means I’m getting ready for our annual April Fools combined column with Joe. But I have to start this column with something since every varietal is asleep in the vineyards for the next few weeks before there is bud break to report.

Anderson is cheering this month because there is only one white wine to be seriously mentioned, which means he will have three much more serious wines (reds) to write-up and the girls will have to have a smack down as to who will be the featured wine-pet-judge for the white. After many hours of serious negotiating with those two, we came to an agreement that the best white in this newsletter that they can both recommend is the 2006 Ermacora Tocali Friulano ($15.99).

Receiving two glasses in Gambero Rosso, this opulent little Gem provides lovely aromas of almonds, apple and nectarine with hints of spice and minerals. In the mouth, it is dry, clean, crisp, mouthwatering, yet rich and viscous with incredible focus of flavor and a long, lingering finish. This completely dry white would be the perfect wine to go with a crab or lobster feast. (Eby, The Beaner)

The first red, the 2006 Kalinda Napa Valley Zinfandel ($16.99), is a classic Napa Valley zin, offering up tons of blackberry to currantly fruits on the nose and cabernet-like flavor components of cassis, plums, and hints of chocolate in the mouth, all integrated with restrained tannins and oak. The finish screams, “Drink me now!” The winery that provided us with this Gem wishes to remain anonymous. In spite of that, Anderson has told me that you would be red with remorse and green with envy if you didn’t buy this full flavored zin.

Our second house red for the month is the 2005 Château Haut Nadeau Bordeaux Superieur ($9.99), a wine we featured as one of our Gems several months ago and sold out of quickly. A new shipment has arrived and several additional months of bottle development has made this an even more incredible value. With Mr. Parker calling it a “sleeper of the vintage,” this deeply colored Bordeaux from the village of Targon (the Entre-Deux-Mers region), is predominately merlot (75%) with the balance being cabernet. Distinctive aromas of truffles and raspberries carry over quite nicely to a broad, well-structured, round mid-palate impression, which leads to a complex, silky, long finish. Anderson says this is a must buy for those of you that want super quality merlot/cabernet-based reds for regular mealtime consumption without having to re-mortgage the house to do it.

Our final house red for the month, according to Anderson, is the 2005 Loriza (Khalkhal-Pamies) Minervois ($13.99). From relatively new producers of Danielle Khalkhal and David Pamies, this Southern Rhône-style blend, is medium-deep ruby in color and is loaded with peppery spice and boysenberry-like fruit on the nose and in the mouth. Well-concentrated and expansive, this yummy Gem would be a perfect wine to accompany a ragout or casserole meal. As with the two reds above, it also is a marvelous value for near-term consumption and a few cases are going into my collection for that purpose.

If you have any questions about these wines, e-mail me at jimbarr@klwines.com.

—Jim, Anderson, Eby and The Beaner
Tasty Bargains CRU BEAUJOLAIS

Some of the best bargains in domaine-grown and estate-bottled red wines come from Beaujolais. The Grands Crus, as Hugh Johnson calls them, range from the lightest, Fleurie, to the most age-worthy, Moulin-à-Vent. There are nine in all, but this month I'd like to focus on three, from the opposite ends of the Crus. All are densely planted, at around 10,000-12,000 vines per hectare (one every three feet or so). All are hand-harvested for maximum freshness and quality of fruit, and yet they do not sell at a premium for wines made in this way.

St-Amour is the northernmost appellation of the Crus; the wines tend toward lighter and brighter character, with great freshness. The 2005 St-Amour, Cru Beaujolais, “3 Terroirs,” Mommessin ($19.99) is part of their “Grande Exception” series, the top wines in their portfolio. The winemaker here, Julien Sunier, worked with Christian Roumier in Chambolle and brings a Burgundian sensibility to his winemaking, working with native yeasts and making supple, lovely Beaujolais. The Côte de Brouilly is a small appellation, only on the slopes of Mount Brouilly, and is planted on soil with less clay and much more quartz and volcanic rock. This makes the wines richer, fruitier and more powerful than the St-Amour. The 2005 Côte de Brouilly, La Montagne Blanche, Cru Beaujolais, Mommessin ($16.99) has Julian showing his deft touch here as well, with more weight and size, but no over-extraction or commercial yeasts showing at all. This is rich, concentrated and very lovely. Finally, from the surrounding, somewhat larger appellation of Brouilly, the southernmost of all the Crus, we have the 2005 Brouilly, Cru Beaujolais, Maison Joseph Drouhin ($14.99), which shows lovely, rich but elegant fruit, characteristic gamay spice and supple tannins. Try one of these wines today and see for yourself what a value Cru Beaujolais can be.

