

KLWines.com | January 1, 2012
800.247.5987



WINE News

JANUARY is the month of getting serious, about new year's resolutions and about hard-core deals. We've got hundreds of serious close-outs, bin ends and discounts in this month's newsletter from every region and in every style...

VALUE WINES AND BIN ENDS

I am sure we are all a little bit lighter in the pocket this January after the robust buying sprees of November and December 2011. What everyone needs is a few super value wines and even a few end-of-bin items at rock-bottom prices. But before you tighten the belt too much, don't forget about K&L's Fête du Bordeaux dinner!

Fête du Bordeaux

Sunday January 15, 6 p.m. at One Market Restaurant
in San Francisco.

Anthony and Eva Barton of Langoa- and Léoville-Barton, Nicolas Glumineau of Montrose and Jean Charles Cazes of Lynch-Bages will join us as we introduce the mind-blowing 2009 Bordeaux vintage during a tasting that begins at 6 p.m. An elegant four-course meal will follow featuring old and rare Bordeaux including the 2001 Lynch-Bages, Léoville-Barton and Montrose as well as the 1996 Langoa-Barton, Lynch-Bages and Montrose. No physical tickets. K&L will send an email confirmation one week prior to the event, and names will be held at the entrance. \$225 per person.

Super January Bin Ends

2011 Cloudy Bay Marlborough Sauvignon Blanc *\$19.99, was \$24.99*
Vibrant and fresh. Sourced from a combination of estate and grower vineyards Rapaura and Renwick subdistricts of the Wairau Valley (alluvial stony soils) as well as the Fairhall and Brancott subdistricts.

2008 Château Gloria, St-Julien *\$29.99, was \$34.99*
90-93 points Robert Parker: "This estate has been fashioning terrific wines over recent vintages, and the 2008 is an opulent, dense purple-hued effort displaying sweet creme de cassis fruit intermixed with hints of tapenade, licorice, and roasted herbs. It exhibits fabulously pure fruit, a full-bodied mouthfeel, and a flamboyant, almost exotic richness."

2003 Blair Estate Napa Red *\$16.99, was \$50*
89 points Stephen Tanzer: "Bright, deep ruby-red. Dark cherry, licorice and violet on the nose. Ripe, supple and quite dry, with complex flavors of cherry, violet and graphite. Fresher and sweeter than the merlot, and riper on the back end, finishing with strong fruit and dusty tannins."

continued on page 10...



Value Wines from Around the World

2010 Domaine Renaud Mâcon-Charnay *\$12.99*

Compared to the Solutré, the Charnay is richer and more generous on the palate with good power and weight. It has better acidity than the 2009 and great focus.

2010 Domaine Renaud St-Véran *\$14.99*

A rich and fruity mid-palate, with lots of energy and very nice, bright acidity. This has the richness of a California Chardonnay with brighter character and no evident oak. It is a steal of a deal!

continued on page 10...

JANUARY 2012 FEATURES

- 7 *Champagne Values*
- 11 *Magical 2009 Bordeaux*
- 27 *Italian Bargains*

2009 Bordeaux, Winter Value Wines, End of Bin Wines



Clyde Beffa Jr.
Co-owner/Bordeaux Buyer

The first order of business is 2009 Bordeaux. We have two fabulous events to kickoff 2012: our exclusive Fête du Bordeaux with Lynch-Bages, Léoville-Barton and Montrose on January 15 and the UGC tasting of 2009

Bordeaux on January 21 with some 80 châteaux being represented. Both events are in San Francisco. Check KLWines.com for info.

Be sure to check out page 11 for the “Magical” 2009 Bordeaux tasting report by Robert Parker including his evaluation of this monumental vintage. We list some of the best of the vintage.

The main theme of this newsletter is “value wines,” and you will find outstanding values from our buyers and extra special values on page 1 and 10. Additionally, we have exceptional “end-of-bin” bargains on page 10 and throughout this newsletter. Don’t miss the outstanding **2011 Cloudy Bay Sauvignon Blanc (\$19.99)** or the **2008 Gloria, St-Julien (\$29.99)** among others.

We are in the midst of the 2009 red Burgundy releases and some 2009 domestic Pinot Noirs. 2009 Bordeaux are coming in daily—you must buy this vintage! We still have a good supply of

2008 California Cabernets for sale. It’s another great year for Italy, and don’t forget the stupendous 2010 Rhônes; most are offered pre-arrival. And boy do we have a great beer and spirits selections with more than 300 beers and 800 spirits!

The five wine clubs are really churning out the deals. January will mark the 12th month of our on-line auctions, and they have been very successful so far. We are contemplating doing live auctions by the end of the year. Who knows, we may even get a store in Hong Kong one of these days!

Now that Todd and I are officially “old men” we are cutting down our time commitment to the stores to about six days a week. Remember K&L has a mandatory retirement policy that kicks in when you turn 100!

Lastly, my picks for drinking this January include the **2007 Iron Horse “Wedding Cuvée” Green Valley Brut (\$24.99)**. It is now a rosé and so pretty. Grab a few bottles of the **2009 Lewis Cellars Napa Valley Cabernet Sauvignon (\$79.99)** and put them away. The wines from Château Montfaucon have arrived, and they are the excellent 2009s. Port in January is a must, and we just received some pallets of classic older vintages from Opporto. The 1983s are great values. Happy New Year!

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 email list.

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

Sale Dates End January 31, 2012. 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 page 29). Please contact us for details.

DEPARTMENTS

Auctions	24
Beer	8
Bordeaux	4-5, 14-15, 32
Burgundy	19, 27
Commonwealth	22
Champagne	7
Close-outs	10-11
Direct Imports	12-13
Domestic	6, 9-11, 16-17
In Memoriam: Greg Brown	10
Italy	18, 25-27
Loire Valley & German	12, 23
Rhône & French Regional	8
Spain	21
Spirits	10, 31
Wine Accessories & Storage	29
Wine Clubs	3, 30

COLUMNS

Bryan Brick	8, 9
Chiara Shannon	3
Chris Miller	25
Clyde Beffa	2
Clyde “Trey” Beffa III	9
David Driscoll	31
David Othenin-Girard	31
Elisabeth Schriber	6
Eric Story	23
Gary Westby	7
Getting to Know K&L	25
Greg St. Clair	26
Winemaker Interview	5
Jim C’s View Down Under	22
Jim’s Gems	24
Joe Manekin’s Lo Auténtico	21
Keith Wollenberg	28
Kirk Walker’s Captain’s Log	27
Melissa Lavrinc Smith	6
Mike Jordan’s Boutique Corner	11
Mike “Guido” Parres	27
Mulan Chan-Randel	8
Molly Zucker on Auctions	24
Scott Beckerley	7
Steve Greer	32
Winemaker Interview	20

INFORMATION

Store Hours/Locations	2
Shipping	13
Events & Tastings	3

REVIEW KEY

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

JANUARY EVENTS CALENDAR

SATURDAY TASTINGS

Saturday tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 3-5:30 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."

January 7: Wines of Rioja and Ribera del Duero. These are some of the most interesting wines of Spain.

January 14: Bordeaux! A selection of reds, one white and one stickie. The 2009 vintage will be featured. We will be pouring several of the top 2009s, which MAY include Lynch Bages, Montrose, Léoville-Barton, Langoa-Barton, Ormes de Pez and Tronquoy Lalande. \$20.

January 21: Wines of Australia. Reds, whites and sparkling wines from Down Under.

January 28: New releases from Washington state. Reds and whites from our friends to the North.

COMING UP:

Monday, February 13: Frederick Wildman will be pouring the wines of Château Fuisse & Vincent Selection, Domaine Labruyère, Domaine Faiveley, Potel-Aviron, Domaine Jacques Prieur, Domaine Christian Moreau and Olivier Leflaive. 6:30 p.m. to 9 p.m. at the Hotel Monaco in San Francisco. Cost is \$30. per person.

Wednesday, March 7: Join the charming Jean Guillaume Prats of Cos d'Estournel for dinner at Alexander's Steak House. Price to be announced. Tickets on sale January 16.

Sunday, April 22: "Tour de France" tent event at our San Francisco store featuring our staff's favorite French wines. Lineup and price to be announced. Tickets on sale January 25.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 5-6:30 p.m.

January 5: TBA; January 12: TBA; January 19: Special ZAP Tasting; January 26: TBA

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

January 6: Wine Warehouse; January 13: Titan Wines; January 20: Special ZAP Tasting; January 27: T-Vine Cellars

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

January 5: Closed; January 12: Italian Wines; January 19: Seghesio; January 26: Pinot Days So-Cal;

Sommelier Secrets JOIN THE CLUB

If your New Year's resolutions involve saving money on wine purchases, learning more about wine, expanding your wine collection, or simply improving the quality of the wine you drink on an everyday basis, join the club. Seriously! The K&L Personal Sommelier Service is our one-of-a-kind customizable wine club that allows you to set the parameters of price range, number of bottles, region, style and more. Your wines will be hand selected each month by one of our expert staff—your personal sommelier—and you can change the parameters of your subscriptions as you go along.

The best part? Active members enjoy special discounts on all Wine Club wines in stock, which can really add up to great savings over time. The service is free, and there is no minimum membership requirement. So, why not save as you resolve and restock this month and give the Personal Sommelier Service a try? Here are just a few of great values available at extra special pricing exclusively for club members.

2009 Ferrero Toscana Rosso IGT (\$12.99/\$9.99 Wine Club) This delicious, balanced and food-friendly Super Tuscan is a deal at \$12.99, but a STEAL at the club price of \$9.99. A blend of Cabernet, Merlot, Montepulciano and Alicante, the 2009 Ferrero Toscana Rosso offers a mix of blackberry, cassis and cherry on the nose with hints of sweet baking spices. The palate reveals layers of cherries, plum, vanilla and warm earth. This wine has great texture and body with fine tannins framing a juicy core of fruit, a satisfying dose of earthy complexity and the right balance of richness and structure to pair with just about anything: hearty stews, roast chicken, pastas, grilled salmon...even black-eyed peas! You're sure to start the year off right by stocking up on this everyday drinking value.

2009 Potel-Aviron "Chénas" Beaujolais (\$18.99/\$14.99 Wine Club)

2011 will go down in my personal wine drinking history as the year I came to appreciate Beaujolais on a new level. And I know that for many value-seeking wine lovers out there the arrival of the fabulous 2009 Beaujolais vintage was a highlight of the past year. Declared the "vintage of a lifetime" in the region, even the humblest of these Gamay-based wines achieved a level of complexity, richness and longevity not normally associated with Beaujolais. Stéphane Aviron's '09 Chénas shows off the excellence and purity of the vintage. It sings of cherries and strawberries with spicy accents and layers of richness. Medium bodied with fresh acidity and silken tannins balancing the juicy fruit, this classy Beaujolais is a pleasure to drink today (it pairs with everything!) but has the stuffing to age up to ten years in bottle.

Fleury "Carte Rouge" Brut Champagne (\$39.99/\$35.99 Wine Club)

From Courteron, a village in the Aube department not far from Chablis, and made from 100% Pinot Noir—biodynamically!—this Champagne has the most refined bearing with delicate strawberry, anise, biscotti aromas and flavors. The palate is full and round, with a creamy mousse, brilliant acidity and incredible texture. It finishes very dry and long with lingering currant and mineral notes. A ridiculous bargain for Club members, this Champagne will not be available at this special pricing for long.

Join the club and start saving today. Design your own customized wine club through the **K&L Personal Sommelier Service**. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started!

Chiara Shannon

Bordeaux



“Clyde and I have always loved the 2001 vintage; it is very underrated, and the wines have been drinking well for years now.”

BORDEAUX 2012: The Year of the Niners!

Happy New Year! Yes it's true! The San Francisco 49ers are back to relevance for the first time in eight long, losing years, and at Candlestick Park it feels just like old times.

Over the last eight years the best part of any game was always the tailgate party before where we lifted our spirits with lots of old wines and many bottles of Léoville-Barton, St-Julien! Thank goodness for Jim Harbaugh and his new attitude and leadership as he leads the Niners into the playoffs. Regardless of how the season ends it will have been a great year. The passion is back!

The same passion will also return in 2012 for Bordeaux wine and the fabulous 2009 vintage. We have an outstanding event in January to welcome the 2009s: our annual four-course Fête de Bordeaux dinner at One Market on January 15 (\$225.00 per person). Dinner with the owners will be preceded by a tasting of 2009s from Montrose, St-Estèphe, Tronquoy-Lalande, St-Estèphe, Léoville-Barton, St-Julien, Langoa-Barton, St-Julien, Lynch Bages, Pauillac and Ormes de Pez, St-Estèphe.

2009 is a very special vintage from top to bottom. The wines feature perfect ripeness, sweet tannins and lovely textures with great balance and taste. While we wait for the 2009s to arrive, and wait a bit longer for them to mature, here is my take on recent vintages with recommendations.

2008: Classic style, these wines offer sweet fruit and flesh and will require long aging. These will turn out to be crisp clarets, and they will never be overpriced. I especially like **Malescot-St-Exupéry, Margaux*** (\$54.99), **Pavie-Macquin, St-Emilion*** (\$69.99), **Gruaud-Larose, St-Julien*** (\$54.99) and **Gloria, St-Julien*** (\$29.99).

2007: Uneven but nice, easy-drinking wines to consume young.

2006: Robert Parker made the Bordelais jubilant with his rating of the vintage. Wine of the vintage is the **2006 Cantemerle, Haut-Médoc*** (\$44.99)!

2005: Perfect ripeness, firm and fresh wines! In 20–35 years these will be spectacular. The last vintage for decent value, though there isn't much left. The **2005 d'Aiguilhe, Côtes de Castillon*** (\$35.99) is lush Merlot that drinks well now. Cellar the **2005 Larrivet Haut Brion, Pessac-Léognan*** (\$49.99). Both are outstanding!

2004: Dark fruit on these. They are a little under ripe with some herbal notes but much better than most people think. These need 15 to 20 years. Try the **2004 Lafon-Rochet, St-Estèphe*** (\$39.99)!

2003: This hot vintage made non-classic wines that are not favored by most Bordeaux winemakers but some are wonderful, including the 2003 Cos d'Estournel, St-Estèphe and Latour, Pauillac as well. The Petite Châteaux taste great today but try and hold off on most for 5–10 more years and save the great ones longer. Stash **2003 Canon-La-Gaffelière, St-Emilion** (\$49.99) in your cellar.

2002: Dark, tough, tannic wines that are still young and pretty much ignored in the marketplace. With 20–30 year's age, these wines may surprise.

2001: A vintage of consistent, elegant, tasty wines to drink young. Many are delicious now. Try the **2001 Haut-Batailley, Pauillac*** (\$59.99), **2001 Pontet-Canet, Pauillac*** (\$89.99) and **2001 Léoville-Barton, St-Julien*** (\$119.99).

2000: Strong dark wines with good power, almost all will require the minimum of 20 years. The **2000 Domaine de Chevalier, Pessac-Léognan*** (\$99.99) is just starting to open up with air. Another great wine is the **2000 Grand Mayne, St-Emilion** (\$89.99).

1999: This vintage is not powerful but very tasty from day one. Most are drinking very nicely now and will hold a while because of good balance. The **1999 Kirwan, Margaux*** (\$69.99) and **1999 Langoa-Barton, St-Julien*** (\$54.99) are drinking well and are fine values.

1998: Like 2002, this is a tough vintage to taste young, but there is quite a bit of stuffing in some of these wines. 1998 may surprise, and the wines are inexpensive. Put some **1998 Clos du Marquis, St-Julien*** (\$69.99) away for 7–10 more years.

Please feel free to contact me with any questions on the wines of Bordeaux at x2723 or Ralph@KLWines.com. Cheers!

Ralph Sands

STEVE BEARDEN *On Bordeaux*

Now that the holidays are over and budgets are blown, it's nice that here at K&L we have plenty of high-quality and super-affordable Bordeaux in stock. In fact, the early release 2009 and higher quality 2008 bottles offer an affordable sip while you peruse last month's credit card receipts!

2009 Bord'Eaux Merlot (\$9.99, 3L Box \$29.99) Here is a tremendous example of the greatness of the 2009 vintage at the lowest price you are likely to find. This is soft, warm, gentle and very sweet with no edges and a nice core of sunny, ripe fruit. This would make a great cocktail sipper or match for simple food.

2009 Lamartine, Côtes de Castillon* (\$12.99) This drinks well beyond the humble price and would make a great drink for burgers or pizza. The Merlot really shines through the mid palate of dark, earthy fruit, and the long finish shows fine, ripe tannin. This is a food-friendly bargain.

2009 Bellevue-Lugagnac, Bordeaux Supérieur* (\$12.99) Here is a fresh and clean style of Bordeaux that is a little more tightly wound than most at this price point. This shows complex flavors and aromas of red fruits and berries, spice and a touch of red licorice. The flavors are ripe and bright, the middle structure bracing and the palate-cleansing finish is crisp and delicious.

2009 Bellevue La Randee, Bordeaux* (\$9.99) Here is an unbelievably satisfying and well-made 2009 Bordeaux. This is very gentle and plush in texture with a depth of warm fig and roasted fruit. The smooth and creamy middle eases into a cocoa-dusted finish with fine, slightly chalky tannins that provide length and lift. Spectacular value here.

2008 Trebiac, Graves* (\$13.99) The latest version of this perennial best seller does not disappoint. This is clean, sweet and gravelly with wonderfully refreshing minerality on the finish. The middle shows classic Graves earth and a tight core of bright fruit.

2008 Les Trois Croix, Fronsac* (\$28.99) Here is a great example of a modern style Bordeaux that stays true to form and is easy to enjoy without decanting or further aging. This is ripe, extracted and flashy with deep flavors of black cherry and sweet red plums. There is nice structure throughout, and the tannins on the finish are sweet.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

Bordeaux is a big part of what we do here at K&L, and in order to keep our staff up to date we organized a series of tastings in 2011. On October 27, our Redwood City staff joined K&L co-founder Clyde Beffa at John Bentley's Restaurant for a tasting of wines from older vintages of the 1960s, '70s and '80s. It should be understood that every Bordeaux vintage ages at its own pace. Most should not be consumed prior to their tenth birthday, however, and will reach their peak somewhere around 20 or 25 years of age. Many Bordeaux wines will continue to age gracefully through their third or fourth decade, and some can be enjoyed for 50 years or even longer. While older vintages may not display the intensity of fruit of a wine in its prime, they exchange the vigor of youth for the delicacy and grace of age.

Among the wines we tasted that evening was the **1983 Domaine de Chevalier, Pessac-Léognan* (\$179.99)**. (This 1983 vintage is still labeled under the appellation Graves since the Pessac-Léognan AOC was not established until 1987.) Although the vintage tends to be overshadowed by the legendary 1982s, 1983 was a very good vintage in which many excellent wines were produced. While beginning to show their age, the wines continue to offer enormous pleasure to lovers of fine claret. The '83 Domaine de Chevalier is one of the last vintages produced by Claude Ricard (whose family had owned the château since 1865) prior to the sale of the property to the current owner, Olivier Bernard. It offers a captivating nose and lovely floral and spice notes. With the tannins now fully integrated the wine is sustained by lively acidity, tart red fruits, warm raspberry compote and a lean, mineral edge. Superb Graves character here!

We also received a few cases each of the 1990 and the 2000 vintages. I tasted both recently with Clyde Beffa and Ralph Sands. The **1990 Domaine de Chevalier, Pessac-Léognan* (\$169.99)** is a perfectly aged, classic Graves red in its prime. Well built with balanced tannins and acidity, tart red fruits like red currant and sour cherry and lovely bottle notes of cedar, truffle, saddle leather and a wonderfully savory character. The **2000 Domaine de Chevalier, Pessac-Léognan* (\$99.99)** by contrast is still quite youthful in expression. It shows lots of acidity, firm, fleshy tannins and a lovely nose of sweet red and black fruits and new-sawn oak. This shows great promise but will likely need another decade in the cellar.

Jeff Garneau

“This is very gentle and plush in texture with a depth of warm fig and roasted fruit. The smooth and creamy middle eases into a cocoa-dusted finish and fine, slightly chalky tannins...”

