



WINE News

WELCOME to the October issue of K&L's Wine News. This month we're featuring new arrivals from Burgundy, a real grown-up treat for Pinot Noir and Chardonnay fans. Sadly, we're also saying goodbye to some dear friends. We raise our glasses to you.



France's Fabled Region **BURGUNDY**

This month our newsletter focuses on Burgundy, the famous wine-growing region in Eastern France. It has been a winegrowing region since Roman times, and the home of the Cistercian Monks. It is the original home of both the Pinot Noir and Chardonnay grapes, which still dominate the region's wine production. Some of its most famous vineyards—Chambertin, Clos de Vougeot, Romanée and Montrachet—have been continuously planted to Pinot Noir or Chardonnay for 1,000 years. Wine from Burgundy epitomizes the French idea of *terroir*—expressing a sense of place. Located at the same latitude as Ontario, Canada or Olympia, Washington, it is a northerly climate, with variable weather from vintage to vintage, but generally the winters are cold winters and the summers are warm. Most importantly, the increasing skill in winegrowing, accompanied by the use of the sorting table, has increased the quality of Burgundy at all levels in the last few years.

The region, instead of being dominated by insurance companies and conglomerates, as is Bordeaux, is a patchwork of small, family-owned winegrowers, each with a few rows of vines here and another few rows there. So the complicated thing is that one has to pay attention to both where the wine is from as well as who made it. That is where we come in. Look inside for articles by our Burgundy team, as well as mentions of some of our staff's favorites throughout this issue. Here are a couple of wines I would suggest you consider:

2006 Chambolle-Musigny, Les Babilières, Maison Deux Montilles Soeur et Frère (\$39.99) This delightful Chambolle comes from a vineyard located below the famous Chambolle-Charmes, and it shares much of that charming character. It is made by the small négociant firm run by Alix de Montille and owned by Alix and her brother Etienne, who runs the famous Domaine de Montille in Volnay. Alix is also married to Jean-Marc Roulot,

the famous Meursault producer. As you can see, wine is their life, which is often the case in Burgundy. Her wines are pure, un-manipulated and, above all, speak of a sense of place. Lovely red fruit notes on the nose are followed by elegant and balanced flavors on the palate.

2007 St-Aubin 1er Cru, Bas de Vermarain a l'Est, Domaine Sylvain Langoureau* (\$26.99) Sylvain Langoureau is a terrific grower in the town of St-Aubin, right next to the famous villages of Puligny-Montrachet and Chassagne-Montrachet but selling for a fraction of their cost. This little-known vineyard is located high on the hillside just over from the hamlet of Gamay. It has shallow topsoil, and it produces wine of elegance and drive. This is bright and focused, with great minerality and expression. There is an unmistakable sense of place here!

On a sad personal note, we have to bid our colleague Chip Hammack goodbye. He was a terrific member of the K&L team, a personal friend and one of the good ones in our business and in our lives. Personally and professionally, his absence will leave a huge void. All of us who knew and worked with him are better off for the experience.

Keith Wollenberg

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When It Rains, It Pours Wine at K&L



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

A big thank you to the heart and soul of K&L—our operations departments in San Carlos, Hollywood, Redwood City and San Francisco—who have been flooded with new wines coming in from all over the world.

Without them, it would be much harder to get all of these wines to you.

Our New Zealand wines just arrived—**2008 Kirkham Peak Marlborough Sauvignon Blanc* (\$11.99)** and **2008 Kalinda Pinot Gris* (\$11.99 each)**—and they are delightful and superb values. The awesome **2004** and **2006 Montevejo “Festivo”* (\$11.99)** wines are in from Argentina, but will sell out immediately via an e-mail blast and through our Best Buy Club. How often do you find a 91-point WA wine for \$11.99? We just got Billecart Rosé back in, but it may be sold out by the time you get this, and we finally have a slew of well-priced and highly-scored 2007 Châteauneuf-du-Papes in stock and for sale. Many fabulous 2007 Rosso de Montalcinos direct from the properties are also available, along with a smattering of highly-acclaimed '04 Brunelli. And let's not forget Blason. Plus we've got lots of new arrivals from California including 2006 Opus One and the new Lewis wines and, of course, Silver Oak.

Last, and certainly not least, we have gotten in a few more 1997 Bordeaux from that initially overpriced, underappreciated, perfect restaurant vintage! We probably have sold more 1997 Bordeaux wines than any other retailer in the US. Why? Well for one thing, most retailers in the US only go after highly scored wines AFTER they get the score. At K&L, we are much more proactive in finding wines that represent good values no matter what the vintage. We bought very little 1997 Bordeaux on futures as they were priced too high at the onset. But when the properties and the négociants finally lowered their prices, we bought heavily into this delicious, early-maturing vintage. I believe we have sold more than 400 cases of Pichon-Lalande to date! I found one more parcel of 1997s and they arrived at the end of August. I hope for your sake some will still be available when you read this. Wines worth a try are: **1997 Malartic-Lagravière (\$34.99)**, **1997 Lanessan (\$19.99)**, **1997 Grand Mayne (\$29.99)** and **1997 Berliquet (\$34.99)**. These wines are meant to enjoy in the next couple of years. If you want some agers at good prices, try some of the 2006s; they are great values. See our list on page 15.

They say only the good die young. We lost one of our own recently, Chip Hammack, who was both too good and much too young. The K&L family will never forget him. Our prayers are with his wife Natasha and the family.

Clyde Beffa Jr

K&L LOCATIONS, HOURS AND INFORMATION

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

K&L REDWOOD CITY

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

K&L SAN FRANCISCO

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

K&L HOLLYWOOD

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

We accept American Express, Discover, Visa and Mastercard.

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

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

Sale Dates End October 31, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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

WILLIAM “CHIP” HAMMACK

Life is a game of musical chairs. Since 1976, every member of the K&L team has been lucky enough to find a seat when the music stopped.

It stopped again. But our own Chip Hammack was left standing. Chip passed away on September 5, 2009. He was only 55 years old.

Fifty-five years old. It seemed as if he had been in the wine business at least that long. He knew everyone. More importantly, everyone knew him, and knew him the same way—as a sweet man who was honest and unassuming, savvy and possessed of a wickedly wonderful sense of humor.

And tremendous courage.

I remember when Chip arranged for me to meet his old friend Scott Torrence. Scott was head of the wine department at Christie's in L.A. I had spoken to Scott on the telephone from time to time but never met him. Chip and Scott suggested dinner after an auction I was attending, but I'm not the social butterfly so I begged off. Chip persisted. “Look Joe, I know you and I know Scott. You guys will get along great. Man, I'm not that social either.” Chip said “man” a lot. I had such a great time with those two (along with Dan Fredman, another Chip introduction) that we met again on the odd times I was down south. I consider Scott and Dan friends of mine, thanks to Chip.

Along with Tom Martinez, Chip opened the doors of the Hollywood branch of K&L for the first time. Ironic, because Chip was anything but “Hollywood.” And yet...Chip was Hollywood. Originally from Chicago, Chip was heavily involved in the stage. This should come as no surprise. Chip's dad, Bill, was an actor as well as an artist. Bill also taught theater. The apple never falls far from the tree.

Chip remained close to his Chicago actor friends, some of whom came out West as Chip had done. One of those friends is Terry Bozeman, who knew Chip from the early days. They both worked at Gold Standard Liquors in Chicago, a place that Bozeman said was “no K&L.” That was where Chip caught the wine bug.

Chicago was also where Chip caught the biggest break of his career—he met his future wife Natasha.

The couple came to L.A. in 1986 to pursue the craft. Chip read for the part of “Woody” on Cheers. He appeared in a Family Ties episode in 1982. T W Miller remembers Chip doing stand-up comedy (no surprise), and that he was brilliant in a revival of Elmer Rice's “The Adding Machine” for the Blue Line Theater. Blue Line was located not far from K&L in Hollywood. Chip was stretching artistically. He co-wrote a play, “Telethon,” with actress/ playwright Susan Nussbaum. The director? Terry Bozeman.

“Chip was a wonderful actor,” Terry recalled. “But wine was his passion. He straddled both worlds for quite some time, yet none of us were surprised when he pursued wine.”

Chip never made a big deal out of his notoriety. I was only aware of it when he'd tell stories—he was a great storyteller—and household names would pepper his tales.

The wine Chip—our Chip—was a joy to work with. He understood the retail game. He didn't stir things up—usually. He didn't have an attitude and he wasn't a snob. He was “just Chip.” Which was no small thing to be.

Peter Gabriel wrote a lyric that has always resonated with me: “I'd rather trust a man that doesn't shout what he's found.” Sounds like Chipper.

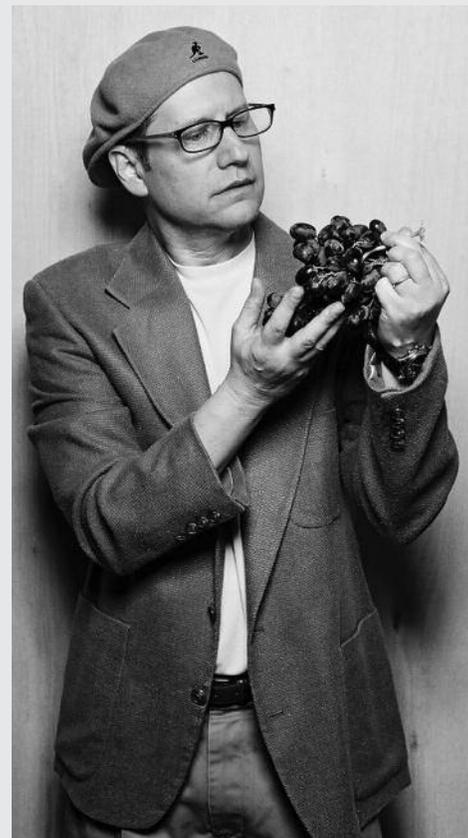
Ralph Sands needed only two words to describe Chip's impact: “He fit.” Ralph recalled traveling with Chip in Bordeaux. Chip had a run of guessing wine—poured blind, vintage and varietal unknown—the likes of which Ralph had never seen. Chip just said he was lucky.

When the cancer appeared, Chip told his good friend, our own Steve Berg, “If this thing gets worse, and it takes me, I have no regrets. Man, I traveled the world, met great people and married Natasha. Why ask for more than that?”

If he could have, I wish he would have asked for a few more decades. I wish like hell that I could hear that unhurried, slightly nasal delivery and drawn out vowels. And those sentences that started with “man,” and that comic timing. We all do. And we all will. I have always felt that a litmus test of a person's character is this: if the world were full of just one person, what would that world be like? I can only say that if the world was populated with Chip Hammacks, it would be a wonderful world indeed.

We will miss Chip Hammack. Always.
Chip didn't shout what he'd found.
He didn't have to. We were listening.

Joe Zugelder



William “Chip” Hammack died Saturday, September 5, 2009 at his home in Sherman Oaks, CA.

Fall Treats FROM BORDEAUX AND BEYOND

The time is upon us once again ladies and gents—the beyond busy “holiday” party season that ends on Dec 31st. The wine world certainly has us very well prepared for all of your events here at K&L.

From my perspective it is clear that there are some great vintages and great wines coming from every area of the world and many are great deals right now. This time of year Champagne takes center stage and the diverse selection made by our Champagne specialist Gary Westby, from small growers and producers in Champagne, is flat out outstanding! I adore the effusive nose and rich flavors that suggest greatness from the young **2004 Launois Vintage Blanc de Blanc (\$44.99)**; be sure to try it!

Greg and Guido’s fantastic selection of 2004 Brunelli are arriving and the ’07 Rosso de Montalcinos are flat out delicious, in particular the deep earthy-grapy **Poggiarellino**. What a screaming deal at **\$14.99!**

The 2007 vintage in the Rhône is off the charts great, and it represents some of the greatest deals on earth. The wines are loaded with ripe, firm, dark fruit and offer amazing value. The straight Côtes du Rhône will warm your soul this winter and drink well for 7-10 years, and the Châteauneuf-du-Papes will develop and improve past their 20th birthdays. Believe me, in my youth I drank my CdPs way too early, and the few wines I aged 20 years literally blew my mind when I finally tried them. And boy did I kick myself. So be sure to put a selection of these wines away, and then forget about them.

If you are just starting a wine collection, you are lucky because it’s a great time to be buying wine. All of the aforementioned wines should be heavy considerations when laying the foundation of a cellar. But the wines of Bordeaux are, of course, the anchor of many of the world’s finest collections. The current economic conditions, combined with the flat out incorrect initial pricing of the 2006 Bordeaux vintage by the châteaux (this was my opinion from day one), has created a very unique buying opportunity. Some of the greatest estates in the history of wine in general, and Bordeaux in particular, are being sold at half of the release price from two and a half years ago, and the wines are just now arriving. So if you are young enough to put these wines away for 10-20 years, you will be the first person to own these pristine bottles from a classic vintage in Bordeaux. When you open these wines with your friends and family down the road, you can say, “I have had the wine in my cellar from the day it landed in America.” That is the perfect scenario for ultimate enjoyment. Here are some of the great deals with short comments. I tasted these wines numerous times in Bordeaux.

2006 Lynch-Bages (\$49.99) Always attractive, with dark black cherry fruit. I’ve tasted almost every Lynch-Bages made in the last 30 years and every wine has been good, and a few, like 1989 and 1990, are some of the greatest wines I’ve had in my career. At Lynch, 2006 is big juice and better than the 2005!

2006 Pontet-Canet (\$84.99) Very fresh and very ripe fruit explode out of the glass! The purity of this deep, dark, flashy wine is exceptional. The tannins are creamy and round, and everything is in perfect harmony. Is it as good as the first growths? It may very well outperform them, only time will tell. But what will never change is the fact that Pontet-Canet costs at least \$400 less!

2006 Angélu (\$119.99) I love Angélu, and I love serving it to my special guests. It is always perfectly ripe, slightly exotic and flat out delicious in every vintage. But at \$219.99, personally, I’m done with it. Bye bye! At \$119 I now heavily consider it.

2006 Trotanoy (\$74.99) Almost the complete opposite style of the Angélu, but what they have in common is that they are two of the Right Bank’s greatest wines. Trotanoy is the epitome of elegance, freshness and purity without huge weight, power or extraction. From the famous Moueix stable of wines, this is the wine you always taste before Petrus at their offices in Libourne. Great wine and now correctly priced.

2006 d’Issan (\$39.99) Château d’Issan is now making, by far, the best wines in the history of this ancient estate. The deep, round fruit is attractive, showing classic Margaux style as it floats across the palate. Quite possibly the greatest value in Margaux.

2006 Rauzan-Ségla (\$59.99) Another estate I adore. Rauzan-Ségla is second only to Ch. Margaux for the epitome of elegance, but it was another wine I waved goodbye to because the 2005 was \$129.99. The 2006 is lovely! Very pretty, high-toned nose of red cherries and ripe grapes. The wine is polished and refined with great length and aftertaste. At \$59.99 I’m firmly back in the game.

I would be remiss if I did not mention that the outstanding 2007 vintage from California will start to be released this fall, so be ready. We are also getting a bit more of one of our favorite 2005 Bordeaux—the outstanding **2005 Giscours**—one of the *Spectator’s* Top 100 for the superb price of **\$59.99**.

Feel free to contact me anytime with questions or for advice on the wines of Bordeaux (or any other wine) at x2723 or by email at Ralph@klwines.com. Cheers, toujours Bordeaux and go Niners!

Ralph Sands



“Château d’Issan is now making, by far, the best wines in the history of this ancient estate.”

STEVE BEARDEN *On Bordeaux*

It's October and that means that here in San Francisco it's the middle of Indian summer.

Gone are the fog and the cool breezes; they are replaced by hot, sunny days and warm (for San Francisco) balmy evenings. In the Bay Area we find ourselves reaching for light, refreshing whites and rosés, and reds that are a little more user-friendly. If you happen to reside in a climate where October is actually cooler than August, these five wines will work well also.

2008 Le Gatte Rosé, Bordeaux* (\$9.99) This small, well run family operation is producing delicious, well priced wines that have become a huge hit with our staff and customers. This is all free run juice from the best parcels of Merlot drawn off a mere three hours after being picked. The quality of the fruit, use of indigenous yeast and attention to detail result in a rich, bone dry wine that is super refreshing.

2008 Le Gatte Blanc, Bordeaux* (\$10.99) This unusual blend of 60% Sauvignon Gris and 40% Sauvignon Blanc results in a distinctive white that combines good mid-palate weight with a lively texture. Flowery aromas, stone fruits, citrus and a whiff of mineral keep you coming back for another sip.

2005 Ducluzeau, Lustrac* (\$19.99) Owned by the wife of the deceased proprietor of Ducru-Beaucaillou, this property uses 90% Merlot in the blend to produce a wine that is easy to enjoy young. It shows touches of earth, cedar and herb to complement the warm, round, dark fruit flavors. Easy to sip and food friendly.

2005 La Courone, Montagne St-Emilion* (\$17.99) This starts with seductive aromas of toast and ripe, red fruits. The middle is fairly dense with flavors of sweet cherry and raspberry that linger on the long, flavorful finish. This is an amazing value in 2005 Bordeaux.

2005 La Gatte Cuvée Butte, Bordeaux* (\$14.99) The La Butte parcel is 100% Merlot planted in 1958 on a limestone hill that gives naturally low yields. This is very dark and velvety, with complex flavors of black fruits, spice and oak. This unfinned and unfiltered bottling compares to wines that cost two to three times as much, but it's almost sold out. Don't wait.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

It hardly seems possible, but it was more than two years ago now that the first wines of the 2005 vintage arrived on our shores from Bordeaux. I have said it before, but it bears repeating: The truly remarkable thing about 2005 was not the stratospherically high prices commanded by the top châteaux, but the extraordinary quality of the least expensive wines. Never one to give up on a great vintage, Clyde has been tirelessly knocking on négociant doors throughout Bordeaux hoping to unearth any remaining cases of these outstanding wines. His efforts have at last born fruit, and we have recently received a container chock full of some new discoveries as well as some old friends.

Two incredible values come to us from twin châteaux in the Entre-Deux-Mers under the capable stewardship of Jacques Meynard, whose family has owned and managed the properties since 1916. Their vineyards lie close to the confluence of the Dordogne and Garonne rivers on clay and silt over gravel subsoil. Grape varieties include Merlot (65%), Cabernet Sauvignon (20%) and Cabernet Franc (15%). The **2005 Bois-Malot, Bordeaux Superieur (\$10.99)** is rich, ripe and round, with lovely cherry fruit. The **2005 Valentons Canteloup, Bordeaux Superieur (\$10.99)** offers less generous fruit, but has a pleasing mineral character, which will undoubtedly delight lovers of classic claret.

I rejoice at the return of the **2005 St-Hilaire, Médoc (\$16.99)**. I believe this was the very first wine of the 2005 vintage to arrive in at Redwood City. It made quite an impression then, and an extra two years in the bottle has only improved it. The wine shows a hint of violets on the nose, ripe red cherry fruits and good weight and structure. Ready to drink.

Perhaps the most serious of our returning alumni is the **2005 Villegeorge, Haut-Médoc (\$22.99)**. The property, owned by the Lurton family, is located near Moulis and Lustrac, with vineyards planted on deep gravel soils similar to Margaux. 55% Cabernet Sauvignon, 45% Merlot. The property was well known in the 19th century and considered the equal of many third growths. The wine exhibits a smoky nose, lovely black currant fruit and firm tannins. A great candidate for the cellar.