—Keith Wollenberg

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

Chablis

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<td>2005</td>
<td>Chablis, Domaine Gerard Tremblay</td>
<td>(375ml)</td>
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Mâcon & Côte d’Or

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<td>2005</td>
<td>Mâcon-Villages, V.V., Domaine Rhedon-Marin*</td>
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<tr>
<td>2006</td>
<td>St-Véran, Domaine des Nembres*</td>
<td></td>
<td>$14.99</td>
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We are directly importing several spectacular wines from a tiny domaine in the hills of Mâcon in a town called Vergisson. This St-Véran is rich and focused, with great length. Although very appealing and open, this is also pure and shows a lovely finish. Wow!

| 2005 | St-Véran, Domaine de la Croix Senaillet* | | $14.99 |
| 2005 | Bourgogne Aligoté, Raisin Doré, Michel Lafarge | | $18.99 |
| 2005 | Bourgogne Blanc, Renommée, Remoissenet | | $19.99 |

2005 Bourgogne Chardonnay, Emotion Terroirs, Girardin | | $18.99 |
2005 Pouilly-Fuissé, Domaine Renaud | | $19.99 |
2006 Pouilly-Fuissé, Les Chataigniers, Domaine Nembret* | | $20.99 |
2005 Ladoix 1er Cru Blanc, Hautes Moutures, Mériolet* | | $23.99 |
2005 Pouilly-Fuissé, La Roche, Domaine Nembret* | | $25.99 |
2005 Bourgogne Aligoté, Domaine Ramonet | | $28.99 |
2005 Bourgogne Blanc, Domaine Ramonet | | $28.99 |
2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros | | $29.99 |
2005 St-Aubin "Charmois," 1er Cru, Champy" | | $29.99 |
2005 Meursault, Chevalières, Domaine Matrot | | $29.99 |
2005 Bourgogne Blanc, Lucien Le Moine | | $31.99 |
2005 Puligny-Montrachet, Domaine Bachelet-Monnot | | $42.99 |
2006 Puligny-Montrachet, Domaine Paul Pernot | | $44.99 |
2005 Chassagne-Mont. “Clos St. Jean,” 1er, Paul Pillot | | $46.99 |
2005 Chassagne-Mont., V.V., Dom. Fontaine Gagnard | | $46.99 |
2005 Meursault, 1er Cru, Porzouts, Ch. Laboure Roi | | $54.99 |
2005 Puligny-Montrachet, Château de Puligny-Montrachet | | $57.99 |
2005 Puligny-Montrachet 1er Cru, Chalumeaux, Ch de P-M | | $61.99 |
2005 Chassagne-Montrachet “Blanchots Dessus,” 1er, Deleger | | $63.99 |
2005 Chass-Mont. 1er, Clos des Murées, Fontaine Gagnard | | $63.99 |
2005 Chassagne-Mont. 1er, Chenevottes, Fontaine Gagnard | | $63.99 |
92 pts and Outstanding designate, Burghound: “…The most elegant nose of all the 1ers with its airy mix of spicy and mineral-infused floral, citrus and green fruit aromas that merge into stony, pure and racy flavors that are refined, harmonious and hugely long.”
2005 Puligny-Montrachet, 1er Cru, Chalumeaux, Champy | | $64.99 |
2006 Puligny-Montrachet 1er Cru, Clos Garenne, Pernot | | $73.99 |
2005 Corton-Charlemagne, Maison Champy* | | $99.95 |

2006 Beaujolais, Domaine du Vissoux, Chermette | | $13.99 |
2005 Brouilly, Joseph Drouhin | | $14.99 |
2005 Côte de Brouilly, Montagne Blanche, Mommessin | | $16.99 |
2005 St-Amour, 3 Terroirs, Mommessin | | $19.99 |

Beaujolais

Spring FOR CHABLIS!

There is just something so special about Chablis! It is a wine that I just cannot get enough of, that is when there’s enough of it to get! No matter what time of year Chablis is always in demand, so when you can get great Premier Cru for a bargain, it definitely doesn’t last long! That is just what we have here 2006 Chablis 1er Cru, Montée de Tonnerre, Domaine Vougeot ($26.99). Vinified entirely in stainless steel and aged in large foudres, this chardonnay speaks with purpose and purity of the greatness that this vineyard site is capable. The nose is bright and clean, full of yellow fruits and minerality. The palate is unusually rich for a wine with its pedigree. The fruit is intense and round, the minerality penetrating and dazzling and, best of all, it is impeccably balanced. It just dances along the palate and eases itself onto an admirably long finish. This is the real deal, grab some before it’s gone!

—Kirk Walker

Find accurate inventories at our web site at www.klwines.com
POUR VOTRE PLAISIR

A Shifting Landscape in Burgundy

Things are shifting in Burgundy. More and more of the younger generation are getting involved in winemaking and since they almost all have technical training, there is no longer a tendency to just do things the way their grand-père did. Instead, having worked elsewhere in the world, and being accustomed to talking to their friends and neighbors, they are much more open to new ideas, but retain a respect for the terroir, the sense of place, that is at the heart of Burgundy. One result is entry-level Burgundy that competes on quality and price with pinot noir from any region of the world.