“Many Bordeaux wines will continue to age gracefully through their third or fourth decade, and some can be enjoyed for 50 years or even longer.”

Bordeaux & Wine 101

“So, here I am... wanting to start the year off right by fulfilling my New Year’s resolution to drink more Bordeaux, and not wanting my buyer’s remorse to follow me into February.”

Bordeaux Past and Futures

Are you feeling the hurt from being a little too generous this year? I know I’m always struck with buyer’s remorse in January. But January is also my birthday month. In fact, my birthday is the day before the UGC tasting! Wasn’t that well timed? So, here I am: craving Bordeaux, wanting to treat myself, wanting to start the year off right by fulfilling my New Year’s resolution to drink more Bordeaux, and not wanting my buyer’s remorse to follow me into February.

Two things that make K&L stand out are our Old and Rare department and our longstanding relationship with reputable negotiants. Because of our expertise we are able to find wines unavailable anywhere else and at incredible prices. We always have wines that have been aged for decades and are ready to drink or hold on to for a bit longer in our inventory. How wonderful to find the **1999 Langoa-Barton, St-Julien (\$54.99)** and the pre-arrival **2009 Langoa Barton, St-Julien (\$69.99)**.

Although the vintages provided different outcomes (1999 produced wines on the masculine side with firm structure and backbone while the 2009 vintage was seamless producing balanced, seductive wines), tasting the 1999 will allow you to time travel straight to a mature Langoa-Barton. Thirteen years of proper storage for a \$15 difference! And while the 1999 is still young by Bordeaux standards, the ripeness of the vintage makes it drinkable now, or you could lay it down for another 10 to 20 years. Older wines also make for exceptional gifts. No need to double decant or open the night before you intend to drink it (and no need to worry that the bottle will be opened way before its prime). I call that opener’s regret.

Since launching our online auction site I’ve seen coworkers and customers selling their prized cellars that have appreciated hugely over just a few years. What I want to know is, which value wines should I be investing in that are going to be worth a boat load of money in a decade or two? My Bordeaux buddies have their money on wines produced by the Fifth Growth Cantemerle and the Third Growth La Lagune (both have drastically improved lately),

and Pedesclaux, a Fifth Growth on the Mouton border and a property that is rumored to be in the middle of a bidding war. These value wines are great investments that should be kept safe and sound in a dark, cool cellar, out of site and

out of mind until their full potential as investments are realized in the glass or on the auction block.

Melissa Lavrinc Smith

WINE 101: EAT, DRINK AND BE MERRY

As the interim editor of the newsletter (my colleague, Leah, is on maternity leave), I have the honor of being the very last to submit my article for publication. By now I have read and formatted all the stories in this edition, and I’m noticing a theme. Yes, it’s January. The dead of winter. End of holidays. Cold and dark and sort of just generally grim. Certainly the sensible and prudent among us are tightening their purse strings and all the other really weird, dated analogies that are supposed to make us feel good about sacrificing.

I probably need those lights that people suffering from Seasonal Affect Disorder use in Finland, but all this talk of wallets and purse strings is making me a little nutsy. Come on! January is a tough month. It’s dark by the time the kids come home from school. This is not a good thing. It’s so cold in the morning, I have actually searched the internet for footie pajamas in a women’s size four. There has got to be some relief from all this chill and sensibility, and I’m thinking it comes in the shape of a pleasingly hefty wine bottle. And though I consider myself a white wine lover and a cheapskate, for this month it’s red and it’s pricey, well, pricey for me anyway.

The **2009 Domaine Grand Veneur Châteauneuf-du-Pape (\$39.99)** makes me happy to be alive. That’s pathetic, I know. And yes, this is not the sort of bottle that I would open on Wednesday night after putting the boys to bed and sitting down in front of a netflix and a bowl of tortilla chips and grocery store guacamole. So many allusions to fois gras and prime rib in this newsletter. Don’t know about you guys, but nobody has a lamb tagine waiting for me at the end of the day. Still, every now and then, and particularly in the dead of winter, I get the inspiration to eat like a real human, or at least to drink like one. This is silky and big. It’s the sort of chunky red that feels good in your mouth and snuggled from the inside out. Yes, there are those tertiary qualities of herbs, chocolate and spicy berry. Yes, this is a beautifully and thoughtfully hewn, serious wine. More importantly, it is instantly pleasurable. You might even recall a bit of that pleasure the next morning when your toes hit the frozen floorboards.

Still on the subject of enjoying life in the face of doom, credit card bills and cold so intense you find yourself spooning your golden retriever—on his bed—why not open a bottle of sparkling wine and toast the fact that someone stumbled upon secondary fermentation. Seriously, if the world were populated by the likes of me, we would still be huddled around a campfire in some cave fighting over rights to a bit of meat from just above a bison’s tail, and there’d be no hope of finding a chilled bottle of the **Laurent-Perrier Brut Rosé (\$64.99)**. Imagine never getting a taste of one of the marketplace’s most stick-to-your ribs Champagnes. Finesse and delicacy are words most often used to describe sparkling wine. But who needs ‘em in the wintertime? I’d rather have a dark, brooding Rosé Champagne like the Laurent-Perrier. Its black cherry and herb notes are thick, almost mouth coating. Just looking at the perfect cranberry color of this in a flute will zap you back to a time of roast turkey, still green and spry Christmas trees and a sense of goodness, plenty and wonder.

Elisabeth Schriber

MORE CHAMPAGNE VALUES!

It is cold out, and the holidays have passed, but the Champenois have given us all a reason to keep the party going: great value. Champagne is never cheap due to the very difficult weather conditions (It's located just about as far north as fine wine can be successfully grown) and because of time and storage-intensive aging requirements necessary according to appellation laws. Still, Champagne continues to provide amazing value. For me, drinking an artisanal wine made from carefully grown grapes and from a special spot is always a treat. Thanks to the fair pricing of the Champagne producers below and our Direct Importing, which cuts out the import company and distributor mark-ups, we can all afford to drink great Champagne often.

Champagne Aspasie, located in the northwestern corner of Champagne, has been a great deal at K&L for more than a decade. The **Ariston Aspasie "Carte Blanche" Brut* (\$27.99)** is one of our best examples of value. This all estate-grown wine is aged for an incredible five years on the lees before release giving real depth and an honest, toasty flavor. It is composed of 40% Chardonnay, 30% Pinot Noir and 30% Meunier and is fermented in stainless steel with full malolactic. This is serious Champagne. If you have not tried it, you are missing out. Also, the **Ariston Aspasie Brut Rosé* (\$32.99)** is a delicious, affordable luxury with cool, strawberry fruit and a dry, balanced finish. It is composed of equal parts Pinot Noir and Meunier, and gets its color from 12% very old-vine Meunier, which is made into red wine. This rosé will delight you, especially as a mid-week surprise!

I am a little reluctant to mention Launois, which is a spectacular value, since we never seem to get enough to satisfy demand. They are located in Mesnil-sur-Oger, the southernmost Grand Cru in Champagne and by far the most valuable. The land here changes hands rarely, and is almost never sold. When it does sell, vineyards go for near the 2 million euro per hectare mark. Grapes from this village fetch the highest premium per kilo anywhere in Champagne. We can still offer the **Launois "Cuvée Reserve" Brut Blanc de Blancs* (\$34.99)** due to our long relationship with this great house. This is 100% Grand Cru, estate-grown Champagne composed entirely of Chardonnay and aged for three years on the lees. The Launois family harvests 10 days after almost everyone else, giving the wine a richness and texture that balances perfectly with the chalky cut from the Grand Cru sites. I hope you will join me in toasting this January!

Gary Westby

DEMERIC IS DANIEL GINSBURG

Happy, happy New Year to all of you! May we all have a fantastic and end-of-world free 2012. In the Champagne world we have some exciting news. Many of you were fans of our Direct Import DeMeric Champagnes. After a long absence, they have re-appeared and are now named after founder Daniel Ginsburg. A new start for an old favorite, the cuvées will look familiar to you though the label will be different. The same great-quality Champagnes will be in the bottle!

The **2002 Daniel Ginsburg "Cuvée Rene Millesime" Brut (\$59.99)** was made as a tribute to the late Rene Collard. Can you say "pinot meunier"? Well, that's what this wine is all about. It is composed entirely of biodynamic Pinot Meunier with sourcing from Crouettes-sur-Marne. Loaded with rich, golden apple fruit, caramel and doughy notes. Complex and perfect for duck, pâté and even game meat like venison.

Most of our Champagne DeMeric fans were simply wild about the "Catherine de Medici" series that we carried in the past. There is pretty much nothing not to like about these wines. They will now be called Cuvée Prestige Louis XVII. Our newest arrival, the **1999 Daniel Ginsburg "Cuvée Prestige Louis XVII" Brut (\$49.99, 1.5L \$129.00)** is, for me, the signature wine of this producer either under DeMeric or Daniel Ginsburg. Made entirely of Grand Cru fruit grown in Ay, it is classic blend of 50% Pinot Noir and 50% Chardonnay. The rich and dense Pinot Noir lends rich apple, pear, cream and toast to the palate. However, it is the finish of striking acidity, citrus and lemon peel that comes as the real surprise. It seems to last forever. Aged nearly 10 years on the lees with very small production. Do NOT wait to buy this one if you are even in the slightest bit interested. We do not receive very much. I recommend a magnum for the cellar.

Champagne club members have both the Daniel Ginsburg "Grande Reserve Sous Bois" Brut and the 1999 Daniel Ginsburg "Vintage Sous Bois" Brut in a shipment coming soon! Wishing you a very Happy New Year!

Scott Beckerley

"For me, drinking an artisanal wine made from carefully grown grapes and from a special spot is always a treat."

"Loaded with rich, golden apple fruit, caramel and doughy notes. Complex and perfect for duck, pâté and even game meat like venison."



BRICK'S BEER PICKS: 2011 in all its Glory

I have to say that 2011 was a pretty darn good year for beer. We did really well here at K&L due to all of your support for the ever-growing beer section. Let me take this opportunity to thank you for all of your interest and business over the last year. That being said, let's take a look back at some of my favorite things that sadly were one-time or limited offers from last year.

The 2005 De Struise Brouwers "Pannepot Grand Reserva" and the 2010 Brouwerij De Dolle "Oerbier Special Reserva" were so good. Also, who could forget The Bruery/Cigar City "Marrón Acidifié" or the Great Divide Brewing "Colette" Farmhouse Ale or my favorite beer, hands down, from 2011: Mikkeller "Nelson Sauvín" Bière de Champagne?

While it was sad to see these beers go so quickly, the good news is there is still plenty of great beer around. How about the **Pretty Things "Jack d'Or" Saison Massachusetts (22oz (\$8.49))**, which did nothing but further my love affair with Saisons. Here is my original tasting note on the beer: "The depth of flavor and the broad mouthfeel of this beer are rarely duplicated outside of Belgium, and the stiff and

lasting stark white head on the perfectly golden beer is something to behold. Flavors of digestif biscuit, dried honey, cut grass and cracked pepper are spot on for the style. Sadly, I found out this beer was not going to see the light of day beyond the East Coast. That is until our friends at Shelton Brothers somehow, some way, sweet talked the brewery into sending some all the way out here, and I couldn't be happier about it!" Looking back on this review I would not take back a word of that praise.

Another of my favorites is the **Upright Brewing Company "5" Hoppy Saison (\$9.99)**. This brewery somehow managed to perfectly balance a Saison and an IPA in the same bottle. This is what I wrote back in April on this wonderful bottle: "Five is for hop fans. This beer uses more whole leaf hops (Willamette, Liberty and Perle) to create something akin to the great Belgian Pale Ales. A lovely, balanced ale that pleases."

Not so bad 2011! Let's see what 2012 has in store. If you have questions feel free to email me at bryanbrick@KLWines.com. Cheers!

Bryan Brick

Rhône Valley

SOUTHERN FRANCE *Ethereal Wines: Heavy Discounts*

Happy New Year 2012! Now that the holidays are over, I suspect that many of you are balancing checkbooks and emptying piggy banks in order to assess exactly how big of a dent all of your ho ho ho-ing put on your pocket book. If, like me, you have discovered that January might be a great time to dial back on spending, have no fear. Below are a few selections that in my estimation way over deliver in the price/value/ deliciousness categories. From brisk mountain whites to hearty Rhône reds, these gems won't last for long!

2009 Domaine Frederic Giachino "Altesse" Roussette de Savoie (was \$15, now \$9.99) In 1988, Frederic Giachino took over his family's very small estate in the Savoie mountains of eastern France. Although the domaine had been worked before his arrival using traditional viticultural techniques, Frederic took the big step to start the conversion toward a total organic estate. This continues today on his seven-hectare domaine with no use of any synthetic pesticides, herbicides or fertilizers. Frederic's brisk mountain white is composed of 100% Altesse (otherwise known as Roussette). It is fermented purely in stainless steel tank and spends eight months on its fine lees for added complexity. Try it with a selection of mountain cheeses and charcuterie or fondue. 12% ABV.

2009 Borie La Vitarele "Les Terres Blanches" Saint Chinian (was \$15, now \$12.99) Way down south in the *garrigue*-laden hills of the *midi* is the gorgeous appellation of Saint Chinian. Here, rich red wines chock full of red berry fruits and spices remind us that we are squarely in the sunlit South of France. Domaine Borie La Vitarele's Les Terres Blanches is a full-bodied blend of 80% Grenache and 20% Syrah, which shows supremely elegant tannins, rich raspberry flavors and an astonishing lingering finish.

It offers pretty, crunchy and very lovely drinking with a host of foods from lamb to vegetable tagines and most things in between. 14.5% ABV.

2008 Clos Saint-Jean "Vieilles Vignes" Châteauneuf-du-Pape (was \$50, now \$34.99) Clos Saint-Jean is considered one of the supertars of the southern Rhône, with a string of 95+- and 100-point wines bestowed by Robert Parker over the past several vintages. Although the 2008 vintage is generally considered less concentrated than vintages like 2007 or 2009, this 2008 Vieilles Vignes seriously over performs. According to Robert Parker "The 2008 Chateauneuf du Pape Vieilles Vignes ratchets up the level of concentration. It possesses remarkable intensity and depth for a 2008, and has some tannins to be resolved, but it offers a voluptuous, broad swath of blackberry and black cherry fruit intermixed with hints of licorice, garrigue and jus de viande. Drink this stunning effort over the next 12-15+ years." (10/2010) 14.5% ABV.

2008 Domaine Vincent Paris "Granit 30" Cornas (was \$30, now \$19.99) Vincent Paris is considered one of the rising stars of the northern Rhône appellation of Cornas. Vincent inherited most of his own vines from his grandfather (some of which are 90 years old) and has also rented some vines from his uncle Robert Michel (also one of Cornas' finest growers). His total holdings currently amount to eight hectares. They are located at different places along the southeast-facing Cornas slope. The Granit 30 is from younger vines at a lower grade slope than the 60, but from the same fine granitic soil. Pretty and fresh are apt descriptors for the lighter 2008 vintage. Think Burgundy over brawn here. Enjoy with grilled quail, roasted chicken or smoked duck breast. 13% ABV.

Mulan Chan-Randel

“Most of us pull the rip cord on our wallets and hit the brakes pretty hard after the New Year, but that doesn’t mean we don’t want to indulge in a fine adult beverage now and again.”

Brick’s Backyard Picks: Slow it Down Now

January at K&L is an interesting month, a month where we get to take a deep breath and relax just a touch after the complete chaos that is the holiday season around these parts. We get to have back one simple thing, which means so much: time. Time allows us to be reflective about what happened, both good and bad, over the last few months and make changes accordingly. Time gives us the ability to do simple, yet needed things like hang out with our loved ones. It lets us do the things that sometimes fall through the cracks like cleaning our desks, taking care of our “spoils” and calling back all those wineries that came out of the blue wanting to see us in November and December.

Time also allows us to focus on everyday wines that really make K&L special. It’s easy to sell Domaine de la Romanée Conti, First Growth Bordeaux and Napa Valley “Cult” Cabernet when everyone wants to throw money around, but January is just not the time for that. Most of us pull the rip cord on our wallets and hit the brakes pretty hard after the New Year, but that doesn’t mean we don’t want to indulge in a fine adult beverage every now and again. So, this month I’m focusing on the wines with little price tags to rebound from the holiday season.

A great place to start is the **2008 Castle Rock Columbia Valley Cabernet Sauvignon (\$9.99)**. Castle Rock has produced low-priced, high-quality wines since all the way back when Clinton was sax-ing up the White House. This Cabernet is really too good for its own good. In fact, if they were to package this in a five-pound bottle and put some fancy label on it no one would bat an eyelash at spending four times this amount. A deep set nose of sweet black currants, licorice, fresh sage and black coffee combine for a nose that is unusually complex at this paltry price. The wine has a big juicy mid-palate bursting with black fruits, subtle hints of wooden spices and dried herbs. This spends 18 months in French oak barrels. And it truly over delivers for 10 bucks.

Another great value is the **2009 Steltzner “Claret” Napa Valley Bordeaux Blend (\$17.99)**. In recent years Steltzner has really cleaned up their act making more focused wines that really show off the great raw

materials they have access to in the Stags Leap District and other southern sub-regions of the Napa Valley. This blend of 64% Cabernet Sauvignon, 23% Cabernet Franc and 13% Merlot has already meshed wonderfully and will continue to develop into something special for under \$20. This wine is pleasantly rustic with aromas of scrub brush and dried tobacco leading to flavors like 60% cocoa, red currant

and espresso. With well-integrated acidity and a nice, airy middle, this seems light on its feet.

Also, remember that if you are interested in becoming a part of our mailing list focusing on interesting, small-production, underdog domestic wines, please send me an email at bryanbrick@KLWines.com. Cheers!

Bryan Brick

BLAIR ESTATE



For me the January newsletter article is always the most difficult to write. After all, I wrote this article last year. Who knows what will be hot in 2012. Maybe Merlot makes a comeback this year! 2011 was quite a year here at K&L. There were lots of changes including our Auction business and our expanding Old and Rare Department.

On another topic, chances are you saw the emails last year with the great deals from Blair Estate. In case you missed them and just to recap, Blair Estate’s owner/winemaker Chris Johnson and his wife Kristi bottled some very well-received small-production reds from 1999–2005. Sadly, Chris Johnson passed away in April 2009. The family recently approached us with the idea of selling the remaining stock from their cellars. These wines were selling for around \$50 a bottle. Needless to say, the wines are great buys. The 2001 blew me away. All of the Blair wines are big, dense, well-structured wines that really need air. Even the 2001 after a day of being opened, showed better on the second day! If you compare these wines to other domestics in this price point, the Blair wines will really stand out.

2003 Blair Estate Napa Valley Red (\$16.99) The 2003 is drinking beautifully right now. It’s very approachable with a ripe, sweet core of fruit. There is 27% Merlot here, the highest percentage of Merlot in the bunch. The rest of the blend is 45% Cabernet Sauvignon and 28% Cabernet Franc. I really like the 2003, and if I had to pick one of these wines to drink tonight it would be this wine one!

2004 Blair Estate Napa Valley Red (\$19.99) The 2004 is a blend of 63% Cabernet Sauvignon, 33% Cabernet Franc and 4% Merlot. It is a big, dark and juicy wine that is loaded with red cherry flavors, spice and mint. It is held together with a firm backbone. This wine is still on the younger side and should age well in a cellar for several more years.

2005 Blair Estate Napa Valley Red (\$19.99) The 2005 is the most intense and polished wine in the group. It is also the most concentrated. I think it is Chris Johnson’s best effort. I would not hesitate to age this wine for 5 to 10 more years. This wine has the most Cabernet Sauvignon of all the wines. It is 70% Cabernet Sauvignon, 20% Cabernet Franc and 10% Merlot. This is a great deal. Buy a case!

Trey Beffa

Close-outs & Values

K&L offers amazing values and close-out prices on hundreds of wines. These are a few special offerings at discount prices. See all close-outs at KLWines.com.

