



WINE News

IT'S NOVEMBER and that means family feasts. Make sure you have enough wine to share with everyone!

2009 BORDEAUX REVISITED

In our world it's pretty easy to combine business and pleasure.

For instance, in September I spent 10 days in Bordeaux showing my cousins some of the region's great properties and re-tasting many 2009s out of barrel along the way. Not only did we have a great trip, but it was good to be able to try the wines of this fabulous vintage again now that they've had some time to settle down. I am now convinced that 2009 is one of the best vintages of Bordeaux, if not *the* best vintage, since 1945. While I was away, we ran out of stock of many of the value 2009s, but I found a few more cases of some of our favorites, including:

Arnauton, Fronsac (\$13.99) A great buy. Packed with blackberry fruit and hints of cedary oak. Lingering finish. 90-92 points RP.

Cantemerle, Haut-Médoc (\$33.99) Ralph: ** Outstanding! Expressive, juicy, grapey wine with hints of raspberry, cassis and passion fruit. Best value of the vintage! 92-94 points RP.

Cantenac Brown, Margaux (\$59.99) 94-96 points RP: "The greatest Cantenac Brown I have ever tasted, this monumental effort possesses enormous concentration."

Giscours, Margaux (\$59.99) 91-93 points RP: "This is the finest Giscours I have tasted in my professional career. Succulent and sexy."

Haut Bergey, Pessac (\$33.99) Lush and round. Sweet and toasty. Lovely. 92-94 points RP: "One of the best over-achieving, value-priced wines..."

Les Ormes de Pez, St-Estèphe (\$34.99) Fine balance and long on the palate. Their best? At the property: Intense spicy blackberry flavors. 92-95 points WS: "Superb concentration, with spice, currant and berry character. Full and velvety."

Meyney, St-Estèphe (\$34.99) Nice richness and power. A very spectacular value. 92-95 points WS.

Saint Pierre, St-Julien (\$79.99) More power. Nice flavors. A big wine that is holding back now, but with tremendous potential. 94-98 points RP.

Smith Haut Lafitte Rouge, Pessac (\$99.99) Sweet aromas of toasty oak, coffee, chocolate, cedar and red fruits. Good length and mouthfeel. Sexy and silky. 96-98+ points RP.

Tronquoy Lalande, St-Estèphe (\$34.99) Black fruit and licorice, great complexity and length. Terrific value! 90-93 points RP.

Clyde Beffa Jr

Photo: James MacPhail sampling Pinot Noir. Courtesy of MacPhail Wine.



A FEW PINOT PICKS !

If you are stuck on which wines to have with your turkey this Thanksgiving, the best advice I have for you is to keep it simple. I suggest having both Chardonnay and Pinot Noir on hand. They're crowd-pleasers that work equally well with all the trimmings.

2008 Hess Collection "Su'skol Vineyard" Napa Chardonnay (\$16.99) Always one of my favorite California Chardonnays. The color is light and bright, while the flavors lean more towards citrus and green apple rather than tropical fruit. Its mid-palate is creamy, and its finish is crisp and clean. A well-balanced Chardonnay that will pair well with turkey.

2008 Sequana "Sarmiento" Santa Lucia Highlands Pinot Noir (\$29.99) For those of you looking for a bright, high-toned, cranberry-like wine that is fresh and lively. Terroir-driven.

2007 MacPhail "Pratt Vineyard" Anderson Valley Pinot Noir (\$44.99) For those of you who like Pinot with a little more kick, this is a big, dark, chewy Pinot Noir that shows aromas of grilled meats, smoke and spice. The fruit is darker and a bit rougher around the edges, with a classic Burgundy cola note. Both Pinots are made by James MacPhail, yet they are very different styles. The choice is yours.

Trey Beffa

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November 2010: A New Beginning



Clyde Beffa Jr
Co-owner/Bordeaux Buyer

No, I'm not talking about the November 2nd elections. I am referring to the start of K&L's 35th year. (Our fiscal year ended October 31st.) I remember, like it was yesterday, that rainy day in 1976 when K&L had its first walk-in customer. Our first sale was a pack of Camels and a Coca-Cola. Three other very well-known businesses in the US got their start that same bicentennial year: Microsoft, Oracle and Apple. Look at the four of us now. Bill, Larry and Steve, eat your hearts out! Boy, did we go in the right direction. At least we have some good bottles of wine to drink occasionally.

My recent trip to Bordeaux allowed me to retaste some of the best 2009s produced, and they were all showing exceptionally well. The wines were much more evolved than they were last March, their true colors shining through. It's an exceptional vintage, to say the least. The **Léoville-Barton (\$99.99)** was rich and full-flavored, though one of the most backwards of the wines I tried, while the **Langoa-Barton (\$69.99)** was all cherry cola and black cherry soda—sweet as can be.

The **Pichon-Baron (\$139.99)** has really softened in the bottle; it has a very long finish. The **Latour (\$1,399.00)** was a monster, but totally integrated, while the **Les Forts (\$229.99)** was all Asian spice and elegance. The **Lalande-Borie (\$24.99)** was sweet as candy, and the **Croix de Beaucaillou (\$39.99)** was so fresh and lively—a great buy. The big boy **Ducru Beaucaillou (\$259.00)** was so good I drank my whole glass—rich and intense, but with sweet tannins. The Cos was **Cos (\$324.99)** and one of the best wines of the vintage. The **Pétrus (\$2,499.00)** was mind-boggling—sweet and lush and seamless. And the **Pontet-Canet (\$149.99)** remains one of the greatest Bordeaux buys of the vintage.

What about wines that are in stock and ready to enjoy now? Can there be a better value than the delicious, old school style of **2001 Camensac (\$29.99)**? Decant and enjoy. The **La Gatte 2006s** have just arrived and they are quite affordable and tasty. Same with the **2005 L'Avocat Rouge (\$17.99)** and the **2007 Blanc (\$15.99)**. The **2004 Montviel (\$27.99)** is a steal. And don't forget the **2007 Cantemerle (\$27.99)**, an easy way to enjoy the day. Happy Thanksgiving, and happy 35th to us. I think November may be my favorite month this 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

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Lockers Mon-Sat 10-6, Sun 11-5

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Hours Mon-Fri 10-7, Sat 9-6, Sun 11-6

K&L HOLLYWOOD

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

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

Sale Dates End November 30, 2010. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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REVIEW KEY

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

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."

November 6: Special Rocca di Montegrossi tasting with Baron Marco Ricasoli-Firidolfi in Redwood City, as well as a vertical sampling from Piedmont's Ca del Baio. French Burgundy in San Francisco and Hollywood.

November 13: Old and Rare wines. Seven selections for \$40. Tasting will be unique to each store and will be posted on our website. Pre-paid reservations required. Space is limited.

November 20: Premium Bordeaux. \$50. Taste 2007 Haut-Brion and Mouton-Rothschild, as well as some of the other greats from the vintage. Tickets available at KLWines.com. Pre-paid reservations required. Space is limited.

November 27: New release domestic reds specifically for the holiday season.

December 4: Port & Sherry. Come try vintage Ports like 1963 Dow and 1985 Fonseca as well as 10, 20 and 30 year old Tawny Ports and three premium Sherries.

December 11: Annual December "Top Champagne" tasting. \$50. Tickets available at KLWines.com. Pre-paid reservations required. Space is limited.

THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

November 4: Benziger Family Wines; November 11: T-Vine;
November 19: Darioush; November 25: Closed for Thanksgiving

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

November 5: Pey-Marin; November 12: Tablas Creek;
November 18: Lioco w/ co-founder Matt Licklider;
November 26: Closed for Thanksgiving

In Hollywood, Thursdays from 5:30-7:00 p.m.

November 4: Pyramid Valley Vineyards; November 11: Ramey;
November 19: Closed; November 25: Closed for Thanksgiving.

COMING UP:

January 16, 2011: K&L's annual Fête du Bordeaux will be held at One Market Restaurant in San Francisco, with proprietors from Lynch-Bages, Langoa- and Léoville-Barton and Montrose. Join us as we introduce the fine 2008s and also taste 1998 Lynch-Bages, Montrose and Langoa-Barton, as well as 1988 Léoville-Barton, Montrose and Lynch-Bages and the 2006 Suduiraut. The event begins at 6 p.m. followed by dinner at 7. This event sells out every year and space is limited, so don't wait to buy your tickets (KLWines.com). \$195.

January 21, 2011: UGC Bordeaux tasting in San Francisco from 6-8 p.m. at the Palace Hotel featuring 100 Bordeaux from 2008, including Pichon-Lalande, Léoville-Barton, Angélus, Pichon-Baron, Pontet-Canet and Smith Haut Lafitte. \$65. Inquire for tickets. This will sell out quickly.

Sommelier Secrets MAKE YOUR OWN RULES

Thanksgiving dinner, its complicated menu ranging from the savvy to sophomoric and all piled onto a single plate, can make even the best of us foodie folk squirm with anxiety. And yet, wine is one of the few elements of the traditional Thanksgiving feast in which history and tradition don't dictate much. As long as you stick with some very basic guidelines about fruit, acidity, weight and tannins—mainly to seek out medium-bodied, fruity whites with moderate to high acidity and similar medium-bodied, fruity reds that are low in tannins—you have license to serve what you want. Focus on general food-friendliness and fun. You and your guests will be ever more thankful.

Pinot Gris from Alsace or Oregon, richer renditions of Sauvignon Blanc and Italian Verdicchio are just a handful of white wines to consider for your menu. Cabernet Franc from the Loire Valley, Grenache-based wines of the Southern Rhône, California Zinfandel and the wonderfully complex Tempranillo-based wines from Rioja are similarly worthy contenders for reds. More adventurous hosts might be inspired to serve no red wine at all, and instead opt for a high acid, concentrated white with a little sweetness like German Riesling or Vouvray. I'd also encourage anyone willing to listen to skip the whole red/white thing entirely and serve a Tavel or Bandol rosé or Pinot Noir-based sparkling wine. If the perfect Thanksgiving wine existed, it might take the form of an off-dry rosé Champagne...but I digress.

Here's what I'll be popping turkey day. (Also available in magnums):

Fleury "Carte Rouge" Brut Champagne* (750ml \$39.99; 1.5L \$89.99) From Courteron, a village in the Aube department of Champagne, comes one of my all-time favorite Champagnes. This 100% Pinot-Noir sparkler is just the wine to transform your turkey and trimmings into to a true feast. The nose offers a medley of berries and baked puff pastry, and the

palate is full and round, with ample fruit supported by balanced acidity. Here is a wine that promises to complement the richer savory flavors of Thanksgiving while flattering the delicate white turkey meat. The finish is very dry and long, with berry and mineral notes that cleanse the palate between bites. Even deeper and more complex out of magnum.

2008 Gerard Boulay "Monts Damnés" Sancerre Chavignol* (750ml \$21.99; 1.5L \$61.99) This is serious Sancerre made from 100% Sauvignon Blanc grown on the chalky soils of the steeply sloped vineyard for which it is named. More expressive and a little fruitier and rounder than the '07, offering citrus notes, ginger and herb accents and incredible refreshment without compromising depth. It will complement turkey to a T and take on dishes like creamed onions and green beans with aplomb.

2000 La Rioja Alta "Viña Ardanza" Reserva Rioja (750ml \$29.99; 1.5L \$79.99) A good dose of Garnacha adds structure and depth to this Tempranillo-based wine. The nose reveals a complex bouquet of fruit and spice aromas interlaced with the more developed, savory scents that I have come to love about good Rioja with some bottle age. With still-ripe flavors of raspberry and blackberry supporting the developing dried fruit, caramelized nut and earthy flavors on the palate, this wine has entered its optimum drinking window and will play lead vocal to the chorus of Thanksgiving fare, even pumpkin pie.

Like Having Your Own Personal Sommelier... Finding wines you like need not be challenging. You can create your own customized wine club and learn from professionals through the **K&L Personal Sommelier Service**. You set the number of bottles, the duration of the subscription and the budget. Email Sommelier@KLWines.com for more information or visit KLWines.com/Sommelier.asp to get started today!

Chiara Shannon

Ralph's 2010 Holiday Shopping List

I'm taking advantage of this issue to get you all wired into my favorite wines of the year—my Bordeaux recommendations in particular—in anticipation of the busy holiday season. The 2009 Bordeaux have been, without question, the hottest wines of 2010! The vintage is outstanding and full of luscious, ripe fruit. And in my mind, 2009 will always be known as the greatest vintage for the second wines of Bordeaux's greatest estates. Ever. Futures of 2009 Bordeaux make a unique gift for the wine lover in your life (as long as they're patient—the wines won't arrive until sometime in 2012). A few favorites:

Alter Ego de Palmer (\$54.99) Palmer's second wine is fantastic! Silky, delicious; a screaming deal.

Pagodes de Cos (\$56.99) The second wine of Cos d'Estournel, this is striking, with exotic, deep purple blackberry and plum fruit that leaps out of the glass!

Clos du Marquis (\$54.99) Léoville-Las Cases makes this strong, linear second wine. It shows great freshness framed by outstanding blood red fruit and just the right amount of ripeness to give it lovely mid-palate texture.

Les Forts de Latour (\$229.99) Latour's second wine, as it was in 2005, is amazingly similar to the first wine, full of charged up, zesty fruit with complex flavors of dark Bing cherry, raspberry and pomegranate that all lead to a powerful finish.

Available once again is the internationally famous and flashy **Smith Haut Lafitte (\$99.99)**, which is, incidentally, exactly where you want to stay when you bring your sweetie to Bordeaux! **La Lagune (\$64.99)** was named a third growth in the 1855 classification of Bordeaux, which surprises many because it consistently underperformed until Caroline Frey and her family bought the estate in the late '90s. Capital investments and Caroline's talent are now on full display. The 2009, a wine of great elegance, purity and freshness, is the best wine produced in the estate's long (established in 1730) history. If you are looking for a more powerful expression of Margaux to age, look to **Giscours (\$59.99)**, another third growth and a great choice. This château is enjoying its rejuvenated success in the international marketplace under the direction of Alexander Van Beek. Strong, zesty blueberry fruit and white pebble mineral tones frame this wine. Right down the road from Giscours is **La Tour de Mons (\$24.99)**; this is a favorite of mine because the wine mirrors the blue fruit and minerals of Giscours, but is softer, more accessible young and a great value. The fifth growth **Cantemerle (\$33.99)**, with its expressive and delicious blend of 50% Cabernet Sauvignon, 40% Merlot and 5% each Petit Verdot and Cabernet Franc continues to rocket to the top of the sales chart here at K&L, and for good reason: it tastes great and is fairly priced!

If you have spoken to me on the phone, you know I'm also crazy in love with a few outstanding wines under 40 bucks, especially those from the commune of St-Estèphe. The **Les Ormes de Pez (\$34.99)**, a "baby Lynch-Bages," has juicy, dark blackberry fruit with good structure and round tannins. **Tronquoy-Lalande (\$34.99)** is a "baby Montrose" featuring huge amounts of boysenberry fruit and a rich and lively finish. **Meyney (\$34.99)** possesses dark fruit in perfect balance, lovely tannins and flies under the hype radar.