In addition, another shift in Burgundy, at least at K&L, is that we are carrying a broader selection of Burgundies than we ever have. For example, we have carried more than 500 different 2005 red Burgundies alone, plus another 225 white Burgundies from the 2005 vintage. Since most of the holdings are small and there many producers with just a handful of wine to sell, the wines tend to come and go rather quickly. This makes our print newsletter a bit difficult to write, as you can imagine. For current inventory, always check online at www.klwines.com. To hear about new arrivals as soon as they hit, please send me an email at Burgundy@klwines.com, and ask to be added to the Burgundy Insiders Email List. One wine we should have in stock for delightful every-day drinking as you read this is the 2006 Bourgogne Rouge, "Tradition," Maitre Moillard ($15.99) with bright fruit, interesting earthiness, and both a sense of seriousness and charm. Bourgondië describes this wine as having: "flavors that are both supple yet concentrated, and offer fine quality at this level."

Á Santé!
—Keith Wollenberg

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

Côte de Beaune & Chalonnaise

2005 Bourgogne Rouge, Be Friends Villages ..............................$13.99
2005 Bourgogne Rouge, Côte de Beaune, Château Damessey .........$19.99
2005 Bourgogne Rouge, Domaine Bache-G洺gos ................................$19.99
2005 Bourgogne Rouge, Domaine Edmond Cornu ......................$20.99
2005 Savigny-lès-Beaune, Domaine Denis Carré ......................$21.99
2005 Santenay, Clos de Malte, Domaine Louis Jadot .................$26.99
2005 Monthélie Rouge, Côte de Puligny-Montrachet .................$27.99
2005 Santenay, Champ Claude, Domaine Lucien Muzard .............$28.99

This is deep, with real old-vine character. Located, as it is, next to Chassagne-Montrachet, it has an earthiness that is very distinctive.

2005 Savigny-lès-Beaune, Grands Liards, Camus-Brunoch .............$32.99
2005 Santenay 1er , Clos Rousseau, V.V., Bache-L Morgos ..........$33.99
2005 Beaune, 1er Cru, Vignes Franches, Mazilly .....................$33.99
2005 Bourgogne Rouge, Lucien LeMoine ..................................$34.99
2005 Savigny-lès-Beaune 1er, Clos Guettes, Domaine Jadot .........$34.99
2005 Savigny-lès-Beaune 1er, Lavieres, Camus-Brunoch .......... $36.99
2005 Monthélie Rouge, Domaine Pierre Morey .......................$36.99
2005 Pommard Clos de la Platière, Prince de Mérodor* .............$36.99
2005 Savigny-lès-Beaune 1er, Lavieres, Chandon Briailles ...........$38.99
2005 Volnay, Vieilles Vignes, Nicolas Potel .............................$39.95
2005 Pommard, Noizons, Domaine Denis Carré .......................$39.99
2005 Beaune 1er Cru, Aux Cras, Maison Champy* .....................$39.99
2005 Pommard, Château de Puligny-Montrachet .....................$49.99
2005 Pommard Perrières, Mommessin .................................$49.99
2005 Corton Marechaudes, Grand Cru, Prince de Merode* .........$51.99
2000 Pommard 1er, Grand Clos des Epenots, COURCEL ..............$54.99
2005 Volnay 1er Cru Cailleters, Chandon de Briailles .................$54.99
2005 Pommard 1er Cru, Les Grands Epenots, Girardin ...............$72.99

Côte de Nuits

2005 Marsannay Rouge, Domaine Louis Latour .........................$15.99
2005 Bourgogne Haute Côte de Nuits, Maison Moillard ..............$17.99
2005 Bourgogne Rouge, Cuvée St. Vincent, V. Girardin ..............$19.99

Cellar-worthy wine, made from Vosne-Romanée grown grapes.

2005 Côte de Nuits Villages, Domaine Desertaux Ferrand .........$22.99
2005 Bourgogne Rouge, Domaine Regis Forey ..........................$23.99
2005 Bourgogne Rouge, Domaine Michel Gros .......................$26.99
1999 Bourgogne Rouge, Domaine Leroy .................................$29.99
2004 Marsannay, Domaine Joseph Roty .................................$29.99
2005 Morey St-Denis, Domaine Jean-Paul Magnien* .................$31.99
2005 Bourgogne Rouge, Lucien Le Moine ...............................$34.99
2005 Chambolle-Musigny, Domaine Paul Misset* ...................$41.99
2005 Chambolle-Musigny, Les Athies, Domaine Tardy* ............$44.99
2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy* .......... $44.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier .......$46.99
2005 Gevery-Chambertin, Sevrées, Domaine Castaignier ..........$46.99
2005 Gevery-Chambertin, V.V., Denis Bachelet .......................$49.99
2005 Morey-St-Denis 1er, Facconieres, J-P Magnien* .................$49.99
2005 Morey-St-Denis 1er, Cuvée Petites Noix, J-P Magnien* .. $49.99
2005 Vosne-Romanée, Les Vigneux, Domaine Jean Tardy* .......$47.99
2005 Vosne-Romanée, Vieilles Vignes, Nicolas Potel .................$49.95
2005 Gevery-Chamb. 1er, Champonnets, Frederic Esmonin .........$49.99
2004 Gevery-Chambertin, V.V., Domaine Denis Bachelet .......... $49.99
2005 Nuits-St-Georges 1er Cru, Vignes Rondes, D. Rieu* ........ $54.99
2005 Chambolle 1er Cru, Sentiers, Dom. J-P Magnien* .............$56.99
2005 Morey-St-Denis 1er, Monts Luisants, J-P Magnien* ...........$56.99
2005 Chambolle-Musigny, Domaine Hudelot Noellat ...............$59.99
2005 Vosne-Romanée, Hudelot Noellat .................................$59.99
2005 Morey-St-Denis, Rue de Vergy, Domaine Michel Gros ... $63.99
2005 Nuits-St-Georges, Domaine Michel Gros .......................$63.99
2005 Nuits-St-Georges 1er , Rue de Chaux, Hospices de Nuits ..$64.99
2000 Clos Vougeot, Grand Cru, Domaine Jean Tardy* .............$64.99
2005 Chambolle-Musigny, Domaine Michel Gros ...................$66.99
2005 Vosne-Romanée 1er Suchots, Nicolas Potel .....................$67.99
2005 Chambolle-Musigny 1er Cru, Gruenchers, D. Duband .......$79.99
2005 Clos Vougeot, Grand Cru, Champy* .............................$79.99
2005 Clos St-Denis, Grd Cru, Dom. J-P Magnien* ....................$84.99
2005 Clos Vougeot, Grand Cru, Domain Daniel Rion* ..............$99.99
2005 Vosne-Romanée 1er Cru, Clos Reas, Dom. M. Gros ...........$127.99
2005 Clos de la Roche, Grand Cru, Dom. Pierre Amiot ...........$124.99
2004 Clos de Tart Grand Cru, Mommessin .........................$149.99

