In this newsletter we will concentrate on the outstanding 2015s and 2016s just in stock, and a few of the 2016 pre-arrivals. These two excellent vintages must not be missed. There are also some older value wines (10 years plus) that have just arrived, as well as many white Bordeaux and Sauternes.

We start out on page 1 with a few early release 2018s, a truly excellent vintage that is a bit of 2009 mixed with a lot of 2016. Ralph, Ryan M., Alex S., Jacques, and Steve will give you some of their picks for this exciting time in the Bordeaux marketplace. This is not the 2018 vintage report. That report is being composed right now and it should be available to you later in May.

2018 Pre-Arrivals: “All’s Well That Ends Very Well”

This aptly describes the 2018 vintage, and I borrowed that phrase from our friends at Smith Haut Lafitte. This vintage, ending in an “8,” could be the best since the magnificent 1928—in any case, much better in general than 1988 and 1998. Only a handful of 2018s have opened their prices so far, and I list a few of my favorites here. All prices are pre-arrival.

2018 Mauvesin Barton, Moulis ($17.99) After losing their whole 2017 crop due to frost, they came back in spades in 2018. That one year off really helped the vines. Tasted three times with same results. Forward, lush, perfumy aromas that follow to the palate. Quite elegant for the region, with some tannins evident on the back end.

2018 Capbern, St-Étèphe ($24.99) A favorite of ours ever since the 2009. Very spicy aromas that follow to the palate. Lots of red berry aromas and flavors. Northern Médoc 2018s are very fine in general.

2018 Laroque, St-Émilion ($27.99) I must admit that we skipped over this wine this year—never tasted it, as we rarely have bought it pre-arrival. But the scores are exceptionally high from several people (95-97 points), so we are offering it out. That is less than 30 cents a point!

2018 Potensac, Médoc ($26.99) I really loved this 2018. Usually I have a difficult time tasting Potensac during primeur week, but not this year. It was very fruity and sweet on the palate. No hard edges. 2018 saw outstanding wines made in the far north of the Médoc—much like 2016.

2018 Haut-Brisson, St-Émilion ($24.99) Deep color and intense nose of blackberry. Toasty, with good richness, and sweet fruit underneath some tannins. The Kwok team is on their game.

2018 Tour St-Christophe, St-Émilion ($29.99) Another Kwok wine and our biggest-selling 2016 in terms of bottles. Very perfumy aromas with undertones of sweet oak. Will need a few years in the cellar—could be as good as their 2016.

2018 Couvent des Jacobins, St-Émilion ($34.99) We have not carried this property since about 2005 vintage—never really tasted it, but we did taste it this year on our first day in town. I loved it—maybe because it is 7% Petit Verdot! So sweet on the nose—boysenberry aromas that follow to the sweet and sexy, fruity palate. Very elegant with no hard edges.

(Continued on page 2)
The 2016s have found enormous favor with collectors recently, and it’s easy to see why. The wines are a return to a classic style in the modern era, and offer incredible depth and detail. One of their great charms is an overall consistency—wines at every level seem to thrive. But at the high end, there are some all-timers that need to find a home with any dedicated collector. All of these 2016 vintage wines are listed at pre-arrival pricing.

A few of the indelible wines include the multiple 100-point 2016 Mouton-Rothschild, Pauillac ($699.99) and 2016 Léoville-Las Cases, St-Julien ($299.99). These two wines, which achieved legendary status in 2016, come from estates that already have an incredibly high watermark to hit in any given vintage. They are both also available in 6-pack OWC.

This is also a great time to find some of the last large formats, and we have tremendous opportunities on another benchmark-setting set in 2016 Lynch-Bages, Pauillac (1.5L $334.99), 2016 Figeac, St-Émilion (1.5L $479.99), and 2016 Cos d’Estournel, St-Étienne (1.5L $549.99).