Close-Outs/End of Bins, continued from page 1

2006 Poumey, Pessac- Léognan \$34.99
This gets 92 points from me. A beautiful nose of minerals and blackberries. There's Asian spice and a sweet palate entry with some toasty oak flavors. Elegance personified. Serve with a rack of lamb. (Clyde Beffa Jr.)

Manabito Kimoto Junmai Ginjo Sake \$29.99
Polished to 55% this sake is made using the ancient kimoto method, which results in a semi-dry sake that is well-structured, mellow and full-bodied. This has won the 2010 Los Angeles International Wine and Spirits Competition Gold Medal for Best of Class. (Melissa Smith)

Umenishiki Daiginjo Nama Sake 500ml \$17.99
This Nama sake from the Ehime prefecture in Southern Japan, is steely with great minerality, flavors of cantaloupe and hints of fresh cut grass.

2009 Glenelly "Glass Collection" Cab Sauv Stellenbosch \$14.99
90 points WA: "...a lifted, slightly "briny" bouquet with good definition. The palate is full-bodied with firm tannins, a grainy texture with a dry austere tobacco-laced finish. Showing impressive grip and persistence."

2009 Sesta di Sopra Rosso di Montalcino \$19.99
Full of a combination of wild fruit, earthy complexity and touches of spice, this wine's incredible palate presence amazes me. (Greg St. Clair)

2009 Comte Louis de Clermont-Tonnerre (Alain Corcia) "Cuvée Andre Eleazar" Châteauneuf-du-Pape \$24.99
90-93 points Robert Parker: "This is Corcia's most structured, masculine, and ageworthy wine, with a dark plum/purple color and sweet notes of fresh mushrooms, tree bark, blueberry, black raspberry, and cherry, as well as some licorice and charcoal in the background."

2007 Hétszölö Tokaji Late Harvest \$14.99
Excellent as an apéritif, Late Harvest is a wonderful accompaniment for white meat and game and is perfect with fruit-based desserts. It shows a decidedly fruity bouquet (apricots, figs) with a palate impression that is vibrant, smooth and original and distinguished in style.

2009 Hétszölö Furmint Sec \$4.99
On the nose and palate this fascinating dry Furmint offers aromas of floral freshness, herbs and white fruit. This is a high-acid grape naturally, and the dry style really emphasizes briskness and minerality.

2004 Clos de La Madeleine, St-Emilion \$19.99
Minerals on the nose and mineral flavors. Spicy, balanced. Quite good with layers of red fruits. This is a shining new star in Bordeaux, and we love their wines at K&L.

Values, continued from page 1

2010 Domaine Renard Mâcon-Solotr  \$12.99
The Solotr  has pronounced minerality and a charming way of making your mouth water with pretty citrus notes and a focused finish. (Keith Wollenberg)

2009 Cannonball Cabernet Sauvignon \$12.99
This great little wine, made up of predominately Mendocino fruit, is a real deal in California Cabernet. 9-11 months of American and French Oak and a relatively low 13.8% alcohol. It shows red cherry, plum, chocolate and spice with soft, accessible tannins. This is a whole lotta wine for \$12.99. (Michael Jordan)

Elisabeth Goutorbe "Cuv e Eclatante" Brut Champagne \$34.99
Champagne values like this keep a bottle at the ready of most K&L staffers refrigerators. This all-estate wine is composed of 80% Pinot Noir, 15% Chardonnay and 5% Meunier and has a great mix of black pinot fruit, creaminess and refreshing minerality. (Gary Westby)

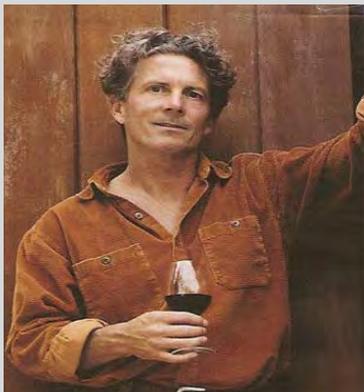
2008 Vine Hill Winery "Scintilla" Carneros Pinot Noir \$14.99
My first impression of this wine is one of a savory character with plenty of tobacco, heirloom tomato and tobacco and in that aspect is a bit more Burgundian than most California Pinots these days. (Bryan Brick)

NV Urbanite Cellars "Redart" Red Blend \$9.99
A blend of Cabernet Sauvignon, Syrah and Zinfandel, from several growing areas of California, which is brilliantly blended to produce a wonderfully accessible, easy-drinking wine. Bright fruit, great acidity and beautiful spice. A great everyday table wine. (Michael Jordan)

2011 Dashwood Marlborough Sauvignon Blanc \$9.99
Dashwood wines are great value wines packed full of flavor, like this bright white that is stupendously well priced! (Jim Chanteloup)

2006 d'Aiguilhe, C tes de Castillon \$24.99
90 points *Wine Spectator*: "This shows new wood on the nose, with ripe berry and sweet tobacco. Full-bodied, with a solid core of fruit and firm tannins. Very fresh and racy. Consistently outstanding and always a serious value."

2009 Lewis Cellars Napa Valley Cabernet Sauvignon \$79.99
2009's long, cool growing season produced low yields of concentrated, fragrant berries with natural acidity in the hillside vineyards of Calistoga and Oak Knoll that are the source for Lewis' Napa Valley Cabernet, resulting in a perfumed and complex wine with incredible finesse. Always one of my favorites. (Clyde Beffa Jr.)



In Memoriam

Greg Brown, owner of T-Vine cellars, passed away late November. He was a valuable member of the wine community and personally, he was a great inspiration and friend. I first met Greg 11 years ago. From the beginning, he was always one of my favorite people to spend time with, talking about traveling, teaching me a hand stand or explaining the difficulty of growing the Grenache grape. He was a man of passion and pure heart who always had a smile and a hug for those who needed it. He had an inner fire and energy that would make everyone in a room turn and look. He had so many friends at K&L, and all of us consider ourselves lucky to have enjoyed his wonderful wines and to have known him. Goodbye friend.

Mike Jordan

The Magic Twenty: 2009 Bordeaux Pre-Arrival

Robert Parker just finished a tasting in Hong Kong of what he considers the best 20 wines of the 2009 vintage. Of course, he did not include the first growths. Here are 18 of them for you to buy if you haven't yet. As I have also said, 2009 Bordeaux wines were the best young Bordeaux I have ever tasted. Notes are from before this recent tasting. (Clyde Beffa Jr.)

2009 Angelus, St-Emilion \$329.99
96–100 points Robert Parker: "I tasted this three separate times-I thought it had the potential to be a perfect wine..."

2009 Brane Cantenac, Margaux \$69.99
K&L's Notes: *++ Superb aromas of red fruits and a lush mouthfeel. Cherry cola.

2009 Clos Fourtet, St-Emilion \$119.99
95–98 points Robert Parker: "...A magical wine, it may have a hard time eclipsing the 2005, but it is another prodigious effort in its own right."

2009 Cos d'Estournel, St-Estèphe \$369.99
98–100 points Robert Parker: "A black/purple color is accompanied by aromas of graphite, ink, creme de cassis, blackberries, cedar, and incense. Full-bodied and unctuously textured."

2009 Haut-Bailly, Pessac-Léognan \$169.99
96–98+ points Robert Parker: "The greatest Haut-Bailly ever made..."

2009 La Conseillante, Pomerol \$229.99
95–98 points *Wine Spectator*: "Such wonderful clarity to this wine, with violets, black and exotic fruits.. Full-bodied, with superfine tannins and a silky, silky finish. Such beauty."

2009 Le Gay, Pomerol \$119.99, 1.5L \$229.99
Now in stock! K&L's Notes: **+ Outstanding terroir and winemaking. Intense blueberry and blackberry aromas follow to the palate. Super delicious, with a one-minute-long finish.

2009 Léoville-Las-Cases, St-Julien \$349.99
96–100 points Robert Parker: "boasts an inky/purple color, monumental concentration, and great clarity and purity of creme de cassis, black cherry, spice box, graphite, and wet rock..."

2009 Léoville-Poyferré, St-Julien \$189.99
97–100 points Robert Parker: "The 2009 is even better than the 2000,

2003, and 2005."

2009 Lynch Bages, Pauillac \$189.99
96–99 points *Wine Spectator*: "The nose shows amazing aromas of mint, spices and currant, with underlying licorice and tar. Full-bodied, with amazing fruit and a long, long finish."

2009 Malescot St-Exupéry, Margaux \$129.99
K&L's Notes: **½+V Intriguing nose of toasty oak and spice; this wine has it all. Heavenly flavors. Bright and super fresh. Perfect balance.

2009 Palmer, Margaux \$319.99
98–100 points *Wine Enthusiast*: "Sumptuous, opulent, with gorgeous ripe fruit, and yet under 14 percent alcohol. The firm tannins are almost smothered by the delicious fruits."

2009 Pape Clement, Pessac \$149.99
94–97 points *Wine Spectator*: "There's lovely density and beauty to this young wine, with tobacco, light vanilla, chocolate and ripe fruit. Full and polished, with velvety tannins."

2009 Pichon-Baron, Pauillac \$139.99, 1.5L 269.99
93–96 points Stephen Tanzer's International Wine Cellar: "Deep red with purple highlights. Lovely, scented nose hints at red berry cocktail, dark plum, blackcurrant and minerals..."

2009 Pichon-Lalande, Pauillac \$199.99
K&L's Notes: *** A more masculine style of Pichon, but with great aromas of cedar and cassis. Tons of ripe fruit and a very sweet middle. Great texture.

2009 Pontet-Canet, Pauillac *Inquire*
K&L notes:*** A fabulous wine. Tons of spicy black fruits. At property: Plummy, oakly aromas with chocolate undertones.

2009 Rauzan-Segla, Margaux \$119.00
94–96 points *Wine Enthusiast*: "Big tannins here, very dry, but the fruit seems rich enough to support it. It is finely structured, very dense, made for the long haul."

2009 Smith-Haut-Lafitte Rouge, Pessac-Léognan \$129.99
96–98+ points Robert Parker: "The wine hits the palate with extraordinary density, unctuousity, and richness..."

BOUTIQUE CORNER

*"Though my hands are cold and my mouth is dry
Well, this journey's told, is a mountain high
Though the wind she burns, like an angel's flame,
she will give me strength so I can move again
And though my people may not be many, we are ready for the storm to come
And though my people may not be many, we are ready to be strong as one,
And though my people, travel light, they are willing to fight the fight
And though my people may not be many we are ready
We have got to find a way, let it be done, let it be done
Do you want to keep the faith until the storm has broken?
We have got to find a way to rise above the pain..."*

—from *The Raft*, by Fat Freddy's Drop

2010 Brooks Willamette Valley Pinot Noir (\$21.99) What can I say about Brooks Winery? It started with a tragedy, and this label has now built itself up to be one of the best Pinot Noir producers on the West Coast. Our first vintage of this wine was 2004, the year founder Jim Brooks passed away at the young age of 36. The winery is headed by his sister Janie, winemaker Chris Williams, and Jim's 15-year-old son, Pascal. The 2010 is a delightful, well-balanced wine. It's also the best wine I have

tried from this vineyard. It's 100% de-stemmed and aged in 20% new oak, and offers a nose of black cherry, raspberry, cinnamon and a hint of vanilla. On the palate, this is echoed with red and black fruit with hints of cinnamon, stone, forest floor and cedar. It's a truly balanced wine with great acidity.

NV Sherman & Hooker's Shebang (Bedrock Wine Company) Cuvée IV Sonoma Valley Red Blend (\$11.99) Sherman and Hooker wines are made by the Bedrock Wine Company. Owner/winemaker Morgan Twain-Peterson is a local boy who grew up in the cellar and vineyards with his mother and father, Ravenswood founders Joel Peterson and Kate Twain. This wine is a multi-vintage blend consisting of Zinfandel, Syrah, Pinot Noir, Alicante Bouchet and a few barrels of "mixed black." On the nose the wine shows great floral notes with black and red fruits. The palate shows bright fruit, smoked meat and wonderful spice. This is a tremendous wine for the price. Buy a case to have it on hand over the next couple of years.

Mike Jordan

Direct Imports

K&L buys many imported wines directly from the producers or négociants, often finding wines that are not available in the US market, getting them to you for less. No middlemen! These are just some of our DIs. Others are indicated by an asterisk* throughout the newsletter. See them all at KLWines.com.

ALSACE, LOIRE VALLEY, AUSTRIA & HUNGARY

2007 Charles Baur "Pfersigberg" Gewürztraminer* \$23.99
This well-balanced wine displays aromas of rose, acacia and exotic fruits. It is best served with poultry, fish dishes and fruity desserts.

Deligeroy Crémant de Loire Brut* \$11.99
A pale yellow wine with tiny bubbles, this Crémant is round and delicate with a fine, nervy, complex nose and the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc from 20- to 30-year-old vines.

2010 Domaine Cherrier & Fils Sancerre Blanc* \$16.99
This comes from a great vintage in the Loire Valley, especially for Sancerre. Very aromatic with lovely citrus notes. The attack in the mouth is full, rich and round with fresh lime, kiwi and honeydew.

2010 Franck Millet Sancerre Blanc* \$16.99
This 2010 Sancerre is a wine of freshness, lift and snap. The Millet keeps you coming back for more.

2009 Domaine du Viking Vouvray Tendre* \$19.99
91 points Stephen Tanzer's International Wine Cellar: "Light, bright gold. Exotic aromas of passion fruit, mango, spicecake, jasmine and honey, with a slow-building undercurrent of smoky minerals."

2010 Allram Grüner Veltliner (1L)* \$10.99
Fermented and aged in stainless steel and bottled with a twist-off cap, this is the perfect liter—fresh, light and snappy—delivering all the thirst-quenching you look for in a wine.

2009 Allram Gaisberg Grüner Veltliner Kamptal Reserve* \$16.99
Fermented and aged in stainless steel, this Grüner is flawless and lovely with a fresh, green, juicy spice note (white pepper) and transparent vibrancy, which makes this a go-to food wine for pretty much any occasion.

2001 Hétszölő Tokaji Aszu 5 Puttonyos (500ml)* \$44.99
92 points *Wine Spectator*: "Lean and sinewy, this white tempers its sweetness with a racy structure. Orange peel, dried apricot and hard lemon candy notes are joined by a salty element on the finish."

BEAUJOLAIS & RED & WHITE BURGUNDY

2009 Château de Saint-Lager Brouilly* \$14.99
This has the bright fruit and spice you expect from Beaujolais, but in a spectacular vintage like 2009 it also has layers of flavor and complexity.

2009 Domaine Chicotot Bourgogne Rouge* \$19.99
This lovely red shows a rich and spicy character with lots of charm, ripe tannins and that spine that reminds you it is really Nuits-St-Georges.

2009 Domaine Chicotot Nuits-St-Georges* \$39.95
According to Robert Parker: "His wines are powerful, densely-colored, full-bodied examples of Nuits St-Georges..."

2010 Domaine des Nembrets Mâcon "Source de Plaisir"* \$12.99
This wine from Denis Barraud's Domaine des Nembrets is bright and very rich on the palate with lovely acidity. There is more minerality than many Mâcons. The cool evenings in the hills result in a fresh, bright wine.

2009 Maison Champy Viré-Clessé* \$15.99
Another home run from Champy. This one is fermented with wild yeast, with great length and old-vine concentration as well as lovely flavors.

2008 Maroslavac-Leger Puligny-Montrachet "Combettes"* \$39.99
As you might expect, this has an interesting nuttiness, fine minerality and a certain angular quality. Prominent pine, citrus and mineral notes give this wine lots of nervous energy.

12 Find cocktail recipes and more on our blog at Blog.KLWines.com

RHÔNE & FRENCH REGIONAL

2010 La Galope Côtes de Gascogne Blanc* \$9.99
According to the *Wine Spectator*: "Ripe citrus and gooseberry flavors feature notes of rich spice, with tropical fruity overtones."

2010 Hugues Beaulieu Picpoul de Pinet* \$10.99
Fresh and fine aromas of grapefruit and exotic fruit. Its lime flavors and focused acidity are hallmarks of Picpoul.

Antech "Brut Nature" Blanquette de Limoux* \$12.99
Antech's Brut Nature is produced with no added dosage, which translates to a super clean and crisp glass of bubbles. It is composed of 90% Mauzac, 5% Chenin Blanc and 5% Chardonnay. All harvesting is done by hand.

2009 Hauts de Lalande Pays de la Cité de Carcassonne* \$17.99
This wine is so good and delicious right now. Soft and elegant. It's one of Clyde's favorite wines for the money.

2009 Château de Montfaucon Côtes du Rhône* \$10.99
Another smashing success for this great value property has just arrived and will sell quickly!

2009 Domaine Cécile Chassagne "VV" Côtes du Rhône* \$14.99
On the nose there's an explosion of rich berry aromas with notes of violets and spice. The palate is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit.

2009 Domaine Cecile Chassagne Gigondas* \$19.99
89-91 points Stephen Tanzer: "(a blend of 80% Grenache and 10% each Mourvèdre and Syrah) Dark ruby. Complex scents of cherry-cola, black-currant and tobacco, with a hint of star anise..."

2008 Domaine de Fontbonau Côtes du Rhône* \$19.99
Frédéric Engerer, the president of Château Latour, and Roussillon vigneron Jérôme Malet worked together to create this benchmark wine from the Rhône Valley. The 2008 is rich, full and delicious.

2008 Moulin de Gardette "Tradition" Gigondas* \$24.99
89 points Stephen Tanzer: "Bright ruby. A perfumed nose offers red and dark berries, fresh flowers and spicecake. Silky and sweet on the palate, with a hint of white pepper providing lift to the sweet berry flavors. Finishes with gentle tannins, a note of anise and a light touch."

SPAIN & ARGENTINA

2008 Bodegas El Chantre Ramos Paul Ronda* \$24.99
If you like your wines bold and broad shouldered, this red from Andalusia in southern Spain will pretty much knock your socks off.

2005 Miguel Merino Reserve Rioja* \$29.99
Rich, and yet perfectly balanced. Drink now and for another decade plus.

2009 Monteviejo "Festivo" Malbec Mendoza* \$9.99
According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

2008 Bodegas Poesia "Pasodoble" Malbec Mendoza* *Inquire*
Just arrived and one of the great value reds in the store. Will sell quickly.

2006 Bodegas Poesia "Clos des Andes" Malbec Mendoza* \$19.99
92 points Robert Parker's *Wine Advocate*.

2007 Monteviejo "Petite Fleur" Mendoza* \$19.99
According to the *Wine Spectator*: "A fleshy, polished style, with medium-weight blackberry and crushed plum fruit laced with a coffee note..."

In addition to our array of Direct Imports, K&L has an impressive selection of mature Ports, so you can drink Port the day you buy it!

NEW ZEALAND

2009 Kalinda Pinot Gris Marlborough* \$11.99

This wine is plump with evident minerality, floral aromas, focused fruit and plenty of depth of flavor on the lingering finish. A crowd pleaser.

2010 Kirkham Peak Sauvignon Blanc Marlborough* \$12.99

Overflowing with floral notes, perfumed aromas of gooseberries and lime zest, this is a crisp, clean and mouthwatering white.

2009 Kalinda Pinot Noir Marlborough* \$14.99

Smoked meat aromas and some toasty nuances. Quite dense on the palate with an intriguing strawberry/black cherry flavor. Lingering on the finish.

ITALY

2010 Blason Malvasia* \$10.99

This white offers such intense floral aromatics with, jasmine, elderflowers, and lime blossoms.

2010 Blason Pinot Grigio (1L)* \$10.99

Full in the mouth, rich on the palate and extraordinarily drinkable!

2009 Ferrero Toscana Rosso IGT* \$12.99

A blend of 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante. It's a superb value for parties.

NV Blason Isonzo Bianco (3L Bag-in-a-Box)* \$14.99

Three liters of Pinot Bianco with a hint of Pinot Grigio. There's no tastier, more versatile white wine in our store right now.

2009 Baccinetti "La Saporioia" Rosso di Montalcino (Catzilla)* \$16.99

Lush, richly textured and balanced by spice, complexity and a long finish.