93 pts Burghound. Intense and powerful. May be the wine of the vintage.

2005 Clos Vougeot, Grand Cru, Château de la Tour .................$189.95
2005 Chambertin, Grand Cru, Vincent Girardin .......................$299.95
SUL TAPPETO ROSSO

Greetings and salutations from Italy! When you get this Guido Parres, from the K&L World Headquarters building in Redwood City, and the studious Kirk Walker, from our San Francisco Enoteca, and I will be tasting our way through Italy, stopping in with all of our Direct Import producers and exploring a bevy of new possibilities to bring to you in the coming year.

However while we are forcing our way up and down the autostrada you should try some of our new finds! I recently tasted a stunning wine from Sicily, the 2005 Feudo Montoni Nero d’Avola Selezione Speciale “Vrucara” ($39.99) one of the most exciting Nero d’Avola I’ve had. The wine is rich, complex and spicy, with great length and balance, superb aromatics and a delicious finish; this wine has resurrected my faith in Nero d’Avola, which I admit had dwindled. Next, and this wine is really a blockbuster, is a truly scruptious wine, the 2004 6 Mura Rosso Isola dei Nuraghi ($36.99) (the 6 is pronounced “say”). It is made from 100% carignane (or carignano, in Italian) and comes from the south-central portion of Sardinia. The wine has incredible body, rich and fleshy with no harsh tannins, just lush, ripe and bold flavors. Let it open up in a decanter for a couple of hours and the wine takes off its cloak of fat fruit flavors (I love alliteration) and a spice box spills into your glass. For being so rich, it still has extraordinary balance and length, really worth your effort. The 2003 Colombo di Cencio Chianti Classico “Il Massi” Riserva ($44.99) is stellar Chianti: classic length, wonderful ripeness, splendid aromatics, structure, balance and a gorgeous mouthfeel. Curse the falling dollar! I feel really bad for this wine, I’ve tasted so many weak or insipid “Super Tuscans” at higher prices than this wine, but the word CHIANTI seems to imply a lower price point to many. If I wrote Flaccianello you mightn’t balk at a $100 price tag but a CHIANTIT for $45 is too much to bear, even though the Flaccianello could be Chianti if they chose to put it in the DOC and lower the price.

Calabria, I can’t remember the last time (or if I have ever) written an article about a wine from Calabria, yet the new releases from this newly imported winery are dramatic. Balbia was a short lived Roman Emperor from Calabria and the winery pays homage by taking his name. The project was started by Venica and Venica, a Friulian producer who thought there could be great wines grown in the region. The 2004 Terre di Balbia “Balbium” Rosso IGT Calabria ($19.95) has one dramatic thing on the label that shocked me—13.5% alcohol—that doesn’t ever seem to happen anymore! The aromatics of this wine flow out of the glass and yet are focused, faceted and savory all at once. It is balanced, soft on the palate and a superl probability to drink. The 2004 Terre di Balbia “Serramonte” Rosso IGT Calabria ($41.99) is a more powerful, denser combination of magliocco and old vine sangiovese. This is a very small production wine that is truly focused and powerful with complex aromatics.