When you are looking for wines to age, buy **Léoville- (\$99.99)** and **Langoa-Barton (\$69.99)**. They are consistently great wines and relative values in every vintage (to the point where the Bartons' famous neighbors are always upset that they don't raise their prices). A few of the best Bordeaux buys with a little time in the bottle are the elegant **1999 Corbin (\$34.99)** and the **1997 Langoa-Barton (\$39.99)**. One of the year's biggest surprises was the 1999 from the smallest classified estate, the third growth **Ferriere (\$59.99)**. This wine has great aromatics, dark fruit and is seriously good. I would have guessed this wine would have come from the outstanding 1995 vintage; it will continue to age well for another 10 years.

Of course, I don't drink Bordeaux all of the time. I love the wines from the warm 2007 Rhône vintage, which produced rich wines with tremendous fruit that seem to appeal to everyone. The **2007 Montfaucon "Cuvée Baron Louis"* (\$17.99)**, **Domaine Grand Veneur "Clos de Sixte" Lirac* (\$22.95)** and **Domaine de la Mordoree "La Dame Rousse"* (\$24.99)** are all great values from the vintage. Another favorite is the **2006 Castello di Bossi "Berardo Riserva" Chianti Classico (\$29.99)**. I also love almost all Champagne and adore the young **2002 Launios "Special Club" Blanc de Blancs* (\$59.99)** in particular; it is impressive now, but put a few in the cellar as it will be great with a few years to develop. For drinking right now, the **1988 Veuve-Clicquot "Rare" Vintage Brut (\$114.99)** is exquisite and if from a wonderful period of time for quality at Veuve.

Please feel free to contact me anytime with questions or for advice on the wines of Bordeaux at x2723 or by email at Ralph@KLWines.com. It's been a great year for wine, so thank you all for your continued business. I hope you and your family have a safe and happy holiday season.

Ralph Sands



"A few of the best Bordeaux buys with a little time in the bottle are the elegant 1999 Corbin and the 1997 Langoa-Barton."

STEVE BEARDEN *On Bordeaux*

Bordeaux lovers have had a great time over the last 10 years or so. In fact, there have been more successful vintages in the last decade than almost any comparable run in memory. Here at K&L, we have plenty of Bordeaux in stock or are selling futures from every good vintage since the original “vintage of the century”—2000. Here are some well-priced standouts:

2007 L'Avocat Blanc, Graves (\$15.99) This is from both a great region and a great vintage for the whites of Bordeaux. Here we start out with aromas of crushed citrus and green apples, followed by flavors of honeyed melon and a crisp mineral edge. A palate-cleansing and satisfying bargain.

2006 Malmaison, Moulis (\$16.99) Purchased by the Rothschilds of Lafite fame, Malmaison is adjacent to its sister property, Château Clarke. These wines keep getting better every year. This one is firm and rustic, with loads of blackberry fruit and a long, intense finish. This hearty version made the *Wine Spectator* Top 100 for 2009.

2003 D'Angludet, Margaux (\$49.99) This warm and ripe wine from the super hot California-style vintage is showing well right now. There is a gentle, roasted quality to the tannins and a rich middle of dark plum and herbs that lingers across the broad palate. This vintage continues to impress.

2005 D'Angludet, Margaux (\$49.99) Richer, deeper and more tannic than the '03, this is just as delicious though much more powerful. This shows both the depth and the freshness of the vintage, with a meaty quality to the concentrated blackberry, currant, licorice and earth flavors and aromas.

2001 La Tour de By, Médoc (\$19.99) From one of my favorite vintages comes this elegant beauty that you can afford to drink any night. At nine years old, this is beginning to pick up the secondary flavors of maturity, yet the wonderful acid freshness of the vintage remains. This is very aromatic, with gentle scents of earth, ripe grapes, sweet cherries and underbrush. Old school Bordeaux.

Steve Bearden

JEFF GARNEAU'S *Bank Shot*

As I write this, the 2010 grape harvest has already begun in Bordeaux, with the early results looking very good for a small crop of excellent quality. With the 2008 and 2009 vintages still tucked snugly away in their barrels, I have been keeping busy tasting the many wines arriving daily from our négociant friends in France.

2007 Seigneurs d'Aiguilhe, Côtes de Castillon (\$13.99) An outstanding wine for the vintage, and easily the best value 2007 I have tasted so far. Rich, sweet red fruits. Soft tannins. Like all of Stephan Von Neipperg's wines, this second wine of Château D'Aiguilhe is well made, with good balance and structure. Drinkable now.

2007 Clos La Madeleine, St-Emilion (\$28.99) The wines of St-Emilion are a great introduction to Bordeaux for those curious about the region but are unsure where to begin. With its floral/spicy nose, sweet, ripe red and black fruits and soft tannins, the 2007 Clos La Madeleine offers textbook St-Emilion character at an affordable price. Drink or hold.

2001 Camensac, Haut-Médoc (\$29.99) A superb value in a Cru Classé, this fifth growth estate sits just west of St-Julien. It's a classically styled Bordeaux that will provide real pleasure to any lover of fine claret. Aromas of rich tobacco and crushed violets on the nose. On the palate, ripe red fruits—red currant and sweet red cherry—with a smooth texture and soft tannins. The 2001 vintage was among the top two wines I tasted at the château in April, ranking just behind the 2000. I was thrilled when I saw these cases arrive on our doorstep. Can be enjoyed now or in the next few years.

1999 Corbin, St-Emilion (\$34.99) One of the oldest properties in the appellation, near the border with Pomerol. 80% Merlot and 20% Cab Franc. The 1999 vintage is drinking beautifully at roughly 10 years of age. Soft and open-knit, with few tannins. Sweet, ripe cherry fruit. Spice and wood notes.

1991 Léoville-Las Cases, St-Julien (\$129.99) A great opportunity to try one of the great “Super Seconds” at a price well below more famous vintages. Las Cases' favored position close to the river protected the château's vineyards from the worst of the frost in 1991. A very strict selection at harvest mitigated the effects of late summer rains, resulting in one of the top wines of the vintage. Notes of tobacco and earth. Bright red currant fruit. Savory character. Real richness and weight in the mouth, with surprising length and staying power.

2007 Belle-Vue, Haut-Médoc (\$18.99) This shows a hint of exotic, peppery spice on the nose. On the palate, it has supple and round, sweet fruit. Finishes firm with fleshy tannins. Surprisingly approachable for a young wine, and a good example of the best wines of this class and vintage.

Jeff Garneau

“Here at K&L we have plenty of Bordeaux in stock or are selling futures from every good vintage since the original ‘vintage of the century’—2000.”

“The 2001 vintage [of Camensac] was among the top two wines I tasted at the château in April, ranking just behind the 2000.”

“Open your mind to Pinot Noir done right, and that is Pinot Noir done European style, with an emphasis on finesse, subtlety, lightness and even a touch of the exotic.”

Wine 101: The Tyranny of Pinot Noir

The tyrants at K&L have gone too far this month. They've demanded that I write about Pinot Noir, squelching utterly my freedom of speech and my very particular, personal opinion toward this (albeit) wildly popular grape varietal. So, let me say first, I am not a fan. I can name on the fingers of one hand the number of domestic Pinot Noirs that float my boat. To me, they generally fall into the category of sticky sweet, overblown, resinous and often stemmy wines that are ill-suited to food. I'm all fired up about it, actually. Maybe I'm just in a bad mood as I jot this down. But maybe the way I feel about Pinot resonates with some of you out there.

If so, then promptly throw everything I've just said out the window, and open your mind to Pinot Noir done right, and that is Pinot Noir done European style, with an emphasis on finesse, subtlety, lightness and even a touch of the exotic.

On the budget end, Germany's oddly named **2008 Undone Pinot Noir (\$10.99)** is meant for big dinners and holiday get-togethers, especially those centered around lots of disparate food choices. This is a thirst-quenching, simple and juicy style of Pinot done without oak (without a cork), and while it does not draw attention to itself at the table, you will marvel at just how quickly your guests will drink down this friendly cherry cola-ish red.

The **2008 Franck Millet Sancerre Rouge* (\$16.99)** is a black cherry and purple flower scented beauty that offers acidity, brightness, a velvety mouthfeel and a long, slightly mineral finish with Asian spices on the back end and considerable length for the price. This is insanely good with food. Duck, turkey, chicken, pork, vegetables and cheeses all work beautifully. And check out that price! Beat that, Willamette!

The **2007 Icardi “Nej” Pinot Nero (\$27.99)** costs considerably more than the aforementioned Millet or Undone, but offers a complete other level of complexity and interest, bringing in black tea, forest floor and spice cake aromatics and a palate that has more weight,

but still finishes with a mouth-cleansing and food-friendly finish. If you love your Thanksgiving meal with plenty of baking spices and perhaps some chestnut stuffing, this will blow you away.

Elisabeth Schriber

BRICK'S BEER PICKS: FOOTBALL

By now you know, basically, where your football team stands. They either have a chance or you've moved on to basketball already. Either way, the fall sports' season has already been fun, and there is plenty more to be had. I typically watch the football games at my house with a bunch of friends that sort of come and go depending on when their team is playing. Needless to say, Sundays are fun days, full of sitting on the couch, talking a ton of trash to your buddies, worrying about your team—either real or fantasy—and drinking a whole bunch of beer. Sometimes good, some times not so much, but it is always around and an integral part of the day.

I'll focus on the good side of things here. After all, do you really need reviews on Modelo Especial, Tecate or Miller High Life? I can think of few things, if any, that I've had recently that are as good as the **Brouwerij De Ryck “Arend Tripel” Tripel, Belgium (11.2oz \$3.99)**. Its strong malt base, deeply set richness and lengthy finish will appeal to even the staunchest of Belgian beer fans. This is just a stunning Triple with a nose of ester-y tropical fruit and clove, but also with a drier, grainy note of alfalfa and pearled barley. Flavors of sweet corn bread, plantain and croissant help make this beer big and heady both in appearance and flavor. This is a treat as a breakfast beer to sip slowly during the fast pre-game banter.

“Needless to say, Sundays are fun days, full of sitting on the couch, talking a ton of trash to your buddies, worrying about your team—either real or fantasy—and drinking a whole bunch of beer.”

Also perfect for settling into a good game is the **Brouwerij Huyghe “Bersalis” Tripel, Belgium (11.2oz \$3.99)**. This beer is made by the same brewery that makes Delirium for the Brouwerij Oud Beersel. Why? Well, Oud Beersel is a Lambic producer and, as you may well know, Lambic can be either a love or hate proposition. So they needed something a bit more common and for the masses who come to visit their brewery. This Triple is a bit different than the one above, with higher carbonation and a bit more of a doughy quality, but it also has an interesting silex note in the nose, similar to great Sauvignon Blanc from the Loire. Also this is shockingly dry for a Triple, with pretty subtle flavors and nothing cloying to be found. A beer for when victory is yours!

Bryan Brick

Note: Beer cannot be shipped outside California.

Introducing Champagne Michel Lorient

The Champagnes of Michel Lorient are a new discovery for K&L, and I feel very fortunate to be representing them on the West Coast. The Lorient estate is 17.5 acres centered on the village of Festigny in the western part of the Valley of the Marne, about a half an hour's drive west of Epernay. Michel's specialty is Meunier, which represents 85% of his plantings, and he also has some Chardonnay (16%) and Pinot Noir (4%). He is a believer in low yields and prunes all of his vineyards to the shyer baring Cordon de Royat and Chablis systems rather than the ubiquitous and bountiful Vallée de la Marne. While not organic, he uses only organic fertilizer and grows grass and wheat between his vine rows to preserve the soil. He makes about 60,000 bottles a year and crushes all of his fruit in an old-fashioned Coquard basket press—a difficult process, but one that has not been bettered for quality. In the cellar, he does not like stainless steel, and prefers to work with enamel-lined tanks (much like the ones at Launois) and is also experimenting with wood. Lorient also goes against the grain of his neighbors by vinifying with full malolactic fermentation.

The Lorient family has been vignerons in Festigny since 1867. With Michel and Martine Lorient's daughter Marie Lorient-Petit and her husband Alban Petit joining the family company in 2008, the family has now been growing grapes and making wine for five generations. Michel is the current president of the Independent Vignerons of Champagne and is very active in promoting grower-produced Champagne in general. The Lorient Champagnes are creamy and a touch exotic as a group. They are not gamey and vinous like the old Collards, but they still have a lot of personality. I think that they are a must-try for serious Champagne lovers, and I would single out the **Michel Lorient "Cuvée Reserve" Brut Champagne*** (375ml \$16.99; 750ml \$29.99; 1.5L \$65.99) as the best way to get to know the style. It is quite round, with a wonderful pie crust and spice nose and some hints of exotic fruit on the palate. The **2004 Michel Lorient "Pinot Meunier Vieilles Vignes" Brut Champagne*** (\$49.99) comes from one vineyard that was planted in 1942 and is spectacular, very full bodied and powerful Champagne, yet it finishes with great minerality. Although many of you may be tempted to pass by the sweeter **"Marie-Leopold" Sec*** (\$34.99), I would encourage you to reconsider. This is the kind of sweet Champagne that could change a mind about the style—it changed mine!

Gary Westby

Perfect Champagnes FOR A PERFECT DAY

Hooray, one of my favorite months is here. In November, the weather is cool and we don't get too much rain, yet. My favorite holiday, Thanksgiving, is also in November. It involves cooking and food, wine and family—my favorite things in life. Bruno Michel, one of our premier Champagne producers, has a great selection of Champagnes for the holiday, from his new-twist-on-a-classic Blanc de Blancs to one of the most unusual Brut Rosés that I have ever tasted.

A perfect way to start your Thanksgiving afternoon is with the **NV Bruno Michel Premier Cru Brut Blanc de Blancs*** (\$44.99). All of the fruit for this particular bubbly comes from a parcel of land in Pierry planted in 1964. It's a blend of the 2004 and 2005 vintages fermented in old oak. What this means is that it's a Blanc de Blancs that has excellent minerality and balance *plus* a slightly richer body, with cream and lush apple fruit. This one can stand up to more substantial starter dishes. Another alternative to start you off is the phenomenal **2002 "Cuvée Millesime" Brut*** (\$59.99). Yes, I know that it's pricey but, heck, Thanksgiving is only one day a year. A unique blend of 80% Chardonnay and 20% Pinot Meunier, this is a glassful of austere elegance. While elements of wet stones and minerality dominate, there are notes of pear and brioche for stupendous balance. Hmmm. I'm thinking of baked brie with capers for this one.

For the main course, might I suggest the **NV Bruno Michel "Blanche" Brut*** (\$32.99). The fruit for this one comes from Pierry and Moussy. The wine itself is composed of 53% Pinot Meunier and 47% Chardonnay, with the vintage blend coming from 2004, 2005 and 2006. Even with such a high percentage of Pinot Meunier in the mix, the Blanche has spicy apple flavors, a hint of oak and an amazing, crisp finish. Definitely no Old World Meunier, this! A great match for turkey and stuffing.

Are you having something other than turkey for Thanksgiving? Duck or pheasant, perhaps? If so, the **NV Bruno Michel "Les Rose" Brut Rosé*** (\$49.99) is a more than perfect choice. This is probably the most unique and spectacular brut rosé that I have had in many years. Made of Pinot Meunier, it is earthy and spicy, with rich, red fruits, mushroom and game flavors, all carried out in the trademark elegance that defines Bruno Michel. This one can even stand up to roast beef or prime rib! A truly different take on a classic favorite.

Here's wishing you and yours a very, very Happy Thanksgiving!

Scott Beckerley

"The Lorient Champagnes are creamy and a touch exotic as a group. They are not gamey and vinous like the old Collards, but they still have a lot of personality. I think that they are a must-try for serious Champagne lovers..."