Looking back at the 2015s, we just landed our first in-stock parcel of 2015 Canon, St-Émilion ($329.99). It is a wine that Antonio Galloni calls, “simply extraordinary in every way,” in his 100-point review, a score that was also matched by both James Suckling and Neal Martin. It is a potential legend, without a doubt. One of the other singular wines from the year, which also just arrived, is the 2015 d’Yquem, Sauternes (375ml $199.99; 750ml $399.99). 100 RP

The 2009s are approaching their tenth year and just saw a handful of retrospectives. The 2009 Montrose, St-Étienne ($389.99; 6-pack OWC $2,199.00) landed big marks among many first growths and top Right Bank properties, cementing its status as a top 2009.

Cos d’Estournel’s skyscraping 2009 Cos d’Estournel, St-Étienne ($399.99) was celebrated by Wine Advocate as well, with its third 100-point mark. We’ll also be in for a treat as we approach the same anniversary for the 2010s soon, and it is worth taking a look at the upside of wines like 2010 Pichon-Lalande, Pauillac ($249.99), 2010 Troplong-Mondot, St-Émilion ($199.99), and the always amazing 2010 Pontet-Canet, Pauillac ($289.99).

Last are the undeniable 2005s, currently highlighted by in-stock, large format 2005 Mouton-Rothschild, Pauillac (1.5L $1,800.00; 1.5L 3-pack OWC $5,400.00), and Original Wooden Case 6-packs on pre-arrival from both 2005 La Mission Haut-Brion, Pessac-Léognan (PA 6-pack OWC $3,900.00) and 2005 Cos d’Estournel, St-Étienne (PA 6-pack OWC $1,600.00). At fifteen years past the vintage, the ’05s continue to be as treasured as ever, and this set beautifully exemplifies the reasons why.
The 2018 Bordeaux Vintage: The Race Is On!
By Ralph Sands

No doubt about it, 2018 is an exciting vintage for the thoroughbreds of Bordeaux wine. Sculpted by extremely challenging weather conditions, some great—and possibly legendary—wines were made.

The April en primeur tasting is the race to see who made the greatest wine, and make no mistake about it, the competition is fierce and intense, and the stakes are high. You only get one chance to make a first impression, and in a vintage like 2018, a great showing here or making the “wine of the vintage” can elevate the wine to a legendary status that may be revered for hundreds of years.

The greatest wines may end up being compared to vintages like 1926, 1928, 1945, 1959, 1961, 1989, 1996, 2000, and 2010. The greatest wines are indeed thoroughbred-like: strong and powerful, young and fresh, while being sleek, racy, and built for distance.

So, who will emerge as the winner? It’s a tough call with lots of contenders, and they come from all regions! It certainly would be no surprise if it came from the great gravel plateau of Pauillac, which includes Lafite, Mouton Rothschild, Lynch-Bages, Pichon-Longueville-Baron, and Pontet-Canet. The extension of this gravel to the north and the influence of the deep clay puts Cos, Calon-Ségur and Montrose firmly in the mix. Along the riverbanks, Latour, Pichon-Comtesse, the Léovilles, the Ducruses, Palmer, Rauzan, and Malescot all made fantastic wines.

In the south, Haut-Brion, La Mission and Haut-Bailly made powerful wines of great concentration while Smith Haut Lafitte, Domaine de Chevalier, Malartic Lagravière and Latour-Martillac all made delicious wines that will drink a bit earlier. Right Bank superstars came in contrasting styles as well, with powerful, complex wines being made by Cheval Blanc, Angélus, Petrus and Figeac, while properties like Vieux Château Certan, La Conseillante, Canon, and La Gaffelière made strong wines of incredible elegance and great taste that are every bit as impressive, and will be hard to stay away from.

Everywhere I went, winemakers told me the same thing: the berries were very small, all skins and seeds, and there was a low juice-to-skin ratio, so yields were low. The macerations had to be quite gentle and quick to avoid too much tannin extraction, as the color came quickly. The press juice was outstanding, and at Lafite Rothschild they used 15%. Many never thought this vintage could make such great wine!