—Greg St.Clair

To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@klwines.com or call 877-559-4637 x1413

Misc Tuscany
2006 Maritma Sangiovese “4 Old Guys”—A new cuveé .........................$7.99
2003 Rocca di Montegrossi Chianti Classico* (375ml).........................$11.99
2005 La Mozza I Perazzi Morellino di Scansano...........................$14.95
2005 Felsina Chianti Classico* 2 Glasses GR ........................................$16.99
2006 Campo al Mare Vermentino di Toscana.................................$16.99
2004 Rocca di Montegrossi Chianti Classico* .....................................$19.99
2005 Rocca di Montegrossi Chianti Classico* .....................................$19.99
2005 Fontodi Chianti Classico..............................................................$26.95
2005 Bibi Graetz Soffocone di Vincigliata IGT .................................$29.99
2004 Tenuta Sette Ponti “Crocno”—91 pts WS ......................................$29.99
2004 La Mozza “Aragnese”–92 pts RP ..................................................$34.95
2003 Rocca di Montegrossi Chianti “S. Marcellino”*–91 pts RP .........$34.99

This is a 2003. But unlike so many others of this vintage, it is very focused. Beyond a doubt, a magnificent wine. (Greg St.Clar)
2004 Felsina Chianti Classico Riserva “Rancia”–95 pts ST ..................$34.99
2003 Rocca di Montegrossi “Geremia” Cab-Merlot* ........................$34.99
2004 Felsina “Fontalloro”–100% sangiovese; 94 pts ST ....................$34.99
1999 Fontodi Fiacchino–92 pts RP .........................................................$69.99

Montalcino
2005 Ferrrero Rosso di Montalcino* ......................................................$17.99
2005 Baricci Rosso di Montalcino* ......................................................$18.99
2002 Baricci Brunello di Montalcino* ...................................................$26.99
2002 Ferrero Brunello di Montalcino* ...................................................$29.99

2002 Sesta di Sopra Brunello di Montalcino* .................................$42.99
2001 San Filippo Brunello di Montalcino–90 pts WS .......................$44.99
2001 Collosorbo Brunello di Montalcino ............................................$49.95
2001 Poggio Nardone Brunello di Montalcino Riserva .....................$49.95
2001 La Fortuna Brunello di Montalcino Riserva*–92 pts WS ...........$54.99
2001 Pian dell’Orino Brunello di Montalcino–91 pts WS ..............$54.95
2001 Le Macioche Brunello di Montalcino–91 pts RP .................$58.95
2001 Castello Banti Brunello di Montalcino–93 pts WS.................$59.95
2001 Canalicchio di Sopra Brunello Riserva–92 pts ST .................$64.95
2001 Tornesi Brunello di Montalcino Riserva–92 pts WS .............$69.99
2001 La Fortuna Brunello di Montalcino (1.5L)*–3 Glasses GR ......$89.99

Misc. Piedmont
2005 Ruggeri Corsini Barbera d’Alba* .............................................$14.99
2005 Vietti Barbera d’Asti “Tre Vigne” ..............................................$17.99
2004 Batasiolo Nebbiolo d’Alba .........................................................$16.99
2006 Elio Grasso Nebbiolo d’Alba “Gavarini” .................................$19.99
2003 Aldo Conterno Barbera d’Alba “Conca Tre Pile” ..................$29.99

Barolo/Barbaresco
2003 Ruggeri Corsini Barolo “San Pietro”* .....................................$29.99
Intoxicating aromas of red fruits and spice, fleshy and round, but not New Worldly. Red and black fruit peppered with spice.

2003 Paitin di Pasquero Elia Barbaresco “Sori Paitin” ......................$32.99
2003 Marchesi de Gréy Barbaresco “Martinenga” .................$39.99
2001 Famiglia Anselma Barolo–91 pts WS .....................................$42.99
2003 Cavalletto Barolo “Bricco Boschi”–92 pts WS ...................$47.95
2001 Boroli Barolo “Bussia”–91 pts WS .........................................$54.99
ITALIAN WINES

2003 Elio Grasso Barolo Ginestra "Casa Mate"-91 pts RP .............$59.99
2003 Elio Grasso Barolo Gavarrini "Chinera"-91 pts RP .............$59.99
2003 Vietti Barolo "Rocche"-92 pts WS ......................................$94.99
2003 Vietti Barolo "Brunate"-91 pts W&S; 2 Glasses GR ..........$94.99

'Trentino-/-Alto Adige, Lombardy & Friuli
2006 Blason Pinot Grigio* ..................................................$8.99
2006 Blason Cabernet Franc* ...............................................$9.99
2006 Blason Francais "Roussillon"* ......................................$11.99
2006 Bastianich Tocai Friulano ..............................................$14.95
2006 Ermacora Tocai Friulano* ............................................$15.99
2006 Ermacora Pinot Bianco*-2 Red Glasses GR ...............$15.99
2006 Ermacora Pinot Grigio*-2 Red Glasses GR ...............$15.99
2005/2006 Santa Margherita Pinot Grigio .................................$17.95
2006 Ca de Prati "T Frati" Lugana ..........................................$17.99
2006 Venica Collio Pinot Grigio "Jesera" .................................$18.99
2006 Lis Neris Pinot Grigio-2 Glasses GR .............................$19.95
2006 Jermann Pinot Grigio ..................................................$27.99
2004 Bastianich Vespa Bianco ..............................................$29.95
2004 Foradori Granato-94 pts RP; 3 Glasses GR .................$49.95
2005 Jermann Vintage Tunina ................................ ..............$49.95