We also have two new arrivals from this much heralded vintage. From Château Siran we have the **2005 Saint Jacques de Siran, Bordeaux Superior (\$14.99)**. 42% Merlot, 36% Cab and 22% Cab Franc. Produced on 11 hectares adjacent to their Margaux property. Pretty red fruits. Red currant and spice. Chewy tannins. Finally, we have the **2005 Plain Pont, Fronsac (\$19.99)**. This Right Bank gem is decidedly New World with toasty oak and black fruits on the nose, big, generous fruit in the mouth and firm tannins. 75% Merlot, 15% Cabernet Sauvignon and 10% Cabernet Franc. Drink or hold.

Jeff Garneau

“In the Bay Area we find ourselves reaching for light, refreshing whites and rosés, and reds that are more user-friendly.”

“The truly remarkable thing about 2005 was not the stratospherically high prices commanded by the top châteaux, but the extraordinary quality of the least expensive wines.”

Wine 101: Value from the Mâcon

I don't think I'm smart enough to be a serious Burgundy freak. For sure, I'm not wealthy enough! Though I drink much more French wine than anything else, nine times out of 10 I choose a red or a white from the South, the Loire, or even Bordeaux. For that pesky tenth time, I have to admit to a certain fondness for the subtlety and balance of French Chardonnay, especially when paired with fish. And because I love a value, that Chardonnay is almost always from the Mâcon.

K&L now imports the wonderful and wonderfully priced wines of Denis Barraud, who manages to turn out a tiny amount of killer Chardonnay from his Domaine des Nembrets, a name he uses to distinguish himself from his older brother's Domaine Daniel Barraud. Barraud makes several Pouilly-Fuissés and a very good Mâcon that is well under \$15! My favorite of the bunch for pure value is Barraud's St-Veran. In this part of Burgundy, a wine can be labeled Mâcon-Vergisson, Pouilly-Fuissé or St-Veran simply according to the predominant soil geology, which makes it pretty much impossible to distinguish between the wines. The important thing to consider is that the best of all of these appellations come from well-drained vineyards on the foothills of the imposing Roche de Vergisson. This is Chardonnay country without equal!

The **2008 Dennis Barraud, Domaine des Nembrets St-Veran*** (\$14.99) will outperform any domestic Chardonnay at the price point by a long shot. It is full-bodied and well-delineated, with apple and pear aromas and flavors that show off the pure side of this great but often maligned grape. Impressive stuff, and designed for food. Try grilled trout stuffed with almonds and sultanas.

For something a hair more serious and complex, the **2007 Denis Barraud, Domaine des Nembrets Pouilly-Fuissé "Les Chataigniers"*** (\$19.99) offers everything noted in the above wine, and more. Vivacious and pure, it shows off impressive minerality and length, with a tingy note of citrus and a creamy, rich finish. Barraud makes use of oak and sur lies aging to excellent effect in this focused Chardonnay. Try with this season's wild Alaskan salmon.

Elisabeth Schriber

OCTOBER EVENTS CALENDAR

SATURDAY TASTINGS

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

October 3: Wines of Spain. Our favorite reds and whites.

October 10: Premium 2007 vintage Rhône tasting. Each store will pour its own unique selections of premium Northern and Southern Rhône reds and whites. \$25.

October 17: Bordeaux Tasting in San Francisco. \$20.

Special Champagne Tent Events!

In Hollywood, 3-6 p.m. on Saturday, October 17, and in Redwood City from 2-5 p.m. on Sunday, October 18 (Inquire for tickets)

A number of the aristical grower/producers unique to K&L will be flying in from France for these special events. We will also be pouring a number of Grande Marque Champagnes—more than 40 Champagnes in all. And of course there will be some small bites available at each event to pair with the bubbly. A portion of the proceeds from the Hollywood event will go to benefit the Hollywood Police Activities League (PAL) and a portion of the proceeds from the Redwood City event will go to support locally based Pets N' Need. Silent auctions will be featured at both events with 100% of the proceeds going to each charity.

October 24: Oktoberfest. The latest premium, small-batch beers.

October 31: Wines of Italy in Redwood City. Wines of Germany in San Francisco. Port, sherry and dessert wines in Hollywood. Enjoy some adult treats, no tricks.

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.

October 1: Etude Vineyards; October 8: German Wines;

October 15: Robert Oatley Vineyards; October 22: Domaine Serene; October 29: TBA

Special Tasting! Friday, October 16 from 4:30-6:30 p.m.

Lieuwin Estate with owner Denis Horgan and distributor Lou Bock

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

October 2: Tablas Creek; October 9: Antique Boutique with Joe Z;

October 16: Ridge Vineyards; October 23: Domaine Serene;

October 30: Vinity presents the wines of Italy

NEW! Special monthly Wednesday Pac NW tasting from 5-6:30 p.m.

October 21: Chehalem, Westry and Retour

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

October 1: The Estates Group with Kenny Crowder;

October 8: Tablas Creek; October 15: Wines of Italy;

October 22: Sake with the Estates Group; October 29: Wine 101;

Special Tasting! Friday, October 9 from 5-6:30 p.m.

A special, one-time only tasting with Quintessa Vineyards. \$25.

SPECIAL EVENTS COMING THIS FALL:

Saturday, November 7, 2009: Jean Guillaume Prats, Director of Château Cos d'Estournel, will be in San Francisco on Saturday, November 7 for a special wine luncheon at COCO500 near our San Francisco store. Inquire for more details.

Daniel Ginsburg 1956-2009

This August we lost a visionary of the Champagne world, and I lost a good friend, when Mr. Dan Ginsburg of Champagne De Meric passed away from pancreatic cancer. Many of you met Dan, either in Ay (the heart of Champagne) at De Meric, or at one of the numerous tastings he did with us, including the tent event in Hollywood and San Francisco in 2007. Most recently, he came to our Redwood City store in late May and did an evening tasting. Nobody could have guessed that he was battling cancer then—he was a joy to be around, full of energy, optimism and generosity. I was shocked, as were all of his friends when he passed; he never even mentioned that he was sick or even complained at all.

Dan was one of the world's greatest advocates of small production, artisanal Champagne and a fantastic role model for me personally. Not only did he promote his own brand, De Meric, which he purchased in 1998, but he was also instrumental in promoting Champagne René Collard and Champagne Franck Bonville, among many others. He was a fabulous blind taster who I never saw falter on guessing a vintage with a producer... He had a perfect record that I would not believe had I not witnessed it. He was also an author and wrote one of the great English-language books on the subject of Champagne, *The Art and Business of Champagne*, published by McFarland & Company in 2006, as well as a book on baseball gambling called *The Fix Is In*. His memory lives on, and I am happy to know that I can think about him for many years to come while drinking his wonderfully crafted and very age-worthy Champagnes. He not only saw to it that De Meric made world class wine, including the De Meric Cuvée Rene Millesime and the De Meric Catherine de Medici, some of the best I have ever had, but he was also a great businessman, always wanting to make sure that the consumers of his Champagnes had access to them at a fair price. His honest, forthright approach to the trade was the equal of the quality approach that he took towards the Champagne. His ashes will be scattered in the region later on this year. He will be missed.

Gary Westby
garywestby@klwines.com, 877.559.4637 x2728



“Dan was one of the world’s greatest advocates of small production, artisanal Champagne and a fantastic role model for me personally.”

Three Bubbles ONE VINTNER

October is a big Champagne month here at K&L: On Saturday the 17th and Sunday the 18th we will host our annual Champagne Tent Events in Hollywood and Redwood City. For those of you who attended the tent event in San Francisco last October, you know how fun and educational it is. Speaking of fun, I have three fun and unusual Champagne selections this month. Unusual in style, that is. They are all quite different than other Champagnes that we offer. At the top of the list is the **NV Philippe Gonet Brut Reserve* (\$33.99)**. At once balanced and elegant, this sparkler has an ample amount of toast and brioche. A blend of 60% Pinot Noir, 30% Chardonnay and 10% Pinot Meunier. All of the fruit is Premier Cru and from the Gonet estate located in Vertus in the southern part of the Marne Valley. Seventy percent of the juice comes from the 2001 vintage and 30% is reserve juice from the 2000 vintage. It has a wonderful nose of toasted nuts, fresh-baked bread and cream with just a hint of lemon zest. On the palate, golden apples, brioche, crème fraiche and d’Anjou pears fill your mouth. This Champagne is a great choice for those of you who like bigger, yeastier styles, and it is a great choice for main courses such as pork, broiled chicken and white fish.

A new arrival for us (in the past couple of years) is the **NV Philippe Gonet Blanc de Blancs* (\$34.99)**. The grapes used in this wonderful Blanc de Blancs come from the 43-acre estate that extends from Mesnil (where the Gonet winery is physically located) to the Chigny Les Roses. They have been bottling wine here since the 1800s. Half of the fruit for this 100% Chardonnay offering comes from their Grand Cru vineyards in Mesnil and half from the village of Montgueux in the Aube. This particular bottling is a blend of wines from the 2003 and 2004 harvests. This Blanc de Blanc is unusual in its overwhelming floral aspects. On the nose, like the Brut, are certain doughy scents, but it also has loads of white flower and elderberry aromas. So pretty! On the palate, it is a lighter style with delicate white peaches, lemon and cream. This is the perfect bubbly to start an evening, or to have at an afternoon picnic with a baguette and brie. My last choice for the month is the extraordinary **NV Philippe Gonet Brut Rosé* (\$34.99)**. Yowza! Unlike “classic” Brut Rosé, this one has some stuffing! One hundred percent Pinot Noir from Premier Cru vineyards in Vertus, it is completely estate grown. While I would call it a “full” style of rosé, this wine does not sacrifice any elegance getting there. It shows roses and strawberries on the nose, with savory notes just below the surface and dark cherries, strawberries and roasted nuts on the palate. A wonderful, elegant finish that lingers and adds a bit of zippiness to the overall character. While most Brut Rosés are suitable for dessert, this one is great with a main course of salmon or, dare I say, even a lighter-style of paté.

Happy Birthday Dawna! One step closer to 50.

Scott Beckerley

“October is a big Champagne month here at K&L: On Saturday the 17th and Sunday the 18th we will host our annual Champagne Tent Events in Hollywood and Redwood City.”

LES VINS DU MONTFAUCON SONT ARRIVES!

The moment that many of you have been waiting for has arrived! The latest releases from Château de Montfaucon have landed stateside and can be found at a K&L near you. The 2007 vintage was good to just about everyone making wine in the Rhône Valley, and Château de Montfaucon is no exception. In fact, the wines below are some of their best ever. Please read on!

“The latest releases from Château de Montfaucon have landed stateside and can be found now at a K&L near you.”



2007 Château de Montfaucon Côtes du Rhône* (\$10.99) Montfaucon's 2007 Côtes du Rhône is a classic. The focus is to express, with finesse and elegance, the intense fruit characteristics that Côtes du Rhône terroir can offer. The wine is a blend of classic Rhône grape varieties, including 50% Grenache, 20% Syrah and 15% each Cinsault and Carignan. It has been fermented and aged in concrete tanks only, and can be enjoyed now and over the next several years with a variety of dishes, including roast pork loin with sage or roasted rabbit with wild herbs. 14% abv.

2007 Château de Montfaucon “Baron Louis” Côtes du Rhône* (\$17.99) The cuvée Baron Louis is a special assemblage from select parcels of vines between 50 and 90 years of age. The 2007 is a blend of 40% Grenache, 15% Syrah, 15% Cinsault and 10% each Carignan, Mourvèdre and Counoise. Aging takes place over 12 months in small oak barrels. A step up in intensity and length from the regular Côtes du Rhône, the Baron Louis can be enjoyed now, however it will be superb with several years of additional cellar time. Try it with heartier fare like sirloin steak dusted with herbs. 14% abv.

2007 Château de Montfaucon “Vin de M. Le Baron de Montfaucon” Vin de Pays du Gard* (\$44.99) Château de Montfaucon's Vin de Monsieur Le Baron is an exceptional blend of 15 Rhône varietals harvested by hand, co-fermented and aged 12 months in French oak barriques. This wine exhibits finesse, fruit, flowers and elegance. Red grape varieties include Grenache, Syrah, Cinsault, Carignan, Counoise, Mourvèdre, Muscat, Aubun, Alicante and Tempranillo. White grape varieties include Viognier, Marsanne, Clairette, Bourboulenc and Picpoul. 13.5% abv.

2008 Château de Montfaucon “Comtesse Madeleine” Côtes du Rhône Blanc* (\$15.99) In addition to producing delicious Rhône reds, Château de Montfaucon releases a limited amount of a stunning Côtes du Rhône Blanc, named in honor of winemaker and owner Rodolphe de Pins' grandmother, the Comtesse Madeleine, who managed the estate for more than 60 years. The 2008 Comtesse Madeleine is composed of 30% Marsanne, 40% Viognier and 10% each of Clairette, Bourboulenc and Picpoul. Enjoy this elegant white on its own or with grilled snapper, roast chicken or layered vegetable gratin. 13% abv.

Mulan Chan-Randel

Burgundy

Can Chablis Put Out Fires?

Here in Los Angeles right now it's HOT, and it seems like the whole place is on fire. The air is filled with smoke and the sky is an ominous orange-gray. In Chablis, on the other hand, the forecast is much more pleasant. There, they are having highs in the upper-70s and lows in the mid-50s with showers and sun each day. “C'est la vie,” I say.

In order to survive these trying times here I rely on one of my favorite wines, Chablis. The one that I find to be in my shopping basket more often than others is the 2007 Domaine l'Églantière.

Domaine l'Églantière and Château de Maligny (which we've carried at times as well) are both made by Jean Durup, the largest land owner in Chablis. The Durup family has been growing grapes in the Chablis region for as long as anyone can remember, and today has holdings of more than 420 acres including five acres of prime vineyard in the Château de Maligny, a fort once used to provide safety for the inhabitants in the area, that Jean Durup inherited when he took over for his father in 1968. The Domaine de l'Églantière is Jean Durup's most renowned property in France. The vineyards for the l'Églantière wines are made up of exposed hillsides and steep slopes that provide the sun exposure the vines need to produce the best grapes. The soil

“In order to survive these trying times here I rely on one of my favorite wines, Chablis.”

in Chablis is flinty and has a tremendous amount of fossilized oyster shells since this region was covered by an ocean many, many years ago. The oyster shells in the soil add a distinctive flavor that only Chablis can produce.

The **2007 Domaine l'Églantière Chablis* (\$17.99)** is my kind of Chardonnay. I tend to not drink a whole lot of Chardonnay from California or Australia. Not to say that they are bad wines, they just don't suit my palate at the moment; I much prefer the minerality and crispness of Chablis. The l'Églantière starts out with a fairly ripe nose that leads into tart apples, lemon and other green fruit. It has a wonderful core of oyster shell, salinity and a solid thread of minerality (which I love). The body is rich, but not heavy, with wonderful acidity, and the finish is crisp and clean. Lovely!

Jeremy Bohrer

“Dry Champagnes (no dosage) boast the lowest carb content of all wine, now you’ve got yet another reason to toast!”

Brick’s Beer Picks: A Tribute

Early on the morning of Sunday, September 6th my father, Daniel Brick, passed away from esophageal cancer only four months after he was diagnosed with this devastating disease. Dan was an avid hunter, builder and general handyman, but more importantly he was a loving husband, father, brother and friend. He was someone that hid his emotions well, but everyone that knew him understood just how big his heart really was. Dan was the quintessential softy, gruff on the outside and nothing but love on the inside.

I have many great stories about my dad but few of them are appropriate to tell here. There is one about a broken bottle of ketchup, one about him getting kicked out of school for holding his girlfriend’s hand, one about him getting pushed off a roof when he was a kid because he thought he was Superman, and trust me they go on. But the one I think is most poignant is this: The last time he was in the hospital he had all of us around, and I believe a nurse or possibly the hospice coordinator was in the room asking him questions. Out of nowhere Dan said, “If I get one wish when I get wherever I’m going to after this is all done, it is going to be that a cure is found to all of the cancer in the world.” To which everyone agreed through teary eyes. Well I hope he gets his wish, and I know a lot of other people in the world do as well.

In researching esophageal cancer I’ve found out a couple of things: Men are three times as likely as women to develop it. One of the types of esophageal cancer, adenocarcinoma, which is what my father had, is the fastest increasing of all cancers in the US, and it has the second highest death rate of all cancers. One of the major early warning symptoms of this type of cancer is acid reflux, not to freak anyone out, nor am I a doctor, but if you have chronic acid reflux, go and get it checked out. Please go check out <http://www.ecaware.org/> which is the website for the Esophageal Cancer Awareness Association for more info on this often deadly disease, or to make a donation to further their efforts to bring this overlooked cancer into the public eye.

I know this: I loved my Dad and I know he loved me and the rest of my family and all of our friends. I know he greatly appreciated my being

able to be with him on the last days of his life. I know he was very proud of me and what comparatively little I’ve accomplished in the small amount time I’ve been on this earth. I know that wherever he is now, he has to be better than

where he was in the last months of his life. I know that I miss him dearly and will wait until the day we can be together again. I love you Dad.

Bryan Brick

SOMMELIER SECRETS: CONSCIOUS CONSUMPTION

As Manager of the Personal Sommelier Service, our design-it-yourself monthly wine club, I enjoy the challenge of helping customers with all sorts of special requests, from cellar-stocking to—yes—detoxing! Going low-carb for a while? No problem. Seeking greener pastures? We’ve got that covered, too. If you enjoy wine, then you can enjoy knowing that there are wines for almost all lifestyles, from the health-conscious to the environmentally conscious. The secret is knowing where to look. Here are some insider tips on wines for the conscientious consumer:

Champagne for Your Brain (and Bod): Recent studies have revealed moderate consumption of Champagne to be a source of brain protection against injuries incurred during a stroke, as well as Alzheimer’s and Parkinson’s diseases. Add to that the fact that the alcohol content in Champagne is traditionally lower than white and red wine, and that dry Champagnes (no dosage) boast the lowest carb content of all wine, and you’ve got reason to toast! **Tarlant Brut Zero Champagne (\$34.99)**, from one of our favorite producers that we import directly, is composed of equal parts Pinot Noir, Chardonnay and Pinot Meunier. It is bone dry (the “zero” refers to zero dosage) and clocks in at a slender 12% abv. Clean, pure and deep, this elegant sparkler is intense and mineral driven, buttressed by citrus and creamy notes, and it is a wonder alongside a meal like fresh sashimi.

Red for the Heart: Yes, we know about the French Paradox, and of the studies showing that moderate red wine consumption can help protect against certain cancers and heart disease as well as have a positive effect on cholesterol levels and blood pressure...but are some red wines “better” for you than others? The answer is yes—not only for you, but for the environment, too. To maximize the health benefits associated with wine, and promote sustainability while you’re at it, seek out red wines produced by small growers who farm organically and follow minimal intervention winemaking practices. These “natural” wines, like the **2007 Frédéric Mabileau Bourgueil “Racines” (\$19.99)** are likely to contain higher levels of the antioxidants originally present in the source grape, fewer allergens and are produced in a more environmentally friendly manner than mass-produced alternatives. This particular 100% organic Cabernet Franc from the Loire Valley, France (a hotbed of natural wine production) is lively and versatile, with a come-hither nose of blackberry and earth that is underscored by a faint whiff of patchouli. It’s peace and love in a bottle, the yin to beef and broccoli’s yang.