2009 Ferrero Rosso di Montalcino* \$15.99

This gorgeous Sangiovese is full bodied and ripe with layers of lush black cherry fruit. On the palate it is lively, balanced and fresh and has a long finish. The perfect match for grilled meat.

2006 Poggiarellino Brunello di Montalcino* \$29.99

91 points James Suckling: "Intense aromas of dark fruits such as boysenberry and blueberries. Mineral undertones. Dense and full in the palate, with velvety tannins and a fruity finish. Structured."

2006 Solaria Brunello di Montalcino* \$34.99

92 points JS: "Lots of dried fruits on the nose and palate here. Some exotic fruits as well as dark ones. Turns to toffee. Full body, with firm tannins and a toffee, berry and cherry aftertaste. Best after 2014."

2006 Baricci Brunello di Montalcino* \$39.99

At its essence are aromas of red fruits, forest berries, cola, mesquite and cedar. This is one of Montosoli's best! What a bargain!

VINTAGE PORT

1960 Warre \$179.99

90 points *Wine Spectator*. A powerhouse port that has been mellowed and opened up by time.

1963 Dow \$299.00

92 points Robert Parker: "The 1963 is a classic, a monumental, rich, still tannic wine that will last at least another 30 years." (01/89)

1963 Graham \$349.00

97 points *Wine Spectator*: "This is a monumental wine with a great balance of fruit and tannin. Medium ruby with a garnet edge, enticing nose of bitter chocolate and plums, full-bodied, with chocolate and raspberry flavors, medium tannins and a very long finish."

1970 Dow \$169.99

According to Michael Broadbent: "Fairly deep and youthfully plum-coloured; excellent nose, fragrant, forthcoming. Sweet, full-bodied, nice texture...A rich exciting drink with considerable future."

1970 Warre \$129.00

According to Michael Broadbent: "Pristine purple now easing a little, starting to mature; lovely fruit, fragrance and vinosity... sweet, full-bodied, rich, almost too rich, yet not overpowering, with the perfect weight and balance I expect from Warre at its best."

1977 Gould Campbell (1.5L) \$219.99

97 points *Wine Spectator*: "Amazing color. Dark ruby center, with just a hint of garnet. This is very impressive on the nose. Crushed raspberry, coffee, licorice and chocolate. Complex. What a palate!"

1977 Graham \$149.99

93 points RP: "...With Taylor and Fonseca, Graham has probably been the most consistent producer of great Port in the post- World War II era."

1977 Warre \$119.99

92 points WS: "Rich and highly flavored, starting to open into a superb wine. Deep ruby, with a very perfumed cassis nose, full-bodied, with tons of sweet berry flavors, full, round tannins and a ripe fruit finish..."

1983 Graham \$109.99

93 points WS: "A superb achievement from a very underrated year. Deep dark ruby-purple, with rich floral and violet aromas, full-bodied, with masses of strawberry flavors, full tannins and a long finish."

1983 Gould Campbell \$69.99

90 points WS. "This is right up with the major-league 1983s. It is extremely full and concentrated, with a massive fruit structure. Inky color, very concentrated black currant nose."

SHIPPING INFO

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

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

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

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

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

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

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

Bordeaux

Every year, the luxurious Crystal Cruise line's Serenity hosts a Food and Wine Cruise. Join Clyde Beffa of K&L on one-of-a-kind off-board excursions. Leaves May 24, 2012 from Dover, England stops include Bordeaux, Monte Carlo, Florence and others, ending in Rome on June 5. Call Kerri for information at 650-556-2714.

1966-2007 Red Bordeaux In Stock

There are some fabulous buys here—
check them out!

VALUE WINES UNDER \$30

1997 Destieux, St-Emilion	\$24.99
This wine is smoking good, lush and lively.	
2000 Coufran, Haut-Médoc	\$27.99
Almost gone. According to Robert Parker: "One of the finest efforts from Coufran in many years..."	
2000 Verdignan, Haut-Médoc	\$24.99
2001 La Dauphine, Fronsac	\$22.99
Just in. Sold out quickly last time. Lovely!	
2001 La Tour de By, Médoc	\$19.99
2004 Clos de la Madeleine	<i>Inquire</i>
Do not miss this beauty. Decant and enjoy!	
2004 Poujeaux, Moulis	\$29.99
2005 Chantegrive, Graves	\$19.99
2005 Coufran, Haut-Médoc	\$27.99
2005 Chantegrive, Graves	\$19.99
17+ points Jancis Robinson: "Blackish crimson. Very sweet, ripe black fruit with some warm-brick (Haut-Brion-like) overlay. Lots of minerals and interest with intense ripeness yet freshness too."	
2005 La Fleur de Bouïard	\$24.99
2005 Lamothe-Bergeron	\$19.99
2005 Lartreau, Bordeaux Supérieur	\$15.99
2005 Verdignan, Haut-Médoc	\$24.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 Clos Marsalette, Pessac	\$24.99
Elegant, delicious and mineral-driven.	
2006 d'Aiguilhe, Castillon	<i>Inquire</i>
2006 Ducluzeau, Lustrac	\$19.99
2006 Malmaison, Médoc	\$14.99
2006 Puygueraud, Côtes de Francs	\$14.99
2006 St. Georges, St-Emilion	\$19.99
A super-duper deal for the cellar. Buy it.	
2007 Bernadotte, Médoc	\$19.99
2007 Hauts de Poujeaux	\$16.99
2007 La Gatte Tradition	\$10.99
2007 Moulin d'Angludet	\$19.99
This is super elegant, toasty and delicious.	
2007 Pétrus-Gaia, Bordeaux Sp	\$14.99
2007 Poujeaux, Moulis	\$29.99
90 points and an Editors' Choice, <i>WE</i> . From <i>WS</i> : "There's spices, smoked almond and fruit on the nose in this full-bodied red, which offers round, velvety tannins and good fruit."	
2007 St. Georges	\$19.99
Delicious after decanting. Rich and sweet.	

CLASSIC WINES (1966-2007)

1966 Pétrus, Pomerol (1.5L)	\$5,999.00
1966 Pichon-Lalande, Pauillac	\$299.99
1978 Lafite Rothschild (1.5L)	\$1,999.00
1979 Lafite Rothschild (1.5L)	\$2,499.00
Direct from Lafite and in perfect condition!	
1983 Domaine de Chevalier	\$179.99
Fabulous, perfect now. Direct from property.	
1983 Grand-Puy-Lacoste (1.5L)	\$249.00
1985 Soutard, St-Emilion	\$89.99
Rich and lush. Delicious!	
1986 Lafite Rothschild, Pauillac	\$1,699.00
1987 Pichon-Baron (6L)	\$899.99
1988 Leoville Barton, St Julien	\$149.99
1988 Tourelles de Pichon (6L)	\$399.00
1990 Domaine de Chevalier	\$169.99
Fabulous. Tasted last month and perfect now.	
1992 Pétrus, Pomerol	\$1,499.00
1992 Gruaud-Larose, St-Julien (3L)	\$249.99
1994 Gruaud-Larose, St-Julien	\$79.99
1994 Langoa-Barton, St-Julien	\$49.99
1994 Léoville-Barton, St-Julien	\$94.99
1994 Pichon Lalande, Pauillac	\$159.99
1994 Siran, Margaux (1.5L)	<i>Inquire</i>
1995 Grand Mayne, St-Emilion	\$79.00
This is drinking perfectly right now. Old-school wine and solid. Great fruit and oak.	
1996 Calon Segur, St-Estèphe	\$139.99
1996 Léoville-Barton, St-Julien	\$139.99
1996 Langoa-Barton, St-Julien	\$79.99
1996 Tourelles de Pichon (6L)	\$449.00
1997 Haut-Bailly, Pessac-Léognan	\$59.99
1998 Clos du Marquis, St-Julien	<i>Inquire</i>
90 points Parker. 92 points Clyde Beffa.	
1998 Langoa-Barton, St-Julien	\$59.99
1999 Domaine de Chevalier (1.5L)	\$139.99
1999 Kirwan, Margaux-Dazzling!	\$69.99
1999 Lafite Rothschild, Pauillac	\$1,049.99
1999 Langoa-Barton, St-Julien	\$54.99
This wine is lush, ripe and ready.	
1999 Léoville-Poyferré (1.5L)	\$199.99
1999 Léoville-Poyferré, St-Julien	\$89.99
A don't-miss beauty. Half the price of the 2009.	
2000 Domaine de Chevalier	\$89.99
94 points <i>Wine Enthusiast</i> .	
2000 Ormes de Pez, St-Estèphe	\$59.99
2000 Labegorce, Margaux	\$39.99
Great old-school Bordeaux from a great year. Direct from the property. Magnums available.	
2000 Siran, Margaux (1.5L)	\$149.99
2000 Saint-Pierre, St-Julien	\$69.99

2001 Beauséjour-Duffau	<i>Inquire</i>
Less than a third of the price of their 2010.	
2001 Haut Batailley, Pauillac	\$59.99
Absolutely delicious wine to enjoy in the next 10 years or even now with decanting.	
2001 Léoville-Barton, St-Julien	\$119.99
2001 Léoville-Poyferré, St-Julien	\$99.99
2001 Léoville-Poyferré (1.5L)	\$199.99
95 points <i>Wine Enthusiast</i> .	
2001 Magrez Fombrauge	\$69.99
2001 Pontet-Canet, Pauillac	\$89.99
2002 Haut Brion (1.5L)	\$1,399.99
2002 Latour, Pauillac	\$599.99
2002 Lynch-Bages (1.5L)	\$269.99
2003 Canon-La-Gaffelière	\$49.99
2003 Hosanna, Pomerol	<i>Inquire</i>
2004 Lafon-Rochet, St-Estèphe	\$39.99
Exceedingly sweet and fruity with decanting.	
2004 Malescot-St-Exupéry	\$59.99
2004 Siran, Margaux (1.5L)	\$79.99
2005 Baron de Brane, Margaux	\$34.99
2005 Carbonnieux, Pessac	\$34.99
2005 Coufran, Médoc	\$27.99
2005 d'Aiguilhe, Castillon	\$35.99
Big score, little price!	
2005 du Tertre, Margaux	\$49.99
2005 Enclos, Pomerol-Great value!	\$39.99
2005 Fleur Cardinale, St-Emilion	\$69.99
2005 Larrivet Haut-Brion, Pessac	\$49.99
A smashing success, sweet and round.	
2005 Langoa-Barton, St-Julien	\$89.99
2005 Langoa-Barton (1.5L)	\$189.99
2005 Reserve de Comtesse	\$49.99
2006 Cantemerle, Haut-Médoc	\$44.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 D'Angludet, Margaux	\$34.99
2006 Haut-Bergey, Pessac	\$34.99
2006 Latour Carnet, Margaux	\$44.99
2006 Léoville-Poyferré, St-Julien	\$59.99
2006 Pedesclaux, Pauillac	\$34.99
2006 Poumey, Pessac-Buy it!	<i>Inquire</i>
2006 Reserve de Comtesse	\$39.99
2006 Rauzan-Ségla, Margaux	\$79.99
Great value and 93 Parker points.	
2007 Latour à Pomerol	\$39.99
2007 La Croix de Beaucaillou	\$39.99
Toasty oak and Asian spice aromas and flavors.	
2007 Léoville-Barton, St-Julien	\$64.99
94 points <i>Wine Enthusiast</i> .	
2007 Palmer, Margaux	\$199.99

We've got early-drinking and value-priced 2007 Bordeaux, the first arrivals from 2009 and pre-arrivals from 2010. That's red Bordeaux to fit every taste and budget. And don't forget white Bordeaux and Sauternes to make every day extra-special.

2008 BORDEAUX IN STOCK

Barde-Haut, St-Emilion	\$29.99
92 points <i>WS</i> : "This is a step up. Ripe and polished, with lots of blackberry, plum sauce and melted black licorice notes."	
Beaumont, Haut-Médoc	\$15.99
Bernadotte, Haut-Médoc	\$19.99
Bon Pasteur, St-Emilion	\$69.99
Boutisse, St-Emilion-91 points <i>RP</i>	\$21.99
Branon, Pessac-Léognan	\$49.99
Cantemerle, Haut-Médoc	\$27.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
90-92 points <i>WE</i> . This is as good as their awesome 2006!	
Certain de May, Pomerol	\$89.99
Clos Fourtet, St-Emilion	\$39.99
Clos la Madeleine, St-Emilion	\$29.99
A super delicious, toasty wine. Lovely.	
Clarke Rothschild, Llistrac	\$19.99
Cos d'Estournel, St-Estèphe	\$149.99
Domaine de Chevalier Rouge	\$54.99
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
Grand Pontet, St-Emilion	\$29.99
Gruaud-Larose, St-Julien	\$54.99
Haut-Bailly, Pessac-Stunning!	\$99.99
Joanin Bécot (1.5L)	\$39.99
Joanin Bécot, Côtes de Castillon	\$21.99
Fresh and vibrant, full of spicy fruit. Delightful.	
Larcis-Ducasse, St-Emilion	\$59.99
La Chapelle de Calon, St-Estèphe	\$19.99
Awesome wine and a fabulous buy. Sweet!	
La Croix St Georges, Pomerol	\$59.99
La Confession, St-Emilion	\$39.99
Larrivet Haut-Brion, Pessac	\$34.99
Léoville-Las Cases, St-Julien	<i>Inquire</i>
Leoville Barton, St-Julien (1.5L)	\$159.99
Léoville-Poyferré, St-Julien	\$79.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Les Trois Croix, Fronsac	\$28.99
Stunning wine, packed with fruit. Sweet core.	
Le Thil Comte Clary, Pessac	\$17.99
Le Thil Comte Clary, Pessac (1.5L)	\$34.99
Stunning wine for the price. 91 points <i>WS</i> .	
Lilian Ladouys, St-Estèphe	\$19.99
Lugagnac, Bordeaux Supérieur	\$12.99
Lynch Bages, Pauillac	\$129.99
Malartic-Lagravière, Pessac	\$36.99
Malartic-Lagravière, Pessac (1.5L)	\$79.99
Malmaison, Médoc-Delicious!	\$14.99

Palmer, Margaux	\$249.99
Pavie Decesse, St-Emilion	\$129.99
Pichon-Baron, Pauillac (1.5L)	\$239.99
Plaisance "Cuvée Alix"*	\$14.99
Plince, Pomerol	\$24.99
Pontet-Canet, Pauillac (1.5L)	\$199.99
Potensac, Médoc	\$22.99
Puy Blanquet, St-Emilion	\$19.99
Reignac, Bordeaux Supérieur	\$19.99
Reserve de Comtesse, Pauillac	\$39.99
A seductive, lush style.	
Rollan de By, Médoc	\$22.99
90 points and <i>Wine Spectator's</i> top ranking '08 Bordeaux on their Top 100 Wines of 2010.	
Trebiac, Graves	\$13.99
Seigneurs d'Aigulhe, Castillon	\$14.99
A stunning value from Stephan Von Neipperg	

2009 BORDEAUX IN STOCK

Bord'Eaux Merlot	\$9.99
Bord'Eaux Merlot (3L Box)	\$29.99
So sweet and lovely.	
Bellevue Lugagnac, Bord Supérieur	\$13.99
Belian-Giraud, Entre-Deux-Mers	\$9.99
Forward and fresh with red berries.	
Montjouan, Côtes de Bordeaux	\$9.99
This wine is a great spicy value.	
Du Colombier, Entre-Deux-Mers	\$9.99
This is a strawberry- and cassis-nuanced red with a touch of herbs on the nose and palate.	
Busquet VV, Lussac St-Emilion	\$14.99
Delicious fruit in this forward wine.	
Lamothe Vincent, Bordeaux	\$14.99
Brimming with black fruit flavors (blackberry, black cherry). Spicy and toasty.	
Lamartine, Côtes de Castillon	\$12.99
Moulin de la Roque, Médoc-Just in	\$15.99
Another super sweet 2009. Drink or cellar.	
Barthez, Haut-Médoc	\$16.99
Plenty of stuffing for the cellar but very lush on the palate. The 2009s are superb.	

2010 BORDEAUX PRE-ARRIVAL

Payment due when ordered. The wines below are highly recommended by Clyde, and they are perfect for long term cellaring.

Lanessan, Médoc	\$19.99
91-92 points James Suckling: "Soft and silky, with lovely fruit..."	
La Crock, St-Estèphe	\$26.99
93 points <i>Wine Enthusiast</i> : "Big and tannic,	

very firm and tough. Yet all the fruit is there.

Labegorce, Margaux	\$28.99
Barde Haut, St-Emilion	\$36.99
Pedesclaux, Pauillac	\$39.99
90-93 points <i>Wine Spectator</i> : "Vibrant, racy and long, this super vivid red..."	
Angludet, Margaux	\$39.99
Fonplegade, St-Emilion	\$39.99
92-94 points from Robert Parker: "Now American-owned, Fonplegade has been pushing the envelop of high quality over recent vintages."	
la Lagune, Moulis	\$69.99
93-96 points Parker.	
Domaine de Chevalier, Pessac	\$79.99
Langoa Barton, St-Julien	\$79.99
Leoville Barton, St-Julien	\$99.99
Malescot St Exupery, Margaux	\$99.99
Grand Puy Lacoste, Pauillac	\$99.99
Calon Segur, St-Estèphe	\$109.99
Leoville Poyferre, St-Julien	\$139.99
Pavie Macquin, St-Emilion	\$139.99
Pontet Canet, Pauillac	\$174.99

WHITE BORDEAUX IN STOCK

2006 Reignac Blanc-91 points <i>RP</i>	\$14.99
2008 Haut Bergey Blanc-90 points <i>RP</i>	\$39.99
2009 Chantegrive Blanc, Graves	\$15.99
2009 Chasse Spleen Blanc, Moulis	\$24.99
2009 Clos Floridene Blanc*	\$24.99
Full-bodied, yet balanced and fresh.	
2009 Ducasse Blanc, Pessac*	\$14.99
2010 L'Avocat Blanc*	<i>Inquire</i>
2010 La Graside Blanc, Bordeaux*	\$12.99
Delicious wine. Figgy nose and lime flavors.	
2010 Reynon, Bordeaux*	\$14.99
The best we have ever tasted from them.	
2010 Clos Floridene Blanc*	<i>Inquire</i>

SAUTERNES IN STOCK

1988 Suduiraut, Sauternes	\$69.99
1989 Suduiraut "Crème de Tête"	\$399.99
So rich and lush. A mindboggling sweetie.	
1997 Guiraud, Sauternes-93 pts <i>WS</i>	\$59.99
2005 Haut Bergeron (500ml)	\$24.99
2005 Guiraud, Sauternes	\$59.99
97 points and #4 in <i>Wine Spectator's</i> Top 100.	
2007 De Fargues (375ml)	\$69.99
2007 Doisy-Daëne, Sauternes	\$49.99
2007 Doisy-Daëne (375ml)	\$29.99
2007 Rieussec, Sauternes	\$89.99

Domestic

K&L has a broad selection of top domestic wines from California, Oregon and Washington, including many hard-to-find and high-scoring gems. Go to KLWines.com for up-to-the-minute inventory.