Sicily, Sardinia & Campania
2004 Sella Mosca Cannonau Riserva .....................................$9.99
2006 Feudo Arancio Pinot Noir ..............................................$8.99
2006 Mancini Vermentino di Gallura ....................................$11.99
2005 Valle del Acate Poggio Bidini Nero d’Avola ......................$12.99
2006 Valle dell’Acate "Il Frappato"-2 Glasses GR ...............$17.99
2004 Valle dell’Acate Cerasuolo di Vittoria-1 Glass GR ......$19.99
2003 Arnaldo Caprai Rosso di Montefalco ................................$21.95
2006 Marisa Cuomo Ravello Bianco .......................................$21.99
2002 Benanti Rosso di Verzella-1 Glass GR .........................$22.99
2004 Villagrande "Fiore" Bianco-2 Glasses GR .......................$24.99
2002 Villagrande "Sciara"-2 Glasses GR .................................$27.99
2004 Palari "Rosso Soprano" ...............................................$29.99
2005 Passopisciaro sicily IGT ...............................................$31.99
2003 Vini Biondi Etna Rosso "Ottis" .......................................$33.99
2003 Mastroberardino Taurasi "Radici" .................................$34.99
2004 7 Mura Rosso Isola di Nuraghi .....................................$36.99
2005 Feudo Montoni Nero d’Avola Selezione "Vrucara" .........$39.99
2003 Scacciadiavoli Sagrantino di Montefalco-2 Glasses GR ....$42.95
2005 Marisa Cuomo Fururo Bianco Fior d’Uva-3 Glasses GR ....$49.99
2001 Benanti Rovitello-2 Glasses GR ....................................$46.99
2004 Palari "Faro"-3 Glasses GR ............................................$64.99

Umbria, Abruzzo, Calabria, Puglia, Marche & Lazio
2005 Falasco Vitiano .................................................................$7.95
2006 Malvaglia Montepulciano d’Abruzzo .........................$7.99
2005 Pasetti Montepulciano d’Abruzzo"Diecicoppe" ..........$11.99
2006 Collesteiano Verdicchio di Matelica-3 Glasses GR .......$13.99
2005 Pasetti Montepulciano d’Abruzzo* ..................................$14.99
2004 Terre di Balbia "Balbiuna" Rosso IGT Calabria .............$19.95
2006 Arnaudo Caprai Grecante .............................................$19.99
2004 Terre di Balbia "Serramonte" Rosso IGT Calabria ............$41.99
2003 Arnaldo Caprai Sagrantino "Collepiano"-3 Glasses GR ....$49.99
2003 Alberton Serenelli Rosso Conero "Varano" .......................$64.99
2005 Oasi Degl’Angeli "Kurni" .............................................$94.99

Emilia-Romagna & Veneto
2006 Masi Valpolicella "Bonacosta" ......................................$6.99
2006 Ca Berti Lambrusco "Amabile"* .................................$8.99
2006 Ca Berti Lambrusco "Classico"* .................................$9.99
2006 Corte Rugolin Valpolicella Classico ...............................$9.99
2006 Silvano Follador Prosecco Brut Valdobbiadene* ...........$12.99
2005 Ca Berti "Robuscu" Lambrusco* .................................$12.99
2005 Drusian Prosecco Valdobbiadene Extra Dry ...............$12.99
2005 Sorelle Bronca Prosecco Valdobbiadene .......................$15.99
2005 Silvano Follador Prosecco "Cartizze"*-2 Glasses GR .........$19.99
2003 Masi Amarone "Costasera" ............................................$49.95
2002 Tommaso Bussola Amarone Classico BG ...............$54.95
2001 Brigaldara Amarone "Case Vecie" .................................$64.99
2003 Speri Amarone ............................................................$66.99
2003 Allegrini Amarone .........................................................$69.95
1999 Bertani Amarone ..........................................................$79.99

Mike’s March Picks
2006 Anna Maria Abbona Dolcetto di Dogliani "Sori dj But" ($13.99) Wow that is a lot of name for this little wine. From the village of Dogliani in Piedmont, I have always been a huge fan of this winery and their dolcettos and 2006 is no exception. This is one of the best I have had from this producer. I love the overripe cherries, plum and bitter chocolate tones balanced by good acidity and winederful length on the finish. Think a big grilled portabello mushroom or a pasta primavera.

2000 Anna Maria Abbona CadòLanghe Rosso (Barbera) ($24.99) In Dogliani you aren’t even allowed to label a barbera as barbera—that’s how devoted to dolcetto they are. Yet this barbera with a splash of dolcetto (10%), they can’t ever get away from it) is something really sensational. Pure and classic barbera fruit and focus, with touches of new French oak that merely highlights without dominating, all couched in a thick and luscious, well-balanced wine that is aged to perfection. 2 Glasses Gambero Rosso.

2005 Rocca di Montegrossi Chianti Classico* ($19.99) This is one of our best values from Tuscany, black cherries, spicy oak, and a touch of earth. In the mouth, the wine is medium-bodied, with fine concentration and dry finish, with well integrated tannins. Enjoy tonight and over the next couple years.