"Bruno Michel, one of our premier Champagne producers, has a great selection of Champagnes for the holiday..."

HIDDEN JEWELS *Autumn Pinots*

There's nothing like autumn in California. Warm colors, light sweaters, root vegetables and the classic fall varietal we all love to drink...Pinot Noir! Here are some stunning Pinots, I sampled on a recent trip to Napa to help you get your fall Pinot fix.

The first wine I think you should try is the **2008 Flowers Sonoma Coast Pinot Noir (\$39.99)**. The '08 shows more purity of fruit than many of the '07s I tried. A light, pretty ruby red cherry color in the glass, it fades to garnet on the outer rim. On the nose, it smells like high-toned pomegranate fruit with violets pouring out. The mid-palate is feminine and balanced by beautiful acidity, with a savory note of spice and citrus adding to its lingering, supple finish. Good structure and harmony.

Next you need to try the **2007 Freestone Sonoma Coast Pinot Noir (\$39.99)**. This is a hidden gem that I discovered while tasting at Joseph Phelps. In 1999, Joseph Phelps (along with his family and management team), purchased the approximately 100 acres of vineyards on the Sonoma Coast near Freestone that are the source of this wine. From biodynamically farmed fruit, this is a more classically styled Pinot, showing dark cherry cola, soft mineral earth tones and spicy currant fruit.

The great acidity and slight herbal quality give its big mid-palate a great lift, with lingering violet and fennel spice on the finish.

I always love Pahlmeyer wines. Their balance, velvety texture and supple finish make them a hot commodity around here. The **2007 Pahlmeyer Sonoma Coast Pinot Noir (\$69.99)** is filled with bright red cherry and pomegranate fruit, with clove spice and hints of cocoa. This is a Pinot that will make you say wow after your first sip and your last. Juicy on the mid-palate, with figgy forest floor-like notes and velvety, polished tannins on the finish. Great structure.

Finally, James MacPhail's Pinots are some of the most elegant yet sexy I've tasted all year. One of my favorites of his line-up was the **2007 MacPhail Sonoma Coast Pinot Noir (\$34.99)**. The color is a dark plum, and its first impression is of figs and cherry cola. Then you stick your nose in the glass again and out comes the violet, herb, black cherry and brighter red fruit undertones. The mid-palate is full of crème de cassis, dark chocolate, espresso bean, forest floor and a bit of truffle. Elegant, fine-tuned and feminine.

Christie Cartwright



Rhône Valley

A Wine-Lover's Kind of Holiday

Happy Thanksgiving everyone! Now comes the part where I get to recommend wines to pair with my favorite national holiday. If you are inclined to drink red wine with your turkey (or veggie substitute) and trimmings, then please take a look at my selections listed below. I think you'll find there is a wine here for every palate, from a bright, newly-released 2008 Côtes du Rhone on through to a substantial, yet still very elegant 2007 Châteauneuf-du-Pape. Each wine offers up loads of classic Southern Rhône warmth and good times, and like a gracious dinner guest, doesn't try to dominate or overpower the festive occasion.

2008 Clos Chanteduc Côtes du Rhône (\$12.99) 90 points Robert Parker: "A blend of 60% Grenache, 30% Syrah and 10% Mourvèdre aged for 18 months in wooden tanks, it offers beautiful notes of kirsch liqueur, licorice, spice box, roasted Provençal herbs and a hint of lavender in its explosive aromatics. The wine possesses terrific purity and density as well as the succulence, fleshiness, charm and sensuality of a beautiful dry red wine from Provence. Yves Gras of Domaine Santa Duc makes this wine for the brilliant restaurant critic and food writer, Patricia Wells."

2007 Cave de Rasteau "Dame Victoria" Côtes du Rhône-Villages Rasteau* (\$13.99) An award winner at many French wine competitions, the Dame Victoria is an impressive Rhône red raised not far from the fabled vineyards of Châteauneuf-du-Pape. Warmly fruited and full of

"And like a gracious dinner guest, doesn't try to dominate or overpower the festive occasion..."

robust, rustic character, the nose offers minerality and blue fruit notes that are echoed on the palate and joined with berries, berries and more berries. Elegant on the supple finish, this is just the red to pair with chicken, burgers, roasts and cheesy vegetarian dishes. 70% Grenache, 20% Syrah, 10% Mourvèdre.

2007 Château Vaudieu Châteauneuf-du-Pape* (\$34.99) 92 points Robert Parker. "The 2007 Châteauneuf-du-Pape is a full-bodied, exceptionally aromatic effort displaying plenty of sweet black cherry, licorice, garrigue and earth as well as a subtle note of oak in a full-bodied, opulent style. As the wine sits in the glass, whiffs of raspberries and figs also emerge from this substantial, fleshy, irresistible Châteauneuf-du-Pape. One of the oldest estates in Châteauneuf-du-Pape, Château de Vaudieu is located adjacent to Rayas, just a few kilometers northeast of the village. One of the AOCs largest estates (175 acres in vine), Vaudieu's quality has soared over recent years as the famed oenologist Philippe Cambie has been working here since 2003."

Mulan Chan-Randel

“The flavors of lemon verbena, raw sugar, tangerine and granite will cut through turkey, stuffing and yams like an electric knife through a stick of butter that has been sitting too close to the stove.”

Brick’s Backyard Picks: The Most Gluttonous of Days

As always, I’m greatly looking forward to Thanksgiving, the cornucopia of all things delicious and comforting. A day or three of preparing and cooking with family and/or friends, plus a bunch of booze to lubricate the vocal chords, and there is sure to be fireworks at some point in the night. I’m sort of notorious for going overboard on this holiday of laze and consumption. I want it all. Everything. As much food and drink that will fit inside my well-trained stomach. I just can’t help myself. This year will have to rival many great Thanksgivings past, like the years spent at my friends Rachel and Eli’s that degenerated into drunken messiness and horrible hangovers, to last year, where I cooked my first full Thanksgiving meal from front to back and finished the night drinking cheap beer with buddies and watching a live DVD of BOC circa 1977. One way or another I know that my Thanksgiving will be a blast with the help of the following wines.

I think I’m going to start the night with one of the best Rieslings California has to offer. The **2009 Pey-Marin “The Shell Mound” Marin County Riesling (\$23.99)** is simply delicious, with more in common with Alsatian than German Riesling. Stony and complex on the nose, with marked notes of quince, candied lemon peel, freshly grated ginger and a lace of jasmine, this wine is full of intriguing aromatics. Want to know what else it is full of? Acidity! Acidity that is sure to keep your palate clean and refreshed either leading up to or during your big meal. The flavors of lemon verbena, raw sugar, tangerine and granite will cut through turkey, stuffing and yams like an electric knife through a stick of butter that has been sitting too close to the stove.

If you are having a large gathering then the **2009 Mackenzie “Reserve” Russian River Valley Pinot Noir (\$15.99)** might just be the wine you’re looking for. Not only is it about the most affordable Pinot Noir you can find, but it is one of the most crowd pleasing as well. Bursting with fresh cherry fruit, this is instantly open and inviting, allowing even the most novice wine drinkers plenty of gratification

with its pure berry-laden generosity. The complexity that more serious Pinot fans pine for is there as well, with a spicy oak-driven undercurrent and deep-seeded flavors of citrus peel and foresty underbrush.

Last but not least I’m really excited about the **2008 Pappas Wine Co. Willamette Valley Pinot Noir (\$17.99)**. Made by Boedecker Cellars in their new downtown Portland facility, this is one tremendous bargain in Oregon Pinot Noir. From numerous high end vineyards, this is a special wine that almost

everyone can afford. Black cherry, mocha, chalk and white raspberry combine on the well-integrated and appealing nose. Fleshy and with a solid heft, this is a Pinot that has some structure for its price tag. Deeply set flavors of rhubarb, cassis, lavender, apple skin and cola mesh well with its fresh, lively mouthfeel. Drinkability is off the charts here; now you just have to make sure everything else on the table is as good. Happy Thanksgiving!

Bryan Brick

WINERY TO WATCH: MAISON CHAMPY

The very first *négociant* house established in Burgundy was Champy Père & Cie, in 1720. They were the first to recognize the importance of cleanliness in winemaking, working directly with the famed Louis Pasteur, and they built a magnificent three-story gravity-flow winery in downtown Beaune. But after 150 years, the family’s interest in winemaking declined. After the last Champy died in 1985, the business was sold and the vineyard holdings stripped away. It looked to be the end for this storied brand.

Fortunately, wine broker/oenologist Henri Meurgey stepped in and gave fresh life to the company. Henri, his son Pierre, and winemaker Dmitri Bazas have restored Maison Champy, focusing on making balanced wines made with minimal intervention and allowing the sense of place, that indefinable essence that the French call *terroir*, to emerge and remain central to each wine.

At the same time, efforts are being made to make the Masion Champy wines just a bit more accessible, without losing the centuries-long tradition of making what the French call *Vins de Garde*, or wines made for long aging. To that end, they are now making wines with the idea of peak drinkability in 15 or 20 years, rather than 50. But they continue using stems when fermenting the reds, and the wines spend a long time aging in barrel, both hallmarks of a producer with an eye toward longevity.

Champy is also changing over to biodynamic and organic viticulture on all of their own vineyards, and have been actively acquiring vineyards as the proper parcels become available. They recently purchased Domaine Laleure-Piot in the town of Pernand-Vergelesses, including holdings in the Grand Cru Corton-Charlemagne. Careful attention in their vineyards has really begun to pay off, and the quality of their wines continue to improve each year. They still work in the same magnificent old cellars in Beaune, some of which date back to the 15th century, but have also established a production cellar for red wines further south in Beaune, on the Route de Pommard.

We are pleased to be importing the wines of Champy once again, and another French strike notwithstanding, we should have a number of their spectacular bottlings available for you soon.

Keith Wollenberg

“The ’07 Oregon Pinots continue to show better and better, and this wine is a perfect example of this trend.”

“Check out our blog (Blog.KLWines.com) over the coming months for video interviews and profiles with the winemakers and growers from these three (and many other) Oregon properties.”

Doug Davidson’s **NORTHWEST CORNER**

This month I’ve got three new releases from three perpetual Oregon favorites to tell you about, all of which would fit perfectly on your Thanksgiving table. The first wine I’d like to introduce is the **2009 Ponzi Willamette Valley Pinot Gris (\$13.99)**. An Oregon pioneer, Ponzi Vineyards is celebrating its 40th anniversary this year, and their experience certainly shows in their wines. Their plantings of Pinot Gris in 1978 were some of the first in the US, and they continue to produce some of the best Pinot Gris in the country, this latest release a perfect example. This wine has beautiful aromatics of green apple, lime zest and fresh melon, showing true Pinot Gris character. Despite being fermented entirely in stainless steel, the wine has a great, rich texture and mouthfeel, with the 2009 fruit showing a lot of weight while still having great acid balance. The melon and fruit flavors continue on the palate, and it finishes with a touch of spice that made me think of apple pie—but maybe that’s just because I was thinking about Thanksgiving.

Another veteran Oregon producer, Argyle, has been making great Willamette Valley wines since 1987. The **2008 Argyle Willamette Valley Pinot Noir (\$29.99)** is yet another in a fantastic run of delicious wines from this perfect vintage. The rich fruit of 2008 shows on the nose with intense black cherry and baking spice aromas. This tasty wine has an exceptionally rich texture and lots of generous fruit married perfectly with refreshing acidity. Blackberry, Bing cherry and cinnamon spice fill the mouth and finish with a touch of rich forest floor and silky tannins. An excellent Pinot for drinking now or leaving in the cellar for a few years.

Finally for this month is a wine I always look forward to tasting, the **2007 Chehalem “Reserve” Willamette Valley Pinot Noir (\$49.99)**. This wine is simply awesome. The ’07 Oregon Pinots continue to show better and better, and this wine is a perfect example of this trend. Amazing aromas of pine forest, dark spice and bright red fruit burst out of the glass. The wine goes on to fill your mouth with lush, complex red fruit and spice flavors, mouthwatering acid and a great velvety texture. The persistent finish leaves delicious flavors of spice and tart red cherries with a touch of smooth tannins. This wine is just going to get better and better if you can manage to ignore it in your cellar for a few Thanksgivings.

Doug Davidson

BOUTIQUE CORNER

“A customer is the most important visitor on our premises. He is not dependent on us. We are dependent on him. He is not an interruption in our work—he is the purpose of it. We are not doing him a favor by serving him. He is doing us a favor by giving us the opportunity to serve him.”

—Mahatma Gandhi

There are so many great wines made in California that I tend to focus my articles on those wines. However, Oregon and Washington produce some amazing wines that I truly love as well, and I want to take the next couple of months to focus on them. The holiday period, in particular, is always a great time to pour Pinot Noir, and the **2008 Bethel Heights Willamette Valley Pinot Noir (\$ 24.99)** is one of the top 2008 Oregon Pinots I have tasted to date. A powerful nose of red fruit, allspice and flowers welcomes you to the glass. The medium-bodied mid-palate has hints of plum, rhubarb, cocoa and earth. It’s an amazing red wine that deserves your undivided attention.

The **2007 Andrew Rich Willamette Valley Pinot Noir (\$19.99)**, first off, is a steal. It shows the lightness and balance of the much-maligned (but really good) 2007 vintage. Cherry, earth and mushroom tones are balanced by hints of blackberry, cinnamon and spice. This is a Burgundy lover’s domestic wine and it, like many 2007 Oregon Pinot Noirs, deserves another look.

Oregon is known for its Pinot Noir, but some phenomenal white wines are also made up north. The **2009 Chehalem “Wind Ridge Vineyard” Ribbon Ridge Grüner Veltliner (\$18.99)** is a fantastic domestic version of this Austrian favorite. White peach, honeydew and lemon dominate, with beautiful spice and white pepper. Clean and crisp with a lovely mineral zing. Happy Thanksgiving!

Michael Jordan

Editor’s Note: Check out our blog (Blog.KLWines.com) over the coming months for video interviews and profiles with the winemakers and growers from these three (and many other) Oregon properties.

A PRE-HOLIDAY NAPA TRIP

Last month a few of us snuck up to Napa for a quick trip. We got a sneak preview of a few 2008s, which look to be outstanding.

I think the wines, in general, show a bit more finesse and silkier tannins than the '07s. I also believe the 2008s will show better upon release and be very approachable. We also had a chance to revisit some outstanding 2007s; here are some in stock favorites from that vintage:

2007 Orin Swift "Papillon" Napa Valley Bordeaux Blend (\$54.99) This Bordeaux blend from Orin Swift is intensely concentrated, big, ripe and full in the mouth. The tannins are very ripe and the fruit shines in the mid-palate. A few more years in the bottle will help round it out, but I would not be afraid to drink this wine now.

2007 Quintessa Rutherford Red (\$109.00) The 2007 Quintessa is one of the more approachable 2007s we tasted on the trip. Classic Rutherford dust notes are paired with black currants, vanilla, mocha and silky ripe tannins. The Quintessa shows the finesse and drinkability of the Rutherford appellation.

2007 Anderson's Conn Valley Reserve Napa Valley Cabernet Sauvignon (\$64.99) We met with proprietor/winemaker Todd Anderson early one morning in his office. He is very

passionate and busy; you definitely get the sense that he is a one-man show. Classic aromas of cedar, lead pencil, vanilla bean, espresso and minerals fill the glass. This wine is sturdy, with a firm structure and will be at its best in five years. A great wine for the cellar.