CABERNET SAUVIGNON

2002 Blair Estate Napa Red	\$16.99
2002 Juslyn "Perry's" Napa Red	\$49.95
2002 Raymond Reserve, Napa	\$23.99
2004 Corison, Napa Valley	\$74.99
2004 Dunn, Howell Mountain	\$84.99
2005 Blair Estate Napa Red	\$19.99
2005 Laurel Glen, Sonoma	\$49.99
2005 Saddleback, Napa Valley	\$34.99
2005 Schweiger, Spring Mountain	\$29.99
2006 Ch Chevalier, Spring Mtn	\$19.99
2006 Lancaster Estate, Alexander	\$54.99
2006 Mayacamas, Mount Veeder	\$62.99
2006 Ramey, Calistoga	\$39.99
2006 Silver Oak, Napa Valley	\$84.99
2007 Amici, Napa Valley	\$34.99
2007 Arrowood, Sonoma	\$29.99
2007 Cain "Five"	\$89.99
2007 Corison, Napa Valley	\$64.99
2007 Domaine Eden, Santa Cruz	\$29.99
2007 Donati Family "Paicines"	\$16.99
2007 Eponymous "MacAllister"	\$39.99
2007 Geyser Peak, Alexander	\$14.99
2007 Groth Reserve, Oakville	\$89.99
2007 Kathryn Kennedy "Estate"	\$89.99
2007 Keenan, Spring Mountain	\$39.99
2007 Ladera Napa Valley	\$29.99
2007 Ridge, Santa Cruz Mountains	\$36.99
2007 Robert Mondavi, Napa	\$19.99
2007 Sciandri, Napa	\$44.99
2007 Silver Oak, Alexander	\$59.99
2008 Andrew Will "Two Blondes"	\$54.99
2008 Ch Montelena, Napa Valley	\$44.99
2008 Ch Ste Michelle, Columbia	\$9.99
2008 Clos du Val, Napa Valley	\$24.99
2008 Dominus, Bordeaux Blend	\$179.99
2008 Faust, Napa Valley	\$42.99
2008 Forefront by Pine Ridge	\$19.99
2008 Ghost Block Estate, Oakville	\$54.99
2008 Heritage, Napa	\$27.99
2008 Kalinda, Sonoma Mountain	\$17.99
2008 Karl Lawrence, Napa Valley	\$59.99
2008 Long Meadow Ranch Red	\$26.99
2008 Merryvale "Profile"	\$139.99
2008 Obsidian Ridge	\$27.99
2008 Philip Togni "Tanbark Hill"	\$38.99
2008 Philip Togni, Spring Mtn	\$84.99
2008 Ramey "Annum"	\$89.99
2008 Raymond Reserve, Napa	\$26.99
2008 Robert Craig "Affinity"	\$39.99

2008 Robert Craig, Howell Mtn	\$79.99
2008 Robert Craig, Mount Veeder	\$79.99
2008 Roth, Alexander Valley	\$24.99
2008 RUDY (Von Strasser), Napa	\$19.99
2008 Sean Minor "Four Bears"	\$14.99
2008 Sequoia Grove, Napa Valley	\$29.99
2008 Shafer "One Point Five"	\$69.99
2008 T-Vine "Monte Rosso"	\$46.99
2009 Alta, Napa Valley	\$41.99
2009 Banshee, Napa Valley	\$29.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Broadside "Margarita"	\$18.99
2009 Columbia Crest "H3"	\$9.99
2009 Darioush "Caravan"	\$43.99
2009 Grayson "Lot 10"	\$8.99
2009 Hess Estate "Allomi"	\$23.99
2009 Joseph Carr, Napa Valley	\$17.99
2009 Lewis Cellars "Mason's"	\$54.99
2009 McManis California	\$9.99
2009 Newton "Red Label"	\$18.99
2009 Olema, Sonoma County	\$18.99
2009 Round Pond, Napa Valley	\$29.99
2009 Rutherford Ranch, Napa	\$14.99
2009 Steltzner "Claret"	\$17.99
2009 Tor Kenward, Napa	\$74.99
2010 Paripaso, Paso Robles	\$11.99
2010 Urbanite Cellars "Amplio"	\$10.99
Cain "NV7"	\$27.99

MERLOT

2005 Beringer "Bancroft Ranch"	\$29.99
2006 Paradigm, Oakville	\$39.99
2007 Burgess, Napa	\$17.99
2007 Ch Ste Michelle, Columbia	\$9.99
2007 Cloverdale Ranch, Alexander	\$19.99
2007 Provenance, Napa	\$24.99
2007 Swanson Napa	\$24.99
2009 Ste Michelle "Indian Wells"	\$14.99
2009 Columbia Crest "H3"	\$10.99
2009 Leonetti Walla Walla	\$94.99

PINOT NOIR

2006 Joseph Swan "Saralee's"	\$24.99
2007 Alysian "Starr Ridge"	\$34.99
2007 Amici, Mendocino	\$28.99
2007 BearBoat, Russian River	\$17.99
2007 C&T Cellars "Patio"	\$19.99
2007 Claudia Springs "Klindt"	\$19.99
2007 Domaine Serene "Evenstad"	\$46.99
2007 Fort Ross "Symposium"	\$24.99

2007 Handley, Anderson	\$27.99
2007 Pahlmeyer "Jayson"	\$47.99
2008 Holdredge, Russian River	\$32.99
2008 Landmark "Grand Detour"	\$29.99
2008 Napa Cellars, Napa Valley	\$14.99
2008 Neely "Hidden Block"	\$29.99
2008 Russian River Reds	\$17.99
2008 Saintsbury, Carneros	\$23.99
2008 Vine Hill "Scintilla"	\$14.99
2008 Walter Hansel "North Slope"	\$35.99
2009 Acacia, Carneros	\$19.99
2009 Alta Maria, Santa Maria	\$23.99
2009 Arterberry Maresh "Maresh"	\$49.99
2009 Au Bon Climat, Sta Barbara	\$19.99
2009 Banshee, Sonoma County	\$19.99
2009 Brewer-Clifton "Melville"	\$54.99
2009 Chasseur "Umino"	\$59.99
2009 Chehalem "Stoller"	\$44.99
2009 Cherry Pie "Stanly Ranch"	\$49.99
2009 Eric Kent "Small Town"	\$44.99
2009 Evesham Wood "Le Puits"	\$32.99
2009 Eyrie "Estate Grown"	\$32.99
2009 Foley "Rancho Santa Rosa"	\$24.99
2009 Garnet, Carneros	\$14.99
2009 Hamacher "H Wines"	\$19.99
2009 Hirsch "San Andreas Fault"	\$59.99
2009 McKinlay, Willamette	\$16.99
2009 Orogeny, Green Valley	\$29.99
2009 Paraiso, Sta Lucia Highlands	\$19.99
2009 Paul Hobbs "Crossbarn"	\$34.99
2009 Pennywise	\$9.99
2009 Poppy, Monterey	\$11.99
2009 Roco Wines, Willamette	\$26.99
2009 Roessler Cellars "Red Label"	\$29.99
2009 Sequana, Sta Lucia Highlands	\$29.99
2009 Talbott "Logan"	\$21.99
2009 Twomey "Bien Nacido"	\$49.99
2010 AP Vin "Turner"	\$44.99
2010 Brooks, Willamette Valley	\$21.99
2010 Cazar, Sonoma Coast	\$18.99
2010 Cep (Peay), Sonoma Coast	\$25.99
2010 Evesham Wood, Willamette	\$18.99
2010 Ken Wright "Shea"	\$49.99
2010 Luli, Santa Lucia Highlands	\$18.99
2010 Ponzi "Tavola"	\$23.99
2010 Sineann "Resonance"	\$39.99
2010 The Pinot Project California	\$9.99

SYRAH AND PETITE SIRAH

2007 Maranet Russian River Syrah	\$29.99
----------------------------------	---------

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

2007 Unti Dry Creek Valley Syrah	\$22.99	2008 Stolpman Grenache	\$29.99	2010 Broadside "Wild Ferment"	\$16.99
2008 Mark Ryan "BTR-Vincent"	\$19.99	2009 Broc Cellars Red Blend	\$17.99	2010 Calera, Central Coast	\$16.99
2008 Shafer "Relentless" Syrah	\$54.99	2009 Joseph Swan Carignan	\$19.99	2010 Copain "Tous Ensemble"	\$24.99
2008 Stolpman "Originals" Syrah	\$29.99	2009 Margerum "M5"	\$19.99	2010 Foxen "Block UU"	\$31.99
2008 T-Vine Napa Petite Sirah	\$29.99	2009 Owen Roe "Abbot's Table"	\$21.99	2010 Joseph Swan "de Trois"	\$26.99
2009 Anthill Farms Sonoma Syrah	\$19.99	2009 Sans Liege "The Offering"	\$27.99	2010 Luli, Santa Lucia Highlands	\$18.99
2009 Bogle Petite Sirah	\$9.99	2010 Lacuna Red	\$24.99	2010 Napa Cellars, Napa Valley	\$14.99
2009 Lucia "Susan's Hill" Syrah	\$39.99	2010 Orin Swift "The Prisoner"	\$37.99	2010 NoCo, North Coast	\$14.99
2009 Ridge "Lytton" Petite Sirah	\$27.99	2010 Orin Swift "Abstract"	\$28.99	2010 Paul Hobbs "Crossbarn"	\$24.99
2010 Charles Smith "Boom" Syrah	\$15.99	Sean Thackrey "Pleiades XXI"	\$23.99	2010 Poppy, Santa Lucia Highlands	\$9.99
2010 McManis Petite Sirah	\$9.99			2010 Rombauer, Carneros	\$29.99
ZINFANDEL					
2006 Il Gioiello "Block 1"	\$12.99	2007 Dehlinger "Estate"	\$34.99	SAUVIGNON BLANC	
2006 Rosenblum "Planchon"	\$12.99	2008 Cuvaison, Carneros	\$16.99	2009 Benziger "Paradiso de Maria"	\$29.99
2006 Saxon Brown "One Oak"	\$19.99	2008 Dehlinger "Estate"	\$34.99	2009 Château St Jean Fumé Blanc	\$10.99
2007 Dry Creek "Beeson Ranch"	\$29.99	2008 Flowers, Sonoma Coast	\$39.99	2009 Easton "Monarch Mine"	\$14.99
2007 Joseph Swan "Zeigler"	\$26.99	2008 Grgich Hills, Napa Valley	\$33.99	2009 Farella-Park "La Luce"	\$14.99
2007 Rosenblum "Carla's"	\$16.99	2008 Iron Horse "UnOaked"	\$19.99	2009 Long Meadow Ranch	\$15.99
2007 Saddleback "Old Vines"	\$18.99	2008 Martinelli "Martinelli Road"	\$49.99	2009 Rarecat "Lionheart"	\$29.99
2008 Green & Red "Chiles Canyon"	\$19.99	2008 Mount Eden "Saratoga"	\$22.99	2009 Voss, Rutherford	\$15.99
2008 Joel Gott "Dillian Ranch"	\$24.99	2008 Mount Eden, Arroyo Seco	\$18.99	2010 Amici, Napa Valley	\$16.99
2008 Michael & David "7 Deadly"	\$13.99	2008 Sanford, Santa Barbara	\$17.99	2010 Benziger, Sonoma County	\$12.99
2008 Peterson, Dry Creek Valley	\$17.99	2008 Santa Barbara "Reserve"	\$19.99	2010 Bink "Randle Hill"	\$19.99
2008 Quivira, Dry Creek Valley	\$17.99	2009 Alondra "Middleridge"	\$15.99	2010 Cakebread, Napa Valley	\$24.99
2008 Robert Craig, Howell Mtn	\$39.99	2009 Brewer-Clifton "Sweeney"	\$54.99	2010 Decoy, Napa Valley	\$17.99
2008 T-Vine Cellars, Napa Valley	\$28.99	2009 Ch Montelena, Napa	\$44.99	2010 Dry Creek Fumé Blanc	\$9.99
2009 Ancient Peaks, Paso Robles	\$14.99	2009 Clos du Val, Carneros	\$17.99	2010 Kalinda, Sonoma	\$12.99
2009 Brown Estate, Napa Valley	\$34.99	2009 Decoy, Sonoma County	\$18.99	2010 Ladera, Howell Mountain	\$22.99
2009 Cline "Ancient Vines"	\$14.99	2009 Dom Alfred "Stainless Steel"	\$14.99	2010 Margerum "Sybarite"	\$16.99
2009 Decoy, Sonoma County	\$19.99	2009 DuMol, Russian River	\$49.99	2010 Matanzas Creek, Sonoma	\$16.99
2009 DeLoach "Estate"	\$14.99	2009 Fort Ross "Fort Ross"	\$26.99	2010 Neal Family, Napa	\$17.99
2009 Edmeades, Mendocino	\$14.99	2009 Four Vines "Naked"	\$10.99	MISC WHITES	
2009 Four Vines "Old Vine"	\$10.99	2009 Frog's Leap, Napa Valley	\$21.99	2008 Uvaggio di Giacomo	
2009 Orin Swift "Saldo"	\$27.99	2009 Gallo "Signature Series"	\$21.99	Vermentino	\$10.99
2009 Ridge "East Bench"	\$23.99	2009 Hahn "Estate"	\$19.99	2009 Cold Heaven Viognier	\$29.99
2009 Robert Biale "R W Moore"	\$47.99	2009 Hartford Court "Four Hearts"	\$32.99	2009 Quady North "Mae's-Ox Block"	
2009 Rombauer	\$24.99	2009 Hess Collection, Napa Valley	\$17.99	Viognier	\$18.49
2009 Seghesio, Sonoma	\$19.99	2009 J Lohr "Riverstone"	\$12.99	2009 Saddleback Cellars Viognier	\$17.99
2010 Buehler, Napa Valley	\$16.99	2009 Kendall Jackson "Avant"	\$12.99	2009 Tablas Creek "Esprit de Beaucastel"	
2010 Shenandoah "Special Res"	\$9.99	2009 Lafond, Sta Rita Hills	\$17.99	White	\$36.99
MISC REDS					
2005 Coya Malbec	\$9.99	2009 MacMurray, Sonoma Coast	\$13.99	2010 Blue Plate Chenin Blanc	\$10.99
2006 Brassfield "Eruption"	\$11.99	2009 Miner Family, Napa Valley	\$26.99	2010 Ch Montelena Riesling	\$24.99
2007 Rocky Hill "Richard Dinner"	\$28.99	2009 Pahlmeyer, Sonoma Coast	\$69.99	2010 Ch Ste Michelle-Dr Loosen	
2008 Clayhouse "Adobe Red"	\$11.99	2009 Purisima Canyon	\$9.99	"Eroica"	\$16.99
2008 Hey Mambo "Sultry Red"	\$8.99	2009 Sarapo "Tessa"	\$19.99	2010 King Estate "Signature" Oregon	
2008 Keenan Cabernet Franc	\$54.99	2009 Sequoia Grove, Carneros	\$18.99	Pinot Gris	\$14.99
2008 Leonetti Sangiovese	\$72.99	2009 Shafer "Red Shoulder Ranch"	\$44.99	2010 Melville "Estate-Verna's"	
2008 Prospect 772 "The Brat"	\$29.99	2009 Talbott "Kali Hart"	\$13.99	Viognier	\$19.99
		2009 Varner "Home Block"	\$43.99	2010 Pacific Rim Riesling	\$7.99
		2009 Walter Hansel "Cahill Lane"	\$38.99	2010 Urbanite Cellars "Caliberico"	\$14.99
		2009 Walter Hansel, Carneros	\$19.99	"	\$24.99

Italy

To get email updates on wines that aren't in the newsletter, or to be the first with an opportunity to buy, get on Greg's "Italian Wine Update" email list by emailing Greg@KLWines.com or calling him at 877.559.4637 x2713.

MISC TUSCANY

2009 Ferrero Toscana IGT Rosso Super Tuscan*	\$12.99
Unbelievable value! Soft, full-bodied with dazzling fruit.	
2009 Ferrero Rosso di Montalcino*	\$15.99
2009 Baccinetti "Catzilla" Rosso di Montalcino*	\$16.99
2009 Tenuta di Sesta Rosso di Montalcino*	\$16.99
2009 Poggiarellino Rosso di Montalcino*	\$17.99
2010 Rocca di Montegrossi Rosato*	\$18.99
2009 La Fortuna Rosso di Montalcino*	\$19.99
2009 Rocca di Montegrossi Chianti Classico*-91 points RP	\$19.99
2007 Colognole Chianti Rufina	\$19.99
2008 Felsina Chianti Classico	\$19.99
2007 Felsina "Rancia" Chianti Classico Riserva-94 points RP	\$34.99
2007 Castello di Fonterutoli Chianti Classico Riserva "Ser Lapo"	\$39.99
2006 Rocca di Montegrossi "San Marcellino" Chianti*	\$39.99
93 points Robert Parker.	
2004 La Fortuna Brunello di Montalcino -92 points RP	\$44.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino Riserva	\$74.99
2007 Fontodi "Flaccianello"-96 points RP	\$109.99

2006 BRUNELLO IN STOCK

22006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Antonio Sasa "Martina" Brunello*-94 points JS	\$29.99
2006 Tenuta Vitanza Tradizione Brunello Montalcino	\$31.99
2006 Tenuta di Sesta Brunello di Montalcino*-93 points RP	\$34.99
2006 Baccinetti "La Saporioia" Brunello*-92 points JS	\$34.99
2006 Mocali Brunello di Montalcino-93 points WE & WS	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2006 Baricci Brunello di Montalcino*-90 points WE	\$39.99
One of my personal favorites from the vintage. Elegant and complex.	
2006 Podere la Vigna Brunello di Montalcino-90 points JS	\$39.99
2006 Poggio San Polo Brunello di Montalcino-94 points WE	\$39.99
2006 Mocali "Raunate" Brunello di Montalcino-93 points RP	\$39.99
2006 Tenuta Vitanza Brunello di Montalcino	\$41.99
2006 San Filippo Brunello di Montalcino-93 points JS	\$42.95
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 La Gerla Brunello di Montalcino-94 points RP & WE	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2006 Castelgiocondo Brunello di Montalcino-95 points JS	\$53.95
2006 San Filippo "Le Lucere" Brunello di Montalcino-95 points JS	\$53.99
2006 Canalichio "Franco Pacenti" Brunello-94 points JS	\$59.99
2006 Altesino "Montosoli" Brunello di Montalcino-96 points JS	\$77.99

MISC PIEDMONT

2010 Terre da Vino Gavi di Gavi Masseria Carmelitani	\$10.99
2008 Villa Giada "Suri Rosso" Barbera d'Asti	\$11.99
2009 Ruggeri Corsini Barbera d'Alba*	\$14.99
2010 Favaro Erbaluce di Caluso	\$18.99
2009 E. Pira Dolcetto d'Alba	\$19.99
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99

18 Find fine Italian wines at auction at KLWines.com

2008 Morassino Langhe Nebbiolo	\$21.99
2007 Schiavenza Barolo Riserva "Broglio"	\$52.99
2007 Schiavenza Barolo "Bricco Ceretta"	\$52.99
2007 Schiavenza Barolo Riserva "Prapo"	\$57.99
2004 Oddero Barolo "Mondoca di Bussia Soprana"	\$58.99
2007 Luciano Sandrone Barolo "Le Vigne"-96 points RP	\$119.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

Santa Chiara Prosecco	\$8.99
2010 Marcato "Scaligeri" Soave	\$9.99
Stunning value for a superb Soave that has excellent richness and balance!	
2010 Blason Pinot Grigio* (1L)-New size=25% more wine!	\$10.99
San Venanzio Prosecco Brut Valdobbiadene DOCG	\$14.99
2010 Blason Isonzo Bianco* (3L Bag-in-Box)*	\$14.99
This is like buying four bottles for just \$3.75 each! It lasts for months in your fridge, too, if you can hold off. From the excellent 2010 vintage.	
2010 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina Bardolino Superiore Santa Lucia	\$16.99
2008 Conte di Santa Chiara Amarone	\$19.99
Silvano Follador Prosecco Brut Valdobbiadene	\$19.99
2006 Belisario San Leopardo Rosso	\$24.99
2009 Silvano Follador Prosecco "Dosaggio Zero"	\$24.99
2008 Belisario "Cambrugiano" Verdicchio di Matelica Riserva	\$28.99
This has got it all: the hills of Italy's Marche region, the Mediterranean sun, white flowers, a hint of vanilla and a persuasive, savory character on the palate with absolute harmony between acidity and fruit.	
2007 Drei Dona "Magnificat" Cabernet Sauvignon	\$31.99
2006 Venturini Amarone Classico	\$58.99

ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA

22009 Roccafiore Rosso Melograno	\$9.99
2008 Bisceglia Aglianico del Vulture Terra di Vulcano	\$11.99
90 points Robert Parker's <i>Wine Advocate</i> .	
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Mancini Vermentino di Gallura	\$14.99
2009 Cantine di Marzo Irapina Aglianico	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
2010 Antichi Vinai Petra Lava Etna Rosato	\$19.99
2010 Casa d'Ambra d'Ishcia Frassitelli	\$23.99
This white wine has great depth, mineral character and acidic focus but with a very rich body. Absolutely gorgeous! For fans of minerally white wines.	
2008 Terre del Principe Castello del Femmine-90 points RP	\$23.99
2010 Tenuta Sarno Fiano di Avellino	\$24.99
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2009 Graci Etna Rosso-91 points JS	\$29.99
2008 Passopisciaro Passopisciaro Sicily IGT-93+ points RP	\$29.99
2005 Benanti Enta Rosso Serra della Contessa	\$39.99
92 points Robert Parker's <i>Wine Advocate</i> : "...an intense, brooding red that emerges from the glass in a large-scaled expression of dark cherries, earthiness, smoke, licorice and toasted oak..."	