And Even if You Really Can’t... you can still share a glass with your friends without sacrificing the flavor and fun of wine with this delicious, non-alcoholic (and organic!) sparkling grape juice from Germany: **Raumland Sparkling White Grape Juice (\$15.99)**. Medium-dry and fresh, this is by far one of the best non alcoholic beverages made from grapes I’ve ever tried. Pour some in a flute and toast yourself!

Interested in designing a Personal Sommelier Subscription tailored to your specific needs? Email me at chiarashannon@klwines.com to get started!

Chiara Shannon

“Wines of Substance is a joint project from Waters Winery and Gramercy Cellars, both in Walla Walla. This label specializes in single-varietal wines sourced from throughout Washington.”

“The Lioco wine company is making some amazing wines right now...and I would strongly recommend trying both of these bottles.”

Doug Davidson's **NORTHWEST CORNER**

One of my favorite things about fall is getting back in the kitchen and making all those slow cooked foods that heat up the kitchen too much during the summer and, of course, drinking all the sultry reds that go with them. Here are three great wines to go with some of my favorite dishes.

Looking for a great Pinot for Coq au Vin? Try the **2007 St. Innocent “Villages Cuvée” Willamette Valley Pinot Noir (\$21.99)**. This beautiful Pinot is a blend of grapes from the Vitae Springs, Freedom Hill and Zenith Vineyards located in the northern Willamette Valley. The nose shows beautiful bright fruit aromas of red cherry, a touch of earth, and warm spice notes. On the palate, this wine shows tangy red berry fruit, great acidity and enough structure to improve in the cellar for a few years, but it certainly tastes delicious now.

Next up is an interesting new label from Washington State with the unusual name “Wines of Substance.” A joint project from Waters Winery and Gramercy Cellars, both in Walla Walla, this label specializes in single-varietal wines sourced from throughout Washington. The **2007 Substance Washington Cabernet Sauvignon (\$19.99)** is just the thing to have with a nice juicy rib roast. This 100% Cabernet shows great varietal aromas of red currant and cassis, with a nice touch of mocha and a whiff of smoke. The great rich Cabernet flavors fill your mouth with tangy blackberry fruit and winter spice, with great balance and a long finish of cocoa, spice and silky tannins. Great now, this wine will definitely improve for another five years or more—and while you’re waiting for that roast to finish cooking, be sure to visit their website at winesofsubstance.com. It’s a fun place to spend some time, and be sure to read their very funny tasting notes and wine pairing suggestions.

Finally, the wine to pair with the meal I wait all summer to make—braised short ribs with lardons. For me, nothing goes with wine-braised short ribs and a touch of bacon like a bottle of nice juicy Syrah, and have I ever got a bargain for you this month. One of our best ongoing deals have been the wines from Castle Rock Winery, made by August Briggs, and their newly released **2006 Castle Rock Columbia Valley Syrah (\$6.99)** is amazingly good for the price. The nose shows deep, rich scents of blueberry, white pepper and a whiff of meaty smoke, all of which follows through on the palate. This wine shows great Washington State acidity and just a touch of grip on the finish. A truly remarkable wine for the price, and one you’ll want on hand through the winter.

Doug Davidson

BOUTIQUE CORNER

What is truth? A difficult question, but I have solved it for myself, by saying that it is what the voice within tells you. All that I can, in true humility, present to you is that Truth is not to be found by anybody, who has not got an abundant sense of humility. If you would swim on the bosom of the ocean of Truth, you must reduce yourself to a zero. Truth is within ourselves. There is an inmost centre in us all, where Truth abides in fullness. Every wrong-doer knows within himself that he is doing wrong for untruth cannot be mistaken for Truth. The law of Truth is merely understood to mean that we must speak the truth. But we understand the word in much wider sense. There should be Truth in thought, Truth in speech, and Truth in action.

—Gandhi

These days many people are looking for wines that have a little more structure and a lot less alcohol than you find in most domestic offerings. The Lioco wine company is making some amazing wines right now that fit that bill, and I would strongly recommend trying both of these bottles. The **2008 Lioco Sonoma Chardonnay (\$19.99)** is a bright, fresh Chardonnay with absolutely no oak. Crisp and clean with an amazing depth of flavor, it has lots of grapefruit, apple and lime fruit and great minerality. The **2007 Lioco “Indica” Mendocino Red Wine (\$16.99)** is a Rhône blend dominated by Carignan. A pretty wine with great red berry and cherry flavors, it is very well balanced and perfect for the Southern Rhône fan. It’s also a perfect pairing for the cheeseburger at COCO500.

Michael Jordan

WHAT AM I DRINKING?

Often I get asked, what are you drinking? I stuck with mostly white wine this summer. But as fall arrives I find myself drinking a few more reds. But since it's still 90 degrees out, I put a little chill on them. I find that in the heat it doesn't take long for the wine in the glass to warm up to cellar temperature.

2008 Southern Lights Sauvignon Blanc Marlborough New Zealand (\$7.99) This was my house wine this summer. Very bright and fresh with a zippy finish, this light and refreshing Sauvignon Blanc is a crowd pleaser. Perfect pool-side sipper, especially when money is tight!

2008 Franck Millet Sancerre Blanc (\$16.99) If I am looking for a bit more complexity in my Sauvignon Blanc then I turn to the Millet Sancerre. The 2008 just arrived last month and I really love its minerality and crispness, its clean fruit and long, lingering finish. Excellent with fresh fish and lighter fare!

2007 Miner Family Napa Valley Chardonnay (\$27.99) A long time favorite here at K&L, this 4,800-case production sees 50% malolactic fermentation, which gives the wine its rich and creamy texture.

2006 Seventy Five Wine Company "Amber Knolls" Lake County Cabernet Sauvignon (\$16.99) The Amber Knolls Vineyard is located in the Red Hills appellation. The soils are extremely unique and are only found in this very small appellation. The '06 is a bit softer and more forward than the '05 was at this stage., but this wine is an excellent drink and my go-to under \$20 Cabernet from California.

2007 Lewis Cellars "Barcaglia Lane" Sonoma Chardonnay (\$59.99) I went to the Hollywood Bowl last month for the first time since moving to L.A. Like most people, I brought my wine bag, and this wine was in it. While still a big, rich California Chardonnay, the Barcaglia Lane shows great focus and acidity, which balances out the creamy fruit. The second bottle I brought was the **2005 Rubicon Estate "Cask" Rutherford Cabernet Sauvignon (Was \$65; Now \$49.99)**. This wine is an early drinker, so it was showing quite well. They use 100% American oak for it, which makes it quite different than their Rubicon Estate. This wine is all about being a California Cabernet and makes no apologies for it.

Trey Beffa



Pacific Northwest

HOLLYWOOD HOT PIX *Northwest Passage, Part 1*

Recently I had the opportunity to explore the Pacific Northwest's wine regions and I was extremely pleased with what I found. I've been eager to share what I learned ever since. My first stop was Oregon's Willamette Valley. I was there for a trade event, so the opportunities to taste huge cross sections of current offerings seemed endless. There were dozens of top producers at an event hosted by Ponzi at their wine bar in Dundee. This particular tasting reflected the most current Pinot Noir vintage—2007. (Visit KLWines.com for a complete list of our 2007 Willamette Valley Pinot Noirs.) The vintage has definitely come under scrutiny as of late, and some critics have maligned it for being too watered down. For some producers this may be true, but if growers kept their crop yields low they were able to achieve ripeness before early rains washed out some of the fruit. This vintage definitely won't go down in the record books for opulence, but there are plenty of wines that have wonderful balance and acidity and a precise purity of fruit. I like many of them for their ageability, and I'd be glad to offer some recommendations.

Following this tasting I headed to **Rex Hill (2007 \$19.99)** for a small retrospective of some of their library selections. We tasted their 2000 Jakob-Haart and Weber plus the 1999 Seven Springs. The wines have just started to enter their secondary stage of development, but still had very precise flavors. The show-stopper, however, was a 1985 Dundee Hills bottling. Made in the winery's third year, it was lively and pure of fruit with layers of complexity. It only began to highlight the ability of Oregon Pinot to develop.

For the next few days I attended several educational wine seminars to get a better understanding of Oregon's history, soil, climate and winemaking styles. Oregon as a modern wine industry is only about 45 years old, making it one of the youngest winegrowing regions in the world. Comparisons are always made to Burgundy because the two regions fall around the same latitude. This does provide both regions with similar growing seasons, but the weather patterns are very different. Burgundy tends to get consistent rainfall throughout the year, where the Willamette Valley tends to be front- and back-loaded with rainfall and much drier during the summer season.

Part of what makes any wine distinctive is terroir, which includes soil composition. There are two main soil types in the Willamette Valley with each having a surprising effect on the Pinot Noir they produce. The oldest is marine sediment, which was formed on the floor of the Pacific Ocean and eventually pushed up by through tectonic plate movement. As a result of this plate movement, volcanic activity occurred leaving layers of basalt forming the second soil type. One seminar focused on making the distinction between soil types—marine soil tends to create wines with more black/blue fruit flavors, firmer tannins and earth notes. Volcanic soils tend to accent more red/blue flavors with softer tannins and baking spices.

More of my discoveries to come, as well as recommendations of some of the best wines I tasted along the way. Stay tuned.

Keith Mabry

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



LOIRE

2007 Domaine des Ballandors Quincy* \$16.99

If you love Sancerre, but not the cost, you need to discover the wines of Quincy. Like Sancerre, these wines are 100% Sauvignon Blanc. And this incredible value from Ballandors is just as minerally, high acid and grippy as any Sancerre that's twice the price. It features green apple and citrus fruit on the nose and palate and a bright, steely finish. And just like its fancy pants neighbor, this 2007 is fantastic to pair with oysters, clams, crab or anything featuring fresh herbs and chevre.

2007 Franck Millet Sancerre "Insolite"* \$21.99

The Insolite is Millet's reserve cuvée, made from Millet's chalkiest limestone soils. There is a long maceration at very low temperatures to extract as much flavor and terroir as possible. The resulting wine is charged with mineral and stony flavors, is very intense and full of bright citrus notes and, because of the amazingly warm and ripe vintage, it is quite soft, with layers of rich fruit. Ready to drink now and over the next 3-5 years.

2008 Delhommeau Muscadet "St Vincent"* \$11.99

Soft wet minerals are coated with honeydew and citrus. Nicely textured from beginning to end with nice weight and a fantastically long, juicy finish.

2008 Tessier Chevrny Rouge* \$13.99

The Tessier Chevrny Rouge is a luscious blend of Gamay, Pinot Noir and Côt (Malbec). This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next 5-8 years.

2008 Frédéric Mabileau Rosé "Osez"* \$12.99

An expressive and exotic rosé that retains its signature terroir and balance between fruit and acidity. With bold flavors of peach and spiced strawberry, the wine is perfect to extend summer fun well into fall.

2007 Frédéric Mabileau Bourgueil "Racines"* \$19.99

This wine is 100% organically cultivated Cabernet Franc that was harvested from vines that were planted by Frédéric's grandfather with an average age of 60 years. This wine sees eight months in French oak barrels and is a bigger, more intense style than Rouilleres, having more depth and a mix of black fruit and red berries.

CHAMPAGNE

2004 Launois Brut Blanc de Blancs Champagne* \$44.99

Launois' vintage Champagne comes from mid slope, old vineyards in this village, as well as a few parcels from the Grand Cru of Cramant in the north. This is perfect Champagne for people who like a dry, focused style.

Marguet Pere et Fils "Cuvée Reserve" Brut Champagne* \$36.99

This is a very rich and powerful Champagne with tons of Pinot Noir muscle and plenty of yeasty, toasty flavor. I find it to be one of my favorites with richer appetizers (think paté or stuffed mushrooms) or even the main course! It is very rare to see an all-Grand Cru Champagne at this price, but with our direct buy (from Mr. Benoit Marguet) we are able to offer a spectacular value with this wine.

Tarlant Brut Reserve Champagne* \$34.99

This wine is creamy and rich, but still light and refreshing. The scores of dancing bubbles invite you to come back for more. It has primary fruit flavors and warm bread aromas to charm you, and the length to convince the pickiest Champagne critics.

WHITE BURGUNDY

2007 Chablis, Domaine l'Églantiere* \$14.99

Allen Meadows writes: "A slightly riper nose that also offers up green fruit but with oyster shell, iodine and a saline note that merges into rich, round and generous flavors that are delicious and forward yet there is firm supporting acidity. This too is lovely for its level and should reward 2 to 3 years of aging."

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

This comes from the rockiest of Denis' vineyards, thus the name. The 2007 is an amazing wine, with almost Côte d'Or levels of richness, but the character of Pouilly. Balanced toasty oak, minerality and leasiness. Many a producer in Meursault or Chassagne-Montrachet would be delighted to claim this.

Chardonnay, Plaisir des Princes* \$8.99

In a plentiful vintage, some vineyards in Burgundy produce more wine than they can legally sell. When they do, they declassify the overage as Vin de Table. This white Burgundy from the Mâcon falls into that category. It is actually 2008 Mâcon-Villages, but the crop was large and the market softer, thanks to the weak dollar. Remember, if it walks like a duck, quacks like a duck and looks like a duck but sells for peanuts, who cares what they call it?

2007 Meursault Blagny 1er Cru, La Piece Sous le Bois, Domaine Sylvain Langoureau* \$44.95

This comes from a plot high on the hill, just below the woods, above Meursault Perrieres, near the border with Puligny-Montrachet. It is bright, has lots of minerality and lovely white flowers on the nose. Fine, elegant and long on the palate, this is a lovely Premier Cru for the price of a village wine!

2006 Puligny-Montrachet 1er Cru Champs Gains, Domaine Maroslavac-Leger* \$49.99

Champs Gain is a rocky vineyard high on the hillside above Folatieres. Given the elevation and lack of topsoil, it is always a bit brighter in character, and this is no exception, with its bright fruit, balance and harmony accompanying the lighter, mineral-driven character.

2006 Chablis 1er Cru L'Homme Mort l'Églantiere* \$29.99

This comes from the vineyard on the hillside above Clos de la Roche. It has deeper, darker fruit on the nose than the Faconnieres. It is also much denser than their "Petits Noix," with substantial fine black fruit on the mid-palate.

RHÔNE/REGIONAL FRENCH WINES

2008 Domaine de l'Atillon VdP de Mediterranée Merlot* \$9.99

This organically-grown Merlot is chock full of blackberry fruit, plum and floral notes. Smooth and juicy, with supple fine tannins and no oak whatsoever mean this is built for pure, unadulterated drinking pleasure.

2006 Château Viranel "Tradition" Saint-Chinian Rouge* \$12.99

The 2006 Tradition is blend of 40% Syrah, 40% Grenache, 10% Carignan and 10% Mourvèdre. This juicy and very food-friendly red offers up beaucoup du flavor with berries, spice, garrigue and minerals amid a soft though persistent finish.

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

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



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

Antech "Emotion" Cremant de Limoux Rosé* \$14.99

This beautiful rosé sparkler is composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir. The Emotion exhibits a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler.

2007 Clermont-Tonnerre "Très Vieilles Vignes" CdR-Villages* \$11.99

This shows terrific black cherry fruit in a luscious format. With its dark ruby/purple color, big aromatics and excellent acidity and texture, this is a beauty to drink over the next 4-5 years. This cuvée comes from old vines that, according to the importer, are at least 60 to 70 years old.

Jean-Louis Denois Brut Rosé Pinot Noir* \$14.99

A rosé sparkling wine for less than \$15? Yes, it's true! This 100% Pinot Noir Brut Rosé comes from Limoux, located in southwestern corner of France, not far from the medieval city of Carcassonne.

2007 Château de Montfaucon Côtes du Rhône* \$10.99

Montfaucon's 2007 Côtes du Rhône is classic Montfaucon. The focus is to express, with finesse and elegance, the intense fruit characteristics that Côtes du Rhône terroir can offer. The wine is a blend of typical Rhône grape varieties that includes Grenache, Syrah, Cinsault and Carignan.

2007 Domaine Hauts Chassis "Esquisses" Crozes-Hermitage* \$19.99

This vibrant Syrah is full and supple with silky tannins that make a delicious wine to consume with a variety of dishes, like barbecue chicken or grilled ahi tuna. 13% ABV. 90 points *Wine Spectator*.

SPAIN/ARGENTINA

2005 Conde de San Cristobal Ribera del Duero, Spain* \$14.99

Powerful aromas of cherry pie, loam, licorice root and fresh tobacco, this is inviting stuff. Bursting and full of juicy red and black fruit, this has more flavor than you can shake a stick at: cocoa powder, bay leaf, more tobacco and gobs of perfectly ripe raspberry and blueberry fruit join harmoniously. All this juicy fruit is tempered in the finish with pleasing savory tones of dried herbs and rare steak.

2006 Pazo de Senorans Albariño, Spain* \$19.99

92 points *W&S*: "Scents of apple blossoms show off the freshness of the fruit in this wine, a beauty layered in apple, Asian pear, honey and lime. It feels round and full, balanced with mouthwatering acidity..."

2004 Monteviejo "Festivo" Malbec, Mendoza, Argentina* \$11.99

91 points *WA*: "Monteviejo's entry level wine is Festivo, a 100% Malbec aged for 6 months in new French oak. The 2004 Festivo is dark crimson-colored with a fragrant nose of mineral, spice box, blueberry and black cherry. Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit, light tannin, and a sense of elegance. It can be enjoyed now and over the next 5 years."

2006 Monteviejo "Festivo" Malbec, Mendoza, Argentina* \$11.99

Just arrived. Fruity and forward.

NEW ZEALAND

2008 Kalinda Pinot Gris, Marlborough* \$11.99

2008 Kirkham Peak Sauvignon Blanc, Marlborough* \$11.99

These two excellent wines have finally arrived. The Pinot Gris is quite rich on the palate while still crisp and dry on the finish. The Sauvignon Blanc is limy, snappy, grapefruit-y and totally delicious.

ITALY

2004 La Fortuna Brunello de Montalcino* \$39.99

92 points *WA*: "...especially beautiful in this vintage. The wine is remarkable for its density, richness and concentration, all of which have been achieved while maintaining clarity and freshness. The French oak is beautifully integrated in this sumptuous, generous Brunello. Suggestions of flowers and spices add notes of brightness on the finish."

2008 Blason Pinot Grigio* \$8.99

Bright and focused, and not at all wispy, this ripe white offers melon notes along with Granny Smith apple. If you love fish and seafood, this should be in your repertoire for certain, as its mineral and citrus character offers a great foil for things from the sea, especially calamari and shrimp.

NV Ca Berti Robusco* \$11.99

Addictive. A purple froth rises in the glass revealing an intense perfume of maraschino cherries and red currants, with a note of zesty spice. The palate is reasonably dry, soft and persistent.

2007 Baricci Rosso di Montalcino* \$19.99

A user-friendly Rosso that is robust and hearty with spicy fruit balanced with acidity and soft tannins. If you have been a fan in the past, buy in quantities, this will go fast.

2008 Tenuta di Sesta Camponovo* \$9.99

This is a blend of Sangiovese, Colorino and Canaiolo with nice sweet fruit, a little dustiness, lovely tobacco note and really nice long finish.

2007 Tenuta di Sesta Rosso di Montalcino* \$16.99

This wine unites the imposing structure of Brunello with the freshness and vivacity of a young wine with classic ripe strawberry, cherry and cranberry, a hint of leather and spice on the finish. This should be drunk young.

SHIPPING INFO

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

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

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

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

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

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

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

K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. This is just a sample of what we have on offer—check out our website for up-to-the-minute inventory.