2007 Philip Togni "Tanbark Hill" Napa Valley Cabernet Sauvignon (\$38.99) and **2007 Philip Togni Spring Mountain Cabernet Sauvignon (\$87.99)** Philip Togni is a small operation much like Anderson's Conn Valley, and his wines are built to age. The "Tanbark Hill" is probably one of the best deals in Napa. This wine shows lots of restraint and balance, with a pure Cabernet flavor profile and mouthfeel. The Spring Mountain bottling is a bigger, brawnier version of the Tanbark Hill. It has lots of structure, depth and intensity. This wine should age well over the next 20+ years.

2007 O'Shaughnessy "Howell Mountain" Napa Cabernet Sauvignon (\$74.99) After tasting this wine the staff all said WOW! Flavors of blackberries, tar, black cherries and chocolate are layered and seamless in this powerful but fleshy Cabernet. One of our favorite finds of the trip.

Trey Beffa



Hollywood Hot Pix

PINOT, OREGON STYLE

Once again it's time to get excited about the wines of Oregon. We are now receiving the motherload of excellent 2008 Pinot Noirs from what will become a benchmark vintage for the Willamette Valley. The 2009 vintage was much trickier for Pinot Noir, and although it produced some charming wines, they won't have the impact that 2008 brings.

Elk Cove had a tremendous showing in the 2008 vintage. Their basic Pinot is one of my favorite entry level wines from any producer in the Willamette Valley. The **2008 Elk Cove Willamette Valley Pinot Noir (\$19.99)** is fragrant, with lovely waves of bright raspberry and cherry. It has subtle earthy tones, light tannins and a pleasing way about it. On the serious side lies the **2008 Elk Cove "La Boheme" Willamette Valley Pinot Noir (\$39.99)**. This comes from one of the estate's sustainably farmed vineyards. The vines are on silty loam, one of the major soil types in the Willamette Valley. This soil produces structured wines with darker blue and black fruit flavors. The La Boheme definitely delivers full-bodied Pinot flavors of blueberry and currants. It has terrific balance and should drink nicely now and for a few more years.

Bethel Heights is one of my favorite estates in the Eola-Amity Hills sub-appellation. The property is largely on volcanic soil, which tends to produce Pinots with finer-grained tannins and lovely red and black fruit characteristics. The terrific **2008 Bethel Heights "Estate Grown" Eola-Amity Hills Pinot Noir (\$24.99)** shows raspberry and red plum notes with spicy overtones. There is also a wonderful damp earth quality that makes me think of this region. It definitely overdelivers for the price.

Sineann has traditionally made some pretty hedonistic wines over the years, but the **2008 Sineann Oregon Pinot Noir (\$27.99)** is a compass-shifting wine for them. It has exceptional balance and structure for a riper vintage like 2008. There are red currants, Asian spicebox notes and a hint of leather. The "Oregon" is a compilation of barrels from single vineyard sources that did not quite fit into the vineyard designate program. I would be remiss not to mention the **2009 Sineann Pinot Gris (375ml \$9.99)**. It comes in a convenient half bottle size, so it makes an ideal starter for hors d'oeuvres. Lovely tropical nuances with a rich mouthfeel, this is more reminiscent of Pinot Gris from Alsace.

Lynn Penner-Ash and her team still make some of the most exciting wines in each and every vintage. The basic **2008 Penner-Ash Willamette Valley Pinot Noir (\$34.99)** is a classic rendition of Willamette Pinot. Red cherry and baking spices lay the foundation and follow through with subtle violet aromas. This is an extremely polished wine with subtle layers. It can be consumed now or could easily take a couple of years in the cellar. The **2008 Penner-Ash "Dussin Estate Vineyard" Willamette Valley Pinot Noir (\$44.99)** is even more potent and worthy of putting a few bottles away. This is tour-de-force stuff, with a deeper edge of smoky spice and layer upon layer of black fruit. It has just a little more grip, but a year or two down and this wine will compete with the best.

Learn more about these, and some of our other favorite Willamette Valley producers over the next few months as we post video interviews with the winemakers and growers at Blog.KLWines.com.

Keith Mabry

K&L buys many imported wines directly from the producers or négociants, often finding wines that are not available in the US market, getting 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.

GERMANY, ALSACE, LOIRE VALLEY & AUSTRIA

2008 Schloss Saarstein Pinot Blanc* \$18.99

This Pinot Blanc deserves center stage. It is very fresh, with stone fruit, minerality and layers of acidity and texture. This is fantastic with lighter foods or just on its own.

2009 Josef Leitz Rudesheimer Klosterlay Riesling Spätlese* \$19.99

This wine is intensely fragrant, full of sweet herbs, lavender and grapefruit peel. High-toned and vibrant on the palate, with a refreshing raciness and minerality that begs you to drink more. A very precise and balanced expression of Riesling with clean flavors and a long juicy finish.

2009 Tessier Cheverny Rouge* \$14.99

This medium-bodied beauty is supple and elegant, a portrait of restraint and purity and just about one of the happiest wines we have in the store. Enjoy its cherry-scented nose and spicy, licorice-tinged palate.

2008 Domaine Cherrier Sancerre Blanc* \$16.99

Fresh lime, kiwi and honeydew are balanced by profound minerality. A very lithe and racy wine, indeed, and without question an archetypal Sancerre! 89 points *Wine Spectator*: "Tangy, with chive, lemon peel and gooseberry notes that stay crackling through the bright finish. Solid."

2007 Gerard Boulay Sancerre Chavignol Rouge* \$19.99

This gem is for those lovers of bright, racy Pinot Noir. The Boulays make a small amount from vines near their home. I really adore this style of Pinot; it is fresh, lively, never too heavy and without the signature of oak.

2008 Gerard Boulay Sancerre "Clos du Beaujeau" Chavignol* \$29.99

92 points *Stephen Tanzer's International Wine Cellar*: "Light gold. Sexy aromas of white flowers, mace, pear and Meyer lemon. Offers a suave blend of fleshy orchard fruits and nervier citrus elements, with strong mineral cut and building floral character."

2008 Franck Millet Sancerre Blanc* \$16.99

We love the Millet wines for their freshness, charm and affordability, and this is easily our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the domaine with plenty of snap.

2009 Weingut Allram Grüner Veltliner* (1L) \$10.99

Textbook Grüner with spice and pepper, snap pea and grapefruit. Sleek, focused and juicy owing to the wonderful bright acid structure.

CHAMPAGNE

Baron Fuente "Grand Reserve" Brut* \$24.99

A very light, white gold color for the blend, which is predominantly black grapes and a very pretty, tight bead. On the nose, it is flowery and exotic, with a doughy richness to anchor down the wildflower elements. On the palate, the wine is well balanced, light and finishes cleanly.

Launois "Cuvée Reserve" Brut Blanc de Blancs* \$34.99

The aromatics of this Champagne are like polished white Burgundy with a touch of pine nut and minerals. The flavors are broad and rich. This is serious wine, with small bubbles and a refreshing finish.

Franck Bonville "Brut Selection" Blanc de Blancs* \$29.99

Exotic ripe fruit aromatics and traces of clean clay and earth, just like in great Chablis! On the palate, the Champagne has great fruit and a wonderful full texture. This is a perennial staff favorite.

BURGUNDY

2006 Domaine Chapelle Santenay 1er Cru "Beaurepaire"* *Inquire*

Shows lovely material on the palate, with rich, dark fruit and a nice earthy character. This represents a real value from a terrific vintage.

2007 Pascal Marchand Pinot Noir de Bourgogne* \$23.99

Made by noted winemaker Pascal Marchand from organically and biodynamically grown grapes, this wine is rich and spicy, with black fruit notes. Supple and approachable with lots of mid-palate and a long finish.

2008 Domaine des Niales Rhedon-Marin Mâcon-Villages VV* \$12.99

On the palate, this is focused and bright, with a nice spicy note and lovely acidity, as well as some pretty pear notes. This is not the super-ripe style that is suddenly popular, but is, instead, balanced, well-made and wonderfully crisp and mineral driven.

2009 Domaine Renaud Mâcon-Charnay* \$12.99

Compared to the Solutré, the Charnay is richer and squarer on the palate, with good power and weight. It is softer in acidity than the Solutré, too, with some floral notes on the nose and an interesting earthiness on the back palate.

2009 Domaine Renaud St-Veran* \$14.99

Richer and bigger than either of their Mâcons, with fresh apple and pear notes and lovely Chardonnay fruit character. Still, this is an unoaked Chardonnay, owing its richness to soil rather than to wood.

2008 Domaine des Nembrets Pouilly-Fuissé "Les Chataigniers"* \$19.99

From Denis' estate vineyards on the slopes of the Roche de Vergisson, a giant basalt monolith surrounded by rocky, well-drained soils with limestone outcroppings. It is bright, fresh, generous and open, with a continuous thread of mineral, spice and an attractive lemon-cream note.

RHÔNE & FRENCH REGIONAL

2008 Jean Louis Denois "Les Oliviers" Rouge* \$9.99

Extremely spicy aromas matched with juicy black berry fruits and a whiff of black pepper on the nose that make for an intriguing and immensely enjoyable red wine.

2008 Vignerons de Fontes "Prieuré Saint-Hippolyte" Rosé* \$9.99

If you love deeply colored rosés, pink wines that are nearly red, this will blow you away. Syrah and Grenache make for a chewy, medium-bodied wine with strawberry and cassis notes and a fresh, intense, slightly herbal hint on the palate.

2007 Domaine de Mayran Côtes du Rhône-Villages* \$10.99

This 2007 Grenache-based Rhône possesses generous amounts of deep red fruits along with just a hint of spice and white pepper. The tannins are ripe and fine, making this elegant red the perfect accompaniment to a wide variety of Mediterranean-inspired dishes.

2008 Vincent Paris "Granit 30" Cornas* \$29.99

According to ST: "Ruby-red. Expressive aromas of dark berries, lavender, violet, tobacco and cracked pepper. Offers spicy blackberry and floral flavors, with brisk acidity adding energy and lift."

2007 Chante Cigale Châteauneuf-du Pape* \$24.99

It's rare to find a great 2007 Châteauneuf at this price. This wine is approachable, with dark plum, warm black cherry fruit, nice spice and a firm finish that lasts. Drink this tonight after decanting an hour.

2006 Chante Cigale Châteauneuf-du Pape* *Inquire*

From Robert Parker: "The 2006 Châteauneuf-du-Pape has a dark ruby/plum color and a sweet black cherry and currant nose with notes of loamy soil intermixed with a hint of nori as well as pepper and lavender."

SPAIN, PORTUGAL & ARGENTINA

Gran Sarao Brut Cava Penedes* \$9.99

From WA: "The non-vintage Brut offers yeasty, wheat-thin aromas,

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.

persistent small bubbles and crisp, dry, citrus and green apple flavors. Drink it over the next 12-18 months. This is an excellent value in sparkling wine from Gran Sarao."

2006 Quinta Sardonía Ribera del Duero* \$29.99

93 points Robert Parker: "The deep crimson-colored 2006 Quinta Sardonía gives up an aromatic array of cedar, Asian spices, incense and blackberry. Savory and supple on the palate, it has enough underlying structure to evolve for 2-3 years..."

2007 Acústic "Acústic" Monstant* \$14.99

Back and every bit as tasty as the previous vintage, this staff favorite shows beautiful black cherry and blackberry fruit aromas with extraordinary freshness, purity and lift on the palate.

2009 Noble Torrontes Mendoza* \$13.99

The 2009 Noble Torrontes is quite spicy, exotic and floral on the nose, with aromas that suggest rose water, perhaps even Turkish delight.

2009 Monteviejo "Festivo" Malbec Mendoza* \$10.99

According to the *Wine Spectator*: "Light, showing cherry and plum hints, followed by a dash of blueberry on the open-knit finish. Drink now."

ITALY

2009 I Stefanini "Selese" Soave* \$8.99

This is a clean, refreshing white wine that goes well with many lighter dishes. Makes an excellent apéritif. Delicately perfumed, with notes of violets, hawthorn and elderberry. Dry, medium-bodied and smooth with almond notes on the finish.

2009 Fujanera "Re del Cuore" Rosato* \$10.99

It gets pretty toasty down in Southern Italy, and when it does you must figure a lot of this lusty and dry rosato goes down the gullets of the locals, particularly to accompany the spicy, tomato- and seafood-laden dishes of the region.

2008 Poggiarellino Rosso di Montalcino* \$14.99

Layered with earth, spice and wild cherries, this wine's nose is classic Poggiarellino with a fresher, brighter feel on the palate. Lively and long.

2008 Ermacora Pinot Bianco* \$14.99

Perfectly balanced, this has incredible depth, concentration and focus, with a hint of green apples and good acidity. It is rich and creamy, with custard-like flavors and a full-bodied palate. If you can hold onto it, this wine will age over the next two to three years.

2005 La Fortuna Brunello di Montalcino* \$36.99

90 points *ST*: "Full, bright red. Racy aromas of blueberry, almond flower and lemon zest, plus a whiff of alcohol. At once plump and juicy, showing impressive delicacy to its red fruit, mineral and tobacco flavors."

2008 Rocca di Montegrossi Chianti Classico* \$19.99

Flavors of spicy red cherry, charred oak, tobacco and smoked beef. The long finish features palate-coating tannins. Be sure to give this a couple hours in the decanter if you plan to open a bottle anytime soon.

2005 Ferrero Brunello di Montalcino* \$34.99

This might be Ferrero's best effort yet. It has all of the hallmarks of years past, but with more focus, brighter fruit character and a freshness that is enlivening on the palate. A superb effort at an extraordinary price!

2008 Sesta di Sopra Rosso di Montalcino* \$21.99

Classic Sangiovese, not opulent and fruity, just heady, lithe and focused. Ettore Spina has crafted a superbly complex expression of the vintage, with so much complexity, balance and length. A truly superb wine.

PORT

1963 Dow \$199.99

92 points Robert Parker: "This is an extraordinary house that seems to have been particularly successful with its vintage Port since 1977. The 1963 is a classic, a monumental, rich, still tannic wine that will last at least another 30 years."

1983 Graham \$99.99

93 points *Wine Spectator*: "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."

1985 Fonseca \$99.99

93 points *Wine Spectator*: "Very dark and youthful ruby-purple. Very intense aromas of blackberry and black licorice. Full-bodied and lightly sweet, with chewy tannins and a rich licorice, blackberry undertone."

1992 Taylor \$149.99

100 points Robert Parker: "Taylor's 1992 Vintage Port is unquestionably the greatest young Port I have ever tasted. It represents the essence of what vintage Port can achieve."

Ramos Pinot White Port \$13.99

White Port is one of the world's most civilized apéritifs, and we here at K&L think that the Ramos Pinto is one of the best. Made from Malvasia Fina and Codega grapes (mostly grown on the Ramos Pinto estate) that are picked quite ripe, this wine is then aged for three years in traditional Port barrels called "pipes." Full bodied and exotic, it is incomparable on the rocks with an orange twist.

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.

K&L has an incredible inventory of in-stock Bordeaux from the region's top producers and even from a few spectacular, lesser-known estates. Plus we've got some incredible impeccably cellared older vintages you should not miss.

1957-2006 Red Bordeaux In Stock

There are some fabulous buys here—check them out!