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

CHABLIS

2009 Dom. A&A Goisot Bourgogne Aligoté*	\$11.99
2009 Dom. A&A Goisot Saint-Bris (Sauvignon)*	\$10.99
2009 Dom. A&A Goisot Bourg. Côte d'Auxerre Chardonnay*	\$10.99
2009 Domaine Jean-Claude Bessin Chablis "Vieilles Vignes"*	\$19.99
2010 Collection Alain Corcia Chablis 1er Cru "Montmains"	\$19.99
2009 Domaine Jean-Claude Bessin Chablis 1er Cu "Fourchaume"	\$26.99
2009 Dom. Drouhin-Vaudon Chablis 1er Cru "Sechers"	\$36.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$36.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Dom. Michel Gros Chambolle-Musigny	\$41.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos de Fontenys"	\$79.95
2009 Château de la Charrière Bourgogne (Yves Girardin)*	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"*	\$46.99
2009 Maison Champy Volnay*	\$39.95
2009 Dom. Henri Delagrangé Volnay	\$44.99
2009 Dom. Ballot-Millot & Fils Volnay 1er Cru "Santenots"*	\$53.99
2009 Dom. Ballot-Millot & Fils Volnay 1er Cru "Taillepieds"*	\$59.95
2009 Dom. Ballot-Millot & Fils Pommard 1er Cru "Pézerolles"*	\$64.99
2009 Dom. Ballot-Millot & Fils Pommard 1er Cru "Rugiens"*	\$69.95
2009 Dom. Christophe Buisson Bourgogne Rouge	\$21.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Maison Champy Beaune "Vieilles Vignes"*	\$24.99
2009 Maison Champy Beaune 1er Cru "Champs-Pimont"*	\$41.99
2009 Dom. Ballot-Millot & Fils Beaune 1er Cru "Epenottes"*	\$47.99
2009 Maison Champy Savigny-lès-Beaune "Bas Liards"*	\$24.99
2009 Dom. Louis Latour Corton Grand Cru	\$47.99
2009 Dom. Laleure-Piot Corton Grand Cru "Rognet"	\$64.99
2009 Château de la Charrière Hautes Côtes de Beaune*	\$16.99
2009 Dom. H. Delagrangé Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Dom. Dubreuil-Fontaine Bourgogne Rouge "Notre Dame"*	\$16.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Dom. Laleure-Piot Côte de Nuits-Villages "Bellevues"*	\$23.99
2009 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$29.99
2009 Dom. Chicotot Bourgogne Rouge*	\$19.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.99
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$69.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"	\$69.95
2009 Maison Champy Chambolle-Musigny	\$49.99
2009 Dom. S. Magnien Bourg. Passetout "Cuvée Densité"*	\$14.99
2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Pinot Noir*	\$12.99

WHITE BURGUNDY

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Dom. Maroslavac-Leger Pul.-Mont. 1er "Champs Gains"*	\$49.99
2008 Dom. Maroslavac-Leger Puligny-Mont. 1er "Combettes"*	\$49.99
2009 Dom. Nembrets Denis Barraud St-Véran*	\$14.99
2009 Maison Champy Viré-Clessé*	\$15.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"*	\$23.99
2009 Dom. Renaud Pouilly-Fuissé "Vieilles Vignes"*	\$19.99
2009 Joseph Drouhin Rully	\$18.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Bourgogne Chardonnay*	\$21.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Caillerets"*	\$69.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Maroslavac-Leger Chassagne-Montrachet "Les Voillenots"*	\$44.99
2009 Olivier Leflaive St-Aubin 1er Cru "Charmois"*	\$29.99
2009 Maison Champy St-Aubin 1er Cru "Dents De Chien"	\$34.99
2009 Dom. Maroslavac-L. St-Aubin 1er "Murgers Dents de Chien"	\$33.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"*	\$44.99
2009 Dom. Francois Carillon Bourgogne Chardonnay	\$19.99
2009 Dom. Louis /Francois Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffière"	\$79.99
2009 Etienne Sauzet Bourgogne Blanc	\$29.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Etienne Sauzet Bâtard-Montrachet Grand Cru	\$269.95
2009 Dom. Ballot-Millot & Fils Meursault "Narvaux or Criots"*	\$44.99
2009 Dom. Ballot-Millot & Fils Meursault 1er Cru "Perrieres"*	\$79.99
2009 Dom. Ballot-Millot & Fils Meursault 1er Cru "Genevrières"*	\$79.99
2009 Ch. Charrière Savigny-lès-Beaune "Vermots Dessus"	\$23.99
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2009 Dom. Dubreuil-Fontaine Pern.-Verg. 1er "Clos Berthet"*	\$36.99
2009 Dom. Laleure-Piot Pernand-Vergelesses 1er Cru*	\$29.99
2009 Dom. Delarche Pernand-Vergelesses*	\$27.99
2009 Dom. Delarche Corton-Charlemagne Grand Cru*	\$76.99
2010 Dom. Renaud Mâcon-Charnay or Mâcon-Solutré*	\$12.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source Plaisirs"*	\$12.99

BEAUJOLAIS

2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Côte de Brouilly Cru Beaujolais	\$12.99
2009 Potel-Aviron "Morgon Cote du Py" Cru Beaujolais	\$18.99
2009 Potel-Aviron Beaujolais "Chénas"	\$18.99
2009 Château de Saint-Lager Brouilly*	\$14.99

Winemaker Interview

Getting to Know: Alain Corcia

Name: Alain Corcia

Winery: Collection Alain Corcia wines

Number of years in business: 30 years.

How would you describe your winemaking philosophy?

Oak aging is a necessary tool to get the vinification right, but is not a goal. Oak should only be used if [the] wine has got enough body to support the oak. Oak should help the expression of the aromas.

What wines or winemakers helped influence your philosophy?

In Burgundy, I am fond of Claude Dugat's wine/art making and all of Philippe Leclerc's philosophy. For Rhône wines, Lucien Michel and Pierre Perveyrie are my guides.

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

As we don't own the land we work closely with our growers in order first to cut down output per hectare, to make sure of green harvest when necessary and to buy barrels for our own cuvées. We also decide for our cuvée the bottling time and sometimes of bottling company if we think that the grower does not have the right equipment.

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

As time goes by I am becoming more and more difficult about my selection of producers and style of wine I am selling. I must admit that some wines I sold back 25 to 30 years when I started would not be sold by me today. Traditional Burgundies with lots of tannins, high alcohol, very oaky are not my taste any more.

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

I think that all my Rhônes match very well with any kind of red meats.

What changes are planned for coming vintages? Any new (top secret) varietals, blends or propriety wines on the horizon?

We are gradually going to introduce a full Rhône Valley range. [In] 2011 we added Crozes-Hermitage.

Is there a style of wine that you think appeals to critics that might not represent your favorite style?

Vincent Girardin's wines are perfect examples.

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

If not the wines of one of my growers, I drink Château Badoit and Champagne.

Do you collect wine? If so, what's in your cellar?



The esteemed Alain Corcia

JF Coche dury, Claude Dugat, Dugat Py, DRC, Serafin, Philippe Leclerc for Burgundies. For Rhônes, Pegau and Vieux Donjon

What do you see as some of the biggest challenges facing the wine industry today?

The most difficult today is to provide good-quality wines at affordable prices before all in Burgundy. As far as Rhônes are concerned, there are many good- to top-quality wines, and therefore price is the big challenge.

PS:

Talk about value wines! This guy sells all value wines—his latest is the killer 2010 Comte Louis de Clermont-Tonnerre (Alain Corcia) "Très Vieilles Vignes" Cuvée Patricia Cotes-du-Ventoux (\$10.99), which received 88–90 from Robert Parker.

Rioja NEW DIRECT IMPORTS

Happy New Year! I hope that all of you finished out the year in good health, with plenty of celebration among friends and family. Some people view the new year as a time to make resolutions: start a workout routine, eat healthier, watch more Criterion Collection classic films and so on. For 2012 I prefer to see the new year as a succession of events and projects since it will be quite busy. As it relates to work, one of my big projects will be continuing to explore and promote Rioja as not only the best value region in Spain but also a place worthy of serious vinous exploration! I'm planning on at least one visit to the region. And I encourage you all to visit Spain and Rioja in particular on vacation (please contact me at joemanekin@KLWines.com if you are planning a trip to Spain!). And, of course, I will continue to look for some of the best wines of the region through our importers and distributors as well as our Direct Import program. Speaking of Direct Imports, by February or March we should have a new producer in the DI stable who you may recognize from the past. The wines from this estate are awesome values, and I can't wait to officially break the news! They will be available direct as soon as our labels are approved and the wine is on the water, as they say.

For now, here is a collection of value-oriented Riojas. A producer from each sub-region of Rioja (Rioja Alta, Rioja Alavesa and Rioja Baja) is represented. I've said it before but it bears repeating here: Good crianza (minimum of one year ageing in oak, one year in bottle) is not only delicious for drinking upon release but sure to improve in bottle, often for up to a decade. As such, they're great wines for the cellar, too.

2009 Bodegas Puelles Blanco Rioja* (\$11.99) Planning on a visit to Rioja? In the beautiful, historic town of Abalos, the Puelles family tends 20 hectares of carefully farmed vines. They also run a lovely small hotel (please contact me for more info). This white wine consists primarily of Viura, but also has some Garnacha Blanca, Malvasia and Chenin Blanc in the blend. Bright, clean apple and citrus flavors combine with terrific minerality to make this one of the best young white Riojas I have tasted in a long while.

"I prefer to see the new year as a succession of events and projects, since it will be quite busy. As it relates to work, one of my big projects will be continuing to explore and promote Rioja as not only the best value region in Spain but also as a place worthy of serious vinous exploration!"

2007 Bodegas Puelles Crianza Rioja* (\$15.99) Hailing from a long line of vineyard worker/owners, Jesús Puelles knows the *terruño* in his little slice of land in the Rioja Alta town of Abalos like the back of his hand. Most of the grapes for his red wines come from his own 20 hectares, which are north facing and located at 600 meters in altitude, affording the visitor with one of the most dramatically beautiful views of Rioja's main mountain ranges: the Sierra Cantabria mountains immediately to the north and the Sierra de la Demanda mountains to the south. Produced from primarily estate fruit (Tempranillo, Mazuelo and Graciano), this is a lovely crianza that beautifully shows the elegance of the vintage. Mixed berries and a hint of earth on the nose lead to a palate showing delicious fruit of terrific cut and purity.

2006 Bodegas Las Orcas "Solar de Randez" Crianza Rioja* (\$14.99) Bodegas Las Orcas is a family winery with a bodega just outside the town wall of Laguardia with vineyards located nearby in the Rioja Alavesa. In the heavily clay/calcareous soil Tempranillo thrives and forms the basis of this wine. There is also 5% Garnacha and/or Graciano blended in (depending on the vintage and which grapes are the most desirable in each individual growing season). While the wine is showing quite well now with tasty mixed berry and red fruits, a sturdy texture and hints of Mediterranean herbs, this is one of those crianzas with a capacity to improve in bottle. Feel free to stash some extra bottles away to drink over the next 4-5 years.

2007 Bodegas Ontañon Crianza Rioja* (\$14.99) One of the great examples of Rioja Baja, Ontañon's holdings are high-elevation, fairly isolated wild vineyards, many of which are gently sloping and on poor, stony soils. The wines here show the richness and generosity of fruit for which Tempranillo- and Garnacha-based Rioja Baja wines are known but with an added elegance, texture and purity that only older vines from top-notch vineyard sites can provide. The crianza is a blend of 90% Tempranillo and 10% old-vine Garnacha. It is aged for 12 months in a mix of French and American oak and shows an appealing balance of bright red fruit and subtle spice nuances.

Joe Manekin

Spanish Wines

"Most of the grapes for his red wines come from his own 20 hectares, which are north facing and located at 600 meters, affording the visitor with one of the most dramatically beautiful views of Rioja's main mountain ranges."

"I've said it before but it bears repeating here: Good crianza (minimum of one year ageing in oak, one year in bottle) is not only delicious for drinking upon release but sure to improve in bottle..."

Commonwealth

“The bouquet soars with bright floral notes along with crunchy cranberry and minerals. The palate reveals black currant, blackberry, dark plum and a dusting of cocoa powder supported by good acidity and fine tannins.”

“Man Vintners was created to make ‘daily wines for wine geeks.’ The grapes come a number of South African growers with the majority from non-irrigated, low-yielding vineyards and half from un-trellised bush vines.”

JIMMY C'S VIEW DOWN UNDER

Okay, so you've just maxed out your credit cards buying presents for the family, and maybe you've just paid property tax with another one looming on the horizon. That said, you still want to have that glass of wine at the end of the day. You've worked hard all year, and what the heck, you deserve it. So what are you (and the rest of us) looking for? This time of year, what we all want is bang for the buck. Of course, we all know value is relative. This month's newsletter is all about wines that over deliver regardless of the price. The below wines represent true value. Even the “splurge” item is something you can justify guilt free given its tremendous quality. Enjoy, and happy hunting!

OK, so I've spoke of these Yalumba wines before. But they are recently back in stock and as ever, they represent great values. Both might be considered the “little brothers” to the Yalumba flagship wines, “Menzies” Coonawarra Cabernet and the “Signature” Cabernet-Shiraz from Barossa Valley. The **2009 Yalumba “The Cigar” Cabernet Sauvignon Coonawarra South Australia (\$19.99)** is 100% Cabernet Sauvignon matured for 16 months in French, Hungarian and American hogsheads. It reveals a bouquet of violets, cassis, lavender and earth. On the palate the wine is perfectly balanced with dark cherry and blackberry fruit and fine, integrated tannins. It received 90 points from the *Stephen Tanzer's International Wine Cellar*. The **2009 Yalumba “The Scribbler” Cabernet-Shiraz Barossa Valley South Australia (\$15.99)** is made from a blend of 61% Cabernet Sauvignon and 39% Shiraz. The bouquet soars with bright floral notes along with crunchy cranberry and minerals. The palate reveals black currant, blackberry, dark plum and a dusting of cocoa powder supported by good acidity and fine tannins.

The **2009 Jim Barry “Lodge Hill” Shiraz Clare Valley South Australia (\$16.99)** is another over achiever. 2009 in the Clare Valley offered perfect conditions with high natural acidity and lower sugar levels that produced wines with superb balance and finesse. The wine was matured for 15 months in 20% American and 80% French oak and has a bouquet of boysenberry, black cherry and spice. On the palate, the wine is seamless with notes of dark plum, blueberry, mocha and a hint of spearmint. Lovely stuff and given 91 points from the *Wine Spectator*.

“Yes, I've spoke of these Yalumba wines before. But they are recently back in stock, and as ever, they represent great values. Both might be considered the “little brothers” to the Yalumba flagship wines, “Menzies” Coonawarra Cabernet and the “Signature” Cabernet-Shiraz from Barossa Valley.”

Since the first release in 1986, Nautilus remains one of the pioneers in Marlborough. So, with 25 years of experience and the talents of winemaker Clive Jones, we present the **2011 Nautilus Sauvignon Blanc Marlborough (\$14.99)**. The wine is classically bright with notes of lime, passion fruit, pink grapefruit and wet stone on the nose. The palate offers zesty mouthwatering acidity with fine balance, texture and length.

Margaret River is one of the premier regions for Chardonnay in Australia. Vasse Felix was founded in 1967 making them, along with Cullen and Leeuwin, among the first to recognize the potential in the area for this particular variety. The **2010 Vasse Felix Chardonnay Margaret River Western Australia (\$18.99)** was fermented with the natural wild yeast found in the vineyard and was matured in French oak for nine months. The wine is harvested at night to preserve the vibrant fruit character. The grapes were also harvested at a lower brix to retain acidity and keep alcohol levels relatively low. The bouquet shows light toasty oak, hazelnut, lemon blossom and peach. On the palate the wine is vibrant and yet delicate with peach and citrus reoccurring with some mineral notes and a creamy texture.

Man Vintners was created to make “daily wines for wine geeks.” The grapes come a number of South African growers with the majority from non-irrigated, low-yielding vineyards and half from un-trellised bush vines. The **2009 Man Vintners Shiraz Coastal Region (\$7.99)** has lifted aromatic due to some batches being co-fermented with Viognier showing spice, ripe blackberry, earth and some meaty notes with good acidity. The **2010 Man Vintners Chenin Blanc Coastal Region (\$7.99)** is medium bodied with melon, nectarine and peach giving a rounded texture to the wine. On the palate there's good acidity with a brisk finish. This wine was also awarded a Best Value designation from the *Wine Spectator*. The **2010 Man Vintners Sauvignon Blanc Coastal Region (\$7.99)** shows loads of lemon and lime with fig notes and a hint of grass. There's plenty of juicy acidity to make it a good apéritif as well a fine match to spicy Asian dishes. These wines are all tremendous values for the money and deserve your attention.

Jimmy C

THE STRUGGLE FOR RESPECT

Nothing pains K&L's wine buyers more than to have wines we love and admire sit around on the shelves. To be honest, I just don't get it! We go to great lengths (that's code for we taste *a ton* of wine) to ensure that K&L offers only the highest quality wines at overly competitive prices to match. Many of the wines we choose don't receive critics' points that motivate so many consumers these days. These little-known guys just seem to get pushed around by the more popular and well-dressed kids, I mean wines. The following wines have been created with the heart and soul of their makers and deserve more than to be shoved aside like this. OK, so I'm a little sensitive!

2007 Reichsgraf von Kesselstatt Kaseler Nies'chen Riesling Grosses Gewächs (\$29.99) People are always saying to me that they don't like Riesling because it's too sweet. That's when I start rubbing my temples. Being the patient and mild-mannered chap that I am, I try and get across to these customers that Riesling is one of the very few varietals in the world that can produce absolutely stunning wines from dead dry to dessert-in-a-bottle. I can still remember the first time I tasted this wine, and my immediate reaction was that I had to stock it on our shelves. Not only is Kesselstatt a legendary producer, but this is one of the coolest vineyards out there. It is basically tucked right in between the Mosel and Ruwer growing regions and only produces this kind of quality in stellar vintages. This is a fantastic version of top-end German *dry* wine!

2009 Hexamer Meddersheimer Rheingrafenberg Riesling Spätlese (\$29.99)** This estate is on my list of top-three Nahe producers. I have been watching these guys closely over the last several vintages as they have evolved into something really special. Their wines have an intriguing elegance running through them that has gotten and kept my attention. Up and down the board these are just really fantastic wines. This two star Spätlese is sublime. It boasts rich aromatics of baked pears, caramel and quince paste and layers of texture from start to finish. A subtle little hit of boytritis on the finish coats the juicy acidity. This is drinking great now but promises to only get better with time.

2001 Robert Weil Kiedricher Gräfenberg Riesling Auslese GoldKapsel Auction (\$149.00) From one of the top vintages in the last 30 years and from a world-recognized producer of high-end German sweet wines, this was only offered at the Rheingau auctions and was never placed on the open market. A true show piece for your cellar, this is rich, decadent and one of a kind. It's just starting to open but will cellar for at least another 20 years.