Behind all these great wines are talented teams of administrators and trained professionals who work tirelessly throughout the growing season in the offices, in the vineyards, and in the cellars, with great passion and pride. Everyone was tested in 2018 and everyone deserves credit—making the right moves in the vineyards at the right time to treat mildew was key, and some luck was needed to avoid hail. Huge congrats and hats off to all these people for their great work.

There is no question that the vintage is a great success, but the question remains: will it be a successful vintage on a pre-arrival (i.e. futures) market? The answer is clearly on the shoulders of the estates themselves. They must give the customer a very good reason to buy the wines two-and-a-half years ahead of arrival, and that must in the form of a much lower price or this pre-arrival market goes away.

We salute the owner of Château Angélus, Stéphanie de Boüard-Rivoal, for listening to her customers and leading the way by coming out with her price first—and at the same price as her 2015, clearly giving her customers a reason to buy her great wine on futures. We encourage everyone else to follow her lead or don’t complain if sales are weak.


Bottom line is that 2018 is definitely not for the old, weak, or the timid, but is a must-buy for passionate Bordeaux collectors, investors, and young wine lovers with great patience.

Feel free to contact me to discuss any of the wines of Bordeaux.

Cheers and Go Giants!
Standout Bordeaux in Stock Now—From Recent Vintages

By Steve Bearden

We are eagerly awaiting arrival of the bulk of the poised, refined, and refreshing 2016 Bordeaux, and excitement grows as they continue to trickle in. Along the way, we are reloading on some of the better-value 2014s, and even have an early-arriving 2017 in stock already. Here are some standouts in stock now:

2014 Lilian Ladouys, St-Éstèphe ($24.99) One of only a handful of properties that can claim to have produced a wine as good (or better?) than their 2015. This starts with lively and complex aromas of spice and ripe berries. The mid-palate is smooth and filled with crunchy currant fruit and a tensile, chalky finish. An over-achieving bargain.

2016 Les Griffons de Pichon-Baron, Pauillac ($49.99) The second wine of Pichon-Baron is full of dark fruits, baking chocolate, dark plums, a touch of iron, and a plump, seamless texture. This big, masculine wine has everything in place and projects both power and finesse. Decant tonight or cellar 10 years.

2016 de l’Aurage, Côtes de Castillon ($29.99) This tasty bargain shows upfront flavors and aromas of sweet cherry fruit, red berries, oak spice, and a touch of milk chocolate on the smooth finish. Here is an elegant and easy-to-drink youngster that has character and freshness in spades.

2016 Roc de Cambes, Côtes de Bourg ($54.99) The 2016 version of this wine is big, dark, and oaky but with a long, sweet finish of ripe tannin and a real sense of freshness. The middle of blackberry and plum fruit is accented by Asian spice and charred mesquite and seems to plump up as the wine takes on air. A winner from one of the best properties of the appellation.

2016 Berliquet, St-Émilion ($39.99) This is a firm and husky bottle that needs to be decanted to allow the fine, grippy tannins on the finish to soften. As the wine opens, a complex chorus of red fruits, including ripe cherry and sweet raspberry, take over the mid-palate along with hints of red licorice. This exceptional wine will evolve for many years to come.

2016 Enclos Tourmaline, Pomerol ($119.99) This deep purple 100% Merlot from vineyards near La Fleur-Pétrus and Clinet is thick and creamy with a middle of deep blue fruit and aromas of chiseled granite. The wine is substantial but effortless, with the tannins taking on an almost plush texture as they poke through all the glossy fruit. A modern monster just waiting to be uncoiled.

2016 Clos Fourtet, St-Émilion ($119.99) A wine of impressive raw material that is put together so seamlessly you will be tempted to drink it too young. Scents of violets, lavender, and licorice lead to a glycerin-textured middle of brambly raspberry and ripe black cherry fruit that resonate with hints of creosote and limestone. This big, sexy wine finishes quite elegantly with sweet, fine tannin. Decant tonight if you dare, but it will only get better with time.