1966-2004 In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30

1997 Grand Mayne, St-Emilion	\$29.99
1997 Lanessan, Médoc	\$19.99
Don't miss these delicious 1997s. Direct from the properties.	
1999 Coufran, Haut-Médoc	\$14.99
2001 Coufran, Haut-Médoc	\$10.99
2001 Verdignan, Médoc*	\$14.99
Delicious wine—what a bargain!	
2003 Belle-Vue, Haut-Médoc*	\$19.99
You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick.	
2003 Clarendelle, Vin de Bordeaux	\$14.99
From the folks at Haut-Brion—quite nice.	
2003 d'Aiguilhe, Castillon	\$29.99
2004 Cantelys Rouge, Pessac*	\$19.99
Outstanding value wine; classic style.	
2004 Clarke-Rothschild, Lustrac*	\$19.99
One of the best values in the store! Elegant.	
2004 Fugue de Nenin, Pomerol	\$19.99
2004 Lalande-Borie, St-Julien	\$21.99
91 points Clyde. Delicious wine. Classic style. According to the <i>Wine Spectator</i> : "Aromas of berry, earth and chocolate. Medium-bodied, with silky tannins and a light finish..."	
2004 les Allées de Cantemerle	\$16.99
2004 Verdignan, Haut-Médoc	\$12.99
Fabulous bargain. Super classic and delicious.	

CLASSIC WINES

1966 Rouget, Pomerol	\$99.99
1975 Pichon-Lalande, Pauillac	\$149.99
This wine is outstanding—rich and spicy!	
1982 La Lagune, Médoc	\$199.00
1987 Pichon-Baron, Pauillac (1.5L)	\$149.00
The first year in the transformation of Pichon-Baron from so-so to great property. Clyde picks this as superb value!	
1989 Verdignan, Médoc (1.5L)	\$99.99
1990 Pichon-Lalande, Pauillac	\$179.00
1990 Verdignan, Médoc (1.5L)	\$99.99
1991 Latour, Pauillac	\$349.00
1993 Pichon-Lalande, Pauillac (1.5L)	\$179.00
1994 Angélu, St-Emilion	\$189.00
1994 Pichon-Lalande, Pauillac	Inquire
1995 Lynch-Bages, Pauillac	\$99.00

1995 Pichon-Lalande, Pauillac	\$189.99
1995 Pichon-Baron, Pauillac	\$119.99
91 points Robert Parker.	
1996 Angélu, St-Emilion (1.5L)	\$399.00
1996 Clos du Marquis, St-Julien	\$79.99
91 points <i>Wine Spectator</i> : "Beautiful aromas of currant, lightly toasted oak and perfume. Full-bodied, with chewy tannins and a tight finish."	
1996 d'Armailhac (3L)	\$299.00
1996 Latour, Pauillac	\$499.00
1996 Lafite-Rothschild (1.5L)	\$1,699.00
1997 Berliquet, St-Emilion	\$34.99
1997 Branaire-Ducru, St-Julien	\$49.99
1997 Malartic-Lagravière, Pessac	\$34.99
Don't miss these killer value 1997s.	
1997 Labegorce, Margaux (1.5L)	\$69.99
1997 Labegorce, Margaux (3L)	\$189.00
Sweet and lovely right now—old school style.	
1998 Latour, Pauillac	\$299.00
1998 Pichon-Lalande, Pauillac	\$79.99
1999 Cos d'Estournel, St-Estèphe	\$119.00
1999 Labegorce, Margaux	\$36.99
1999 Labegorce, Margaux (1.5L)	\$74.99
Elegant. Old school Bordeaux. This classic Margaux is sweet and forward with no hard edges. Tasted out of magnum in early June.	
1999 Latour, Pauillac	\$299.00
1999 Monbousquet, St-Emilion	\$79.99
94 points Robert Parker: "The dense ruby/purple-colored 1999 Monbousquet exhibits a Port-like bouquet of super-ripe black cherry and black currant fruit intermixed with scents of coffee, tobacco, and vanilla."	
1999 Pavie-Macquin, St-Emilion	\$79.99
91-92 points ST: "Vibrant aromas of crushed boysenberry, blueberry and mineral scents. Thick, fresh, youthful and sweet; a real fruit bomb on the nose and palate."	
1999 Pichon-Lalande, Pauillac	\$79.99
2000 Ausone, St-Emilion	\$799.00
2000 Calon-Ségur, St-Estèphe	\$99.99
94 points Robert Parker: "A dense, traditionally crafted wine for those with patience."	
2000 Haut-Brion, Pessac	\$599.00
2001 du Tertre, Margaux	\$49.99
90 points Robert Parker: "Broad and sexy, with supple tannin, it offers beguiling notes of toast, black currant liqueur, violets, and licorice in a seductive, opulent, medium to full-bodied, accessible style. It may deserve another point or two for pure pleasure..."	

2001 Larrivet-Haut-Brion-Clyde pick	\$39.99
90 points Robert Parker: "A sleeper of the vintage, this impeccably run estate has fashioned a supple textured, complex 2001."	
2002 Lafite-Rothschild, Pauillac	\$499.00
2003 Haut-Bailly, Pessac	\$49.99
2003 Lafite-Rothschild, Pauillac	\$799.00
2003 Lagrange, St-Julien	\$39.99
2003 Latour, Pauillac	\$999.00
2003 Lynch-Bages, Pauillac	\$89.99
2004 Reserve de Comtesse, Pauillac	\$33.99

SAUTERNES

1989 Guiraud, Sauternes	Inquire
Mature and ready to enjoy. Superb bargain.	
2005 Climens (375ml)	\$54.99
2005 d'Yquem-95-100 points WS	\$599.00
2005 Guiraud	Inquire
#4 in the <i>Spectator's</i> Top 100 of 2008.	
2005 Lafaurie-Peyraguey	\$44.99
93 points <i>Wine Enthusiast</i> : "Classic Sauternes."	
2005 la Tour Blanche	\$49.99
93 points Robert Parker.	
2006 Suduiraut (375ml)	\$34.99
2006 Rieussec	\$69.99
These 2006s are highly scored.	

WHITE BORDEAUX/ROSÉ

2006 Ducla Experience XIV	\$14.99
Rich, round, with a great finish.	
2006 L'Avocat Blanc*	\$16.99
Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character comes through, giving a crisp finish.	
2007 Lynch-Bages Blanc*-Just in!	\$44.99
One of their best ever. Great balance. I love '07 whites.	
2007 Clos Floridene, Graves	\$24.99
2007 Reynon VV Blanc*	\$14.99
Denis Dubourdieu is the best Sauvignon Blanc maker in the world. Try these and see why!	
2007 Cantelys Blanc, Pessac*	\$19.99
Toasty aromas and quite rich on the palate.	
2008 La Gatte Blanc, Bordeaux*	\$10.99
Superb balance and quite rich. 70% Sauvignon Gris, 30% Merlot.	
2008 La Gatte Rosé*	\$9.99
Makes a wonderful year-round accompaniment to shellfish, white meats, smoked meat and fish.	



We still have a few 2005 Bordeaux in stock—this is the vintage everyone wants—but they're slipping away. Fortunately the excellent 2006s are steadily arriving and the prices are better than ever. This is just a partial list of our inventory. Visit KLWines.com for more Bordeaux.

2005 & 2006 BORDEAUX IN STOCK

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

2005 VALUES UNDER \$30

Arnauton, Fronsac*	\$14.99
Spicy, lively value!	
Bad Boy Bordeaux from Thunevin*	\$19.99
Bailly de Camensac, Medoc*	\$19.99
Second wine of Camensac. Sweet and elegant!	
Benjamin de Sansonnet, St-Emilion*	\$26.99
Bois Malot, Bordeaux Sup*	\$10.99
Bourbon La Chapelle, Médoc*	\$12.99
Camensac, Médoc-91-93 points WE	\$24.99
Carignan Prima, Premières Côtes	\$19.99
90 points Robert Parker. A lovely wine. Value!	
Chantegrive, Graves-Lovely, elegant	\$19.99
Clarendelle-from Haut-Brion people.	\$14.99
Clos Kalinda, St-Emilion*	\$26.99
A spicy, lively, full-flavored Right Bank!	
Coufran, Médoc	\$16.99
d'Arche, Haut-Médoc*	\$24.99
de Pressac, St-Emilion-92 points WS	\$29.99
Dom. de Montalon, Bordeaux Sup*	\$14.99
La Gatte Cuvée Tradition, Bordeaux*	\$12.99
Ducluzeau, Lustrac*	\$19.99
Great Borie property. Superb value!	
de l'Etang, Clos Kalinda Cuvée*	\$16.99
Gigault "Cuvée Viva" Blaye	\$19.99
La Couronne, Montagne St-Emilion*	\$17.99
La Fleur Bibian, Lustrac	\$13.99
Lanessan, Médoc	\$24.99
Laubarit "VV" Bordeaux*-Biodynamic	\$11.99
L'Avocat, Bordeaux*	\$17.99
Delicious value! Mineral and earthy flavors.	
Les Allees de Cantemerle (375ml)	\$9.99
Le Castelet, Pomerol*	\$29.99
Marquis de Calon, St-Estèphe	\$29.99
Marjosse Rouge	\$14.99
Malmaison, Moulis-91 points WS	\$24.99
Moulin Haut-Laroque, Fronsac*	\$24.99
Paloumey, Haut-Médoc	\$14.99
Plain Pont, Fronsac*	\$19.99
Vibrant, toasty, sexy wine. Top 100 from Clyde.	
Rocher Bellevue Figeac, St-Emilion	\$29.99
St Jacques de Siran, Bord Sup*	\$14.99
St-Hilaire, Medoc*-Back for third time.	\$16.99

Trebiac, Graves*	\$14.99
Valentons Canteloup, Bord Sup*	\$10.99
Villegeorge, Haut-Médoc*	\$22.99
Vieux Château Palon, Montagne*	\$19.99
91 points from Clyde.	

2006 VALUES UNDER \$30

Bernadotte, Haut-Médoc	\$14.99
Biro, Bordeaux-K&L Favorite	\$12.99
Bourgneuf, Pomerol	\$29.99
Cantemerle, Haut-Médoc	\$29.99
Probably the best value 2006 in all of Bordeaux!	
Corbin, St-Emilion-Superb!	\$24.99
d'Aiguilhe, Côte de Castillon	\$24.99
Fonreaud, Lustrac-Old school ager	\$9.99
Joanin Becot, Côtes de Castillon	\$23.99
Larmande, St-Emilion	\$29.99
La Grave à Pomerol, Pomerol	\$29.99
Le Fer, St-Emilion-A fabulous value!	\$24.99
Next to Angéus property. Superb!	
Les Tours de Peyrat "VV" Blaye*	\$14.99
Lugagnac, Bordeaux Superiore*	\$12.99
These two are as good as their 2005s!	
Malartic-Lagravière, Pessac	\$29.99
Malmaison, Moulis	\$19.99
90 points and a Smart Buy, <i>Wine Spectator</i> .	
Pagodes de Cos, St-Estèphe	\$29.99
Picard, St-Estèphe-A gutsy value!	\$16.99
Phélan-Ségur, St-Estèphe	\$29.99
Puygueraud, Côtes de Castillon	\$16.99
As good as their fabulous 2005.	
Rouget, Pomerol-90 points RP	\$29.99
Seigneurs d'Aiguilhe, Castillon	\$14.99

2005 CLASSIC WINES

Bahans Haut-Brion, Pessac	\$59.99
Brane Cantenac, Margaux	\$69.99
Calon-Ségur, St-Estèphe	\$99.99
Chasse-Spleen, Moulis-Fabulous	\$39.99
Clos des Jacobins, St-Emilion	\$49.99
d'Armailhac, Pauillac	\$46.99
d'Aiguilhe, Côtes de Castillon	\$37.99
Fleur de Bouard, Lalande Pomerol	\$39.99
Haut-Bages Libéral, Pauillac	\$49.99
Lagrange, St-Julien	\$59.99
Larmande, St-Emilion (1.5L)	\$69.99
Langoa-Barton, St-Julien	\$69.99
Lascombes, Margaux	\$69.99
Léoville-Barton, St-Julien	\$139.99

Léoville-Barton, St-Julien (1.5L)	\$229.99
Mejean, Graves (1.5L)-91 points RP	\$49.99
Pedesclaux, Pauillac-Fabulous value!	\$39.99
Pichon-Lalande, Pauillac (1.5L)	\$249.00
Quinault d'Enclos, St-Emilion	\$49.99
Rauzan-Ségla, Margaux	\$129.99
Rauzan-Ségla, Margaux (1.5L)	\$299.99
97 points WS; the #2 wine of the year!	
Rouget, Pomerol	\$39.99
Reserve de Léoville-Barton	\$36.99
Reserve de Comtesse Lalande	Inquire
Reserve de Comtesse Lalande (1.5L)	\$89.99
Smith-Haut-Lafitte, Pessac	\$84.99
Talbot, St-Julien	\$59.99

2006 BORDEAUX CLASSICS

Angéus, St-Emilion	Inquire
Brancaire-Ducru, St-Julien	\$39.99
Canon-La-Gaffelière, St-Emilion	\$59.99
Clinet, Pomerol	\$49.99
Clos Fourtet, St-Emilion-91 points RP	\$49.99
Cos d'Estournel, St-Estèphe (1.5L)	\$199.00
d'Armailhac, Pauillac	\$39.99
Gazin, Pomerol-93 points WS	\$59.99
Giscours, Margaux-91 points WS	\$39.99
Giscours, Margaux (1.5L)	\$39.99
Haut-Bailly, Pessac	\$64.99
Haut-Bailly, Pessac (3L)	\$259.99
Kirwan, Margaux-90 points WS	\$39.99
Kirwan, Margaux (1.5L)	\$79.99
Lagrange, St-Julien-91 points RP	\$34.99
La Mondotte, St-Emilion	\$199.00
Larcis Ducasse, St-Emilion	\$39.99
Langoa-Barton, St-Julien	\$49.99
Langoa-Barton, St-Julien (1.5L)	\$89.99
91 points <i>Wine Spectator</i> . A Clyde Beffa pick.	
Léoville-Barton, St-Julien-Huge score	\$69.99
Le Gay, Pomerol-93 points RP	\$79.99
Léoville-Poyferré, St-Julien	\$69.99
Lucia, St-Emilion	\$29.99
Lynch-Bages, Pauillac	\$49.99
Nenin, Pomerol-91 points RP	\$49.99
Palmer XIXth Century Historical	\$249.99
Pierre de Lune, St-Emilion	\$39.99
Pichon-Baron, Pauillac	\$99.99
Pichon-Lalande, Pauillac	\$99.99
Pichon-Lalande, Pauillac (3L)	\$399.00
Pontet-Canet (3L)	\$299.00
St-Pierre, St-Julien-93 points RP	\$49.99

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



CABERNET SAUVIGNON

2004 Amici, Napa	\$34.99
2004 Bergevin Lane "Alder Ridge"	\$24.99
2004 Columbia Crest "Walter Clore"	\$17.99
2004 Heitz Cellars, Napa	\$39.99
2004 Schweiger, Spring Mountain	\$34.99
2005 Aia (Miner Family), Napa	\$24.99
2005 Beaulieu, Rutherford	\$26.99
2005 Bravante, Howell Mountain	\$59.99
2005 Buoncristiani "O.P.C."	\$38.99
2005 Ch Montelena "Estate"	\$104.99
2005 Ch Montelena, Napa	\$41.99
2005 Ch St Jean, Sonoma	\$19.98
2005 Cloverdale Ranch, Alex Valley	\$22.99
2005 Donati Family, Monterey	\$17.99
2005 Flora Springs, Napa	\$24.99
2005 Freemark Abbey, Napa	\$26.99
2005 Gundlach Bundschu, Sonoma	\$19.99
2005 Hall Vineyards, Napa	\$34.99
2005 Lancaster Estate "Sophia's"	\$34.99
2005 Olema, Napa	\$18.99
2005 Roth, Alexander Valley	\$24.99
2005 Rubicon Estate "Cask"	\$49.99
2005 Silver Oak, Alexander Valley	\$59.99
2005 Silverado, Napa	\$29.99
2005 Simi "Landslide Vineyard"	\$26.99
2005 Trefethen, Napa	\$35.99
2005 Whitehall Lane, Napa	\$49.99
2006 Audelssa, Sonoma	\$29.99
2006 Benziger, Sonoma	\$15.99
2006 Buehler, Napa	\$21.99
2006 Cannonball, California	\$12.99
2006 Columbia Crest Grand Estates	\$7.99
2006 Estancia, Paso Robles	\$21.99
2006 Fisticuffs, Napa	\$24.99
2006 Fuse, Napa	\$21.99
2006 Groth, Napa	\$44.99
2006 House "Magnificent Wine Co"	\$8.99
2006 Januik, Columbia Valley	\$26.99
2006 Justin "Isosceles"	\$54.99
2006 Kalinda "Reserve"	\$29.99
2006 Larkmead, Napa	\$54.99
2006 Lewis "Reserve"	\$112.99
2006 Napanook, Napa	\$39.99
2006 Novelty Hill, Columbia Valley	\$19.99
2006 Raymond "Reserve"	\$26.99
2006 Red Lion, California	\$12.99
2006 Ridge, Santa Cruz	\$34.99
2006 Sbragia "Andolsen"	\$29.99

2006 Shafer "One Point Five"	\$69.99
2006 Stephen Vincent, California	\$9.99
2006 Viña Robles "Huerhuero"	\$14.99
2006 Wente "Charles Wetmore"	\$19.99
2007 Broadside "Margarita"	\$17.99
2007 Decoy, Napa	\$27.99
2007 Foxglove, Paso Robles	\$13.99
2007 J Lohr "Seven Oaks"	\$12.99
2007 Joel Gott "815 Blend"	\$13.99
2007 Justin "The Orphan"	\$15.99
2007 Justin, Paso Robles	\$21.99
2007 Kalinda, Napa	\$16.99
2007 Kirkham Peak, Napa	\$17.99
2007 La Fenêtre "À Côté"	\$18.99
2007 Layer Cake, Napa	\$24.99
2007 L'Ecole No 41 "Recess Red"	\$19.99
2007 McManis, California	\$9.99
2007 Owen Roe "Sharecropper's"	\$19.99
2007 Rutherford Ranch, Napa	\$15.99
2007 Side Job, Sonoma	\$17.99
2007 The Show, California	\$11.99

MERLOT

2003 Ch Ste Michelle "Indian Wells"	\$12.99
2004 Silverado, Napa	\$24.99
2005 Rombauer, Napa	\$27.99
2005 Swanson, Napa	\$21.99
2006 Columbia Crest Grand Estates	\$7.99
2006 Duckhorn, Napa	\$51.99
2006 Ferrari-Carano, Sonoma	\$19.99
2006 Kirkham Peak, Napa	\$17.99
2006 L'Ecole No 41, Columbia	\$27.99
2006 Paloma, Napa	\$49.99
2006 Parcel 41, Napa	\$16.99
2006 Stephen Vincent, California	\$9.99
2006 Twenty Rows, California	\$19.99
2008 McManis, California	\$7.99