2009 Tabordet "Le Champs des Vignes" Pouilly Fumé (\$17.99) The appellation Pouilly Fumé is on the Right Bank of the Loire in the department of the Nièvre. Its territory consists of a solid promontory that forces the river (the Loire) to change its course in a northeasterly direction. The appellation Pouilly Fumé covers 1,200 hectares. The vineyard of the Tabordet winery is planted in the commune of Saint-Laurent l'Abbaye, which Kimmeridgian calcareous marl soil. This wine is excellent alone as an apéritif or with seafood, and with a few years of age may well accompany foie gras.

2009 Weingut Allram Gaisberg Grüner Veltliner Kamptal Reserve* (\$16.99) This is a Direct Import for us at K&L, and it's an estate producing great wines from some of the top sites in the Kamptal. Michaela Haas is the 4th generation of this family to run the 15-hectare domaine. Fermented and aged in stainless steel, this Grüner is flawless and lovely with a fresh, green, juicy spice note (white pepper) and a very clear—transparent really—vibrancy. Fine structure and a delicate fruit-acid balance make this a go-to food wine for pretty much any occasion not to mention a tremendous value.

2009 Heidi Schröck Furmint (\$19.99) This not only comes from one of the absolute sweetest ladies on the face of the earth but also from a mentor to many a winemaker. Heidi (or as I like to call her, Auntie Heidi) is a true gem in the world. She crafts wines that have presence of place while extending the boundaries of tradition. Her Furmint has always been one of my favorites. Floral with a waxy texture, for some reason there is always a taste or two I can't describe in this beauty, but I can't just get enough of it!

2006 Iby "Chevalier" Blaufränkisch Reserve (\$29.99) This *barrique*-aged red sports a bright, clean, typical Blaufränkisch nose with soft echoes of dark berries. Dry with a mild acidity, it offers good body with wonderful richness, blackberries and cherries on the palate as well as echoes of coffee and chocolate. Perfect integration of wood as a result of skilled aging in barrels as well as very ripe and soft tannins give the wine a long, harmonious finish. This is fancy Blaufränkisch with a noble style. Enjoy!

Eric Story

Germany, Austria & the Loire

"...this is one of the coolest vineyards out there. It is basically tucked right in between the Mosel and Ruwer growing regions and only produces this kind of quality in stellar vintages."

"Heidi (or as I like to call her, Auntie Heidi) is a true gem in the world. She crafts wines that have presence of place while extending the boundaries of tradition."

K&L ONLINE AUCTIONS *An Amazing Inaugural Year*

What a year this has been! K&L Wine Auctions is coming to the close of its inaugural year conducting fine wine online auctions at KLWines.com. This new branch of K&L has been supplementing our Library Wine Department with old and rare gems from collectors all over the United States and garnering bids from an international group of buyers. We've welcomed many customers from Hong Kong to South Korea to Japan as well as introducing our business to a new population of domestic clients.

Back in January 2011 we asked our loyal following of customers to branch out and try our newly launched auction. The enthusiastic support from both sellers and buyers has been overwhelming. Many first-time sellers who found the need to part ways with their prized possession came to us for guidance, which was certainly an honor. Other seasoned sellers found our flexible commission structure with a store credit option to be enticing and the quick turnaround on payment as reason enough to switch to K&L from other longstanding auction houses. This year would not have been possible without the trust and partnership forged with all our consignors. We say "Thank You!" many times over. With your terrific list of wines for sale, it didn't take long before our hammer prices were competing with, if not beating, the competition.

This year has also seen some significant changes in the marketplace. Lafite was BIG in 2011 as were other First Growths. Now the trends are shifting a bit with high-end, rare Burgundy (led by DRC of course) starting to take a pivotal role. Many collectors, especially in China, are now noticing and buying these wines. The market is developing in Asia, and Chinese wine lovers have diversified their taste in wine appreciation and collecting, which is reflected in the hammer prices we've seen in the past year. The impact of this will undoubtedly be felt in 2012. According to a recent article in the *Wine Spectator*, you can expect higher demand for not just DRC but also Henri Jayer, Georges Roumier, Domaine Dujac, Louis Jadot, Domaine Leroy, Armand Rousseau, Comte Georges de Vogüé, Domaine Ponsot, Domaine Leflaive and Emmanuel Rouget. Only time will tell, but the K&L Auction Team is here to keep you informed on the market demand of your wine and give you as clear a picture as possible about what items from your collection are worth selling now and what might benefit from a few more years in the cellar.

The K&L Library Wines Department thanks you for helping to make this a successful first year, and we cannot wait to see what 2012 holds for our growing auction business!

Molly Zucker

JIM'S JANUARY GEMS

It is with a great deal of sadness and sorrow that I must report to those readers of Jim's Gems that this will be the last lists of red wine recommendations coming from Anderson for this column.

Chris and I are putting him down in a few days after a battle with cancer. He has had a great life with many adventures, particularly in the Anderson Valley when we had the property/vineyard. And he had a ton of dog buddies with whom he loved playing. Plus, he has made many super red wine recommendations to you over the past nine years. We will miss him dearly, but there are so many warm and loving memories in my heart and mind that will never go away.

2010 Domaine Cherrier & Fils Sancerre* (\$16.99) Generally, village productions from Sancerre can be relatively simple and one dimensional until you have a great vintage like 2010, which results in absolutely wonderful Sauvignon Blancs from this region regardless of whether they are a village production or a hand-harvested, single-vineyard bottling. This 2010 Domaine Cherrier village wine is a pure example of that evaluation. High-profiled aromas of white peach, lime zest and honeydew melon are underscored by a slate-y mineral undertone. On the palate, you will be treated to a mouthwatering, finely focused set of such rich flavors with excellent brightness and acid structure leading to a clean, crisp, long finish. As the Bean pointed out to me, it is difficult to believe that this Gem is only \$16.99. It simply has to be one of our house whites for the month if not beyond. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Xavier Clua Coma El Sola d'en Pol, Terra Alta (\$11.99) Here is a brilliant red wine. It also offers an incredibly superb quality for your money. A blend of Garnatxa Negra (their regional term for Grenache Noir), Cabernet Sauvignon, Ull de Liebre (a regional native varietal), and Merlot, this deep-ruby colored Terra Alta shows flashy, bright black cherry, cranberry, plummy and spicy fruit aromas with hints of wet river-stone mineral tones. Fresh, clean, medium-full fruit flavors bound across your palate without any meddling from oak (no oak aging on this puppy), leading to a warm, fleshy, bright, long finish. Anderson has informed me

Jim's Gems

that this needs to be one of our house reds for the month, and it will. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Château de Montfaucon Côtes du Rhône* (\$10.99) The 2009s from Montfaucon have finally arrived. I can honestly say these are the two best-tasting reds from this historic château that I can recall tasting since we started importing Montfaucon nearly two decades ago. The regular Côtes du Rhône (50% Grenache, 20% Syrah and 15% each of Cinsault and Carignan) is deeply colored, loaded with opulent smells of white pepper spice, anise and blackberries. In the mouth, you will be treated to a richly flavored, well-integrated wine with lush, vivid blueberry and cranberry fruit notes, good complexity, excellent structure and a finish that refuses to concede. This Gem will definitely be one of our house reds for the month, according to Anderson. 14% ABV (🍷🍷🍷🍷🍷🍷)

2009 Château de Montfaucon Côtes du Rhône "Cuvée Baron Louis" Vieilles Vignes* (\$17.99) Montfaucon's Cuvée Baron Louis Vieilles Vignes is even more opulent and distinctive on the nose, providing not only that white pepper spice, anise and blackberry fruit. These characteristics are intermingled with wild game and portabello notes all of which carry over to a complex, full, well-structured, fine, silky set of flavors. This Gem is 40% Grenache, 15% Syrah, 15% Cinsault, 10% Carignan, 10% Mourvèdre and 10% Counoise (sort of a classic Châteauneuf-du-Pape-style blend. In fact it *would be* a Châteauneuf if it weren't for that blasted appellation demarcation, the Rhône River). This comes from 50- to 90-year-old vines and is aged for one year in French oak barrels. It can be consumed near term with decanting and some airing or put some down until 2016 to 2020. Anderson says that this Gem is a definitive must buy for one of our house reds for the month and for our cellar. 14.2% ABV (🍷🍷🍷🍷🍷🍷)

Jim, Anderson, the Beaner, Eby and Rizzo

UNDER THE RADAR *Italian Bargains*

What happened to 2011? Alas, another year gone by, but I do recall in that relentless blur of days, tasting a seemingly endless array of delicious wines from Italy. Here are just a few to get your new year started off right.

Even in the dead of winter, I still love a crispy, snappy white wine to go with a light salad or something off that panini grill I got for Christmas. Erbaluce is a grape grown in the northwestern-most part of Italy in the Piemonte region, and the **2010 Favaro Erbaluce di Caluso (\$18.99)** is the best version of it I've ever tasted. Not dissimilar to a well-made Sauvignon Blanc but with more melon and tree fruit and less grassiness, this wine is light but with enough extract and depth you can really chew on it. Lovely on its own or with the aforementioned eats.

I had a mix up with a sales rep in regards to a tasting appointment, and I almost didn't get a chance to try the **2009 Anselmi Pignolo "Selezione" (\$14.99)**, an outrageously delicious wine. Similar to a Cabernet Franc-based wine from Chinon, this 100% Pignolo

smacks of pretty red fruits, savory herbs, black pepper and dried flowers. A lovely streak of acidity and a firm structure make this an ideal wine with roasted chicken or pork tenderloin.

Young Nebbiolo is one of the greatest values in the world, and the **2009 De Forville Langhe Nebbiolo (\$18.99)** is one of the best I've ever had. Supremely elegant but with substantial richness, this wine overflows with aromas and flavors of red cherry, licorice, rose petal, menthol, wet stone and just a touch of *sottobosco*. Dollar for dollar, one of the best wines I've tasted in recent memory.

Finally, I can't recommend highly enough the **Frank Cornelissen Contadino 8 Etna Rosso (\$27.99)**, a non-vintage beauty. If you've never had a "natural" wine (seven-plus months in amphore buried in the ground, no sulphur dioxide), this would be a great place to start. Bursting with the red cherry fruit of the Nerello Mascalese grape, this wine offers crunchy volcanic minerality, caressing tannins and electric acidity.

Chris Miller

GETTING TO KNOW *Mahon McGrath*

What's your position at K&L?

I am a wine sales person, part time, at K&L's San Francisco location. I joined the company back in 2008.

What did you do before K&L?

For a number of years I worked at another San Francisco wine store. Many of my current customers have recognized me from that job.

What do you do in your spare time?

I make art and enjoy reading, cooking, gardening, music, cycling, dancing, etc.

What's your favorite movie?

The Philadelphia Story maybe. Or possibly *Out of the Past* or *Airplane*. I don't know. Maybe I haven't seen it yet!

What was your "epiphany wine?"

Two occasions stand out: one was a Chardonnay a friend served me while I was in college. It was the first time I remember tasting a wine and finding it to be so much more than merely pleasant. The other was tasting a good, aged rye whiskey in 2003. Before then, rye was something I only read about in Dashiell Hammett stories or heard ordered in old Hollywood films. Nobody was drinking it. I was an instant convert.

Describe your perfect meal (at a restaurant or prepared at home). What wine(s) would you pair with it?

I'm a firm believer in the right thing at the right time, so "perfect" can mean many things. But maybe a mess of freshly shucked oysters on the half shell with Chablis, Sauvignon Blanc or Champagne. I've never yet tired of that.

How do you think your palate's changed?

I am much less impressed by "impressiveness" than I once was. Additionally, I drink more white wines these days.

What do you like to drink?

I aspire to H.L. Mencken's ideal of omnibulousness or ombibulousness, as he called it: Whatever is best for the meal, really, whether that's beer or beerenauslese. In general, though, mature wine is what I find most interesting.

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

Taste as broadly as you can. Beyond that, read extensively and/or find knowledgeable drinking companions.

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

First, Noel Coward, who I'll hazard a guess would love an old vintage Champagne. Next, Fats Waller, who'd likely be down for bourbon. Finally, a martini (or two, at the very most) for Dorothy Parker. It seems like it could be an entertaining evening!

Under the Radar

"Not dissimilar to a well-made Sauvignon Blanc but with more melon and tree fruit and less grassiness, this wine is light but with enough extract and depth you can really chew on it."

GETTING TO KNOW: *Mahon McGrath*



"...rye was something I only read about in Dashiell Hammett stories or heard ordered in Hollywood films. Nobody was drinking it. I was an instant convert."



The young winemaker, Silvano Follador.

PENSIERI DA MONTECHIARA

I remember the first time I met the very young brother-and-sister team of Alberta and Silvano Follador from Silvano Follador. I had read many good reviews of their wine and had contacted them about importing their Prosecco. We met at Vintaly, and in the traditional blustery, rainy Verona spring they looked elfin like (in fact, they looked Hobbit like without the big feet). Tiny and shrouded in rain gear, they seemed right out of a fantasy novel, not a winery.

The Folladors don't have a stand or generally even attend the giant Vintaly wine fair. They had just come to meet me in the flesh and see whether or not they liked me. They had only just started making their tiny Prosecco production (about 3,000 cases a year, not enough to wet the pipes for most Prosecco producers), and they wanted to find someone who could care for their wine the way they do. I somehow passed the test. After a short talk they told me, "OK we'd like you to import our wine." I said, "Great! Where can I taste it and how much does it cost?" To which they replied, "Don't worry. We'll send you samples, and you can tell us if you think it is good enough for you to import at our price." Needless to say, that isn't generally how wine business conversations go! A few weeks later the samples arrived, and we tasted them as a staff. It was one of those moments where everyone was quiet. Then there was a simultaneous and almost breathless "wow."

Prosecco is such a likeable wine, light and easy like a summer breeze and generally good stuff. This wine, however, is ethereal, delicate yet with an underlying frame of mineral, a head full of aroma, and it's texturally perfect. We've watched Alberta and Silvano grow over the years. At first they focused on Brut rather than Extra Dry. Later, they switching the famed single vineyard Cartizze to Extra Dry from sweet and then now to Brut. Their vineyard practices changed as well. Valdobbiadene looks like no other winemaking area I've ever been in. Prosecco doesn't taste like Prosecco when it has its crop size reduced. It needs to have high yields, and in winter the tall vines and their long branches look like Ichabod Crane might ride through the vineyard chasing goblins. Silvano decided a few years ago to start a sort of biodynamic farming (he eschews the togas at midnight) technique, and the difference was immediately evident to us. These days there is so much more delicacy. It's just incredible Prosecco. Silvano never seems to cease trying to get the most out of his vineyards, but he has really stretched the envelope with the following releases.

This year we have the brand new **2009 Silvano Follador Prosecco "Dosaggio Zero" Prosecco Valdobbiadene (\$24.99)**. For Prosecco this is the other end of the spectrum. Firstly, it is made in the *Methodo Champenoise* tradition, which means no Charmat but made bubbly in the bottle just like Champagne! Secondly, there is no added dosage; it is bone dry. We were a little skeptical before trying it, but after a glass or two it was like awakening from a slumber to a higher level of Prosecco.

If you have never had Silvano's Prosecco I suggest you start with his **Silvano Follador Brut Prosecco Valdobbiadene (\$19.99)**. It is a great bubbly coming from the best vineyards in Valdobbiadene, the historical core of the Prosecco production. This wine gives you a vibrant, focused and graceful feel for what Silvano Follador Prosecco is all about.

Silvano lives with his parents in their house in the midst of the Cartizze vineyard, and their pride and joy is the **Silvano Follador "Cartizze" Brut Prosecco Valdobbiadene (\$24.99)**. Some consider Cartizze to produce a bigger Prosecco. But the word "bigger" is off a bit. Cartizze isn't bigger; it is just unique. The French have their *terroir* but the Italians use a slightly broader phrase: *genius loci*. It refers to the pervading spirit of a place. It's a bit more mystical and not just about soil, sun, wind, etc. It is the feeling that emanates from standing in a vineyard and a description for your interaction with it. When I drink these wines there is a such a sense of Silvano's interaction with this environment, his delicate and angelic manner coupled with the power of his wines. I'm not talking about power in the traditional sense. Imagine being in a strong wind that can knock you over in an instant, and then the wind vanishes leaving only the residual feeling on your skin, a remnant power that coats your experience. Try one of these magical Proseccchi, and you'll love the experience.

One last item, which is very timely and a must have: We have just a tiny bit of the **2011 Rocca di Montegrossi Extra Virgin Olive Oil (500ml \$24.99)**. Now is the time for the freshest extra virgin. Drizzle some over your favorite grilled meat...heaven!

Greg St. Clair

"The French have their *terroir* but the Italians use a slightly broader phrase: *genius loci*. It refers to the pervading spirit of a place."

GENNAIO'S SELEZIONE

2010 Blason Pinot Grigio* (1L \$10.99) This is a mouthful of Pinot Grigio and a wine that has body and perfect balance with lots of acidity and aromatics. It shows good complexity, length and that subtle elegance along with muscle and a long, flowing finish. It is a little spicy with red apple and pear fruit and a touch of mineral on the finish. A liter bottle makes it perfect for Super Bowl parties.

2008 La Fortuna Zeta Rosso Toscano* (\$9.99) Yes, \$10 will get you this beautiful bottle of Sangiovese! Fermented in stainless steel, this is as pure as it gets. I would call this a user-friendly Rosso with hints of old world. There are aromas of blackberries and flowers, and on the palate wild cherries and minerals with plenty of dark fruit that carries through on the finish. There is outstanding depth here not to mention terrific overall balance. This is from one of our favorite producers in Montacino: winemakers Gioberto Zannoni and his son Angelo. This makes a great pizza and pasta red.

2010 Maritima Sangiovese "The 4 Old Guys"* (\$7.99) This is one of those great wines that year after year just keeps producing value and performance in every bottle. I just poured this at a staff tasting to remind my colleges what a super value this is. Sometimes "The 4 Old Guys" gets looked over because it's been stocked at K&L for many vintages. This 2010 is one of their best to date. I recently took this home and was amazed. On the palate you will find black cherries with a touch of earth. In the mouth, the wine is medium bodied with fine concentration and soft tannins. I give this two thumbs up. A perfect wine for burgers or grilled portobella.

2009 Ferrero Toscana Rosso IGT (\$12.99)* And now for something completely different! This is a Super Tuscan at a super price. This bad boy is made up of 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante, and I swear you can taste all of these. On the palate you will find flavors of black cherry, plum and soft floral notes blended with silky tannins. The Cabernet gives this a backbone you can feel and a nice smooth and long finish. Felice Anno Nuovo. Salute!

Mike "Guido" Parres

Captain's Log **DOMAINE RENAUD**

The wines of **Domaine Renaud** are always a K&L favorite, and nothing has changed with the 2010 vintage. This is a small domaine, only 12 hectares with vines growing in the Mâcon, Pouilly-Fuisse and St-Véran. In their new cuverie, built about five years ago, they work predominately with stainless steel and large German foudres. This choice is made to maintain brightness and freshness of fruit and to preserve purity in the expression of the *terroir*. I think they have achieved this with their excellent 2010s. These are wines that exceed expectation, offering bright, lifted aromatics as well as fresh and driving acidity that balances ripe and round fruit.

All of their wines are good and deserving of your attention, but unfortunately we only have the **2010 Domaine Renaud Mâcon Solutré*** (\$12.99) and the **2010 Domaine Renaud Mâcon Charnay*** (\$12.99). The first wine hails from the higher hillside vineyards under the monolith Solutré. These vineyards tend to be steeper, have better drainage, experience cooler evenings and most importantly tend to have more chalk in the soil. As you would expect, this is a wine with intense focus and cut with a pronounced mineral vein. The ripe apple and pear fruits elegantly balance the minerality on the palate, and the finish offers remarkable length. The wines from Mâcon Charnay typically have a soft floral nuance. I think it is the higher concentration of granite in the soils. This wine perfectly expresses this *terroir*! Behind ripe orchard fruit on the nose is the tell-tale floral character. The palate is moderately round, bigger than in previous vintages, with delicious ripe stone fruits with just a hint of cream. It possesses plenty of charm, capable of winning over die-hard Burgundy fans as well as adventurous California Chardonnay drinkers.