2017 Pessac-Leognan de Haut Bailly, Pessac-Leognan ($21.99) The third wine of Haut-Bailly is a bargain and one of the first 2017s to land on our shelves. This is red fruited with aromas of gravel and spice and a supple texture for early drinking. Decant and enjoy.

Clyde’s Favorite 2016 Bordeaux Pre-Arrivals

By Clyde Beffa Jr.

Some wines coming in late—do not miss this vintage.

2016 Marquis d’Alesme, Margaux ($44.99; 6-pack OWC $269.00) Fresh, with a pure beam of cassis flecked with singed alder, dried anise, and lilac notes. Shows good latent grip through the finish, maintaining a racy edge. 96 JD

2016 Gloria, St-Julien ($49.99) 96 VN: “The 2016 Gloria is one of the undisputed stars of this vintage. Rich, deep and explosive, the 2016 possesses tremendous intensity in all of its dimensions.”

2016 Bellevue, St-Émilion ($49.99) 97 JS: “A dense and layered red with ripe plums and blueberries, as well as hints of wet earth and moss. Full-bodied, velvety and layered with fantastic fruit and creamy, velvety tannins. Plush and deep. Great wine.”

2016 Fonplégade, St-Émilion ($54.99) Great crossover wine for California Cabernet lovers—modern style, but well-balanced. Spicy, blackberry flavors. Huge scores from many writers. 96+ RP

2016 Larcis-Ducasse, St-Émilion ($79.99) Exotic aromas of Asian spice and tobacco. Serious wine for the long haul. Sexy and ripe. 97 VN, 99 JS

2016 Léoville-Barton, St-Julien ($109.99) This wine is off-the-charts great. I have some in my cellar—I am optimistic. 97 WS, 97 JS ...and 98 Clyde beffa.

2016 Lynch-Bages, Pauillac ($169.99; 6-pack OWC $999.00) “Perhaps the best we have ever made from a technical perspective,” noted owner Jean-Michel Cazes. A wine of extraordinary concentration—one of the wines of the vintage. 97 WS, 97 RP, 97 JS

2016 Pichon-Lalande, Pauillac ($199.99; 6-pack OWC $1,199.00) Amazing wine here—like the Pichons of the ‘80s. Buy it. 100 VN

2016 Lafite-Rothschild, Pauillac ($869.99) The perfect wine? Several 100 point scores including my score. When only the best will do.

Get complete tasting notes at KLWines.com
Dream Vintage Values: 2016 Bordeaux In Stock Now
By Alex Schroeder

Digging through the Redwood City Bordeaux inventory, I can’t help but feel a certain excitement. The 2016s are slowly trickling in, and left and right, I’m seeing delicious wines that won’t break the bank to stock up on. The vintage was one winemakers in the region dream about, but rarely see. In the words of wine critic Antonio Galloni, “The 2016s are absolutely remarkable wines,” and that applies to the whole spectrum of price points. So while your first growths are slowly aging to perfection in your cellar, here are a few values you can enjoy in the near-to-mid-term at low cost:

2016 Baron de Malleret, Bordeaux ($13.99) The second wine from this Haut-Médoc property has great depth and concentration, with sweet, dark fruit like black cherries, blueberries, and licorice, and notes of toast and herbs. The tannins give great structure while remaining approachable, and balancing acidity keeps things fresh and drinkable. At this price, the Baron can’t be beat for a middle-of-the-week dinner wine.

2016 Bibian, Haut-Médoc ($14.99) This Cru Bourgeois Supérieur has made vast improvements since being purchased by the Meyre family in 1999. The 2016 shows strength, elegance, and a touch of modernity—quite impressive for under $15. The nose explodes with red fruit like wild cherries and raspberries, with some toasty oak, mellow vanilla, and spice that add complexity on the palate. The ripe tannins complement the sweet fruit for a rich, balanced, utterly drinkable red.