PINOT NOIR

2005 Argyle "Nuthouse"	\$44.99
2006 Adelaida "HMR Estate"	\$27.99
2006 Argyle "Spirithouse"	\$44.99
2006 Domaine Serene "Evenstad"	\$54.99
2006 Domaine Serene "Yamhill"	\$37.99
2006 Etude, Carneros	\$35.99
2006 Joseph Swan "Cuvée de Trois"	\$26.99
2006 Londer, Anderson Valley	\$29.99
2006 Marimar Estate "La Masia"	\$29.99
2006 Pessagno "Four Boys"	\$49.99
2007 A to Z, Oregon	\$14.99

2007 Alpen Cellars, Trinity County	\$16.99
2007 Au Bon Climat, Santa Barbara	\$19.99
2007 Brooks, Willamette Valley	\$18.99
2007 Calera, Central Coast	\$19.99
2007 Flowers, Sonoma Coast	\$44.99
2007 Foley, Sta Rita Hills	\$34.99
2007 Fort Ross, Sonoma Coast	\$29.99
2007 Joseph Swan "Cuvée de Trois"	\$26.99
2007 Loring "Garys' Vineyard"	\$34.99
2007 Loring "Keefer Ranch"	\$39.99
2007 Mark West, California	\$9.99
2007 Morgan "Twelve Clones"	\$26.99
2007 Patz & Hall, Sonoma Coast	\$33.99
2007 Poppy, Monterey	\$10.99
2007 Praxis, Monterey	\$15.99
2007 Redemption, Monterey	\$29.99
2007 Rex Hill, Oregon	\$19.99
2007 Sanford, Sta Rita Hills	\$32.99
2007 Taz, Santa Barbara	\$17.99
2007 Vergari, Russian River	\$23.99
2007 Walter Hansel "Estate"	\$31.99
2007 Willowbrook, Mendocino	\$16.99
2007 ZD, Carneros	\$32.99
2008 Castle Rock, Central Coast	\$9.99
2008 Kalinda, Sonoma Coast	\$16.99
2008 Luli, Santa Lucia Highlands	\$19.99
2008 McManis, California	\$9.99
2008 Melville "Estate-Verna's"	\$19.99
2008 Owen Roe "Sharecropper's"	\$23.99

SYRAH & PETITE SIRAH

2005 Chesebro "Cedar Lane"	\$14.99
2005 Ridge "Lytton West"	\$29.99
2005 Zaca Mesa, Santa Ynez	\$16.99
2006 Andrew Murray	
"Tous les Jours"	\$14.99
2006 Carica "Kick Ranch"	\$29.99
2006 Castle Rock, Columbia Valley	\$9.99
2006 CL, Sonoma Coast	\$10.99
2006 Copain "L'Hiver"	\$12.99
2006 Efeste "Ceidleigh"	\$29.99
2006 Gramercy Cellars, Walla Walla	\$39.99
2006 Hogue "Genesis"	\$12.99
2006 Stolpman "Estate"	\$16.99
2006 T-Vine Cellars Napa PS	\$33.99
2007 Bogle California Petite Sirah	\$9.99
2007 Charles Smith "Boom Boom"	\$14.99
2007 Eric Kent, Dry Creek	\$23.99
2007 Holus-Bolus, Santa Ynez	\$24.99
2007 Jelly Roll, Santa Ynez	\$32.99



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

2007 La Fenêtre "À Côté"	\$21.99
2007 McManis California Petite Sirah	\$9.99
2007 Melville "Estate-Verna's"	\$19.99
2007 Neyers "Old Lakeville Road"	\$28.99

ZINFANDEL

2006 Four Vines "Old Vine Cuvée"	\$10.99
2006 Kalinda, Napa	\$16.99
2006 Klinker Brick "Old Vine"	\$14.99
2006 Peterson, Dry Creek	\$19.99
2006 Ravenswood "Belloni"	\$24.99
2006 Ravenswood "Teldeschi"	\$24.99
2006 Ridge "Lytton Springs"	\$32.99
2006 Seghesio "Cortina"	\$29.99
2006 Storybook	
"Eastern Exposures"	\$39.99
2006 T-Vine Cellars, Napa	\$33.99
2006 Wall Cellars, Napa	\$13.99
2006 Windmill "Old Vine"	\$9.99
2007 Bogle "Old Vines"	\$9.99
2007 Cline, California	\$8.99
2007 Dashe, Dry Creek	\$19.99
2007 Foxglove, Paso Robles	\$13.99
2007 Frog's, Leap Napa	\$23.99
2007 J Runquist "Z"	\$19.99
2007 Joel Gott, California	\$12.99
2007 Mauritsen, Dry Creek	\$22.99
2007 Rancho Zabaco "Heritage"	\$12.99
2007 Ridge "Geyserville"	\$29.99
2007 Ridge "Three Valleys"	\$18.99
2007 Rombauer, California	\$26.99
2007 Shenandoah "Special Reserve"	\$9.99
2007 Sobon Estate "Rocky Top"	\$12.99
2008 Seghesio, Sonoma	\$19.99

MISC. REDS

2005 Ch Ste Michelle "Orphelin"	\$14.99
2005 Domenico Montepulciano	\$12.99
2005 Purisima Canyon Red	\$9.99
2006 Cambiata Tannat	\$24.99
2006 Fort Ross "Fort Ross" Pinotage	\$29.99
2006 Paraduxx, Napa Valley	\$47.99
2007 Folie à Deux "Menage à Trois"	\$8.98
2007 Hey Mambo "Sultry Red"	\$8.99
2007 Lioco "Indica"	\$16.99
2007 Orin Swift "The Prisoner"	\$34.99
2008 Evening Land "Celebration"	\$19.99
Sean Thackrey Pleiades XVII	\$22.99
Urbanite Cellars "Redart"	\$9.99

CHARDONNAY

2005 Arrowood "Reserve Speciale"	\$34.99
2005 Chalk Hill "Estate"	\$32.99
2005 Ch St Jean "Reserve"	\$22.99
2005 Gary Farrell "Cresta Ridge"	\$34.99
2006 Byron, Santa Maria	\$17.99
2006 Cambria "Katherine's"	\$16.99
2006 Ch Souverain	\$11.99
2006 Ch St Jean "Robert Young"	\$21.99
2006 Clos du Val, Carneros	\$18.99
2006 De Loach, Russian River	\$12.99
2006 J Wine, Russian River	\$19.99
2006 Moobuzz, Sonoma Coast	\$9.99
2006 Mount Eden "Estate"	\$42.99
2006 Murphy-Goode, Sonoma	\$12.99
2006 Newton "Unfiltered"	\$39.99
2006 Sbragia "Gamble Ranch"	\$32.99
2006 St Clement, Napa	\$12.99
2006 Stony Hill, Napa	\$36.99
2006 Talbott "Sleepy Hollow"	\$29.99
2006 Tolosa "Estate"	\$16.99
2006 Trefethen "Oak Knoll"	\$24.99
2007 Cakebread, Napa	\$36.99
2007 Carmel Road, Monterey	\$13.99
2007 Chalone "Estate"	\$19.99
2007 Ch Montelena, Napa	\$44.99
2007 Cuvaision, Carneros	\$15.99
2007 Eric Kent, Russian River	\$37.99
2007 Far Niente, Napa	\$44.99
2007 Flowers, Sonoma Coast	\$42.99
2007 Foley, Sta Rita Hills	\$24.99
2007 Gainey, Sta Rita Hills	\$17.99
2007 Groth, Napa	\$21.99
2007 Heitz Cellar, Napa	\$16.99
2007 J Lohr "Riverstone"	\$11.99
2007 Kali Hart, Monterey	\$13.99
2007 Kendall-Jackson "Camelot"	\$25.99
2007 Lewis Cellars "Barcaglia Lane"	\$59.99
2007 Lewis Cellars "Reserve"	\$59.99
2007 MacRostie, Carneros	\$17.99
2007 McManis, California	\$7.99
2007 Melville "Estate-Verna's"	\$18.99
2007 Morgan "Highland"	\$21.99
2007 Morgan "Metallico"	\$17.99
2007 Mount Eden "Wolff Vineyard"	\$17.99
2007 Newton "Red Label"	\$14.99
2007 Patz & Hall, Napa	\$31.99
2007 Ridge "Estate"	\$35.99
2007 Rombauer, Carneros	\$29.99

2007 Sbragia "Home Ranch"	\$24.99
2007 Shafer "Red Shoulder"	\$44.99
2007 Stuhlmuller Vineyards	\$21.99
2007 Talley Estate, Arroyo Grande	\$24.99
2007 Taz, Santa Barbara	\$15.99
2007 Terraces, Napa Valley	\$24.99
2007 Testarossa "Castello"	\$22.99
2007 Walter Hansel "Cahill Lane"	\$35.99
2007 Wente "Morning Fog"	\$9.99
2008 Alpen Cellars, Trinity County	\$12.99
2008 Columbia Crest Grand Estates	\$7.99
2008 Four Vines "Naked"	\$10.99
2008 Foxglove, Central Coast	\$12.99
2008 Kalinda, Napa	\$17.99
2008 Lioco, Sonoma	\$19.99
2008 McManis, California	\$7.99
2008 Napa Cellars, Napa	\$14.99

SAUVIGNON BLANC

2006 Chalk Hill "Estate"	\$24.99
2007 Castle Rock "Reserve"	\$9.99
2007 Frei Brothers "Reserve"	\$13.99
2007 Geysler Peak	\$9.99
2007 Mason, Napa	\$13.99
2007 Voss, Rutherford	\$14.98
2008 Barber Cellars "Lazarie"	\$14.99
2008 Brander, Santa Ynez	\$10.99
2008 Ch St Jean Fumé Blanc	\$10.99
2008 Duckhorn, Napa	\$26.99
2008 Groth, Napa	\$15.99
2008 Honig, Napa	\$13.99
2008 Kalinda, Mendocino	\$11.99
2008 Pomelo, California	\$8.99
2008 St Supéry, Napa	\$16.99
2008 Vina Robles "Jardine"	\$9.99
2008 Wildhurst "Reserve"	\$8.99

MISC WHITES

2007 Bridlewood Viognier	\$14.99
2007 King Estate Pinot Gris	\$12.99
2007 Luna Napa Pinot Grigio	\$14.99
2007 Miner "Simpson" Viognier	\$16.99
2007 Pine Ridge Chenin/Viognier	\$9.99
2007 Stag's Leap Viognier	\$19.99
2008 Alban Central Coast Viognier	\$23.99
2008 Benton Lane Pinot Gris	\$14.99
2008 Cambiata Albariño	\$19.99
2008 Kung Fu Girl Riesling	\$12.99
2008 Pine Ridge Chenin/Viognier	\$10.99
2008 Smith-Madrone Riesling	\$24.99

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MISC TUSCANY

2008 Maritma "4 Old Guys" Sangiovese -Outstanding Value	\$7.99
2008 Tenuta di Sesta "Camponovo" Sangiovese*	\$9.99
2007 Villa Pillo Borgoforte	\$11.99
2007 La Fortuna Fortunello*	\$14.99
2007 La Mozza I Perazzi Morellino di Scansano	\$15.99
2007 Tenuta di Sesta Rosso di Montalcino*	\$16.99
2006 Tenuta di Biserno Insoglio del Cinghiale-91 points WN	\$19.95
2006 Ferrero Rosso di Montalcino*	\$19.99
2007 Baricci Rosso di Montalcino*	\$19.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
2007 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2007 Tenuta di Ornellaia "Le Volte"	\$26.99
2004 Poggiarellino Brunello di Montalcino*-91 points WS	\$29.99
2004 Tenuta di Sesta Brunello di Montalcino*-90 points WE	\$34.99
2004 Ferrero Brunello di Montalcino*-91 points WS	\$34.99
2004 Baricci Brunello di Montalcino*	\$39.99
2004 La Fortuna Brunello di Montalcino*-92 points WE	\$39.99
2003 La Fortuna Brunello di Montalcino*-90 points RP	\$39.99
2004 Caparzo Brunello di Montalcino-91 points RP	\$39.99
2004 Rocca di Montegrossi "Geremia"*-93 points RP	\$39.99
2007 Tenuta San Guido "Guidalberto"	\$44.95
2004 Poggio il Castellare Brunello di Montalcino 96 points Wine Spectator.	\$44.95
2004 Solaria Brunello di Montalcino-94 points WS	\$44.99
2004 La Poderina Brunello di Montalcino-93 points WS	\$49.99
2004 Banfi Brunello di Montalcino-93 points WS	\$49.99
2004 Banfi Brunello di Montalcino "Poggio alle Mura" 94 points Wine Spectator.	\$59.99
2004 La Gerla "Vigna gli Angeli" Brunello di Montalcino 92 points Wine Spectator.	\$71.99
2004 Fattoria Le Pupille Saffredi-97 points WS	\$94.99
2004 Valdicava Brunello di Montalcino-95 points WS	\$118.99
2006 Tenuta dell'Ornellaia-97 points RP	\$169.99
2003 Valdicava Brunello "Madonna del Piano" Riserva 93 points Robert Parker's Wine Advocate.	\$129.99
2004 Argiano Brunello di Montalcino-94 points WS	\$44.99
2004 Altesino Brunello di Montalcino-92 points WS	\$44.99
2004 Collemattoni Brunello di Montalcino-95 points WS	\$46.99
2004 Fanti Brunello di Montalcino-94 points WS	\$53.99
2004 Castelgiocondo Brunello di Montalcino-95 points WS	\$54.99
2004 Poggio Antico Brunello di Montalcino-91 points WS	\$58.99
2004 Poggio Antico "Altero" Brunello di Montalcino 92 points Wine Spectator.	\$74.99
2004 Altesino "Montosoli" Brunello-95 points WS	\$74.99

MISC PIEDMONT

2008 Fontanafredda Briccotondo Barbera	\$10.99
2004 Ruggeri Corsini Dolcetto d'Alba*	\$12.99

2007 Icardi Cortese L'Aurora	\$13.99
2007 Mutti "Bosco Barona" Barbera	\$15.99
2007 Pelissero "Munfrina" Dolcetto d'Alba	\$16.99
2004 Ruggeri Corsini Nebbiolo d'Alba*	\$19.99
2007 Angelo Germano "La Solegiatta" Barbera	\$19.99
2006 Ruggeri Corsini "Armujan" Barbera*	\$22.99

BAROLO/BARBADESCO

2004 Angelo Germano Barolo	\$34.99
2004 Mauro Veglio "Gattera" Barolo	\$42.99
2004 Mauro Veglio "Arborina" Barolo	\$43.99
2004 Mauro Veglio "Castelloto" Barolo	\$44.99
2004 Produttori del Barbaresco "Montestefano" Riserva	\$54.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2008 Blason Pinot Grigio* It's Back! The best value in Pinot Grigio.	\$8.99
2007 Falesco Vitiano	\$8.99
2007 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2008 Blason Rosato*	\$9.99
2008 Contesa Cerasuolo Montepulciano Rosé	\$9.99
2007 Ermacora Pinot Bianco*-2 glasses GR	\$12.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
NV Ruggeri "Gold Label" Prosecco	\$14.99
2007 Bastianich Friulano	\$15.95
NV Silvano Follador Prosecco Brut*	\$17.99
2007 Blason Bianco* (3L Bag-in-a-Box)	\$19.99
2007 Blason Rosso* (3L Bag-in-a-Box)	\$19.99
2007 Santa Margherita Pinot Grigio	\$19.99
2007 Cantina Valle Isarco Kerner "Aristos"-2 Glasses GR	\$25.99
2007 Jermann Pinot Grigio	\$32.99

PUGLIA, SICILY, SARDINIA & CAMPANIA

2008 Tormaresca Neprica	\$8.95
2008 Il Trullo Primitivo del Salento	\$8.99
2007 Feudo Arancio Pinot Noir	\$8.99
2007 Posta Arignano San Severo Rosso Puglia*	\$9.99
2007 Vinosia Primitivo di Salento IGT	\$9.99
2007 Gulfi Rossojbleo Nero d'Avola	\$11.99
2007 San Francesco Cirò	\$12.99
2007 Vigneti Reale "Norie" Negroamaro	\$12.99
2008 Valle dell'Acate Case Ibidini Nero d'Avola	\$12.99
2005 Sella e Mosca Cannonau	\$12.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2007 Benanti Rosso di Verzella Etna Rosso	\$16.99
2005 Pasetti "Testarossa" Montepulciano d'Abruzzo	\$25.99
2004 Benanti Serra della Contessa Etna Rosso-93 points WA	\$39.99



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

CHABLIS

1999 Chablis Grand Cru, Blanchot, Domaine Vocoret	\$29.99
2006 Chablis 1er, Fourchaume, Nathalie & Giles Fèvre	\$23.99
2006 Chablis 1er Cru, Vaillons, Domaine Louis Moreau*	\$23.99
2006 Chablis 1er, L'Homme Morte/Fourchaume, l'Églantière*	\$29.99
2006 Chablis Grand Cru, Les Clos, Louis Moreau	\$44.99
2007 Chablis, Champs Royaux, William Fèvre	\$18.99
2007 Chablis, l'Églantière	\$17.99
2007 Chablis 1er Cru, Vau de Vey, Domaine des Malandes	\$29.99
2007 Chablis 1er Cru, Sechet, Domaine Vincent Dauvissat	\$46.99

CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$139.95
2005 Mercurey, La Plante Chassey, C&D Derain	\$19.99
2005 Mercurey 1er Cru, Clos Paradis, Emile Chandesais*	\$23.99
2005 Mercurey 1er Cru, Clos du Roi, Emile Chandesais*	\$23.99
2005 Morey-St-Denis, Domaine Jean/Stephane Magnien*	\$29.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion*	\$59.99
2005 Savigny-lès-Beaune, Domaine Vincent Sauvestre*	\$23.99
2005 Volnay 1er Cru, Angles/Ronceret, Nicolas Rossignol	\$49.99
2006 Beaune 1er Cru, Clos des Ursules, Domaine Louis Jadot	\$49.99
2006 Beaune 1er Cru, Les Epenotes, Dom Gabriel Billard*	\$34.99
2006 Bonnes Mares, Grand Cru, Domaine Groffier	\$159.95
2006 Bourgogne Rouge, Domaine Mongeard-Mugneret	\$21.99
2006 Bourgogne Rouge, Cuvée Gerard Potel, Nicolas Potel	\$17.99
2006 Bourgogne Rouge, Domaine Regis Forey	\$23.99
2006 Chambertin Grand Cru, Rebourseau	\$129.95
2006 Charmes-Chambertin, Grand Cru, Stephane Magnien*	\$69.95
2006 Chambolle-Musigny, Domaine Stephane Magnien*	\$29.99
2006 Chambolle-Musigny, Les Athets, Domaine Tardy*	\$39.95
2006 Chambolle-Musigny 1er Cru, Amoureuses, Groffier	\$179.95
2006 Chambolle-Musigny 1er Cru, Les Baudes, Louis Jadot	\$89.99
2006 Chambolle-Musigny 1er Cru, Aux Echanges, N Potel	\$79.99
2006 Chambolle Musigny 1er Cru, Gruenchers, Liger-Belair	\$109.95
2006 Chambolle-Musigny 1er Cru, Les Hauts Doix, N Potel	\$79.99
2006 Chambolle-Musigny, V.V., Domaine Lignier-Michelot	\$59.99
2006 Côte de Nuits-Villages, Maison Joseph Drouhin	\$19.99
2006 Clos Vougeot, Grand Cru, Dom Mongeard-Mugneret	\$119.95
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy*	\$134.95
2006 Echézeaux, Les Treux, Grand Cru, Dom Jean Tardy*	\$109.95
2006 Fixin, La Place, Domaine Jean Tardy*	\$33.99
2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Fèvre*	\$39.99
2006 Nuits-St-Georges, 1er Cru, Les Pruliers, Dom Chicotot*	\$46.99
2006 Nuits-St-Georges, Au Bas de Combes, Dom Tardy*	\$34.99
2006 Pommard, Les Vaumuriens, Domaine Gabriel Billard*	\$34.99
2006 Pommard 1er Cru, Charmots, Domaine Gabriel Billard*	\$54.99
2006 Santenay 1er Cru, Gravières, Nicolas Potel	\$27.99
2006 Savigny-lès-Beaune 1er Cru, Fourneaux, Chandon de Brialles	\$22.99