VALUE WINES UNDER \$30 (1997-2006)

1997 Destieux, St-Emilion	\$19.99
Can't go wrong here.	
1999 Ferriere, Margaux	\$29.95
1999 Dalem, Fronsac	\$29.99
Clyde loves this old school, mature drinker.	
2001 Camensac, Haut-Médoc	\$29.99
Sweet and lovely. Decant one hour and enjoy.	
2001 Domaine de Larrivet, Pessac	\$16.99
Second wine of Larrivet Haut-Brion. Delicious.	
2001 Latour de By, Médoc	\$19.99
2002 Coufran, Médoc	\$12.99
2003 Verdignan-Sweet. A Ralph pick!	\$14.99
2004 Connetable de Talbot	\$14.99
2004 Montviel, Pomerol	\$27.99
From the <i>Wine Spectator</i> : "Lots of blackberry and dark chocolate on the nose. Medium-bodied, with fine tannins and a fruity, silky aftertaste. Refined and delicate."	
2005 Bois-Malot, Bord Supérieur	\$10.99
2005 Castera, Médoc	\$14.99
2005 Chantegrive, Graves	\$19.99
Lovely wine. Soft and elegant. Lots of mineral.	
2005 Fourcas-Dupre, Lustrac*	\$19.99
2005 Goulée, Médoc-Trey's pick	\$29.99
2005 Larrivieux, Haut-Médoc	\$16.99
2005 Le Bonnat, Graves	\$12.99
2005 Le Bord'Eaux "Bag-in-a-Box"	\$19.99
2005 Leonie, Graves*-Elegant!	\$14.99
2005 Plaisance "Alix"-90 points WS	\$19.99
2005 Plain Point, Fronsac*-Clyde pick	\$14.99
2005 St-Genes, Côtes de Blaye	\$12.99
89 points Robert Parker: "Owner Bernard Magrez has fashioned a 76% Merlot and 22% Cabernet Sauvignon and 2% Malbec blend that is a noteworthy sleeper of the vintage."	
2005 Valentons Canteloup	\$10.99
2006 Beaumont, Haut-Médoc	\$14.99
2006 Bellegrave, Pauillac	\$24.99
2006 Bonnet Rouge	\$9.99
2006 Bourgneuf, Pomerol	\$19.99
2006 Clarke Rothschild, Lustrac	\$19.99
2006 Divon, St-Georges-St-Emilion	\$14.99
2006 La Chapelle aux Moines*	\$19.99
2006 La Grave à Pomerol, Pomerol	\$29.99
2006 Les Tours de Peyrat "VV"*	\$14.99
2006 Lugagnac, Bord Supérieur*	\$11.99

2006 Mauvai Garçon (Bad Boy)	\$17.99
2006 Malmaison-90 points WS	\$16.99
2006 Ormes de Pez, St-Estèphe	\$19.99
2006 Poitevin, Médoc-Silky, spicy	\$12.99
This new wave and super fruity value offers flashy and sexy aromas and flavors. Lush and lovely like a California-style Cab.	
2006 Reserve de Léoville-Barton*	\$29.99
2006 St-Hilaire, Médoc*	\$16.99
2006 Trebiac, Graves*	\$14.99

CLASSIC WINES (1961-2005)

1961 Cos d'Estournel	\$599.00
1975 Palmer, Margaux	\$199.00
1975 Poujeaux, Médoc (1.5L)	\$169.99
Great old school flavors. Decant and enjoy.	
1978 Pichon-Lalande, Pauillac	\$199.00
1979 Palmer-From Mahler-Besse	\$199.00
1981 D'Issan, Margaux (1.5L)	\$149.99
1982 D'Issan, Margaux (1.5L)	\$299.00
1982 La Dauphine, Fronsac (1.5L)	\$149.99
1982 Pontet-Canet, Pauillac (1.5L)	\$399.99
1983 D'Issan, Margaux	\$89.99
1983 Léoville-Las Cases (1.5L)	\$299.99
1985 Chasse Spleen, Moulis	\$129.99
1986 La Lagune, Haut-Médoc	\$99.99
1986 D'Issan, Margaux (1.5L)	\$199.00
1986 Siran, Margaux (1.5L)	\$129.00
1988 Chasse Spleen, Moulis	\$109.99
1988 Chasse Spleen (1.5L)	\$219.99
1988 Pichon-Lalande, Pauillac	\$139.00
1989 Chasse Spleen, Moulis	\$119.99
1990 Chasse Spleen, Moulis	\$119.99
1989 Clos du Marquis, St-Julien	\$89.99
1989 Margaux, Margaux	\$399.00
1989 Palmer, Margaux	\$399.00
1991 Léoville-Las Cases, St-Julien	\$159.00
1991 Léoville-Las Cases (1.5L)	\$269.00
Fabulous wine. Rich and full and delicious.	
1991 Pichon-Baron, Pauillac	\$69.99
1991 Pichon-Baron (1.5L)	\$149.99
1993 Léoville-Las Cases, St-Julien	\$129.99
1994 Clos du Marquis, St-Julien	\$49.99
Direct from the Property	
1994 Langoa-Barton, St-Julien	\$49.99
Plum, raspberry, licorice and vanilla notes. Fine tannins and a lovely, sweet fruit finish.	
1994 Léoville-Barton, St-Julien	\$79.99
An outstanding wine. One of 1994's best.	
1994 Pontet-Canet (1.5L)	\$199.99

1994 Reserve de Comtesse (1.5L)	\$89.99
Very flavorful and smooth. Decant it.	
1995 Haut-Bages-Libéral, Pauillac	\$59.99
1995 Larmande, St-Emilion	\$39.95
1995 Lascombes, Margaux	\$69.99
1995 Pichon-Lalande, Pauillac	\$209.99
1995 Soutard, Pomerol	\$59.99
1996 D'Issan, Margaux	\$99.99
1996 Grand Puy Ducasse, Pauillac	\$59.99
1996 Palmer, Margaux	\$179.00
1996 Pichon-Lalande, Pauillac	\$199.00
1996 Pontet-Canet, Pauillac	\$89.99
Wonderful wine—just ask Carol and Joy.	
1997 Ausone, St-Emilion	\$299.00
1997 Langoa-Barton, St-Julien	\$39.99
Our best-selling mature Bordeaux. Buy cases.	
1997 Pavie Decesse, St-Emilion	\$49.99
1997 Troplong Mondot, St-Emilion	\$49.99
1998 La Lagune, Haut-Médoc	\$79.99
1999 Brane-Catenac, Margaux	\$39.99
1999 Corbin, St-Emilion	\$34.99
1999 Malescot-St-Exupéry	\$59.99
Robert Parker: "This 1999 is one of the finest efforts of the vintage. It offers up complex aromatics consisting of herbs, red and black fruits, minerals, acacia flowers and licorice. The dark plum color does not possess the saturation of a vintage such as 2000, but this is pure seduction."	
1999 Pavie-Macquin, St-Emilion	\$79.99
2000 Chasse Spleen (1.5L)	\$139.99
2000 Chasse Spleen (3L)	\$299.99
2000 Dalem, Fronsac	\$39.99
2001 Dalem, Fronsac	\$34.99
2001 Langoa-Barton, St-Julien	\$49.99
2001 Larmande, St-Emilion	\$39.99
2001 L'Evangile, Pomerol	\$119.00
2001 Pontet-Canet, Pauillac	\$59.99
2002 Cos d'Estournel, St-Estèphe	\$109.99
2002 Haut-Brion, Pessac	\$249.99
2004 Haut-Brion, Pessac (1.5L)	\$499.00
2004 Margaux, Margaux (1.5L)	\$589.00
2004 Pichon-Lalande, Pauillac	\$89.99
2005 Cordeillan Bages, Pauillac	\$31.99
2005 D'Aiguilhe, Castillon	\$35.99
2005 De Pez, St-Estèphe	\$34.99
2005 L'Enclos, Pomerol	\$39.99
2005 Lanessan, Haut-Médoc (1.5L)	\$69.99
2005 Lafleur-Gazin, Pomerol	\$39.99
2005 Pedesclaux, Pauillac	\$39.99
The best ever from Pedesclaux.	

We've got classic 2006 and early-drinking 2007 Bordeaux, plus the first arrivals from 2008. That's red Bordeaux to fit every taste and budget. And don't forget white Bordeaux, Sauternes and rosés to make your holiday celebrations extra-special.

2006 CLASSIC BORDEAUX IN STOCK

Hosanna, Pomerol	\$119.00
L'Évangile, Pomerol	\$109.99
Palmer, Margaux	\$199.99
93 points <i>WS</i> : "Coffee, plum and spices on the nose follow through to a full body, with lovely fruit and a soft, silky-textured finish."	
Pichon-Baron, Pauillac (3L)	\$339.99
93 points <i>WE</i> and 92 <i>RP</i> .	
Reserve de Comtesse Lalande	\$39.99
From <i>RP</i> : "This beautiful, velvety, seductive effort offers sweet black cherry and black currant fruit intermixed with notions of forest floor and roasted herbs. Luscious, fruity, savory and long."	

2007 BORDEAUX IN STOCK

Angéus, St-Emilion	\$169.99
Belle-Vue, Haut-Médoc	\$18.99
A superb, easy-drinking value Bordeaux.	
Branair-Ducru, St-Julien	\$35.99
Branair-Ducru, St-Julien (1.5L)	\$69.99
91 points <i>Wine Enthusiast</i> .	
Canon-La Gaffelière, St-Emilion	\$59.99
Cantemerle, Haut-Médoc	\$26.99
Cantemerle, Haut-Médoc (1.5L)	\$49.99
As good as their 2006 but ready sooner.	
Cheval Blanc, St-Emilion	\$559.00
Clos des Quatre Vents, Margaux	\$29.99
Clos Fourtet, St-Emilion	\$49.99
Clos la Madeleine, St-Emilion	\$28.99
Croix de Labrie, St-Emilion	\$39.99
Ducru Beaucaillou, St-Julien	\$89.99
Ducru Beaucaillou (1.5L)	\$149.99
D'Aiguilhe Querre, Castillon	\$18.99
Domaine du Bouscat "La Gargone"	\$14.99
Fleur Morange, St-Emilion	\$39.99
Haut-Bailly, Pessac-Léognan	\$44.99
Haut-Bailly (1.5L)	\$89.99
90-92 points <i>RP</i> : "A dense wine, very much in the line of powerful wines from Haut-Bailly..."	
Haut-Brion, Pessac	\$429.99
Kirwan, Margaux-91 points WE	\$39.99
La Conseillante, Pomerol	\$79.99
La Croix de Beaucaillou, St-Julien	\$29.99
La Fleur de Boüard (1.5L)	\$39.99
La Mission Haut-Brion, Pessac	\$249.99
Larcis Ducasse, St-Emilion	\$29.99
Langoa-Barton, St-Julien	\$44.99
Langoa-Barton (1.5L)	\$79.99
Latour, Pauillac	\$429.99
Léoville-Barton, St-Julien	\$59.99

Léoville-Barton (1.5L) \$119.99
Léoville-Barton (3L) \$199.99
 92 points *WS*: "This has a wonderful nose for the vintage, with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. Best after 2014."

Léoville-Las Cases, St-Julien \$149.99
Léoville-Poyferré, St-Julien \$39.99
Lynch-Bages, Pauillac (3L) \$249.99
Malescot-St-Exupéry, Margaux \$44.99
Malescot-St-Exupéry (1.5L) \$99.99
 93 points *Wine Spectator*: "Intense aromas of crushed berries, earth, meat and spice. Full-bodied, with super well-integrated tannins and a long, green tobacco and berry finish."

Margaux, Margaux \$399.99
Montrose, St-Estèphe \$59.99
 89-92 points Robert Parker. 87-90 points Stephen Tanzer: "Bright ruby-red. Subdued aromas of currant, licorice and tobacco leaf. Suave and sweet for St-Estèphe."

Mouton-Rothschild, Pauillac \$399.99
Pape-Clément, Pessac-91 points WE \$99.99
Pavie-Macquin, St-Emilion \$39.99
Pichon-Baron, Pauillac \$79.99
Pichon-Lalande-91 points WE \$79.99
Pierrefitte, Lalande de Pomerol \$16.99
Pierre de Lune, St-Emilion \$19.99
Pontet-Canet, Pauillac \$69.99
Pontet-Canet, Pauillac (1.5L) \$119.99
 94 points and an Editors' Choice, *WE*.

Poujeaux, Moulis \$27.99
Rol Valentin, St-Emilion \$26.99
Seigneurs d'Aiguilhe, Castillon \$13.99
 Delicious wine; a great value. Toasty.
Vieux-Château-Certan, Pomerol \$79.99

2008 BORDEAUX IN STOCK

Au Grand Paris, Bordeaux \$9.99
Hexagone, Bordeaux \$10.99
 Hexagone is a special house label created by Luc Thienpont, who each year selects the best cuvées from around the Bordeaux region. It offers fresh, pure fruit for immediate drinking, and a lot of bang for the buck.

WHITE BORDEAUX IN STOCK

2006 Cos d'Estournel Blanc \$99.99
2007 Cantelys Blanc, Pessac* \$19.99
 Toasty aromas and quite rich on the palate.
2007 L'Avocat Blanc* \$15.99
 Fresh, citrus and apple notes are broadened by some barrel fermentation. A grassy character

comes through, giving a crisp finish.

2007 Grand Village Blanc \$12.99
2008 Bonnet Blanc, Entre-Deux-Mers \$9.99
2008 Roquefort Bordeaux Blanc* \$11.99
2009 Reynon Vieilles Vignes* \$13.99
 From the famous 2009 vintage! Fabulous.
2009 La Graside Blanc, Bordeaux \$9.99
 Delicious wine. Figgy nose and lime flavors.

SAUTERNES IN STOCK

1975 Suduiraut, Sauternes \$119.99
1996 D'Yquem (375ml) \$129.00
1997 D'Yquem (375ml) \$129.00
1997 Suduiraut, Sauternes \$69.99
1997 Suduiraut (375ml) \$34.99
2001 Petit-Védrines, Sauternes \$19.99
2001 Doisy-Védrines, Sauternes \$49.99
 93 points *WS*: "Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste. A beautifully balanced Sauternes..."
2005 de Malle, Sauternes \$24.99
2005 Guiraud, Sauternes \$54.99
2005 La Tour Blanche, Sauternes \$29.99
2005 Rayne-Vigneau, Sauternes \$29.99
2005 Suduiraut, Sauternes (375ml) \$29.99
2006 Climens, Sauternes \$69.99
2006 Climens, Sauternes (375ml) \$39.99
2006 D'Yquem, Sauternes \$399.00
2006 Rieussec, Sauternes (375ml) \$29.99
2007 Carmes de Rieussec \$29.99
2007 Climens, Sauternes \$149.99
2007 Clos Haut-Peyraguey \$49.99
2007 Clos Haut-Peyraguey (375ml) \$24.99
2007 De Myrat (375ml) \$19.99
2007 Coutet (375ml \$29.99) \$59.99
2007 Guiraud, Sauternes (375ml) \$24.99
2007 Haut Charmes (375ml) \$14.99
 Baby d'Yquem. Fabulous wine.

2007 L'Avocat, Cerons (500ml) \$16.99
 L'Avocat has been quietly making this original style of late harvest Sémillon for more than 150 years. The 2007 offers an arresting bouquet of citrus, apricot and candied citrus with good lively acidity and clean lemony fruit.