2016 Fourcas Hosten, Listrac-Médoc ($18.99) This might be one of the best Left Bank deals of the vintage. The team at Fourcas Hosten has been moving towards sustainability and organic methods for over ten years, and the quality really shows in this vintage. It has mouthwatering, expressive blue and black fruit, herbs, a plush, smooth texture from the ripe tannins, and a long, bright finish. Such balance and elegance!

2016 Marsau, Francs-Côtes de Bordeaux ($19.99) If Right Bank Merlot is more your jam, 2016 Château Marsau is for you. It is from a relatively small 12-hectare property that produced this 100% Merlot, plush, voluptuous-style red with strawberry-cherry compote flavors, and nice spice and great acid on the long finish. This is one of the best Merlots I’ve had in a while.

2016 Siaurac, Lalande de Pomerol ($19.99) I’m perennially impressed by this wine. Siaurac is located on an extension of the Pomerol plateau and has a relatively high proportion of Cabernet Franc at 20%. The result is a very complex, expressive wine with a beautiful perfume, bright flavors of red and blue fruit, with mint and herbs, and great structure from a generous but balanced oak regimen. If you’ve tried any of the recent back vintages we have (like the 2010, in stock now) you know it ages superbly.

2016 Fleur de Boüard, Lalande de Pomerol ($29.99) This is one of the best Right Bank values on the market. The Boüard family (think Château Angelus) has poured a ton of money into renovating the facilities and the vineyards here, and since 2012, longtime friend of K&L Coralie de Boüard has been in charge of production. This is the best vintage yet. It shows gravely minerals, fresh plums, and blueberries, with mocha undertones and seriously balanced structure. It is drinking great right now, but will continue to age with the best of them.

2016 Grand-Pontet, St-Émilion ($37.99) Grand-Pontet is situated right next to major St-Émilion powerhouses like Château Canon, Château Beau-Séjour Bécot, and Château Clos Fourtet, but costs a fraction of the price. It’s owned by the Becot family, and the winemaking team is even the same as at Beau-Séjour Bécot — and it shows. It has cherry kirsch, red currant fruit, with hints of tobacco and underbrush, subtle toast from oak and a long, lingering, bright finish. What a great deal for a serious St-Émilion!

2016 S de Suduiraut, ($34.99) You can’t discuss great values in Bordeaux without mentioning this delicious white, which stands up to the other great white wines of France. Made from 70% Sauvignon Blanc and 30% Sémillon, this is such a complex, balanced, clean and refreshing wine. It has beautifully subtle and integrated oak, vibrant minerals, lovely floral aromas, and mouthwatering citrus and melon fruit. This is one of the few white wines of the world I wouldn’t worry about aging in the cellar.
Summer Surprises from Bordeaux: Dry Whites and More!

By Jacques Moreira

With the arrival of warm weather, I would like to suggest some white wines from Bordeaux. Some are crisp and refreshing, some are serious and more complex, plus a few magnificent Sauternes, and a dry white from one of the greatest Sauternes producers, Guiraud. Surprised? Don’t be. That’s Bordeaux for you!

Like most wine lovers, I too am fascinated by Sauternes. But just like most of us, I seldom drink it. And it is high time to start changing that. There are ways to make a whole dinner around Sauternes. I have even been told that pairing it with lobster is about as decadent and scrumptious as it gets. I have some nice suggestions for you. So, read on…

2017 Reynon Blanc, Bordeaux ($14.99)
From the Dubourdieu family, this fresh, crisp white wine delivers a lot of quality for a very modest price, and is one of my favorite vintages for the Reynon. Citrus and gooseberries, floral, with lots of minerality, and believe it or not a delightful note of honey! Quite dry, of course, and absolutely delicious!

2014 Esprit de Chevalier Blanc, Pessac-Léognan ($24.99) This is the “second wine” of Domaine de Chevalier Blanc, and as with most second wines, it is crafted to be approachable upon release. The freshness of the 2014 vintage is quite apparent here. Bright, refreshing, and light-weighted, this is just about perfect with all sorts of appetizers. I decided to do an unusual pairing with guacamole, salsa, chips and the like, and it worked really well.