2003 Rocca di Montegrossi Chianti Classico “San Marcellino”* ($34.99) I made many friends with this wine over the holidays. This is very user-friendly Chianti, the ‘03 vintage was a little warmer than most and the effect it had on this wine is amazing! Big and very luscious, ripe fruit and with 18 months in small oak barrels rounds it out very nicely. Will work well for your San Patrizio (17th Marzo) celebration and the requisite corned beef dinner.

— Mike Parres
Glenrothes produces a "Select Reserve" ($44.99), which, unlike the vintages, is a blend of years selected to reflect the house style of Glenrothes: ripe fruits, citrus, vanilla and hints of spice. Malt Master John Ramsay has taken great care to pick out the finest casks from different years to create the first non-vintage expression from Glenrothes. The youngest whisky is from 1998. This is the perfect Glenrothes to enjoy all year round. 40% ABV. The Glenrothes Vintage 1991 ($79.99) is magnificent! It is autumn gold in color with a rich berry fruit aroma accented by hints of vanilla and white chocolate on the nose. The palate is soft, with flavors of coconut, vanilla and butter-scotch that finish with a lingering sweetness. Add just a touch of water to really set it off in the glass. The Glenrothes Vintage 1987 ($87.99) is primarily a selection of Sherry casks and refills. There is a slight influence from second-fill Bourbon casks, imparting some richness and body to the Malt. The zesty orange peel really comes through, with candied citrus, creamy vanilla and a slight sweetness in the finish. This has a friendly and easy going personality.

Also available, on special order, are these rare releases:

The Glenrothes Vintage 1972 ($197.99) Called “As good as Malt Whisky gets” by Charlie Maclean, one of Scotland’s most respected whisky writers. “This expression bursts with spices and marmalade oranges. The oak is wonderfully displayed and in combination with the creamy velvety texture. Reminiscent of leather seats in an antique car this expression conjures up all that is classic in single malts” says the Glenrothes. The Glenrothes Vintage Single Cask, Cask Strength 1979 ($799.99) This is the rarest of them all, only bottled when a cask is deemed to be truly outstanding and special by the Malt Master. There have been only nine casks ever bottled at Glenrothes, two from 1966, two from 1967, one from 1977 and four from 1979 (this is cask # 13458). 1979 saw the installation of new stills, crafted to be replicas of those from 100 years before. At 114 proof this is a strong and youthful whiskey commemorating this centenary year of distillation. The spirit has a deep mahogany hue, aromas of vanilla and plum dominate the nose with subtle hints of spicy oak; on the palate you find dried fruits, candied plum and a haunting touch of flamed orange peel. The finish is long and sweet with citrus abounding. A rare and special treat for the Single Malt enthusiast. The bottles are displayed in a wooden frame and each is individually numbered.

Finally, we have a Glenrothes Single Malt Whisky Triple-Pack Gift Set 3-100ml Bottles ($29.99), which contains the ’85, ’91 and Select Reserve, a great way to get to know these Malts if you just can’t decide which to try.

I hope you enjoy these as much as I do…

—Jeff Vierra, Part time Scotch Drinker.

Whiskies of The World MARCH 29

K&L Wine Merchants is proud to be the on-site retail exhibitor for the 9th Annual Whiskies Of The World Expo. Riamon Walsh has expanded the Expo this year to make it a complete Celtic Celebration! Come join us and experience some of the world’s greatest whiskies and the wonderful men and women who create them! Perfect for someone who is just learning about the world of whisky and long-time fans of the spirit! If you have attended in the past, bring a friend! In true Celtic fashion, the joy of whisky is most pleasurable when it is shared!

—Susan Purnell
Whisperkool Cooling Units...Sale Prices!
If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call either of our stores for additional information and a color brochure.

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

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

Prices include free ground shipping.

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

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

Standard Cabinet $1,949
Window Cabinet $2,299

Plus shipping and tax if applicable.

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

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

Wine Storage Lockers in San Carlos and RWC
Plenty of lockers available in San Carlos. A 24-case locker is only $35.00 per month. Our RWC wine locker facility is temperature-controlled and very secure. To get on the waiting list or for billing, call Sharon at (650) 364-8544 x 2733.
Joining one of K&L’s wine clubs is a fun and easy way to explore the wide world of fine wine. Whatever your price point, all the wines in our clubs are hand-selected by our wine buyers, dedicated professionals with years of experience and an extraordinary breadth of knowledge. We offer five different clubs appealing to a full range of wine lovers from the novice to the connoisseur. Call 800-247-5987 x2766, email us at theclubs@klwines.com or visit our award-winning website: http://www.klwines.com/wineofthemonth.asp to sign up.

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

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

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

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

**Club Italiano:** K&L is pleased to announce our first month for this wine club devoted exclusively to fine Italian wines. K&L’s Club Italiano brings you the best of this great country from well-known favorites to intriguing new discoveries specially selected by our Italian Wine Buyer, Greg St. Clair. The Club Italiano ships monthly and costs $39.95+shipping (and tax for CA residents).