2007 Lafaurie-Peyraguey (375ml) \$24.99
2007 Lafaurie-Peyraguey \$49.99
2007 Petit-Védrines (375ml \$9.99) \$21.99
2007 Sigalas-Rabaud, Sauternes \$39.99
2007 Suduiraut, Sauternes \$79.99
2007 Suduiraut, Sauternes (375ml) \$39.99

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

CABERNET SAUVIGNON

2001 Girard, Napa	\$29.99
2001 Heitz Cellar "Trailside"	\$79.99
2001 Mayacamas, Napa	\$65.99
2001 Robert Mondavi "Reserve"	\$79.99
2003 Dominus, Napa	\$99.00
2004 Hestan "Meyer"	\$39.99
2004 Smith-Madrone, Napa	\$34.99
2005 Beringer "Private Reserve"	\$79.99
2005 Rubicon Estate "Cask" (1.5L)	\$99.00
2005 Schweiger, Spring Mountain	\$32.99
2005 Silver Oak, Napa	\$89.99
2006 Anderson's CV "Reserve"	\$49.99
2006 Antinori "Antica"	\$49.99
2006 Audeissa, Sonoma	\$29.99
2006 Ch Montelena, Napa	\$44.99
2006 Conn Creek "Ltd Release"	\$16.99
2006 Faust, Napa	\$39.99
2006 Hall Vineyards, Napa	\$34.99
2006 Hawk Crest, California	\$9.99
2006 Jordan, Alexander Valley	\$46.99
2006 Joseph Phelps, Napa	\$44.99
2006 Keenan, Spring Mountain	\$35.99
2006 Ladera, Napa	\$28.99
2006 Lancaster "Estate"	\$54.99
2006 Lief "Auberge Road"	\$39.99
2006 Ravenswood "Pickberry"	\$29.99
2006 Sequoia Grove, Napa	\$29.99
2006 Silver Oak, Alexander Valley	\$59.99
2006 Souverain, Alexander Valley	\$15.99
2006 Trefethen, Napa	\$34.99
2007 Anderson's CV "Reserve"	\$64.99
2007 BV "Tapestry"	\$44.99
2007 BV, Rutherford	\$24.99
2007 Buehler, Napa	\$19.99
2007 Cakebread, Napa	\$69.99
2007 Carpe Diem, Napa	\$21.99
2007 Cliff Lede, Stags Leap	\$54.99
2007 Clos du Val, Napa	\$24.99
2007 Cloverdale Ranch, Alex Vly	\$19.99
2007 Culler "Casaeda"	\$27.99
2007 Forefront "by Pine Ridge"	\$19.99
2007 Frank Family, Napa	\$39.99
2007 Frog's Leap, Napa	\$33.99
2007 Guarachi, Napa	\$59.99
2007 Honig, Napa	\$30.99
2007 J Bookwalter "Foreshadow"	\$29.99
2007 Kirkham Peak, Napa	\$17.99
2007 Lail "J Daniel Cuvée"	\$119.99
2007 Larkmead, Napa	\$59.99

2007 Oberon, Napa	\$16.99
2007 Palazzo, Napa	\$54.99
2007 Parallel, Napa	\$49.99
2007 Paul Hobbs "Crossbarn"	\$37.99
2007 Philip Togni, Spring Mtn	\$87.99
2007 Raymond "Family Classic"	\$17.99
2007 Raymond "Reserve"	\$26.99
2007 Robert Craig, Howell Mtn	\$79.99
2007 Robert Craig, Mt Veeder	\$69.99
2007 Robert Mondavi, Napa	\$19.99
2007 Round Pond, Rutherford	\$44.99
2007 Rutherford Ranch, Napa	\$15.99
2007 Seventy Five, North Coast	\$19.99
2007 Shafer "One Point Five"	\$64.99
2007 Steltzner "Claret"	\$18.99
2007 The Show, California	\$11.99
2007 Turnbull, Napa	\$32.99
2007 Watkins Family "Nuns Cliff"	\$24.99
2007 Wild Horse, Paso Robles	\$16.99
2008 Bogle, California	\$8.99
2008 Hobo Wine, Alexander Valley	\$17.99
2008 Kalinda, Napa	\$17.99
2008 Lander-Jenkins, California	\$9.99
2008 Lewis Cellars, Napa	\$76.99
2008 McManis, California	\$8.99
2008 Owen Roe "Sharecropper's"	\$16.99
2009 Urbanite Cellars "Amplio"	\$10.99
J Bookwalter "Subplot #23"	\$13.99

MERLOT

2004 Sterling "Three Palms"	\$29.99
2005 Sterling "Three Palms"	\$29.99
2006 Hall Vineyards, Napa	\$24.99
2007 Keenan, Carneros	\$22.99
2007 Pahlmeyer, Napa	\$69.99
2007 Parcel 41, Napa	\$16.99
2008 McManis, California	\$7.99
2009 Avalon, Napa	\$10.99

PINOT NOIR

2005 Philo Ridge, Anderson Valley	\$15.99
2006 Ambullneo "Bulldog"	\$49.99
2006 BearBoat, Russian River	\$17.99
2006 McHenry "Swan Clones"	\$24.99
2006 Pahlmeyer "Jayson"	\$36.99
2006 Varner "Spring Ridge"	\$19.99
2007 Andrew Rich, Willamette Vly	\$19.99
2007 Archery Summit "Premier"	\$34.99
2007 Cakebread, Anderson Valley	\$49.99
2007 Clos La Chance, Santa Cruz	\$22.99
2007 Etude, Carneros	\$29.99

2007 Flowers "Andreen-Gale"	\$49.99
2007 Foley, Sta Rita Hills	\$26.99
2007 Fort Ross, Sonoma Coast	\$29.99
2007 Freestone "FogDog"	\$29.99
2007 Goldeneye, Anderson Valley	\$49.99
2007 Hartford Court "Land's Edge"	\$39.99
2007 J Vineyards, Russian River	\$29.99
2007 Lemelson "Thea's Selection"	\$19.99
2007 MacRostie, Carneros	\$19.99
2008 A to Z, Oregon	\$15.99
2008 Alta Maria, Santa Maria	\$22.99
2008 AP Vin "Rosella's Vineyard"	\$44.99
2008 Argyle, Willamette Valley	\$29.99
2008 August West "Rosella's"	\$39.99
2008 Belle Glos "Meiomi"	\$19.99
2008 Bishop's Peak, Central Coast	\$12.99
2008 Bogle, California	\$8.99
2008 Brewer-Clifton "Mt Carmel"	\$49.99
2008 Brooks, Willamette Valley	\$21.99
2008 Byron, Santa Maria	\$19.99
2008 Cherry Pie "Stanley Ranch"	\$44.99
2008 Evening Land, California	\$22.99
2008 J Swan "Cuvée de Trois"	\$28.99
2008 Lafond, Sta Rita Hills	\$23.99
2008 Lioco, Sonoma Coast	\$29.99
2008 Mark West, California	\$9.99
2008 Melville, Sta Rita Hills	\$27.99
2008 Morgan "Twelve Clones"	\$24.99
2008 Mount Eden "Estate"	\$45.99
2008 Ponzi "Tavola"	\$19.99
2008 Purisima Canyon, Sonoma	\$13.99
2008 Talbott "Logan"	\$21.99
2008 Walter Hansel "Estate"	\$31.99
2008 Wild Horse, Central Coast	\$17.99
2009 Castle Rock, Mendocino	\$10.99
2009 Mark West, SLH	\$13.99
2009 O'Reilly's, Oregon	\$16.99

SYRAH & PETITE SIRAH

2004 Meyer Family, Mendocino	\$19.99
2005 Ambullneo "Howling"	\$49.99
2005 Chalone "Estate"	\$14.99
2007 Bonny Doon "Le Pousseur"	\$14.99
2007 Denner "Dirt Worshipper"	\$44.99
2007 Denner, Paso Robles	\$39.99
2007 Eric Kent "Dry Stack"	\$39.99
2007 Eric Kent "Kalen's"	\$39.99
2007 Erna Schein, Spring Mtn PS	\$17.99
2007 Herman Story "Nuts & Bolts"	\$34.99
2007 JC Cellars "Fess Parker"	\$27.99
2008 Copain "L'Hiver"	\$11.99

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

2008 Lucia "Garys' Vineyard"	\$39.99
2008 Lucia "Susan's Hill Vineyard"	\$39.99
2008 McManis Petite Sirah	\$9.99
2008 Neyers "Old Lakeville Road"	\$32.99

ZINFANDEL

2005 Carol Shelton "Maple"	\$29.99
2005 J Swan "Zeigler Vineyard"	\$24.99
2005 Scherrer "Old and Mature"	\$26.99
2006 Renwood "Old Vines"	\$12.99
2006 Sbragia "Gino's Vineyard"	\$19.99
2007 Alexander VV "Sin Zin"	\$14.99
2007 Amphora "Estate"	\$22.99
2007 Four Vines "Old Vine Cuvée"	\$10.99
2007 Kalinda, El Dorado	\$12.99
2007 M&D "7 Deadly Zins"	\$13.99
2007 Neyers "Tofanelli"	\$32.99
2007 Ridge "Benito Dusi Ranch"	\$27.99
2007 Sausal "Family"	\$16.99
2007 Scott Harvey "Vineyard 1869"	\$29.99
2007 Storybook Mountain "Eastern Exposures"	\$39.99
2007 Storybook Mountain "Mayacamas Range"	\$29.99
2008 Joel Gott, California	\$13.99
2008 Novy, Russian River	\$27.99
2008 Ridge "Geyserville"	\$29.99
2008 Ridge "Three Valleys"	\$19.99
2008 Seghesio, Sonoma	\$19.99
2008 Sextant, Central Coast	\$14.99
2009 Foxglove, Paso Robles	\$12.99

MISC REDS

2006 Philo Ridge "CORO"	\$25.99
2007 Autonom "Cuvee"	\$27.99
2007 Castle Rock Petit Verdot	\$9.99
2007 Eaglepoint Ranch Grenache	\$14.99
2007 Herman Story "On the Road"	\$34.99
2007 K Vintners "Guido"	\$37.99
2007 Turnbull "Old Bull"	\$17.99
2007 Unti Vineyards Grenache	\$26.99
2008 Folie à Deux "Menage à Trois"	\$8.99
2008 L'Aventure "Côte à Côte"	\$79.99
2008 Lewis Cellars "Alec's Blend"	\$59.99
2008 Seventy Five "The Sum"	\$19.99
2009 Happy Canyon "Chukker"	\$12.99
Sean Thackrey "Pleiades XIX"	\$23.99
Urbanite Cellars "Redart"	\$9.99

CHARDONNAY

2006 Stony Hill "Estate"	\$36.99
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2007 Cambria "Katherine's"	\$16.99
2007 Ch St Jean "Belle Terre"	\$24.99
2007 Clos du Val, Carneros	\$18.99
2007 Donum, Carneros	\$49.99
2007 Flora Springs "Barrel"	\$17.99
2007 Grgich Hills, Napa	\$34.99
2007 Hartford Court "Four Hearts"	\$39.99
2007 Hawk Crest, Monterey	\$9.99
2007 Januik "Cold Creek"	\$24.99
2007 Landmark "Overlook" (375ml)	\$13.99
2007 MacRostie, Carneros	\$17.99
2007 Margaret's, California	\$7.99
2007 Olivet Lane, Russian River	\$19.99
2007 Pahlmeyer, Sonoma Coast	\$64.99
2007 Santa Barbara "Reserve"	\$19.99
2007 Trefethen "Oak Knoll"	\$24.99
2008 Alta Maria, Santa Maria	\$22.99
2008 Antinori "Antica"	\$29.99
2008 Au Bon Climat, Sta Barbara	\$16.99
2008 Bernardus, Monterey	\$18.99
2008 Byron, Santa Maria	\$18.99
2008 Cakebread, Napa	\$36.99
2008 Carmel Road, Monterey	\$11.99
2008 Castle Rock "Reserve"	\$14.99
2008 Ch Montelena, Napa	\$44.99
2008 Cuvaision, Carneros	\$16.99
2008 Domaine Alfred "Stainless"	\$12.99
2008 Far Niente, Napa	\$44.99
2008 Franciscan, Napa	\$13.99
2008 Gainey, Sta Rita Hills	\$19.99
2008 Hartford Court "Stone Côte"	\$59.99
2008 Hess Select, Monterey	\$8.99
2008 Iron Horse, Green Valley	\$19.99
2008 Kali Hart, Monterey	\$13.99
2008 La Crema, Russian River	\$26.99
2008 Melville "Estate"	\$19.99
2008 Melville "Estate-Verna's"	\$18.99
2008 Miner Family, Napa	\$25.99
2008 Mount Eden "Wolff"	\$18.99
2008 Mount Eden, Arroyo Seco	\$18.99
2008 Pahlmeyer "Jayson"	\$35.99
2008 Patz & Hall, Sonoma Coast	\$26.99
2008 Paul Hobbs, Russian River	\$45.99
2008 Ramey, Russian River	\$36.99
2008 Ramey, Sonoma Coast	\$36.99
2008 Stags' Leap Winery, Napa	\$23.99
2008 Stuhlmuller "Estate"	\$20.99
2008 Talley "Estate"	\$25.99
2009 Foxglove, Central Coast	\$11.99
2009 Kalinda, Santa Barbara	\$18.99

2009 Lewis Cellars, Napa	\$42.99
2009 Lewis Cellars, Russian River	\$42.99
2009 Lioco, Sonoma County	\$17.99
2009 Melville "Inox-Clone 76"	\$34.99
2009 Moobuzz, Monterey	\$12.99
2009 Napa Cellars, Napa	\$14.99
2009 Rombauer, Carneros	\$29.99

SAUVIGNON BLANC

2007 Snowden, Rutherford	\$17.99
2008 Selene "Hyde Vineyard"	\$29.99
2008 Voss, Rutherford	\$14.99
2008 Wildhurst "Reserve"	\$8.99
2009 Cakebread, Napa	\$24.99
2009 Decoy, Napa	\$17.99
2009 Frog's Leap, Napa	\$15.99
2009 Frostwatch "Kismet"	\$18.99
2009 Hall Vineyards, Napa	\$19.99
2009 Hatcher, Amador	\$14.99
2009 Kalinda, Dry Creek	\$11.99
2009 Kirkham Peak, Redwood Vly	\$11.99
2009 Lewis Cellars, Napa	\$34.99
2009 MSH Cellars, Yountville	\$10.99
2009 Pomelo, California	\$8.99
2009 Robert Biale "Pollo Bianco"	\$28.99
2009 Teira, Sonoma	\$10.99
2009 Walter Hansel, Russian River	\$14.99

MISC WHITES

2008 Clayhouse "Adobe White"	\$11.99
2008 Conundrum, California	\$19.99
2008 Dry Creek Vineyard Clarksburg Chenin Blanc	\$9.99
2008 Sans Liege "Côtes du Coast"	\$21.99
2008 Willakenzie Pinot Blanc	\$17.99
2009 Calera Central Coast Viognier	\$14.99
2009 Chehalem "3 Vineyards" Pinot Gris	\$16.99
2009 Chemistry, Willamette Valley	\$12.99
2009 Copain "Tous Ensemble"	\$17.99
2009 J Vineyards Pinot Gris	\$13.99
2009 King Estate Pinot Gris	\$14.99
2009 Melville "Verna's" Viognier	\$19.99
2009 Palmina "Larner" Malvasia Bianca	\$24.99
2009 Pine Ridge Chenin-Viognier	\$10.99
2009 Unti Vineyards "Cuvée Blanc"	\$24.99
2009 Urbanite Cellars "Calibercio" Verdelho	\$14.99
Sokol Blosser "Evolution"	\$13.99

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 Greg at 877.559.4637 x1413.