It isn't everyday you might say a \$30 bottle of wine is a deal, but consider this: Premier Cru and Olivier Leflaive. The **2009 Olivier Leflaive St-Aubin 1er Cru "Charmois" (\$29.99)** is a K&L exclusive, hence the deal. For me, St-Aubin is the best value in Cote d'Or white Burgundy. This site is adjacent to the Chassagne-Montrachet vineyard "Les Chaumées," and you can taste the Chassagne-Montrachet in this wine. Stone fruits, yellow fruits, citrus and a soft floral component sing on the palate. It is medium bodied, modestly rich with a round mouthfeel. There is just enough acidity to tie it all together without making it austere. This wine shows off how pretty Chardonnay can be!

Kirk Walker

"The 4 Old Guys" gets looked over because it's been stocked at K&L for many vintages. This 2010 is one of their best to date."

"It isn't everyday you might say a \$30 bottle of wine is a deal, but consider this: Premier Cru and Olivier Leflaive."

POUR VOTRE PLAISIR

Another Year Begins

It's another New Year. Somehow, as you read this, I find myself starting my 14th January at K&L. Over that time I have made more than 30 trips to Burgundy and made friends both there and among our customers as well as finding wonderful wines for you to drink. For those of us in the wine business, January is a chance to draw a breath after the holiday chaos and to find time for reflection. Given my one-track mind, I find myself thinking of Burgundy, of course. In particular, I find myself thinking of one of my favorite places in all the world—Puligny-Montrachet. It is a sleepy but prosperous town centered on two lovely squares. And it's home to one of my favorite restaurant terraces: Le Montrachet. What really gets my blood stirring, however, are the wines from Puligny-Montrachet. They show the minerality of Meursault and the richness of Chassagne all tied up in a single bundle of energy, nerve and excitement. One of the largest growers in the village is the very well-respected Paul Pernot, with whom we are working closely. Lucky us and lucky you!

Paul Pernot of the similarly named Domaine Paul Pernot is, like many French wine growers of his age, officially *en retraite*. But like many he's not ready to completely retire and fully turn over the reins to his sons Paul and Michel, who are next in line to run the place. The wines have shifted without a hitch from one generation to the next. The domaine is the largest landholder on Puligny-Montrachet 1er Cru "Folatières," and farms over 40 acres. For many years most of their production was sold to négociants. But in recent years they have been producing more and more wine to bottle and sell under their own label. Their wines are pure, rich and delightful. Look on our website to see how some of the reviewers have praised these wines.

"For those of us in the wine business, January is a chance to draw a breath after the holiday chaos and to find time for reflection. Given my one-track mind, I find myself thinking of Burgundy, of course. In particular, I find myself thinking of one of my favorite places in all the world—Puligny-Montrachet. It is a sleepy but prosperous town centered on two lovely squares... What really gets my blood stirring, however, are the wines from Puligny-Montrachet."

We have a selection to offer you, happily. The **2010 Domaine Paul Pernot Bourgogne Blanc*** (\$19.99) comes from estate vineyards in Puligny and contains some declassified Puligny. This is bright and focused with citrus and floral notes. The **2010 Domaine Paul Pernot Puligny-Montrachet*** (\$44.99) is juicy and ripe with minerality and lovely citrus notes. It is powerful and rich on the palate with terrific concentration. The barrel sample I tasted was rich and complex. The **2010 Domaine Paul Pernot Meursault Blagny 1er Cru "la Piece Sous les Bois"*** (\$54.99) comes from hillside vineyards with rocky soil and cooler nights. It is bright and focused with lovely length. It always reminds me of a cross between a Puligny and a Meursault, which is reasonable given its position above Meursault "Perrières." The **2010 Domaine Paul Pernot Puligny-Montrachet 1er Cru "Folatières"*** (\$79.95) is bright, lush and remarkably open for a young Puligny. Perfumed, aromatic and rich, this is a real charmer with prominent notes of honeysuckle and acacia honey. In contrast to the openness of the Folatières, the **2010 Domaine Paul Pernot Puligny-Montrachet 1er Cru "Pucelles"*** (\$99.95) is a near Grand Cru, located right next to Bâtard-Montrachet, on the same level on the slope. As Jasper Morris says, "[Pucelles] is a magical floral wine, the quintessence of Puligny." Like a Grand Cru this needs some time in your cellar to integrate, but the power and elegance are unmistakable. We also have tiny amounts of two of their Grand Crus. If you feel like splurging, think of the **2009 Domaine Paul Pernot Bienvenues-Bâtard-Montrachet Grand Cru*** (\$159.95). It is pale yellow in color with ripe and open flavors at the front followed by structure and lovely peach and floral notes. If you are looking for something a bit weightier, try the **2009 Domaine Paul Pernot Bâtard-Montrachet Grand Cru*** (\$189.95). This has an oilier presence on the palate. It also sees more new oak (about 30%), but does not show it. In this vintage it displays ripe, slightly apricot-y flavors, and it has the acidity and linearity to balance it. This is very charming and rich with terrific concentration. À Santé!

Keith Wollenberg



"As Jasper Morris says, '[Pucelles] is a magical floral wine, the quintessence of Puligny.' Like a Grand Cru this needs some time in your cellar to integrate, but the power and elegance is unmistakable."

WINE ACCESSORIES & STORAGE

WHISPERKOOL COOLING UNITS AT SALE PRICES!

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



Whisperkool 1600 (300 cu ft)	\$1,369
Whisperkool 3000 (650 cu ft)	\$1,549
Whisperkool 4200 (1,000 cu ft)	\$1,709
Whisperkool 6000 (1,500 cu ft)	\$2,209
Whisperkool 8000 (2,000 cu ft)	\$2,365

Whisperkool Extreme System (For Extreme Climates)

Extreme 4000 (1,000 cu ft)	\$3,465
Extreme 8000 (2,000 cu ft)	\$4,595

Add the PDT digital thermostat to any of the units for only \$125. Prices include free ground shipping.



JANUARY FEATURED ITEM:

Italian Wine Map from DeLong

(\$25.99) This beautiful 24x36" map of Italy and its adjacent wine regions, with detailed Piedmont and Chianti DOC and DOCG subzones, is printed on heavyweight, acid-free, archival paper in rich detail and color. Suitable for framing, it would be the perfect addition to any wine connoisseurs' house.

LA CACHE WINE STORAGE CABINETS



Heat, light, temperature fluctuations and humidity (or lack thereof) are the enemies of wine. So why not protect the bottles that you buy at K&L until you're ready to drink them?



Le Cache wine cabinets are a fantastic "turn key" solution for your wine storage needs. With several styles and sizes, from 160+ bottles to 544+ bottles, there is one for almost anyone. These cabinets come with your choice of Cellar Pro wine cooling systems with digital controls, adjustable humidity control, air filtration, alarm and your choice of a top or rear vent on the cabinet units. (Only rear vents are available on the credenza style.)



The cabinets are crafted with gorgeous cherry hardwood doors and veneer, double-paned tinted glass doors (except the Vault, which has a solid door), a low-heat light and all-wood universal racking that fits most 750ml bottles.

All La Cache cabinets come with a five-year warranty on the cooling system and a two-year warranty on the cabinet itself.

	Contemporary	European	Mission	Loft	
1400	\$3,299.00	\$4,099.00	\$3,799.00	\$3,999.00	(160+12 bottles)
2400	\$3,999.00	\$4,799.00	\$4,399.00	\$4,599.00	(256+30 bottles)
3800	\$4,699.00	\$5,499.00	N/A	N/A	(408+50 bottles)
5200	\$5,099.00	\$6,099.00	N/A	N/A	(544+78 bottles)
Vault 3100	\$3,599.00 (320+ bottles)				
Credenza	\$4,199.00 (150+ bottles)				



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

LM-200 (\$69.99)

The Screwpull Lever Model's 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. 10-year warranty.

Wine Storage Lockers

Lockers available in San Carlos, only \$37 per month.

Open Mon-Sat from 10 a.m. to 5 p.m.

920 Bing Street
San Carlos, CA 94070

Secure, temperature-controlled lockers also at our Redwood City store. To get on the wait list or for billing, call Shaun 650.364.8544 x2739 or email onsite-lockers@klwines.com

Tritan Titanium Crystal Lead Free!

We now carry the world's most break-resistant glassware: the Tritan "Forté" 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 Forté and **\$11.99** per stem for the Pure series.

Le Cache Wine Cellars

Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$3,299 plus tax and shipping. Call for more info.

Wine Clubs

“Whether your loved one enjoys French Champagne, or big bold reds, classic Italian wines, interesting varietals or stupendous values, we have the perfect club for them.”

K&L Wine Clubs: We Have a Club for That!

The holidays are over. You don't have to do any more holiday gift shopping. But ask yourself one question, did you get everything you wanted this holiday season? If not we have a club for that. Like big hedonistic reds? We have a club for that (Signature Red). Want elegant, balanced well-made wines from around the world? We have a club for that (Premium Club). Looking for incredible wine values? We have a club for that (Best Buy). In love with wines from Italy? We have a club for that (Italiano Club). Are you a huge fan of French Champagne? We have a club for that (Champagne Club). Whatever your taste, we have a club for it. We can also tailor an individual club for you under our Personal Sommelier club. With our experienced buyers sourcing great wines from around the world coupled with our buying power, K&L's clubs are full of tremendous values, up-and-coming wines and opportunistic purchases of recognized names. 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 or email us at: TheClubs@KLWines.com.

Best Buy Wine Club: If you're always searching for the next great value for everyday drinking, then the Best Buy Wine Club is for you. We scour the globe for high quality, bang-for-your-buck wines with that are ready to drink and perfect for by-the-case orders. Each month you'll receive two bottles for just \$19.95 + shipping. Reorders average \$9.99/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, fine-tuned for a more sophisticated evening. 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 \$14.99/bottle but may vary depending on wines.

Signature Red Club: Looking for Cornas or Bordeaux? How about a sultry Pinot Noir from the Central Coast or an opulent Napa Valley Cab—this club is sure to please the red-wine-and-filet-mignon 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.

30 Join one of our Wine Clubs at KLWines.com

Champagne Club: Our Champagne buyer travels to Champagne to source the best possible grower-producer Champagnes as well as 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 ships every other month and costs \$69.95 per month + shipping.

Club Italiano: From Italian classics to modern marvels, our Italian wine club highlights some of the best and most unique wines coming from Italy today. 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

SOME JANUARY WINE CLUB PICKS

signature red collection

2007 Sempre Vive Napa Valley Petite Verdot*

90% Petit Verdot and 10% Cabernet Sauvignon. Rich and full bodied with lush black fruit and lots of spice, this delicious domestic wine is made from a varietal used mainly in Bordeaux as a blending grape with Cabernet. This wine has power upfront, but the tannins are well balanced. The wine is sweet on the mid palate with a lingering finish.

Regular K&L Retail: \$27.99 Wine Club Price: Inquire

best buy wine club

2009 Château Subilau, Bordeaux (St Palais de Blaye)*

This is 90% Merlot, 5% Cabernet Sauvignon and 5% Cabernet Franc, from the great 2009 Bordeaux vintage. Warning: We will run out of stock quickly here, so taste it now and decide whether to buy a few bottles or a few cases. We discovered this wine at a tasting in Bordeaux in April. We bought it on the spot. This wine is quite fruity and forward on the palate and very elegant. (Clyde Beffa, K&L Bordeaux buyer)

Regular K&L Retail: \$13.99 Wine Club Price: \$9.99

premium wine club

2010 Cakebread Napa Valley Sauvignon Blanc

Small additions of Sauvignon Musqué (5%) and Sémillon (4%) give the wine its wonderful complexity and aromatic intensity. Honeydew, gooseberry and grapefruit aromas tempt as soon as the bottle is opened, with honeysuckle and vanilla notes that linger in the air. It has a touch of spice on the palate from partial barrel fermentation and aging in neutral French oak.

Regular K&L Retail: \$24.99 Wine Club Price: Inquire

italian club

2007 Planeta Santa Cecilia

Planeta is one of the best known winery names from Sicily, yet instead of one big winery they have six! Each winery is focusing on one area and the grapes that grow best in those regions. The Santa Cecilia is a stunning Nero d'Avola, I don't often feel Nero d'Avola warrants a "stunning" descriptor but in the southeast corner of Sicily where the grape comes from the wine reaches its peak!

Regular K&L Retail: \$29.99 Wine Club Price: \$26.99

TALES OF THE SPORTING LIFE

I have to say that this past year has been incredible. We've never had more going on or more on our plate. While the intensity of the holiday season is gone, our commitment to finding you the best products in the world is greater than ever. This year we plan to visit Scotland again. We also plan to visit distilleries in two other countries. Finally, we'll also be visiting distilleries in Kentucky as well as local craft distilleries to bring you the newest and most exciting products yet.

While there's a huge variety of exceptional spirits in the world today, the number of quality beverage products available pales in comparison to the vast sea of slop that's produced. If you're reading this you can probably count yourself lucky to not be stuck within the frame work of the average drinkers' standard selection. I don't mean to sound elitist here, but I think that we can all admit that the overwhelming volume of alcohol consumed is not super inspiring.

If you'd come into the store two months ago and asked me for a Crème de Menthe, I would have suggested that you find another drink. Not even the high quality (read: expensive) producers in France were producing a Crème de Menthe of quality. The American stuff was borderline undrinkable, each filled with horrible extracts and tasting more like a bad cologne than something you'd actually want to drink (note: see statistics on the epidemic of Russian cologne poisoning.)

Today, we can all sigh in relief. The fabulous and commendable people at Tempus Fugit Spirits have seen this total void of quality and pounced. **Tempus Fugit Crème de Menthe (\$29.99)** is one of the finest liqueurs of any sort. Using only fresh spearmint and peppermint, Tempus Fugit has created a complex and appealing Crème de Menthe that has single handedly reopened an entire category of cocktail. They've also been good enough to create the first proper Crème de Cacao available in nearly a century. **Tempus Fugit Crème de Cacao a la Vanille (\$29.99)** is perhaps the finest chocolate-flavored liqueur in existence. Each of these impeccable products uses only fresh ingredients. Using traditional recipes, they've found an astounding level of depth with the addition of botanicals and spices. An incredibly expensive and risky endeavor has paid off. These two products are truly a game changers. You'll never have a better Grasshopper, Stinger, Brandy Alexander, etc. These should be considered the gold standard and you should settle for nothing less. Keep an eye out for Tempus Fugit other new products.

David Othenin-Girard

K&L Whisky Merchants **PRECOCIOUS MALT**

I have to admit that I wasn't on the Kilchoman bandwagon when they first started releasing their feisty, smoky, precocious Islay single malts. Being that they were the hot new distillery on Scotland, breaking ground on Islay for the first time in almost a century, I was bit unnerved by the fact that they were selling young whiskies at old whisky prices. The craft whiskey movement in the US had already been rubbing some customers the wrong way, namely because they weren't as cost efficient as the big boys. A two-year-old, "hand-crafted" bourbon might sell for more than three times the price of something like Buffalo Trace 10 year. Because we're a society that has constantly been told "older is better" (for booze, anyway), we automatically assume that we're being ripped off. What we don't always know is if the extra money it cost the little guys to make the whisky is ever worth actually spending. Sure, they can make a \$100 white whiskey with local, organic barley and bio-dynamic farming, all with single-pot, still-batch distillation. The question is: Should they?

With Kilchoman, the jury was still out. The first release showed potential, but the price still seemed a bit high. Their second release, however, really spoke to me. The sherry aging on the Spring 2011 was something quite needed, and it made the malt taste much more mature. Their next release, a 100% Islay local-barley malt, absolutely blew me away even though it clocked in at \$100. I'd always known that age was nothing but a number in terms of quality, but sometimes one needs to be convinced of that with physical evidence. There's simply a stigma against young malts because people think they can't taste as good as the older ones. If a young whisky does exceed the quality of an older malt, shouldn't it be just as expensive if not more so? Our new **Kilchoman K&L Exclusive Single Bourbon Barrel Cask Strength Single Malt Whisky (\$92.99)** is perhaps the finest young Scottish single malt I've ever had. I've tasted young Ardbeg, young Lagavulin and young Caol Ila, but they've never been as good or as exciting as this single malt (some of the older ones haven't been either). The nose is a sparkplug of phenolic energy: peat, smoke, salt, oil, vanilla, sand, sweet barley, with accents of white peach and dried fruit. Smelling it, you might think you're sitting by a beach campfire while eating a Charleston Chew. The complexity continues onto the palate where black pepper and Bourbon wood enter into the equation. It's so enjoyable I smile just thinking about it. When we talked with Kilchoman about purchasing a cask, I was really hesitant. What are we going to do with that much young whisky, I thought. Now I know. We're going to sell the hell out of it.

David Driscoll

"Using traditional recipes, they've found an astounding level of depth with the addition of botanicals and spices."

"There's simply a stigma against young malts because people think they can't taste as good as the older ones. If a young whisky does exceed the quality of an older malt, shouldn't it be just as expensive if not more so?"



3005 EL CAMINO REAL • REDWOOD CITY, CA 94061

CHANGE SERVICE REQUESTED

PRESORT STD
US POSTAGE
PAID
K&L WINE MERCHANTS

TO ORDER, CALL OUR TOLL-FREE NUMBER: 800.247.5987
TO REACH THE SAN FRANCISCO STORE, CALL 415.896.1734
TO REACH THE REDWOOD CITY STORE, CALL 650.364.8544
TO REACH THE HOLLYWOOD STORE, CALL 323.464.WINE (9463)
CHECK OUT OUR AWARD-WINNING WEBSITE: KLWINES.COM

PRINTED ON RECYCLED PAPER WITH A MINIMUM OF 30% POST-CONSUMER CONTENT

The Last Word **ON BORDEAUX**

Happy New Year! This is going to be an exciting year for Bordeaux fans starting with the Fête du Bordeaux (January 15) and the UGC Tasting at the Bently Reserve (January 21). And, as the 2009s arrive, our monthly tastings will feature this “Vintage of the Century” as well as fantastic Bordeaux blancs from the 2010 vintage.

2010 l'Avocat Blanc, Graves* (\$17.99) We have been able to try this wine a couple times now, and it is a fantastic Bordeaux blanc. Bright citrus and zest on the nose and palate with mouthwatering acidity and a clean, crisp finish. This wine will sell very fast!

2009 Chasse Spleen Blanc, Moulis* (\$24.99) This wine is almost never seen in our store, or anywhere! I instantly fell in love with it. The nose is lanolin, waxy and leesy. The palate is creamy with ripe melon and a touch of spice and zest on the finish. This wine is a richer-styled Bordeaux blanc and is simply fantastic! The blend is 65% Sémillon and 35% Sauvignon Blanc aged in 50% new barrels. Only 1,000 cases produced.

2009 Bellevue La Randee, Bordeaux* (\$9.99) We tried this last April in Bordeaux, and it was one of the standouts. At our staff tasting it needed a couple hours to open fully. It boasts ripe red fruit aromas with a rich palate of bitter chocolate, raspberry and a slight dustiness that carries through on the long finish.

2009 La Tour de By, Médoc* (Inquire) I have been a fan of the 2001 La Tour de By for its old-school style but the '09 has jumped up in quality. Bright red currant and dusty cedar aromas carry through to the palate along with with riper plum and a backbone of minerality. The tannins are fine with a lifted acidity on the finish. This is a lovely, elegant 2009.

2008 l'Avocat Rouge, Graves* (\$18.99) Another hit from a favorite at K&L, and it was the hit of the last in-store l'Avocat tasting, too. Bright red raspberry fruit, spice and minerality on the nose and palate with a soft feel and just a bit of tannin on the finish.

2008 La Confession, St-Emilion* (\$39.99) This is a big wine, and at our staff tasting it needed a few hours to really open. It was even better later that night with a steak dinner. Lots of wood spice and coffee on the nose. Ripe, rich black fruit on the palate with more wood spice and big tannins. This is a wine meant for aging!

Steve Greer

“This wine is almost never seen in our store, or anywhere! I instantly fell in love with it. The nose is lanolin, waxy and leesy. The palate is creamy with ripe melon and a touch of spice...”