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**WINE CLUB**

**Signature Red Collection**

2003 Cantelys Rouge
Pessac-Léognan, France


Regular K&L Retail $31.99
Wine Club Price only $25.99

(Please note there are very limited amounts of this wine left.)

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**WINE CLUB**

**Best Buy**

2006 Denois Chardonnay Limoux, France

Jean-Louis Denois is considered by many as a maverick of the Languedoc. This passionate vigneron produces an impressive portfolio of wines from Limoux, considered one of the coolest parts of the region. The Denois philosophy is simple: to showcase Limoux as an island of freshness in the South of France. Finding the perfect balance between ripeness and acidity here is key and Denois manages to maintain this across the board.

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

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**WINE CLUB**

**Premium**

2006 Kirkham Peak Zinfandel
Napa Valley, California

The 2006 Kirkham Peak Zinfandel is a special bottling that comes from one of the Napa Valley’s top zinfandel producers. Just a small portion of the 200-acre Chiles Valley property is currently used, taking advantage of iron-rich soils veined with serpentine that have been planted to vine as far back as the 1890s (the current vines date back to 1972). Earthy and dusty, this dry zinfandel balances blackberry fruit, bittersweet chocolate and warm pie crust.

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

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**WINE CLUB**

2004 Vigne e Vini Papale Primitivo di Manduria

100% primitivo grapes are harvested from Vigne e Vini’s oldest vineyards located near the Ionian Sea. This wine offers a ruby red color and very intense fragrances of fruit jam, along with black currant, cherry, mulberry, cocoa and licorice. On the palate it offers a round smooth taste and plenty of rich fruit. Ideal with braised meat.

Regular K&L Retail $19.99
Wine Club Price only $8.99

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Order your glasses via the internet at www.klwines.com
**Vintage Port YOUR LUCKY CHARM**

1955 Taylor .................................................................$549.00
A racy wine with a fruit bowl of flavors. Medium-red with a garnet edge, chocolate and vanilla aromas, medium-bodied with sweet berry flavors and a lovely finish. I just tasted this blockbuster—perfect right now!

1964 Krohn White Colheita .............................................$79.99
Recently rediscovered in Krohn’s cellars in Vila Nova de Gaia, the rare 1964 white Colheita Port is made from malvasia fina, viosinho, donzelinho, gouveio and códega. It is antique gold in hue, dense and rich. Powerful aromas still distinguish the nose and the palate is velvety with good balanced between sweetness and tannins with a long finish.

1966 Dow .................................................................$269.00
One of the rarest of the great 1966 vintage. 94 pts WS: “This is an extremely racy and totally harmonious VP, with wonderfully fresh aromas of flowers, fruit and berries. Full-bodied, with a sweet yet firm palate. Long, long finish. Super.—Dow vertical. Drink now.”

1966 Graham ..........................................................$209.99
5 stars Broadbent! 93 pts WS: “Elegant, silky and youthful, this is a sexy wine. Medium ruby-red, showing aromas of plums, chocolate and ripe fruit. The palate follows through with a bounty of sweet plum flavors and a fleshy mouthfeel. It should continue to improve with age.”

1966 Taylor ..........................................................$269.00
Clyde just tasted this beauty—shows better than 1963 right now. Coates: “Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated…”

1970 Graham .........................................................$189.00
Sweet and lovely. Just delicious. 94 pts WS: “…an extremely full-bodied, power-

1970 Taylor .................................................................$249.99
98 pts WS: “Clearly lives up to Taylor’s superb reputation. Deep ruby, with intense violet and chocolate aromas, full-bodied, with gorgeous fruit flavors, full but well-integrated tannins and an extremely long finish. Amazing balance and finesse.”

1977 Taylor .................................................................$209.99
5 stars from Broadbent! 98 pts WS: “There is an explosion of fruit and tannins in the mouth but at the same time this wine is in total harmony. Deep dark ruby, with blackberries and violets on the nose, full-bodied, with masses of blackberry flavors, full, hard tannins and a very long finish.”

1977 Dow (1.5L) .....................................................$239.00
The biggest no-brainer in Port values this year. Get what you can! 94 pts WS

1980 Graham ..........................................................$89.99
Do not overlook this vintage for great buys! 90 pts WS: “This is very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors on the finish.”

1985 Quinta do Noval .................................................$69.99
Spectacular value that can be drunk right now. 91 pts WS. 4 stars Broadbent: “Really ready to drink, spicy and earthy, sweet and lovely.”

1985 Dow ............................................................$79.99

1987 Krohn Colheita ..................................................$39.99
—Clyde Beffa Jr

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**K&L WINE MERCHANTS**

3005 El Camino • Redwood City, CA 94061

Address Service Requested

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TO ORDER, call our toll-free number: (800) 247-5987.
TO REACH the San Francisco store, call (415) 896-1734.
TO REACH the Redwood City store, call (650) 364-8544.
TO REACH the Hollywood store, call (323) 464-WINE (9463).

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Check out our award-winning site at www.kldwines.com