2006 Savigny-lès-Beaune 1er Cru, Marconnets, N. Potel*	\$29.99
2006 Savigny-lès-Beaune, Grands Liards, D. Camus-Bruchon	\$22.99
2006 Volnay 1er Cru, les Pitures, Domaine J-M Boillot	\$65.99
2006 Vosne-Romanée, Domaine Mongeard-Mugneret	\$49.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy*	\$47.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Jean Tardy*	\$69.99
2007 Bourgogne Rouge, Domaine Desertaux-Ferrand	\$17.99
2007 Bourgogne Rouge, Tradition, Maison Moillard	\$14.99
2007 Chambolle-Musigny, Combe d'Orveau, Anne Gros	\$61.99
2007 Clos Vougeot Grand Maupertuis, Grand Cru, Domaine Anne Gros	\$139.99
2007 Richebourg, Domaine Anne Gros	\$299.95

WHITE BURGUNDY

NV Cremant de Bourgogne Rosé, Perle d'Aurore Louis Bouillot	\$13.99
2005 Givry, Emile Chandesais*	\$14.99
2005 Puligny-Montrachet, Benoit Ente	\$51.99
2005 Puligny-Montrachet 1er Cru, Champ Gain, Benoit Ente	\$67.99
2006 Bourgogne Aligoté, Domaine Fèvre*	\$15.99
2006 Bourgogne Blanc, Domaine Bernard Millot	\$17.99
2006 Bourgogne Aligoté, Domaine Ramonet	\$28.99
2006 Chassagne-Montrachet 1er, Morgeot, Dom Ramonet	\$75.99
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$49.99
2006 Chass-Montrachet 1er, Vergers, Fontaine-Gagnard	\$47.99
2006 Chass-Mont 1er, Grand Montagne, Fontaine-Gagnard	\$69.99
2006 Hautes Côtes de Nuits, Cuvée Marine, Anne Gros	\$29.99
2006 Meursault, Domaine Ballot-Millot*	\$44.99
2006 Meursault, Domaine Paul Chapelle	\$25.99
2006 Meursault 1er, Perrieres/Genevrières, Ballot-Millot*	\$59.95
2006 Pernand-Vergelesses 1er Cru, Sous Fretilles, Deux Montilles	\$29.99
2006 Puligny-Montrachet 1er Cru, Folatieres, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er Cru, Combettes, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er, Champs Gains, Maroslavac*	\$49.99
2007 Bourgogne Blanc, Domaine Roulot*	\$22.99
2007 Meursault, "Vireuils," Domaine Roulot*	\$59.99
2007 Pouilly Fuissé, Les Chataigniers, Domaine Nembrets*	\$19.99
2007 Pouilly Fuissé, Clos Combe Poncét, Domaine Nembrets*	\$26.99
2007 Pouilly-Fuissé, La Roche, Domaine de Nembrets*	\$28.99
2007 St-Aubin 1er Cru, Bas de Vermarain a l'Est, Sylvain Langoureau*	\$29.99
2008 Mâcon, Domaine Heritiers du Comte Lafon	\$19.99
2008 Mâcon, Source de Plaisir, Domaine de Nembrets*	\$28.99

HALF BOTTLES (375ML)

2007 Meursault Chevalières, Domaine Matrot	\$21.99
2005 Bourgogne Pinot Noir, Domaine Olivier Guyot	\$11.99
The has a lovely, deep ruby red color. Soft dark fruit nose. A fresh wine with silky tannins. Best if drunk while young. Can be laid down for 3-4 years.	

“The perfect cellar should always have at least two weeks worth of wine that is ready to drink and that pairs well with the home cuisine of the collector.”

Building the Perfect Cellar

A couple of months ago, Jeff Garneau here at K&L started a discussion about the “Perfect Cellar,” and it looks like I am the first one to post an opinion. This is one of my favorite wine subjects, and one that I have spent a great deal of time discussing with my father, Cinnamon and other members of the staff. I hope you enjoy my take on “Perfection.”

The perfect cellar should always have at least two weeks worth of wine that is ready to drink and that pairs well with the home cuisine of the collector. Keeping a good larder is critical to saving the wines that are meant to be saved. This is an absolute minimum in my mind, more would be better and allow for a more diverse range of occasions. The larder should always have at least a couple of bottles of Champagne in it—even if the customer does not drink it—it is essential to have around for a spontaneous gift or occasion. If Champagne is to the taste of the collector, a good dollop of non-vintage makes sense because of its longevity and instant drinkability.

The meat of a perfect cellar: at least 50% should be “drink or hold”—wines with considerable longevity that are, nevertheless, ready tonight. This saves the collector from running into a pair of traps: not having the right bottle to drink and having too many bottles go past their peak. I think the 1994 Léoville-Barton or 1991 Ch. Montelena are fantastic red examples of this, as are good quality white Bordeaux and white Burgundy. Vintage port from the 1980s and before should be strongly considered, if to the taste of the collector—they taste great now, and will outlive all but the youngest and luckiest person. Top German Riesling and Sauternes are also fine candidates as they show well young and keep for ages. Wines for the very long term, more than 10 years, should never make up more than 25% of the cellar, unless the cellar is quite large and the collector quite young. I would even go so far as to say that long term wines should be wines that cannot be easily acquired old—favorite Burgundy and, again, vintage Champagne.

I believe strongly in opportunistic cellar building; finding undervalued wines and loading up on them can really flesh out a collection. I have been lucky enough to get a lot of great Châteauneuf-du-Pape from producers that I can

no longer afford because of this strategy, as well as many fine bottles of Burgundy from producers that have escalated in price tremendously. On a final note, don't forget your California

Chardonnays. The big ones can go south in as little as 18 months! As I like to say, “keep your butter in the fridge!”

Gary Westby

CLYDE'S 08 BORDEAUX & FAVORITE VALUE PICKS

We just purchased some of the faster selling 2008s. Limited availability.

Angélus, St-Emilion (\$99.99) 92-94 points Robert Parker: “Made from yields of 30 hectoliters per hectare, this blend of 58% Merlot and 42% Cabernet Franc exhibits an inky/blue/purple color as well as a sweet bouquet of blueberries, blackberries, camphor, forest floor, and a hint of spring flowers...”

Branais-Ducru, St-Julien (\$39.99) 91-93+ points RP: “Sweet black raspberry and blueberry fruit intermixed with hints of acacia flowers and crushed rocks always provide Branais with a distinctive perfume. In the mouth, there is impressive purity, a powerful yet elegant style...”

Cos d'Estournel, St-Estèphe (\$109.99) 2008 Vintage Report: *** 85% Cab, 13% Merlot and 2% Cab Franc. A big crop with 22,000 cases; 78% of crop in *grand vin*. A seamless wine with laser-like focus. Asian spice, smoky aromas and red currants abound on the palate. As good as it gets. Stunning.

Lynch-Bages, Pauillac (\$64.99) 2008 Vintage Report: ** 78% Cabernet Sauvignon, 13% Merlot, 7% Cabernet Franc and 2% Petit Verdot. At property: Showing spice and peppery nuances on the nose. Lots of red currant flavors. Big wine. At UGC: Blackish color. Creamy, perfumy nose with a touch of grit on the palate. Expansive mid-palate. Sweet and fine and long on the palate. Excellent.

Léoville-Las Cases, St-Julien (\$129.99) 95-97+ points Robert Parker: “Readers should not be surprised that the 2008 Léoville-Las Cases is a great classic as the selection process here is as Draconian as at any of the first-growths.”

Smith-Haut-Lafitte, Pessac-Léognan (\$49.99) 93-95 points Robert Parker: “The 2008 Smith-Haut-Lafitte, which is somewhat reminiscent of the brilliant 1998, exhibits sweet cassia, tobacco leaf, earth, and barbecue characteristics in its complex aromatics.”

Don't miss these beauties. Great values for everyday drinking.

2005 St Jacques de Siran, Haut-Médoc (\$14.99) 42% Merlot, 36% Cabernet, 22% Cab Franc. Owned by the folks of Château Siran, so you know the wine is good. Very spicy with a rich, round texture on the palate. Great value.

2005 Coufran, Haut-Médoc (\$16.99) Just voted by expert Bordeaux panel (including myself and two others) as one of the top 100 Bordeaux wines selling for under \$35. 91-93 points *WE*.

2005 Plain Pont, Fronsac (\$19.99) I discovered this wine at the top 100 Bordeaux tasting in New York in December 2008. I love it for its purity and vibrancy. Full, complete, balanced and powerful.

2004 Verdignan, Haut-Médoc (\$12.99) Wow! This wine is fabulous. We just tasted it today and bought all that was available. Classic Bordeaux aromas. Sweet and elegant on the palate. This wine is so good! If you are a club member, you will get an even better price.

1999 Coufran, Haut-Médoc (Inquire) This wine is soft and elegant and ready right now. Sweet fruit. Old school Bordeaux. Perfect with a hamburger.

2001 Coufran, Haut-Médoc (\$10.99) A steal for this price. Superb value! According to Robert Parker: “...a medium-bodied, elegant wine offering up scents of plums, cherries, and loamy soil. With good sweetness, an attractive flavor profile, low acidity, and ripe tannin...”

Clyde Beffa Jr

GETTING TO KNOW: PASCAL MARCHAND

Describe your winemaking philosophy?

I am a low-interventionist who cares a lot about details, insisting to get optimal grapes from the vineyards and trying to make wines with a sense of place.

What wines or winemakers helped influence your philosophy?

I first worked with François Germain at Château de Chorey-lès-Beaune, then spent a year with Bruno Clair, getting deeper in the passion a winemaker can live, immersed in the Côte de Nuits... tasting more than often great bottles from the '60s, '70s and before. WOW.

[When] I started to make my own wines...such famous winemakers as Henry Jayer and Michel Lafarge were willing to share their knowledge. I also learned a lot from guys my age who were taking over domaines from their fathers... Big brain-storming sessions and tastings were so much help.

I am still learning from all the people I work with in different parts of the world.

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

In winemaking crucial decisions are made in the vineyards. It starts from there!

I am a firm believer in organic farming and have been looking for inspiration in some of the bio-dynamic principles for more than 20 years now. It definitely transmits an energy to the wines.

Clos des Epeneaux in Pommard is still in my mind more than 10 years after. Some of the greatest Grand Crus of the Côte de Nuits have been put in my hands...but I still hear the quiet buzz of the Clos des Epeneaux reassuring me.

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

I have always liked finesse... When I was younger though, I was stricken more by power and concentration. With more age, I perceive more the subtlety of elegant wines. But I think I still have concentration, it is still there in my wines and in the wines I like to drink. It is as if things are just reversing over the years—perhaps all part of a circle.

What do you drink when you are not drinking your own wine?

Last night it was a Meursault 1er cru Charmes 1996 magnum Roulot, followed by a Clos-de-Vougeot 2001 Anne Gros, a Pommard 1er Cru Les Rugiens 1988 de Montille, then a Volnay 1er Cru Cailleret 1985 Pousse d'Or and we finished with a Romanée-St-Vivant 1990 DRC. It was just an average Tuesday night out at Ma Cuisine in Beaune. (Laughing)

Of course, it is not always like that. I like wines from all over the world, it moves me when they are well made and transmit their “somewhere-ness.”

Read the full interview on [Blog.KLWines.com](#)



Name: Pascal Marchand

Winery/Wineries: Pascal Marchand, micro-négociant, Nuits-St-Georges, Burgundy; Domaine Jean Féry & Fils, Echevronne, Burgundy; Marchand & Burch in Western Australia, Veranda in Chile

Consulting winemaker on projects in Canada, California, Australia, Chile and Argentina

Number of years in business: 24

Spain

LO AUTÉNTICO *Low Alcohol Wines from Spain*

I can never get enough bone dry, refreshing whites and low alcohol, food friendly reds. Along those lines, this month we're featuring a brand new (both to K&L and the US market) Getariako Txakolina. If you are reading this, by now you will surely know that Getariako Txakoli is a moderately fizzy, zippy white wine produced in the hills outside of San Sebastián (Donostia) in Pais Vasco (Euskadi), Spain. You will also know that I have a tremendous soft spot for Txakoli of all types and colors, so yet again...Txakoli. Also, we have what is a first for me: wine from Asturias. Finally, I've got a wine from Ribera Sacra, another one of those regions that we are promoting in a big way since we happen to believe that it is Spain's next big player on the international wine scene with its fresh, mineral wines that are terrific unoaked yet very responsive to oak aging, and typically 13% and under in alcohol.

2008 Urki Getariako Txakolina (\$19.99) Whoa! This is DRY. Made from 100% Hondarribi Zuri, this wine is citric, with tart plum skins and a salty finish. If you thought that our other Txakoli was dry, then, as Bachman Turner Overdrive say every day on classic rock radio, “You ain't seen nuthin' yet.” This could well be the driest white wine in the store right now. Delicious, but only for those who can handle this degree of intense dryness.

2008 Monasterio de Corias “6 Octavos” Joven (\$14.99) Monasterio de Corias is one of only seven producers in the rugged region of Asturias,

which lies sandwiched between Galicia to the west, Cantabria to the east, and the spectacular Cantabrian mountains, particularly the dramatic, steep, easternmost portion known as the Picos de Europa, to the south. The bodega produces a tiny amount of wine in the pure slate covered region known as Vino de la tierra de Congas. Looking to add to your grape repertoire? Well, here you go: Carrasquén, Verdejo Negro and Mencía comprise this very light (in color and body) red wine. Fans of lighter, higher acid Loire and Jura reds will likely enjoy this immensely.

2006 Monasterio de Corias Crianza “8 Meses” (\$19.99) The bigger, oak-aged brother to the wine above, made from the same types of grapes, but from vines that average 80 years of age and yield a mere kilo per plant! Richer in the mouth, with tart cherry flavors and considerably more structure and tannins, this wine is persistent and a touch savory too. Cool stuff.

2007 Guímaro Mencía Viñas Viejas Ribera Sacra (\$29.99) Produced from the estate's oldest vines, this is very impressive wine indeed. Smoky, peppery, plum aromas lead to a slate mineral-laden palate, with traces of savory herbs and smoke as well. Imagine a top-notch Crozes-Hermitage, maybe even a Cornas, and you will get the idea here. Wow, this is serious wine, and it is likely to make a terrific cellar candidate.

Joe Manekin

JIMMY C'S VIEW DOWN UNDER

If “cleanliness, is next to godliness” then grooming counts! Introducing the wines of Daryl Groom. I knew of the Groom wines, but had not had the opportunity to taste them nor had I seen them much in the marketplace. But then a customer inquired about getting their Sauvignon Blanc, so I said I would look into it. This ultimately led to a conversation with Daryl Groom himself, and while I suggested that he could send the wines to me rather than make the drive from Healdsburg (make no mistake, he spends plenty of time in Australia), he wanted to come and present them in person. I'm glad he did! There is no substitute for tasting a wine with the person who makes it when they are passionate about what they do and why they do it. This is a relatively new project for Daryl given his 28-plus years in the wine business. Prior to coming to the US and becoming the Executive Winemaker for Peak wines, he was a Senior Winemaker for Penfolds, in charge of red wines and making many vintages of the iconic Aussie wine, Grange.

Groom began to realize his dream of making wines in his homeland under his own name in 1997, starting with the planting of Shiraz on 87 acres in the Kalimna sub-region of Barossa. In 2000 he planted eight acres of Zin that came from three 1967 UC Davis cuttings. Groom also planted 20 acres of Sauv Blanc in the cooler Lenswood sub-region of the Adelaide Hills. A common thread runs through all of Groom's wines: they show balance, purity and texture with a sense of place guided by a sure hand.

2009 Groom Sauvignon Blanc Adelaide Hills South Australia (\$16.99) A reduced crop in 2009, the grapes gave great concentration and flavor. All tank fermented with no malo, the wine has a lovely bouquet of lime blossom, tropical fruits and a hint of nectarine and fig. The palate has great texture with mineral notes that are supported by lively refreshing acidity that leads to a long finish.

2007 Groom Shiraz Barossa Valley South Australia (\$31.99) This wine, in a vintage that was a bit spotty after 2004-2006, shows remarkable focus and concentration. Fresh notes of blackberry, spice, espresso bean and minerals are offered in the aromas, which are echoed on the palate with fine purity. While structured, the wine shows immense elegance with silky refined tannins and great persistence and length.

2008 Groom Zinfandel “Bush Block” Barossa Valley South Australia (\$24.99) Okay, Zin in Oz? This wine has been a labor of love for Daryl because the vines were not giving the flavor profile he was looking for at first. After some hard work, he nailed it. The nose explodes with bright flavors of pomegranate, cranberry, dark cherry and a hint of wintermint.

For Chip: Know that a glass was raised in your honor my friend, and thanks for turning me on to the Baby Dodds drum solos. As Duke Ellington used to say, “We love you madly.”

Jim C



TWO GEMS FROM SOUTH AFRICA

Starting from scratch can prove a difficult challenge when beginning any venture, but establishing a new, world-class winery in the wilds and foothills of rural South Africa must be one of the ultimate exercises of mind, body, spreadsheet and spirit.

Well, that's exactly what two enterprising and energetic English couples eventually achieved with Tulbagh Mountain Vineyards, a premium winery founded in 2000, following an intensive search for the perfect viticultural site to plant and cultivate their vines. After considering countless variables, including grape varieties, water availability, diverse microclimates, conducive soil structures, dynamic topography, altitude, ideal sunlight exposure, and the determined decision to go organic, they settled on an isolated farm in the Tulbagh Valley that had never seen a grape, and proceeded to chronicle their vinous experiences over the next four years in an exhaustive, sometimes technical yet remarkable online journal entitled “Birth of a Vineyard.” If you want to truly taste the uncompromising dedication that goes into every bottle of TMV wine (and yes, uncover the tragic fate of Clive, the female ostrich), I suggest you savor it in sips, as it runs over 100 pages, while accompanied by a refillable glass of their superlative **2006 TMV Swartland Syrah (\$18.99)**. One swirl, one sip, and you're suddenly immersed in an exotic swath of damp violets, wild herbs, brooding black cherries and sweet smoke. A warming, delicious wine of exceptional appeal, one to open and

relish with an elegant meal or a crusty baguette and a round of firm cheese accompanied by a few good friends.

Graduating from the fruits of the sea to those of the vine has been a long, slow pulling in of the nets for Piet Dreyer, aka Pietie, the robust, salt-inflected, anecdotal, parrot-wielding, ex-squid fisherman turned landlocked proprietor of Raka Wines. Named for the black-as-pitch boat he often braved stormy waters in for more than 30 years to bring in his fresh catch, the Raka winery completed its first “land harvest” in 2002 in a new, modern gravity-fed cellar. Located in a slender valley in the newly-declared Kleinrivier appellation, Raka is blessed with a diverse range of microclimates and soil types, a very good thing for all the red and white varieties currently under vine. The sparkling cellar is equipped with individual small fermenters to accommodate grapes from separate vineyard blocks. And the **2005 Raka Quinary (\$19.99)** is the bottled embodiment of such loving care, having spent 12 months slumbering in French oak before undergoing catch and release to our humble shores. It is a shimmering trophy of a wine, an ideal blending of fruit, fine-grained tannins, balance and finesse, as close to a young Bordeaux as I've tasted from South Africa, and well deserving of the five-star rating from the critics.