MISC TUSCANY

2008 Maritma "4 Old Guys" Sangiovese- <i>Outstanding Value!</i>	\$7.99
2007 Roccapia Chianti	\$8.99
2008 Frescobaldi "Castiglioni" Chianti	\$10.99
2009 Rocca di Montegrossi Rosato*-90 points RP	\$14.99
2008 Poggiarellino Rosso di Montalcino*	\$14.99
2006 Tenuta Monteti "Caburnio" Super Tuscan*	\$16.99
2007 Ferrero Rosso di Montalcino*	\$17.99
2008 Rocca di Montegrossi Chianti Classico*	\$19.99
2007 La Fortuna Rosso di Montalcino*	\$19.99
2007 Tenuta dell'Ornellaia "Le Volte"-90 points RP	\$22.99
2008 Sesta di Sopra Rosso di Montalcino*	\$21.99
2005 Castello di Ama Chianti Classico	\$29.99
2005 Poggiarellino Brunello di Montalcino*-93 points WE	\$29.99
2005 Rocca di Montegrossi "Geremia"*-93 points RP	\$34.99
2004 La Velona Brunello di Montalcino-92 points WS	\$34.99
2006 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker's <i>Wine Advocate</i> : "The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together."	\$39.99
2005 Il Poggione Brunello di Montalcino	\$39.99
2006 Felsina "Fontalloro"	\$44.99
2005 Sesta di Sopra Brunello di Montalcino*-93 points RP	\$49.99
2005 Lisini Brunello di Montalcino	\$49.99
2004 Banfi Brunello di Montalcino	\$49.99
2005 Costanti Brunello di Montalcino	\$59.99
2007 Sette Ponti "Oreno"	\$59.99
2004 Banfi "Poggio alle Mura" Brunello di Montalcino	\$62.99
2004 La Gerla "Gli Angeli" Brunello di Montalcino-5* St. Clair	\$71.99
2005 Siro Pacenti Brunello di Montalcino	\$74.99
2004 Il Poggione "Paganelli" Brunello di Montalcino Riserva	\$79.99
2006 Fattoria Le Pupille "Saffredi"-96 points RP	\$84.99
2004 Lisini "Ugolaia" Brunello di Montalcino	\$84.99
2004 Costanti Brunello di Montalcino Riserva	\$89.99
2004 Castelgiocondo Brunello di Montalcino Riserva	\$99.99
2004 Siro Pacenti "Selezione PS" Brunello di Montalcino	\$159.99

MISC PIEDMONT

2008 Fontanafredda "Briccotondo" Barbera	\$8.99
2009 La Corte "Preludio" Moscato d'Asti*	\$11.99
2009 La Corte "Lunae" Brachetto*	\$12.99
2007 Icardi "L'Aurora" Cortese	\$13.99
2006 Bricco del Cucù "San Bernardo" Dogliani*	\$19.99
2004 Travaglini "Gattinara"	\$29.99
2005 Ruggeri Corsini "Corsini" Barolo*	\$42.99
2001 Travaglini "Gattinara" Riserva	\$54.99

TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

2008 Contesa Vino Sfuso Rosso	\$6.99
2008 Blason Pinot Grigio*	\$7.99
Need to move this vintage out before the new one arrives! The best value in Pinot Grigio.	
2009 I Stefanini "Selese" Soave*	\$8.99
Stuning value for a superb Soave that has excellent richness and balance!	
2008 Quattro Mani Montepulciano d'Abruzzo	\$8.99
2008 Blason Cabernet Franc*	\$9.99
2008 Ermacora Pinot Bianco*-1 glass GR	\$10.99
Perfectly balanced, the Pinot Bianco has incredible depth, concentration and focus, with a hint of green apples and good acidity. Rich and creamy, with custard-like flavors, it is full-bodied on the palate and has balance, complexity and character.	
2005 Ermacora Riùl Super Friulian Red*	\$14.99
We need to move into the next vintage of this too, which means you save. I love this wine. Like a Super Tuscan that's just not from Tuscany.	
2007 Bisci "Fogliano" Verdicchio di Matelica*-91 points RP	\$14.99
What a wine! Full of mineral brightness and sparkling facets, yet rich, round and layered on the palate. Vibrant and lifted on the finish.	
2008 I Stefanini "Monti de Toni" Soave Classico*	\$14.99
2008 Ermacora Pinot Grigio*-2 glasses GR	\$14.99
2008 Convento Muri-Gries Pinot Grigio	\$14.99
2009 Collestefano Verdicchio di Matelica	\$15.99
2005 Fattoria il Gambero Tinterosse Pinot Nero	\$16.99
2008 Santa Margherita Pinot Grigio	\$19.99
2007 La Monacesca Verdicchio di Matelica	\$20.99
2005 Brigaldara Amarone	\$48.99
2004 Brigaldara "Case Vecie" Amarone-94 points RP	\$69.99
2001 Bertani Amarone	\$99.99
2008 Jermann Pinot Grigio	\$21.99

PUGLIA, SICILY, SARDINIA, CAMPANIA & UMBRIA

2007 San Francesco Cirò	\$12.99
2008 Fujanera "Arrocco" Nero di Troia*	\$14.99
The Arrocco is loaded with blackberry fruit, but it isn't like a bunch of blackberry jam, there is something more exotic, lilted, inviting and lingering, with a higher tone to it rather than just simple fruit. It smells of wildness subtly layered in. No wood aging, only stainless steel, yet on the palate the wine is luxuriant and supple, with power, depth and significant weight at only 13.5% alcohol.	
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2008 Murgu Etna Bianco	\$15.99
2008 Gulfi Cerasuolo di Vittoria	\$16.95
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99
2005 Cantina Santadi "Shardana"-94 points RP	\$29.99
2007 Passopisciaro Guardiola Chardonnay	\$29.99
2007 Passopisciaro Etna Rosso-92 points RP	\$29.99
2004 Benanti "Serra della Contessa" Etna Rosso-93 points WA	\$39.99
2004 Antonelli "Chiusa di Pannone" Sagrantino-3 Glasses GR	\$49.99

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

2008 Dom. Seguinot-Bordet Chablis	\$15.99
2008 Château de Maligny Chablis Vieilles Vignes	\$17.99
2008 Dom. J-M Brocard Chablis Vieilles Vignes	\$24.99
2008 Dom. Vocoret Chablis	\$21.99
2008 Drouhin-Vaudon Chablis	\$20.99
2008 Dom. Dauvissat-Camus Chablis 1er Cru "La Forest"	\$52.99
2009 Château de Maligny Chablis 1er "Montée de Tonnerre"	\$26.99

CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE

2005 Antonin Rodet Côte de Beaune-Villages	\$18.99
2005 Antonin Rodet Savigny-lès-Beaune 1er Cru "Marconnets"	\$23.99
2005 Vincent Girardin Bourgogne Rouge "Emotion de Terroirs"	\$19.99
2005 Dom. Chapelle Santenay 1er Cru "Beaurepaire"*	\$29.99
2005 Dom. T Liger-Belair Haute Côte de Nuits "Corvée de Villy"	\$24.99
2005 Vincent Girardin Chambolle-Musigny Vieilles Vignes	\$39.99
2006 Dom. Desertaux-Ferrand Bourgogne Rouge	\$16.99
2006 N Potel Savigny-lès-Beaune 1er Cru "Les Marconnets"*	\$29.99
2006 Dom. Fèry Savigny-lès-Beaune "Ez Connardizes"*	\$27.99
2006 Dom. Tardy Clos Vougeot "Grand Maupertuis"*	\$119.95
2006 Dom. Mongeard-Mugneret Clos Vougeot Grand Cru	\$119.95
2006 Dom. Thibault Liger-Belair Chambolle 1er "Gruenchers"	\$99.99
2006 Dom. Lignier-Michelot Morey-St-Denis 1er "Charmes"	\$56.99
2006 Dom. Olivier Guyot Marsannay "La Montagne"	\$29.99
2006 Dom. Roty Bourgogne "Pressioniers"	\$23.99
2007 Alex Gambal Bourgogne Rouge "Deux Papis"	\$22.99
2007 Antonin Rodet Bourgogne Rouge	\$13.99
2007 Dom. Nicolas Potel Bourgogne Rouge "Maison Dieu"	\$21.99
2007 Dom. Olivier Guyot Bourgogne Rouge	\$19.99
2007 Faiveley Bourgogne Rouge "Cuvée Joseph Faiveley"	\$16.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Fremiets"	\$56.99
2007 Dom. Marquis d'Angerville Volnay 1er Cru "Caillerets"	\$74.99
2007 Dom. de Courcel Pommard 1er Cru "Fremiers"	\$72.99
2007 Dom. de Courcel Pommard 1er Cru "Epenots"	\$79.99
2007 Dom. de Courcel Pommard 1er Cru "Rugiens"	\$86.99
2007 Dom. Fèry Côte de Nuits-Villages "Clos de Magny"*	\$23.99
2007 Dom. Anne Gros Richebourg Grand Cru	\$279.95
2007 Dom. Fèry Vougeot 1er Cru "Les Cràs"*	\$59.99
2007 Dom. Fèry Morey-St-Denis*	\$39.99
2007 Dom. B. Clair Gevrey-Chambertin 1er "Clos St-Jacques"	\$149.95
2008 Dom. Lequin-Colin Bourgogne Rouge*	\$13.99
2008 R. Dubois Bourgogne Rouge*	\$13.99
2008 Dom. Paul Pillot Bourgogne Rouge*	\$14.99
2008 Dom. Paul Pillot Santenay Vieilles Vignes*	\$19.99
2008 Dom. Paul Pillot Chassagne-Montrachet 1er "Clos St-Jean"	\$29.95
2008 Dom. Anne Gros Chambolle-Musigny "Combe d'Orveau"	\$61.99
2008 Dom. Paul Misset Vosne-Romanée "Les Barraux"	\$44.99
2008 Dom. Varoilles Gevrey-Chambertin "Clos Meix Ouches"	\$49.95

2008 Dom. Varoilles Vosne-Romanée 1er Cru "Clos Varoilles"	\$64.99
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WHITE BURGUNDY

NV L. Bouillot Cremant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2005 Dom. Chanson Pernand-Vergelesses 1er Cru "Caradeux"	\$28.99
2006 Dom. Alain Gras Saint-Romain	\$19.99
2006 Dom. Philippe Colin St-Aubin 1er Cru "Les Combes"	\$29.99
2006 Henri Boillot Chassagne-Montrachet 1er "Chenevottes"	\$69.99
2007 Dom. A&A Goisot Bourgogne Aligoté Vieilles Vignes*	\$11.99
2007 Dom. Ramonet Bourgogne Aligoté	\$23.99
2007 Dom. Fèry Bourgogne Aligoté*	\$18.99
2007 Dom. Lequin-Colin Chassagne-Montrachet "Clos Devant"	\$29.99
2007 Dom. Niellon Chassagne-Montrachet	\$42.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Maltroie"	\$69.99
2007 Dom. Niellon Chassagne-Montrachet 1er "Chaumées"	\$69.99
2007 Dom. Ramonet Chassagne-Montrachet Blanc	\$47.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Chaumées"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er Cru "Morgeot"	\$64.99
2007 Dom. Ramonet Chassagne-Montrachet 1er "Boudriotte"	\$76.99
2007 Dom. Ramonet Puligny-Montrachet "Enseignères"	\$47.99
2008 Dom. Nialles Mâcon-Villages	\$12.99
2008 Dom. Nembrets Pouilly-Fuissé "Clos de la Combe Poncet"*	\$21.99
2008 Dom. Paul Pillot St-Aubin 1er Cru "Charmois"	\$29.99
2008 Paul Pillot Chassagne-Montrachet	
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Grande Ruchottes"	\$49.95
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Caillerets"	\$49.95
2008 Dom. Paul Pillot Chassagne-Montrachet 1er Cru "Grande Montagne"	\$46.99
2008 Dom. Paul Pernot Meursault 1er "Piece Sous les Bois"*	\$57.99
2008 Dom. Paul Pernot Puligny-Montrachet*	\$44.99
2009 Dom. Nembrets Pouilly-Fuissé "Les Chataigniers"*	\$19.99
2009 Dom. Renaud Mâcon-Charnay*	\$12.99
2009 Dom. Renaud Mâcon-Solutré*	\$12.99
2009 Dom. Renaud St-Veran*	\$14.99

BEAUJOLAIS

2009 Georges Duboeuf Beaujolais Villages	\$7.99
2009 Maison Louis Tête Beaujolais-Villages "Le Pot"	\$10.99
2009 Château de Pizay Morgon	\$12.99
2009 Dom. Dupeuble Beaujolais	\$14.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Georges Duboeuf Julienas "La Trinquée"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Georges Duboeuf Saint-Amour "Cuvee Saint-Valentin"	\$15.99
2009 Château La Tour du Bief (Georges Duboeuf) Moulin-à-Vent	\$16.99

Getting to Know: David O'Reilly

If you're looking for wines from the Pacific Northwest with character, pizzazz and a true sense of place, then look no farther than the wines of David O'Reilly. His Owen Roe wines have been among the standard-bearers of the region for more than a decade. David's second label, O'Reilly's, is one of our staff's go-tos when it comes to Pinot Noir, Chardonnay and Pinot Gris with plenty of Northwest charm and an everyday price point. David took a few minutes out of his hectic harvest schedule to help us get to know him a little better. You can also check out photos from our recent tour of the Owen Roe winery in St. Paul, Oregon on our blog at Blog.KLWines.com. Go to KLWines.com to see our complete line-up of Owen Roe and O'Reilly's wines.



Name: David O'Reilly

Winery: Owen Roe

Number of years in business: 11 years

How would you describe your winemaking philosophy?

Find the best vineyards and keep my hands off in the winery.

What wines or winemakers helped influence your philosophy?

I enjoy wines from all over the globe. I appreciate the greatness of Burgundy, the sublimeness of Mosel, the uniqueness of South Africa, the beauty of Oregon Pinot Noirs, the richness of Napa, the silkiness of Sonoma Coast Pinot Noir, the bubbles from grower Champagne, the fragrance of Yakima Valley.

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

The vineyards are the arbiter of quality—the little things done at the right time throughout the year make the wine.

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

I have toned down my interest in richness and have found wines with finesse to be more aligned both with my current palate but also characteristics in the wines that I am creating from the Willamette and Yakima Valleys.

What changes are planned for coming vintages? Any new varietals, blends or proprietary wines on the horizon?

Maybe the addition of an Oregon Chardonnay—I really like the complexity and age-worthiness of Willamette Valley Chards.

Is there a style of wine that you think appeals to critics that might not represent your favorite style? How do you deal with it?

Critics like what they like and I make what I make. [But] I think that with social media everyone has become a critic—so it is all the more incumbent to create wines worthy of their place.

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

I enjoy other Northwest wines—I especially like Oregon Pinot Noir and wines from the Columbia Valley, particularly from smaller producers. I also enjoy [wines from] Chablis, Mosel, Alsace, Burgundy, Loire. I appreciate well-made wines from all over—especially those that represent well the region from which the grapes are grown.

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

Fresh local food from the Northwest.

Do you collect wine? What's in your cellar these days?

Not really.

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

There [are] increasingly more and more wines available to the consumer—both domestic and imported. To have a modest presence in the marketplace is requiring greater salesmanship, and this is tough for those of us not naturally inclined to schlep wine around the country.