2015 Guiraud “Le G” Blanc, Bordeaux ($16.99)
The dry white wines from the Sauternes producers differ a bit from the classic Bordeaux whites. They tend to have more richness but all are very well balanced with acidity. They can be very complex. Just think who makes them: Guiraud, Suduiraut, Rieussec, and yes, d’Yquem—a bit of name dropping. The Guiraud “G” is a wine for a few more years in the cellars. It has a seriousness about it that goes beyond the delicious citrus and peach notes. Perhaps it is due to the lees stirring and barrel aging. It has the richness of a wine made with very ripe grapes, but is it never heavy, and it’s completely dry.

2011 Guiraud, Sauternes ($64.99) Did you know that Château Guiraud is fully accredited organic by Agence Bio (AB)? That’s always good to know. The excellent quality and richness of the 2011 vintage (for Sauternes, Barsac) is clearly showing here. A plush botrytised nose, with lots of caramel, peaches, orange and honey, followed by a palate that is perfectly balanced by its acidity and structure. I would suggest this Sauternes to try with dinner.

2009 Guiraud, Sauternes ($59.99) The 2009 is showing more richness, more power, an incredible array of exotic flavors—cinnamon, apples—and a very creamy texture. For sure we will be talking about this wine 50 years from now.

2007 Rieussec, Sauternes ($59.99) This Rothschild property needs no introduction, and it is from another good vintage for Sauternes. The 2007 Rieussec is showing less sweetness and more spices, although with plenty of ripe fruit flavors—peaches and nectarines come to mind. A chunk of blue cheese, some roasted nuts, and a glass of this is surely a ticket to paradise.

2009 Sainte-Marguerite, Médoc ($21.99) Showing the classic richness and softness of the perfectly ripened grapes of the 2009 vintage, this direct import delivers elegant aromatics, full of plums, cherries, and cocoa. Soft, rich, and warm, this is sure to please those looking for a good value in aged wine.

2015 Labadie, Médoc ($16.99) An impressive wine with beautifully complex, spicy, woody, incense aromatics, and quite floral as well. There is something to be said about the northern Médoc terroir. It definitely imparts an exotic spiciness to the Merlot grape that’s quite unlike the plush velvet of the Right Bank. Bravo!

2001 Peyrabon, Haut-Médoc ($24.99) Last, but surely not least, one of my favorite châteaux in the Haut-Médoc region. They somehow always excel in all kind of vintages. I loved the 2004, but this 2001 is in its peak maturity, and for sure it will still be drinking for another five years or so. One can buy a couple of cases for the cellar, but I would not resist drinking this perfectly aged Bordeaux now.
Oldies but Goodies—and Great Values Under $70
By Clyde Beffa Jr.

Whether you want to drink a nice red with your hamburger tonight or buy the best Bordeaux available, we have a huge inventory of all vintages and price levels. Here are my picks for the table, and wines under $70 per regular sized bottle.

1995 du Val d’Or, St-Émilion ($29.99) This wine just arrived. This is the first time we have ever carried this property. Tasted in January, and we really loved it—24-year-old wine for under $30? A no-brainer here. Blackberry flavors and a soft, elegant texture. Enjoy with a pork chop.

1995 Fontesteau, Haut-Médoc ($22.99) Old school, old wine, old label, great tasting—it all adds up to a fine value. Rich and powerful. Needs a nice hamburger to accompany it.

1996 Lynch-Moussas, Pauillac ($69.99) In 1998, Robert Parker wrote: “Lynch-Moussas is clearly on the comeback trail, as evidenced by the 1995 and 1996 efforts, which are two of the finest wines I have tasted from this Pauillac estate.” The neighbor of Lynch-Bages, this classified growth produces excellent wines at very good prices. Just a few cases left.