John Majeski

THERE'S ONLY ONE PLACE

Germany has an unbelievable wealth of winemaking tradition and history. At times their wines have fetched higher prices than some of the top Bordeaux producers. They know how to read Mother Earth and and they treat her with respect and integrity. They are famous for Riesling and for good reason. No other place on earth produces the variety of styles of just one single varietal like they can and do, while maintaining the utmost highest of standards.

Raumland Sparkling White Grape Juice (Organic) (\$15.99) I was absolutely thrilled to have this yet again. I know, I know, it has not a single percentage of alcohol in it. But, it is just so darn tasty. It does not try and pass itself off as “non-alcoholic wine.” It is what it is: a field blend of many different varietals with some subtle earthy notes and just a touch of sweetness. In no way whatsoever is this kid's grape juice (you know the stuff that turns your teeth an uncomfortable shade of purple?).

2008 Joseph Leitz Dragonstone Riesling Qba (\$15.99) The Drachenstein vineyard (translated to Dragonstone) stretches along the top of the village of Rudesheim, just below the forest line. Mr. Leitz considers this wine a “basic entry level Qba” but trust me there is nothing basic about it. This Qba will give most Spätlese a run for their money. Even with a cool summer, this Qba was picked at a healthy Spätlese level with fantastic acidity. Full, juicy and packed full of quartzite minerality, this little baby is a must have for your Chinese take-out or just because. The amount of complex fruit aromatics and texture is fantastic and brilliant and then, mix in the balance of fresh, snappy acidity and wa-wa-woeey!

2007 Selbach Oster Zeltinger Himmelreich Kabinett Halbtrocken (\$23.99) Without question one of my favorite halbtrockens out there. To be honest I am typically not a fan of the halbtrocken/trocken style of wines that come out of the Mosel—I feel that they just tend to be a little lean and without much middle weight or texture to them. But, this is absolutely not the case with this fantastic piece of art. The Selbach hits all the right notes, vibrant aromatics of slate and stone fruits, juicy texture through the mid-palate, and a clean zippy finish that lingers on asking for another sip.

2007 Spreitzer Riesling Trocken (1L \$19.99) The brothers Spreitzer are one of my favorite producers out there. They, for me, are what the Rheingau represents and has to offer. Most Americans, for some reason, aren't used to the dry (trocken) style of German Riesling. I think it can be absolutely brilliant. And, I just love the fact that it comes in a full liter bottle, talk about bang for your buck! Bright and snappy with abundant rich lemon and soft sandy minerality this is a perfect sipper after a long day's work, or to enjoy with friends during one of those mid-day barbecues that last well into the evening.

Eric Story

A BURGUNDIAN *Adventure*

Hello! I am very excited to be working in the Redwood City store's Burgundy section with the very knowledgeable Keith Wollenberg, and to be writing my first article for the K&L newsletter. Burgundy is a true adventure and learning experience with every pop of the cork. Here are two wonderful wines to take along with you on your own Burgundy adventures:

2006 Bourgogne Rouge, Cuvée Gerard Potel, Nicolas Potel (\$17.99) Nicolas Potel has been a full-time négociant since 1998. His father was the much-respected Gérard Potel. This wonderful 2006 is the third vintage of this cuvée. The fruit mainly comes from parcels in Pommard, Volnay, Chambolle-Musigny and Vosne-Romanée. There are aromas of rich, fresh cherry fruit, as well as nicely rounded earthy notes. On the palate the cuvée shows rich cherry notes, ripe raspberry and undertones of earth and spice—my favorite! I paired this bottle with a juicy, pan-seared, rib-eye, a red potato and sautéed green beans. A little reduction of the same wine helped make this food and wine pairing into a wonderful evening.

2007 Mâcon-Villages, Domaine des Niales, Rhedon-Marin* (\$12.99) Lionel Rhedon-Marin is a fourth generation winegrower tending his vines in the Mâcon. Most of what Mr. Rhedon-Marin grows from young vines is sold off, but the grapes from his vines that are 45 to 60 years old go into this wonderful wine! Although fall is upon us, I refuse to let summer go and I am holding on to this wonderful Chardonnay as well. On the nose, this wine offers up nice pear, apple and slightly spicy notes. On the palate, the yellow fruit notes continue, accompanied by racy acidity and a long, mineral laced finish. I love starting with a glass of this crisp, refreshing white as I settle into an evening of cooking.

Doug Burress

“No other place on earth produces the variety of styles of just one single varietal like the Germans can and do, while maintaining the utmost highest of standards.”

Burgundy

“Burgundy is a true adventure and learning experience with every pop of the cork. Here are two wonderful wines to take along with you on your own Burgundy adventures.”

K&L. THE KING OF...BURGUNDY?

I mean no offense to messieurs **Wollenberg, Bohrer, Mabry, Walker and Burress**, but this place has been known for **Bordeaux for a long time**. The good work these gents do is often overshadowed by those barbaric blends. However, in addition to K&L's expanding current release program lead by Keith Wollenberg, I have been panning for Burgundy lately, and I'm pleased to report that the Library Wine department has struck a vein!

A longtime customer caught the Burgundy bug a long time ago, and stocked his cellar (a real one) to the rafters. I know, because I saw the mountain of wine myself and had to climb it. And this was after we purchased the Bordeaux! Now, this collector is not some schlep with more money than Gates and a mansion for storage. Nope, this is a regular guy (albeit an absolute lunatic when it comes to wine) that bought a case at a time until it dawned on him what he had amassed. This stuff is so cool—not the jewel-encrusted nosebleed-priced Pinot Noir that sits in cellars like antlers over a fireplace. There are dozens of offerings, wines like '88 **Mussy Beaunes-Epenottes** (\$59.95), '87 **Choppin Beaune-Marconnets** (\$79.95), '88 **Maume Charmes-Chambertin** (\$69.95), '88 **Mugneret-Gibourg Vosne-Romanée** (\$59.95), '88 **Rion Vosne-Romanée Les Chaumes** (\$69.95)...and on and on and on. So many of these wines went straight from this shop into professional storage, and have just now been woken up for consumption.

Sometimes the circle is complete, from shop to cellar and back again, and it's exciting when every moment of a wine's life can be accounted for. These are fun wines, bottles of history that have been lovingly stored. A lot of them are obscure, yes, but one of the great joys of wine is finding a new friend in an unlikely place.

Incoming and landed, amazing wines: **1992 Robert Mondavi Reserve Cabernet Sauvignon** (\$89.95). This is a wonderful wine, the likes of which get lost under the radar screen. 92 points from Parker. I'll see and raise him one...

More under the radar stuff: '93, '95 and '96 **Conn Valley Cabernet Sauvignons**. Since their first commercial release in 1988 (a wonderful wine in a dismal vintage), the goal has been to make a wine in the style of Château Margaux. What they have done is make superior and superb wine in their own image. Silky, elegant and nuanced, they have set a quiet standard for consistent excellence. Structurally, these three offerings graduate in weight. The '93 (\$79.95) is plump and ripe, the '95 (\$79.95) has more noticeable grip, and the '96 (\$69.95) combines the two. Bargains in this neck of the wine world.

A belated happy birthday to Bob Ivins (even though he once called the aroma of my '78 Bonneau du Martray Corton "cooked corn." Folks born in fabulous wine years always have a bit of attitude...

Joe Zugelder



JIM'S HARVEST GEMS

After three very serious days of heat (95 degrees to 105-plus), the first real hot days of this very cold spring and cool summer in both the North and Central Coast areas, I telephoned the growers I get grapes from in Dry Creek and Alexander Valleys to ascertain how close we were to having the grapes ready. Their comments were in unison, "Call us back at the end of September. We just had veraison three to four weeks ago and everything is late." Let's just hope that the jet stream stays far north for a few more months before it brings its string of storms to our area—we are going into late October with this grape crush.

We haven't had **Plaisir des Princes Chardonnay*** (\$8.99) from the Mâcon area of Burgundy in stock for at least a year, mainly due to our Burgundy buyer's wanting really good wine for that label. This is 2008 Mâcon that has been declassified as such and, as usual, this nonvintage by Alain Corcia is a Gem-of-a-wine. It is clean, crisp and very appealing on the nose and in the mouth, with Pippin apple-like characteristics and a subtle lushness that carries over to its lovely finish. The last time we had this in stock, we flew through the several hundred cases that were available in several weeks. So don't linger. It will disappear. This will be our house white for October, according to The Beaner and Eby. 12.5% abv. (🍷🍷🍷🍷🍷🍷)

Mulan keeps finding some unique and thoroughly enjoyable regional wines from France, such as the **2008 Hecht & Bannier Syrah Rosé, Vin de Pays du Côtes de Thau*** (\$9.99). I know that the season for rosé is virtually finished, but this is a serious one that must be considered. This little Gem is loaded with fruit (strawberries and pomegranates) in the bouquet and the mouth. It is dry, clean and crisp on the finish, and it would be perfect with grilled salmon or tuna. All three of the "guys" have announced to me that this is our house rosé for the month 12% abv. (🍷🍷🍷🍷🍷🍷)

One of my favorite reds is Cabernet Franc (all the state's Merlot should be grafted over to this varietal). Some of the best is being created in the Loire Valley, and some the best in the Loire Valley is coming from **Frédéric Mabileau** with his **2007 Bourgueil, "Racines"*** (\$19.99). I generally do not venture into recommending wines in this price range, but this is an incredible Gem. This organically cultivated, single vineyard (Racines) Cab Franc is from 60-year-old vines and has resulted in a wine that is the pure essence of what this varietal can show. Deep ruby in color, the nose explodes with cassis and black currant fruits, while in the mouth you will be treated to a complex, finely focused set of flavors that lead to a broad, ongoing finish. This is an amazing wine that Anderson says you must not ignore and need to stock up on. We plan to, as it will be one our house reds for the month, or for however long it lasts...12.5% abv. (🍷🍷🍷🍷🍷🍷)

Typical of a great harvest, I have noticed that many of the major house's productions from 2005 have begun to close up after having been here for about a year, and depending on the château, it could be for a few years or a couple of decades before they show again. So, when a lovely minor château's production, such as **2005 Château La Gatte Bordeaux Rouge "Tradition"*** (\$12.99) offers up such openness and generosity at this point, I have to ask myself, "Why?" And I think that it is, in part, the 80% Merlot, with the balance Cabernet, that explains its open and forward presentation. Deep ruby in color, the nose provides tons of spicy to truffle-like fruit aromas, with undertones of roasted coffee bean and mild toasted oak. In the mouth, this Gem is full, deep, complex and loaded with flavor in a blackberry to currant quality, with a long and intense finish. This is extraordinary Bordeaux from a great harvest that will be our house red, according to Anderson, until it sells out. 13% abv. (🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and the The Beaner

Jim's Gems

GETTING TO KNOW *David Driscoll*

What do you do at K&L?

I am the spirits buyer for Northern California, and I have been with K&L since October of 2007. I also write a lot for the blog.

What did you do before working here?

I was teaching elementary school part-time while getting my master's degree in German.

What do you like to do in your spare time?

What I like to do is hypothetical. What I actually do is clean the house, cook the food and read up on the latest booze. I feel I used to do much more, but I can't remember what it was. I like to cook Italian food, that's for sure.

What's your favorite movie?

Impossible question. I will say that the best movie ever made is *Boogie Nights*, but it isn't my favorite. I wrote a paper in college on that subject—to prove this subjective opinion as an objective fact. I did convince one professor.

What was your "epiphany wine"?

I don't understand how other people have had an epiphany wine. Maybe it's like having a kid, and I wouldn't know because I don't have one. When I first tried Sauvignon Blanc from the Loire Valley, and could taste the crushed stones and minerality, is when I knew that wine tasting wasn't a bunch of baloney, but I don't remember what the wine was.

Describe your perfect meal. What wine(s) would you pair with it?

I would be somewhere in a small Italian village

eating at restaurant that makes 100% of their own product (raises the livestock, grows the veggies, etc.), and I would drink something out of a ceramic pitcher that probably costs two Euros.

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

Just like every other employee who has answered this question: from big, fruity, silky wines to more obscure and interesting flavors. I think it is human nature to seek out what isn't just like everything else when you're constantly subjected to the same old thing. At least, I hope it is for the sake of others.

What do you like to drink?

Lately it's been Italian and French regional wines, but mostly cocktails. My spirits bar has gone from 10 bottles to 70 bottles in four weeks.

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

Don't let anything intimidate you, be it a wine store clerk or the lack of a recognizable word on the label. Be patient and stay humble (two things I do not do particularly well).

If you could have dinner with any three people in history, who would you invite?

People that I never got the chance to meet and who I know enjoyed a good drink, like my dad's father, Henry Miller and Charles Bukowski. We probably would drink the whole time. I would shut up for once in my life and listen to these guys trade stories.

GETTING TO KNOW: *David Driscoll*



"Don't let anything intimidate you, be it a wine store clerk or the lack of a recognizable word on the label. Be patient and stay humble (two things I do not do particularly well)."

UNDER THE RADAR *Burgundian Bargains*

I have to believe that the most difficult region of the world to find a good deal from has to be Burgundy. With so little growing area and so much demand, the title of this article is almost oxymoronic. There are rarely bargain wines worth drinking from the prestigious Côte d'Or, while reds made from Gamay and whites from the Mâcon are lower in price, but not necessarily high in value. For less than \$15 you can get a good Chardonnay, but it usually tastes like it should cost about that much. Twenty bucks will get you a fine Cru Beaujolais, but what if you want Gamay at Noveau prices without the mass-produced taste of Noveau? The real issue regarding these under-\$20 Burgundy wines is finding wines where the quality exceeds the price tag. Help with this dilemma usually finds its way to me in the form of our direct imports. Whenever we work to bring a wine in exclusively, it is usually because we wholeheartedly believe in its quality, and avoiding the distributor fees lowers the bottle price for everyone. We put faith in our buyer's palate and bring in large quantities to help further reduce the sticker price. In no other category do I appreciate a direct import more than in our Burgundy selection—a region that seems to price me out on a nightly basis. Thanks to Keith Wollengerg and his savvy, I can afford to drink red or white for less than \$15 and feel like I am getting far more than my money's worth. Here are two new bottles that I am loving right now:

2008 Chardonnay de Chardonnay, Cave de Lugny* (\$10.99) If you are confused as to why it says Chardonnay twice, it's because this is Chardonnay from its original home. In the heart of the Mâconnais lies the village of Chardonnay—the birthplace of the Chardonnay grape. This is unoaked and deliciously crisp wine, with a creamy texture and a refreshing finish. It's a great wine to pair with Asian dishes, heartier fare, or for drinking on the porch after work. It is produced by the well-respected growers' cooperative in the nearby town of Mâcon-Lugny and it is only sold domestically at K&L.

NV Plaisirs des Princes Gamay* (\$8.99) I love a wine that is both fruity and spicy simultaneously. This non-vintage Gamay is one of the great chicken-dinner deals of my young wine career. Keith told me that when he first tasted it in France, he thought its profile was definitely that of a Beaujolais. However, the wine is actually from nearby Vaucluse, a rather unknown region that makes quaffing reds. It has been declassified and sells as a *Vin de Table*, or table wine, so it sells at a table wine price.

David Driscoll

"Whenever we work to bring a wine in exclusively, it is usually because we wholeheartedly believe in its quality, and avoiding the distributor fees lowers the bottle price for everyone."



“This wine is so seductively aromatic, so supple in the mouth, so lithe, so complex it is hard to believe!”

SUL TAPPETO ROSSO

Every once in a while some wine just jumps out at you and you say, “Wherever did that come from, and what the hell are those grapes?” Italy is seemingly a bottomless pit of never-ending indigenous grape varieties being resurrected by passionate souls wishing to honor their ancestors and differentiate their land from all of the other wine regions in Italy. The Terre del Principe winery embodies this. Located in Campania about a half an hour (if you drive like an Italian) northeast of Naples, it is where Peppe Mancini and his wife Manuela Piancastelli, who left their successful careers as a lawyer and journalist, commit themselves to growing and making wine from the Pallagrello and Casavecchia grapes. Peppe remembers the *contadini* from when he was a young boy, and talks constantly about how good the wines from these grapes were. When he met Professor Luigi Moio, who is a specialist in these grape varieties, he knew he found a kindred spirit, and the three of them started in on making some truly superb wines.

The **2007 Terre del Principe Castello delle Femmine*** (\$24.99) is made from 50% Pallagrello Nero and 50% Casavecchia. Its characteristics, oddly, match its name. I’ve taken this direct from their website (my translation or manipulation couldn’t have done it any justice): “The Castello delle Femmine (Women’s Castle) is a tribute to a place near the Castle of Caiazzo where once an aristocratic mansion stood—traces of which still remain. It hosted young women destined to become courtesans for local feudal lords after an adequate training in ‘ars amandi’—‘the art of love.’” This wine is so seductively aromatic, so supple in the mouth, so lithe, so complex it is hard to believe! Where has this wine been? It is full bodied yet doesn’t come across as brooding or boorish or even big; its gift is its lightness. Aromatically elevated, it feels like silk being drawn skillfully across your palate that focuses your senses to a vibrant finish. I love this wine.

Not to confuse you even more, but there is also a Pallagrello Bianco, and these passionate people have created the **2008 Terre del Principe “Fontanavigna”*** (\$21.99), fermented and aged in stainless steel, to allow this white wine’s own serious internal structure to do its talking. Powerful on the palate, without searing acidity, it is long and balanced, giving one the sensation of muscular elegance. Like Baryshnikov, the suppleness of the Fontanavigna belies its strength, explosiveness and artistic interpretation on your palate. Lobster or swordfish come to mind for good pairings, and even chanterelles would be good; it definitely needs food. This intriguing white wine is capable of aging for several more years, and I might even decant it before serving.

Calabria, the toe of the Italian boot, has rarely raised its enological head on the world stage, or for that matter outside of Calabria. Perhaps because of the stranglehold that the ‘Ndrangheta (Calabrian Mafia) have on the region, and because of it the corresponding lack of investment for serious winemaking, travel difficulties (they’ve been building an Autostrada south of Campania for years), geographic inaccessibility and remoteness, difficult varietals (and the list can go on) Calabria’s only export of note has been its people. Enter the **2007 San Francesco Ciro DOC*** (\$12.99), the Calabrian redeemer, made from Gaglioppo, the leading indigenous grape in Calabria. Most of the Gaglioppo I’ve tasted before showed harsh tannins, but this 100% Gaglioppo wine is delectably different. The 2007 San Francesco Ciro is tantalizing. It has delicate tannins, reaching aromatics of rose and strawberry, with subtle hints of herb and spice all wrapped in a supple, silky body. The wine has an alluring character that just captivated my attention. Unlike its more rustic cousins it only has 13.5% alcohol, allowing it to be a multiple glass at dinner wine. I can see this served with spit-roasted chicken or delicate pork dishes, pasta all’amatriciana or by itself on the couch watching college football.