2001 Peyrabon, Haut-Médoc ($24.99) Here is a property we discovered on our April 2012 Bordeaux trip and we have sold well the 2000, 2003, 2004, and newer vintages. We love the 2001 Bordeaux vintage and you will love this value red. Softer than the 2000 and 2004 and more classic than the 2003. A must-try.


1988-2001 Labégorce Large Formats ($Inquire) The other old school “L” château that we sell like hotcakes is Labégorce. We just received a good quantity of these “old school” vintages in large formats. From 3 liter to 6 liter, there is plenty from which to choose.

2005 Haut-Bergey, Pessac-Leognan ($44.99) Our last shipment of this gem has arrived. Nice nose of red fruits and minerals. Elegant on the palate with forward red fruit flavors and smoky-earthy hints, this is a well balanced, mid-weight, and mid-term wine. 90-91 points by all the scorers.

2006 Cantemerle, Haut-Médoc (1.5L $109.99) This was the best recent vintage of Cantemerle until the 2010 came along. A fabulous wine in all respects. 50% Cabernet Sauvignon, 42% Merlot, 8% Petit Verdot. At Joanne: Boysenberry nose with spice. Full bodied. Harmonious. Good sweet finish. It comes in three-magnum cases—very rare.

2007 Lanessan, Haut-Médoc ($19.99) We love the underappreciated 2007s. This is probably our last shot at the last “old school” Lanessan.

2009 Les Violettas, Côtes de Blaye ($12.99) 2009 Bordeaux for under $15! This little Côtes de Blaye is replete with aromas of violets, plums, leather, and spice. It has a very soft texture, but nice sweet fruit that is balanced nicely by acid on the back end. So fresh and lush at the same time. Asian spice aromas that follow to the palate. A steal!

2010 Cantemerle, Haut-Médoc ($59.99) Good news—just arrived. Bad news—only 10 cases arrived. Lots of black fruit, though it’s pretty tannic and hefty, with textbook herbal qualities and an earthy, sweet, black-fruited finish. Lots of structure. Ralph: “Elegant, with almost exotic black and red fruits. A lovely, grapey wine with nice tannins, excellent balance and a very long finish. A great value!” Alex Pross: “Can you say perennial value?” 94 JS

2014 Brown Rouge, Pessac-Leognan (1.5L $59.99) 91-93 VN: “A dark, explosive wine, the 2014 Brown hits the palate with tons of intensity and breadth. Black fruit, smoke, mint, leather and tobacco wrap around the huge, structured finish in a wine that brings together intense fruit with an equally imposing sense of structure.”

2015 Barde-Haut, St-Émilion ($44.99) Hélène Garcin-Lévêque and her hubby have done wonders with this property since the 2001 vintage. 95 JS: “Aromas of blackberries, blueberries, wet earth and black tea. Full-bodied, dense and layered with medium, chewy tannins and a flavorful finish. Shows focus and power.”

2015 Lilian Ladouys, St-Estèphe ($24.99) 92 JS: “This a very linear and refined red with currant and lemon aromas and flavors. Medium to full body, fine tannins and a bright finish. Shows focus and beauty. Elegant and long. Drink in 2020.” Well, it is almost 2020—try it now.

2015 Gloria, St-Julien ($49.99) 94 JS: “What a gorgeous and supple young wine with ultra-fine tannins and vivid acidity. Medium to full body and direct and driven tannins. Shows such beauty.” 94 WE, 93 WS
Classic Bordeaux with Some Age; also Sauternes—the Stickies
By Clyde Beffa Jr.

1982 Léoville-Barton, St-Julien ($349.99) This wine was a monster when first released. Now it is a classic for sure.

2005 Pavie, St-Émilion ($599.99) 100 RP: “Beautifully rich, full and multidimensional, this is a tour de force in winemaking. Drink it over the following 50-100 years!”

2005 Mouton Rothschild, Pauillac (750ml $850.00; 1.5L $1,800.00; 1.5L 3-pack OWC $5,400.00) 98 RP: “The 2005 Château Mouton-Rothschild is a deeply impressive First Growth. It has been blessed with a sensational nose that comes racing out of the blocks with audacious scents of black fruit, cedar, smoke and pencil box.”

2009 Ducru-Beaucaillou, St-Julien ($379.99) and 2009 Cos d’Estournel, St-Éstèphe ($399.99) Two super seconds from a fabulous vintage. Robert Parker says the Cos was one of the best young wines he has ever tasted and scored it 100, as did James Suckling. Not to be outdone, Ducru was scored 100 from RP and JD — and Clyde Beffa.

2009 Les Forts de Latour, Pauillac 2018 Ex-Chateau Release ($289.99) 95 JS: “The aromas are so floral, with currants and blueberries as well. Succulent. Full and very balanced, with super velvety tannins and a long lovely finish. I like the word gorgeous as well.”

2010 Pontet-Canet, Pauillac ($289.99) 100 points Mr. Parker and Mr. Beffa—enough said. Some people in the know think this 2010 is better than usual.”

2010 Pichon-Lalande, Pauillac ($249.99) 95 RP: “The 2010 Pichon Lalande is performing extremely well and at the top of the range I predicted several years ago. A final blend dominated much more by Cabernet Sauvignon than usual.”

2010 Mouton Rothschild, Pauillac ($999.00) You want a 100-point score? You got it from James Suckling. Fruits abounding and rose undertones. Long and lingering, medium weight, and on the elegant side.

Pre-Arrival—Young Perfection

2015 Lafite Rothschild, Pauillac (PA $699.99) 100 WE: “This is a great vintage from Lafite. Solid, complex and with great authority, this Cabernet Sauvignon-dominant wine, is impressively dense in dark-fruit tones.” This is sold as pre-arrival.

We Just Received a Bunch of These Beauties

1997 Rieussec, Sauternes ($89.99), 2007 Rieussec ($59.99), 2001 Rieussec ($149.99) Three outstanding Sauternes, with the 2001 garnering 100 points from JS and WS. The delicious 1997 can be served with the foie gras or for dessert. The 2007 is still young but would be perfect with some strawberries, sour cream, and brown sugar.

2011 Suduiraut, Sauternes (375ml $31.99), 2013 Suduiraut ($64.99) One of our favorite properties, these stickies are intense and super sweet, with great balancing acidities. Cellar or drink.

2005 Guiraud, Sauternes ($49.99), 2009 Guiraud ($59.99), 2011 Guiraud ($64.99) The 2005 is our biggest-selling Sauternes, with over 8,000 bottles sold to date. Neal Martin 96 for the 2009: “The Guiraud is one of the outstanding successes of the 2009 vintage, perhaps the best vintage that I have encountered in recent years.” The 2011 gets 99 points from James Suckling: “This wine has exceptional clarity, balance and freshness, with lots of spicy botrytis character.”

2007 Doisy-Védrines, Sauternes ($49.99), 2009 Doisy-Védrines, ($44.99) One of K&L’s favorite Sauternes — and these from great Sauternes vintages. 95 VN: “The 2009 Doisy-Védrines has a gorgeous bouquet with passion fruit, quince, beeswax and light figgy aromas that are well defined and gain intensity with aeration.” And I love those 2007 stickies — so versatile.

2007 de Fargues, Sauternes ($99.99) 97 RP: “This is a fabulous 2007, one of the wines of the vintage.”

2007 d’Yquem, Sauternes ($299.99) I love this Yquem. To me it is a perfect dessert wine and at least 100 points.

2009 d’Yquem, Sauternes ($549.99) A 100-point masterpiece. Liquid gold.

2015 d’Yquem, Sauternes (375ml $199.99), 2015 d’Yquem (375ml 3-pack OWC $589.00) Another perfect 100 here.

2001 d’Yquem, Sauternes (375ml $379.99) 100 JS: “This is so layered and intense on the palate with lemons and dried pineapple, mango and honey. Full body, very sweet, but it remains tangy and vibrant. Hints of vanilla and apple purée. One of the greatest Yquems ever.”