Finally, the **2008 Antichi Vinai “Petra Lava” Etna Rosato*** (\$19.99) is gorgeous, an energetic blend of Nerello Mascalese and Nerello Cappuccino, hand harvested on the slopes of Sicily’s Mount Etna. Full of rose petal aromatics coupled with a bracing minerality that makes this a perfect food accompaniment. I find that rosé is such a versatile wine that I drink more all the time. This wine would be perfect for grilled salmon, roasted chicken, non-red sauce pasta or just relaxing with your favorite cheese.

Greg St. Clair

OTTOBRE'S SELEZIONE

2007 Poggiarellino Rosso di Montalcino* (\$14.99) Lodovico and Anna Ginotti have to be two of my favorite people in Montalcino. (I hope our newsletter is not mailed to this town or I could be in trouble next year.) They never cease to amaze me with their wines. Every year they watch Greg and I, eyes glued to our every reaction, as we taste their wines. And every year we give our kudos and a huge smile comes across Anna's face. Then she comes over and gives me a kiss on the cheeks and tells me, every year, that their wine is like her students and every year she wants them to succeed and they do! Okay, I love this wine. I think it's the best they've ever made. This is old world Rosso—leather, spice, cranberry and lots of minerals, Tuscan dust and soft tannins on the very long finish. We bought a lot of it to get this price, and at 15 bucks this will go fast. You are fairly warned!

2008 Blason Pinot Grigio* (\$8.99) The perfect wine for an Indian summer. This year Giovanni Blason and his friend/enologist Andrea Rossi have outdone themselves. How they make such great value wines that wake up your palate, I do not know. They make my job a little easier as this Pinot Grigio really sells itself now—perfectly balanced with lots of acidity—it is very aromatic, loaded with pear, apple and citrus, with hints of minerals underneath, and all at an unbelievable price!

2008 Blason Rosato (Rosé)* (\$8.99) This is our third Rosato from Blason and, simply put, the best effort yet! This robust Rosato has a light salmon pink color with fascinating aromas of ripe wild mountain strawberries, and I found a hint of mandarin zest too. It's fresh and lingering on the palate with a very dry finish. Wonderful with swordfish!

2008 Blason Cabernet Franc* (\$9.99) It's back! And as long as I can keep my co-workers at bay, you may be able to buy some for yourself. This has been a staff favorite every vintage since we brought it in four years ago. There is nothing simple about this Cab Franc, it has classic blueberry and plum notes, and I get a little white pepper on the finish. If you're having a Halloween party this year, put Blason on your list, it will be a real treat for your guests.

Felice Halloween!

Mike "Guido" Parres

DOMAINE DES NEMBRETS *Denis Barraud*

Domaine des Nembrets has been a fixture here at K&L for the last several years. We are very fortunate to be able to directly import their wines, all of which come from hand-harvested estate vineyards that are located on the slopes of the Roche de Vergisson. Depending on the geology, the soils, which are well drained with limestone outcroppings, are home to Pouilly-Fuissé, St-Veran and Mâcon. The **2008 Domaine des Nembrets St-Veran* (\$14.99)** has always been a favorite of mine. These limestone rich soils always impart a hint of minerality that, in the skillful hands of Denis, adds depth and brings a little more focus and dimension to the fruit. The fruit tones are pure and range from bright pear to juicy and slightly tropical. Modestly rich with good length, there is also a real subtle nuttiness that adds a touch of roundness; this wine will ideally pair with roasted chicken with plenty of fresh herbs or, more intriguingly, an apricot chicken tagine! The **2007 Domaine des Nembret Pouilly-Fuissé, Les Chataigniers* (\$19.99)** is a cuvée from several of the domaine's estate vineyards. Unlike the previous wine, this sees a small percentage of new oak and some lees stirring. This is a serious wine for an extremely reasonable price. What is immediately noticeable is the wine's minerality. Starting on the nose it resonates throughout, especially on the vibrant finish! The palate is modestly generous with plenty of lemon and stone fruit tones that seemed to be etched into the wine. The touch of oak gives a hint of spice and there is a slight creaminess that adds depth and richness. This Pouilly-Fuissé really over-performs for the price!

Kirk Walker

"...every year we give our kudos and a huge smile comes across Anna's face, then she comes over and gives me a kiss on the cheeks and tells me, every year, that their wine is like her students and every year she wants them to succeed and they do!"

Burgundy

"This is a serious wine for an extremely reasonable price."



“From top quality raw materials comes top quality Pinot Noir and Chardonnay.”

A REGION FOR VALUE

Burgundy offers terrific wines at all prices!

As we focus on the wines of Burgundy this month, I wanted to take my space to talk about the tremendous increase in quality in Burgundy today. I know that many of you think of Burgundy as the land of scarce and expensive wine. While this is certainly true for Grands Crus from the top domaines, such as Domaine de la Romanée Conti, it is also the case that most of the producers make wines in a wide range of price points.

In the last 15 years there has been a revolution in Burgundy. It started in the vineyard, where growers have turned increasingly to organic and biodynamic growing techniques. One benefit of this is that there are really no super-powerful weapons in the grower’s arsenal to combat maladies. Instead, growers rely on early intervention and the natural resiliency of the plant itself. But, to do this, a grower has to be in his or her vineyard very frequently, to carefully observe the health of the vines and catch any problems in the very early stages. By doing so, the vineyard is healthier overall. In addition, a new understanding of canopy management and airflow has been improving grape health. In Burgundy, the north wind is often called “The Good Wind,” as it is typically dry in nature. By restricting canopy growth on the north side, the grapes are protected from the sunburn of the sun on the south side, but allowed to dry out after a rain when the north wind blows.

“In the last 15 years there has been a revolution in Burgundy. It started in the vineyard, where growers have turned increasingly to organic and biodynamic growing techniques.”

The revolution continues as harvest occurs. All of the growers with whom we work hand harvest to ensure two things: 1) That truly unhealthy grapes are dropped and left in the vineyard instead of going into the wine, and 2) that the grapes reach the winery in the best possible condition, rather than being beaten up by a machine harvester. Then the lit sorting table, or *table de trie*, is used to pick out any problematic grapes and further increase quality. From top quality raw materials comes top quality Pinot Noir and Chardonnay.

Finally, temperature controlled fermentation ensures the desired amount of extraction of color and flavor is obtained from the grapes. Further, the careful decision of how many times to punch down the cap also limits the amount of extraction. The result is terrific wine, from Bourgogne Rouge all the way up, and a higher level of quality and dependability than ever before in the history of Burgundy! The top wines are all more consistent vintage to vintage, but the most noticeable improvement is in the village wines and AC Burgundy. Try these wines and you will see they are competitive, both in price and quality, with wine from anywhere in the world.

Kirk Walker (p. 27), Jeremy Bohrer (p. 8) and Doug Burrell (p. 23), my terrific Burgundy liaisons in our three stores, do a terrific job writing elsewhere about some wonderful Burgundy values we have available. Let me just add one or two more for your consideration. The **2008 Mâcon Source de Plaisir, Domaine des Nembrets*** (\$13.99) is the same wine we sold as Mâcon-Vergisson in previous vintages, but the name has changed due to French Law. Regardless, it comes from Vergisson, is crisp, bright and shows nice minerality. And the **2006 Maison Drouhin Côte de Nuits-Villages** (\$19.99) is a wine that shows lovely cherry fruit, accompanied by a bit of structure on the back palate. It is charming, affordable and ready to drink!

À Santé!

Keith Wollenberg

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VINOTHEQUE STORAGE CABINETS



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

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

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Tritan Titanium Crystal Lead Free!

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

October

Featured Item:

Ravi Wine Chiller (\$29.99)

An instant wine cooler that is chilled in your freezer.

When ready to use place the Ravi into the bottle neck,

and pour using your thumb on the air hole to control flow. Slower for colder, faster for less cold. Very fast and very cool, pour up to 2 bottles and up to 2 hours per chill.



WinePreserva (6-pack

\$4.99; 50-pack \$19.99) The

WinePreserva disks prevent oxygen contacting the wine in an open bottle by covering the surface with an inert disk

that "floats" on top. The disks are totally inert and will not affect the quality or taste of the wine at all.

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



LM-200 (\$69.99)

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

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Call one of our experts for more info.

“We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality.”

K&L Wine Clubs: Fall Fun

Looking to simplify your life? K&L's wine clubs offer five stress-free ways to explore the world of wine. As a great introduction to wine for the new enthusiast, or as a way to flesh out your collection, we have a club that's right for you. We have some of the most knowledgeable, well-traveled and experienced wine buyers who help us hand-select each wine for our clubs. Plus, K&L's wine clubs offer you the advantage of tasting the very best wines from around the world while never having to leave your home. All clubs, except the Champagne Club ship monthly and are subject to sales tax for California residents. To sign up, call 800-247-5987 x2766, email us at:

theclubs@klwines.com

or, visit our award-winning website:

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

Best Buy Wine Club: If you are always searching for the next great wine value then the Best Buy Wine Club is for you. We scour the globe to find the best possible wines for your dollar and make sure each offering is of the highest possible quality. These wines are ready to drink now and are perfect for by-the-case orders. Each month you'll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

Premium Wine Club: The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines. This club offers wines produced from unique grape varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

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

Champagne Club: Our Champagne Club will guarantee you're the life of the party! Our Champagne buyer, Gary Westby, travels to Champagne to source the best possible artisanal grower-producer Champagnes as well as the

world's top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such miniscule quantities. Add a little sparkle to the even numbered months. The Champagne Club costs \$69.95 per month + shipping and ships every other month.

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

Alex Pross, Wine Club Director

OCTOBER WINE CLUB PICKS

signature red collection

2005 La Louvière Rouge, Pessac

90 points *WS*: "Black in color, with intense aromas of blackberry, raisin and toasty oak. Turns to violet. Full-bodied, with silky tannins and a mineral, licorice and berry aftertaste. Tight. Best after 2013." And, according to *ST*: "Full red-ruby. Youthfully medicinal aroma of kirsch Juicy, primary and tightly wound but with good underlying intensity..."

Regular K&L Retail \$30.99 Wine Club price: \$25.99

best buy wine club

2006 Montevejo Festivo, Argentina

The 2006 Festivo is dark crimson-colored with a fragrant nose of mineral, spice box, blueberry, and black cherry. Medium-bodied, it is plush on the palate with plenty of ripe, forward fruit and is an outstanding value. Bodega Montevejo, owned by Catherine Pere-Verge (proprietor of Pomerol's Le Gay), is located at the foothills of the Andes, next to Vista Flores, south of Mendoza. Michel Rolland consults.

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

premium wine club

2008 Kalinda Sonoma Pinot Noir

Medium deep ruby in color, the bouquet fills the room with crushed, dried rose petals, cherries, cloves, wet stone minerality and a bit of game, with just a touch of oak to add interest. Rich, lush, and viscous in the mouth, the varietally correct components in the nose are well defined and focused in its complex, broad mouthfeel. The finish is long and demands that you have another glass.

Regular K&L Retail \$16.99 Wine Club Price \$13.95

italian club

2008 Olek Bondonio "Giulietta" Langhe Rosso

When I first met Olek Bondonio I thought, for a moment, I was in Huntington Beach. A young man with long, tousled blond hair, freckly skin and a tan, he definitely didn't cut the image of a Barbaresco producer. But his organic, tiny production wine is a hot ticket in the Langhe. I was able to grab the entire production of this wine. Made from Pelaverga, it has a nose full of strawberry, rose petals and white pepper. Very delicate. Perfect with wild mushroom risotto or even grilled salmon.

Regular K&L Retail \$28.99 Wine Club Price: \$22.99

champagne club

2002 Marguet Vintage Brut

This is a very exciting 2002, and one that no serious fan of Champagne should miss. The blend is 70% Chardonnay and 30% Pinot Noir from old vines sourced from Grand Cru vineyards in the Côte des Blancs and the Montagne de Reims. Aged in the bottle, on the yeast, for more than five years. It has excellent balance and surprising power. It has fantastic black cherry Pinot Noir fruit, savory intrigue and quite a lot of minerality on the extremely long finish. The 2002 should age effortlessly well past 2012.

Regular K&L Retail \$42.99 Wine Club Price: \$36.99

THE SPIRIT REVIVAL *North Shore Gin*

If you've read any of my posts on our blog, you are likely aware of my affinity for gin. It is the most versatile and flavorful spirit for cocktail mixing (in my opinion) and, because it was king in the pre-Prohibition era, it is the basis for many classic libation recipes. The revival of older, formerly out-of-print mixing manuals such as the *Savoy Cocktail Book* has motivated a dedicated crowd of spirit enthusiasts and, luckily for us, the Bay Area is brimming with devotees. During one visit to Alembic Bar on Haight Street, the staff was kind enough to let me taste their new favorite gin producer: North Shore Distillery.

One sip was all I needed to let me know that I had tasted something very, very special. Located in Chicago, this small operation is a two-person team that creates exquisite products in very small batches. They make far more than gin, including an **Aquavit (\$31.99)** that we also just received, which is a smooth, silky, caraway and anise-flavored delight. However, it's their line-up of gins that blew my mind. The **No. 6 Gin (\$31.99)** is currently the highest-rated gin in the United States, and it is considered a "gateway" gin for the uninitiated. While it is smoother and more delicate than many of its contemporaries, it is unmistakably a remarkable gin, with lemon peel citrus and fresh herbs on the palate. The **No. 11 Gin (\$31.99)**, however, has completely stolen my heart. This is dry, aromatic, and herbaceous gin for people who love gin. I dare say it is the best gin I have ever tasted, and while I am prone to hyperbole, I am certainly not exaggerating here. Both bottles are perfectly suited to more classic cocktails that benefit from the expressiveness of the spirit. Production is very limited, so get it while you can.

David Driscoll

COCKTAIL CULTURE *Smoky Single Malts*

As we sink into Indian summer, I find myself longing for some cooler weather. The heat is great for mixing up cocktails or pouring punch, but it does not lend itself to enjoying a hearty Single Malt. Yet as the Station Fire continues to rage, I've never felt luckier to spend my days in an air conditioned store. A dense layer of smoke has covered the city and doesn't seem to be going anywhere. I hope that by the time you read this, the fires will be all gone. Nonetheless, all this smoke has got me reminiscing about some of my favorite Islay malts. The strange thing about having a forest fire so close to the city is that the acrid smoke can actually have some appealing aromas but once you realize that you're breathing the stuff and can't get away from that smell, it's suddenly less appealing. In order to avoid constantly breathing this stuff, I've been forced to run my vintage air conditioner non-stop and pray that the air filter is still working. While I'm not used to A/C in my home, it did give me a little opportunity to take advantage of my indoor ice box. I reached into my cabinet and pulled out a bottle of **Ardbeg Airigh Nam Beist Islay Scotch (750ml \$105.99)**. This monster of a malt is usually saved for cold, maybe stormy, nights and honestly I felt a little embarrassed to be drinking the stuff on an 80-degree evening. I quickly got over my initial self-consciousness, added a few drops of water and was instantly transported to the middle of my own forest fire. Pine cones, rich, earthy, herbaceous smoke contrasted by a sweet cream, marshmallow undertone. A significant and weighty dram, the Ardbeg is one of my favorite winter drinks, but it's now officially one of my favorite warm weather drinks too (as long as the A/C is crankin'). For more excuses to drink Single Malt when it's hot out, check out the **Bruichladdich "Rocks" (\$39.99)**. Specifically designed to be served on ice—even Master Distiller Jim McEwan admits to the heresy of what he has created—this Grenache barrel finished dram is barely peated, unchillfiltered and extremely high quality.

More heresy – Single Malt Cocktails:

Whisky Sling

The world's most simple tippie

- 1 tsp of superfine sugar
- 1 oz water
- 2 oz **Laphroaig 10 yr Single Malt (\$32.99)** for the adventurous, or **Glenlivet 12 yr (\$23.50)**

Dissolve the sugar in the water. Add to the Single Malt and stir with ice. Serve with a strong lemon twist.

Smoking Aviation

DANGER!!!

- 2 drops to .5 oz **Pages Vedrenne Parfait Amour Creme De Violette (750ml \$29.99)**
- 2 oz **Bruichladdich "WAVES" Islay Single Malt Whisky (750ml \$49.99)**
- ½ a lime, juiced

Add ingredients in a shaker over ice and strain into a cocktail glass. Garnish with Thai Basil and a wedge of lime. Use the Violette sparingly; if it's not sweet enough, mix up a little impromptu simple syrup—1 tsp of superfine sugar dissolved in as little water as possible.

David Othenin-Girard

“The revival of older, formerly out-of-print mixing manuals, such as the *Savoy Cocktail Book*, has motivated a dedicated crowd of spirit enthusiasts and, luckily for us, the Bay Area is brimming with devotees.”

“The strange thing about having a forest fire so close to the city is that the acrid smoke can actually have some appealing aromas. (For maybe the first millisecond of being outside.”



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The Last Word **ON BORDEAUX**

It is the first day of September, and here in Los Angeles it feels like, well, the first day of September. It's really hot—not exactly the weather to put you in the mood for a nice, rich Bordeaux, but we just received a lot of new vintages and new wines from the region and we couldn't wait. Here are some highlights (keeping value in mind).

2005 Domaine de Montalon, Bordeaux Superieur* (\$14.99) This domaine is owned by the folks at Château La Gatte, from a 1.5-acre parcel of land the winemaker's wife inherited from her godmother, replanted in 1978. The property is kept separate from La Gatte and produces about 8,000 bottles, so you won't find this everywhere. Planted to 80% Merlot and 20% Cabernet Sauvignon, the wine is made without much human intervention, from hand-harvested grapes and indigenous yeasts, and it is bottled unfiltered. That means a pure expression of the land and vintage. On the nose you get lots of raspberry and a bit of spice. The palate is astringent, echoing the nose. An earthy finish is slightly chewy.

2006 Lugagnac, Bordeaux Superior* (\$12.99) For only \$12.99 this is a nice wine. Located in the Bordeaux Superieur area of the Entre-Deux-Mers, Lugagnac is planted to 50% Merlot and 40% Cabernet Sauvignon. This wine opens up with bright red fruit aromas, followed by lots of red fruit on the palate with good acidity and plenty of astringent tannins. This is my new favorite value Bordeaux. It can be enjoyed tonight with dinner, but you should buy a case and drink over the next year or two.

2005 d'Arche, Haut-Médoc* (\$24.99) This wine is a part of the Mahler-Besse stable located near Ludon-Médoc just south of Margaux (think La Lagune). This wine has that beautiful cassis nose of classic Bordeaux. Right now the wine is a bit shut down, but nice heady cassis and red fruit come through on the finish. Great structure with plenty of tannins and acidity. There is plenty of potential for this wine after a couple years of cellaring, making it a great option for value 2005 wines.

2006 Les Tours de Peyrat Vieille Vignes, Côtes de Blaye* (\$14.99) We couldn't keep the 2005 vintage of this wine in stock, and I am sure we will have the same problem with the 2006. This wine is from the Côte de Blaye on the Right Bank. Lots of red fruit aromas on the nose and even more red fruit on the palate, with a bit of spice and cedar on the finish that I love. This wine is still a great value.

2005 Bailly de Camensac, Médoc* (\$19.99) This is the new name and label for the second wine of Camensac. It was a hit at last month's tasting. The nose is filled with cassis, with rich cassis flavors on the palate. Plenty of tannins and acidity, with cedar and spice on the finish. This is a wine that isn't going to last long in our stores, since it was also a staff favorite at the tasting.

Steve Greer

“It's really hot—not exactly the weather to put you in the mood for a nice, rich Bordeaux, but we just received a lot of new vintages and new wines from the region and we couldn't wait.”