From top: David O'Reilly; Middle: Lunch at the winery is better with a bottle of Sinister Hand; Bottom: Owen Roe Yakima Valley Red

TURKEY EVERYWHERE *Not a Drop to Drink*

Internationalize your Thanksgiving dinner a bit this year, and have some wines from the other Americas. With their bold flavors, wines from South America are a great choice for your bird!

2009 Ricardo Santos Sémillon Mendoza (\$14.99) This dry Sémillon from Ricardo Santos is a fantastic starter for Thanksgiving, or any other meal. From the lovely aromas of citrus and melon to the plush flavors on the palate and the long, crisp finish, the Ricardo Santos has enough charm and style to go with any dish. Try this wine with butternut squash ravioli in butter with chopped hazelnuts.

“Internationalize your Thanksgiving dinner a bit this year, and have some wines from the other Americas. With their bold flavors, wines from South America are a great choice for your bird!”

2008 Llai Llai Pinot Noir Bio Bio Valley (\$11.99) The Llai Llai is yummy yummy! The Bio Bio Valley is in the southern section of Chile’s wine growing region. The bright, fresh flavors of black cherry and spice followed by lively acidity on the finish remind me of the fun, easy-to-drink Pinots from New Zealand. It’s the perfect Pinot for turkey and stuffing.

2009 Achával Ferrer Malbec Mendoza (\$18.99) I make my stuffing with Italian sausage and lots of goodies, so my turkey dinner needs a bold red like this Achával Ferrer Malbec. Aromas of ripe black fruits and oak are followed by a full body and ripe tannins on the finish. This Malbec has good structure and acidity so that you can serve it at a Thanksgiving dinner 5-7 years from now, too, if you can wait. It received 91 points from the *Wine Spectator*.

2009 Norton Cosecha Tardia Vino Blanco Dulce Natural Mendoza (\$10.99) This late harvest wine made from Chardonnay is a tasty

treat. Aromas of baked apple and cinnamon spice give way to sweet, rich flavors on the palate. This wine would be great with a slice of apple pie topped with cheddar cheese.

Buen Provecho!
Anne Pickett



Spain

Lo Auténtico **DÍA DE ACCIÓN DE GRACIAS**

It’s hard to believe that we are already working on another Thanksgiving edition of our newsletter. There is a whole lot to be thankful for, not the least of which would include working here for some of the nicest, most sincere folks in the business, as well as toiling alongside a legendary cast of characters—if you shop in Redwood City you know what I’m talking about. If you don’t, come see for yourself.

Okay, I’ve got a confession to make. Even though *I hablo español*, I fear that I have slowly become a Francophile when it comes to wine. So yes, I will have *beaucoup* Beaujolais and Burgundy, as well as some Chenin Blanc, at my Thanksgiving table. Spain will be well represented, too, with the wines below. Happy Thanksgiving! I’m spending mine with my family as I hope you are spending yours.

2008 Botani Moscatel Seco Sierras de Malaga (\$19.99) In a DO full of sticky sweet, brown-colored Moscatel, this is a decidedly dry, modern take on the local specialty, grown on slate slopes whose steepness rival that of the Mosel. As you might expect from vineyards this well situated, the wine is brimming with fresh, well-delineated fruit flavors: yellow stone fruit, a hint of jasmine and excellent acidity make this a wonderful wine for the Thanksgiving table. A joint venture between Spanish importer/winemaker perfectionist Jorge Ordoñez and Gerhardt Kracher, the son of the late, legendary Austrian winemaker Alois Kracher.

2008 Vinos de Terruños “Siete 7” Navarra (\$12.99) Vinos de Terruños sources excellent grapes from various Spanish DOs, in this case Garnacha

and Tempranillo grapes from 30-ish-year-old vines grown in the relatively cooler northern region of Navarra. Do not confuse this with bigger, bolder, riper Garnachas like Las Rocas or Tres Picos. This is a bit more nervy and high acid, and simply delicious—its pure, bright mineral red berry fruit reminiscent of good Cru Beaujolais for a fraction of the price.

2004 Bodegas Casa Juan Señor de Lesmos Crianza Rioja (\$15.99) This tiny Rioja Alavesa estate is surely one to watch. All estate fruit, hand harvested and carefully vinified with native yeasts, this is wine with the purity, texture and elegance to prove it. A rather Burgundian nose of cherries and plums open to reveal a hint of sandalwood. Wonderful on the palate, the wine’s tangy cherry flavors are persistent and presented on an elegantly textured frame, with terrific acidity and a lasting finish. One could not ask for much more in a classically-styled Rioja Crianza, and for the price it will surely grace my Thanksgiving table right next to the likes of Descombes, Desvignes, Foillard and whatever terrific red Burgundy deal Keith has going.

2001 Bodegas Casa Juan Señor de Lesmos Crianza Rioja (\$14.99) Produced from 85% Tempranillo and 15% Mazuelo (Carignane), this Reserva beautifully displays the power and intensity of the excellent 2001 *cosecha*. Darker cherry fruit and balsamic notes lead to a palate of quite intense dark cherries, bitter chocolate and mineral. I could definitely see this wine playing well at the table, in particular for those of you who opt for duck or alternatives to the oft-maligned bland bird.

Joe Mankein

“A tremendous bargain in a bottle, this supple, enjoyable wine will hardly put your budget ‘over the edge’ during your Thanksgiving feast.”

“Give thanks for friends and family that gather this Thanksgiving and save a little Pinot for you and your significant other to close the night on a warm and cozy note.”

THANKSGIVING *is for the Birds!*

While everyone is tweeting and twittering about the benefits of “heritage,” organic, genetically-pure turkeys this time of year, I’ve decided to turn tail and chat up two lovely birds from the Southern Hemisphere—the Kiwi and Emu, both well-grounded, albeit flightless, emissaries from their respective homes, New Zealand and Australia. Perhaps the biggest feathered factoid that I discovered about the KFC-sized Kiwi is the selfless capacity of the female to stand and deliver an egg weighing up to one-quarter its own weight, or six times the standard chicken egg, making it the largest egg in proportion to any bird on earth. Although still endangered, Kiwis are fortunately protected throughout New Zealand, and their name has come to stand for all things magical, indigenous or unique about that beautiful, dazzling country.

Like the little Kiwi, wines don’t fly, except off our shelves! One that effortlessly soars is the **2009 Over The Edge (Escarpment) Pinot Noir Martinborough New Zealand (\$12.99)**. Winemaker Larry McKenna and his three partners in wine are inveterate, dyed-in-the-skin Pinot lovers. In 1999 they searched high and higher until they discovered a spectacular escarpment in the Te Muna Valley overlooking the Huangarua River. Planted with the latest clonal material on deep, well-drained alluvial gravel terraces layered over loam, the vineyards are optimally situated for cool-climate Pinot Noir production. Sleek and sweet fruit on the nose, this Pinot is a lightly-delineated charmer with bright flavors of pomegranate, cherry and plum enlivened by good acidity and delicate tannins. A tremendous bargain in a bottle, this supple, enjoyable wine will hardly put your budget “over the edge” during your Thanksgiving feast.

The Emu, actually a colossal relative to the tiny Kiwi, is the original Big Bird of Australia, towering an NBA height of 6.6 feet. Originally valued as a traditional food and bush medicine for the indigenous population, Emu oil has recently been widely advertised for its apparent benefits as a dietary supplement and anti-inflammatory healing agent. And yes, they also have the enviable ability to drink for 10 minutes without interruption, something I would hardly advise with the **2007 “Massale” Pinot Noir Mornington Peninsula Victoria Australia (\$27.99)** because this superb, hand-crafted wine deserves savoring very slowly. Warm weather challenged the usual viticultural conditions on the peninsula in 2007, creating an early vintage with lower yields and well-framed tannins. The excellent fruit was fully de-stemmed, fermented in open vats and matured for 12 months in 15% new French oak. This wine unravels intense, concentrated flavors on the palate of black tea, wet earth, licorice and wild strawberries, with an attractive flourish of spice and minerality leading to a long, seductive finish. You might wish to pass up the turkey for a rich roast duckling with Asian spices. Ah, the birds!

John Majeski

JIMMY C’S VIEW DOWN UNDER

Much has been discussed about the relationship between Pocahontas and John Smith. Did she really save his life in the 11th hour, and were they in fact lovers? Well, the truth is she met and married John Rolfe (true), and all because he brought a bottle of Pinot Noir to their first date (bold-faced lie). Yes, Pinot is the great seducer of all the wine varietals. So, give thanks for friends and family that gather this Thanksgiving and save a little Pinot for you and your significant other to close the night on a warm and cozy note.

2007 Tarras Vineyards “The Steppes Vineyard” Pinot Noir Central Otago New Zealand (\$25.99) While Martinborough on the North Island of New Zealand was the first area to gain notice for Pinot Noir, Central Otago has become the new darling. The Tarras “Steppes” is a single vineyard located in the Cromwell Basin on the 45th parallel in the Southern Hemisphere. (Burgundy holds that position in the Northern Hemisphere.) The wine has a bouquet that is bright and lifted, with notes of plum, strawberry and cherry, along with hints of mineral and earth. On the palate, the wine is elegant, with fine balance, smooth silky tannins and a persistent finish.

2005 Seresin “Leah” Pinot Noir Marlborough New Zealand (\$19.99) and 2006 Quartz Reef Pinot Noir Central Otago New Zealand (\$19.99) Here are two terrific bargains that have some nice bottle development to offer. The Seresin is unfinned and unfiltered, and while it is farmed organically, the winery did not receive certification until the 2009 vintage. There is nice complexity, with smoky black cherry, spice, earth and a hint of forest floor. On the palate, the wine is rich and full, with a note of dried orange peel, tangy, juicy acidity and a very good finish. The Quartz Reef was made by Austrian Rudi Bauer, who has brought his “Old World” roots to his 30 or so years in the region. This is from his vineyards in the Bendigo sub-region of Central Otago, which offer volcanic soils with shattered quartz. The nose shows dark cherry, rhubarb, earth, mocha, a hint of forest and dried tangerine peel. On the palate, there is good structure with fine tannins and very good length. This is seriously good for the money.

Jimmy C

WHAT A COUNTRY!

Thanksgiving. This seems like a quintessentially American tradition (although, I hear our neighbors to the north do it too). Sure it was once a time set aside to give thanks for the harvest and to show gratitude towards others, but too often it seems to devolve into a day completely revolved around gluttony. But there are some upsides. At least you don't need to worry about buying gifts. You don't have to wait in line three hours for some electronics store to open, just to get caught in a stampede of humans eager to get the latest device (which will certainly be obsolete in four months). You definitely don't need to worry about wrapping anything—I don't suggest gift-wrapping a turkey, actually. It doesn't work. And did you ever hear Thanksgiving carols while you're struttin' your bad self through the produce department looking for a yam? Maybe I do like Thanksgiving after all.

If you're reading this, I'm guessing that there's a fair amount of wine on your Thanksgiving table, either to accompany the good food or to muscle through the bad. (I have written a few not-so-nice things about the typical Thanksgiving meal in the past. In fact, I'm pretty sure I called turkey the tofu of the meat world at one point.) Despite my earlier rants, I have actually come to love this truly American tradition and everything that it is and that it stands for. Maybe it just took growing older and maturing. (I'm fighting this maturing thing.) I particularly love the part about being thankful, especially when you're in a room filled with friends and family. Even if you don't all get along. For years I tried to match up really hard-to-find, different, higher-end wines with the classic foods of the Thanksgiving feast, not always with much success. But I've come to realize that Thanksgiving wine pairings are way easier than I thought: just have "basic" wines made by some of the best grower/producers available. That's it! Then just sit back, relax, and be grateful for the bounty on the table and the one that fills your glass.

"If you're reading this, I'm guessing that there's a fair amount of wine on your Thanksgiving table, either to accompany the good food or to muscle through the bad."

2009 Kalinda Rheingau Riesling Qba* (\$12.99) I'm so, so, so happy that this wine has finally arrived! It has been a work in progress for nearly a year and a half. We now have our very own, everyday house Riesling that hits that sweet spot price-wise and is a perfect medium stylistically. I spent a lot of time tasting different combinations with the winemaker to come up with the style that I was looking for, a wine that was just a touch dryer than a halbtrocken, but that still carried weight, texture and a juicy core of fruit. Well, after a lot of close-but-not-it tasting sessions, we finally got it! The presence of rich Rheingau texture here is mingled in with soft minerality; then it zips along your palate and leaves just a subtle hint of juicy sweetness. Perfect for sweet potato pie.

2009 Schäfer-Fröhlich Estate Riesling Medium-Dry (\$17.99) This has way too much class, detail and polish to be considered a "basic" offering, but this *is* Schäfer-Fröhlich's entry level wine. Aromas of spicy citrus and subtle minerals are intensely focused on the nose, while the palate has a mouth-watering tang and mineral backing that keeps it very taut. And its salty mineral and lemon cream finish balance out every component. Tim Fröhlich is the man!

2008 Friedrich Becker Estate Pinot Noir (\$15.99) From one of Germany's top producers of Spätburgunder (Pinot Noir)—it's the chalky soils and attentive winemaking—this "entry level" Pinot has the ability to make others look foolish. Full of spicy strawberry and bright cherry fruit, just a hint of tobacco, dusty earthiness and layers of subtle texture. All combined, this wine tastes like you paid way too little for it. Delicious on its own, it also complements heavier seafood, poultry and fine cuts of beef or game.

2007 Gerard Boulay Sancerre Chavignol Rouge* (\$19.99) Perhaps best known for his Sauvignon Blancs, Boulay's Chavignol Rouge quickly reminds us that Sancerre was better known for its reds before phylloxera. This gem is for those lovers of bright, racy Pinot Noir. The Boulays make a small amount of this from vines near their home. I really adore this style of Pinot; it is fresh, lively, never too heavy and without the signature of oak in the nose.

Eric Story

"I've come to realize that Thanksgiving wine pairings are way easier than I thought: just have 'basic' wines made by some of the best grower/producers available. That's it! Then just sit back, relax, and be grateful for the bounty on the table and the one that fills your glass."

THE PERFECT CELLAR

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

The meat of a perfect cellar, at least 50%, should be “drink or hold” wines with considerable longevity that are, nevertheless, ready tonight. This saves the collector from running into a pair of traps: not having the right bottle to drink and having too many bottles go past their peak. I think the **1994 Léoville-Barton, St-Julien (\$79.99)** or **2001 Mayacamas Napa Valley Cabernet Sauvignon (\$65.99)** are fantastic red examples of this, as are good quality white Bordeaux and white Burgundy. Vintage Port from the 1980s and before should be strongly considered, if to the taste of the collector, because they taste great now and will likely outlive all but the youngest and luckiest collector. Top German Riesling and Sauternes are also fine candidates as they show well young and keep for ages. Wines for the very long term, that can't be opened for more than 10 years,

“The meat of a perfect cellar should be ‘drink or hold’ wines with considerable longevity that are, nevertheless, ready tonight. This saves the collector from running into a pair of traps: not having the right bottle to drink and having too many bottles go past their peak.”

should never make up more than 25% of a cellar, unless the cellar is quite large and the collector quite young. I would even go so far as to say that long-term wines should be limited to wines that cannot be acquired old—favorite Burgundy and, again, vintage Champagne.

I believe strongly in opportunistic cellar building: finding undervalued wines and loading my collection with them has been a focus for me. For example, I have been fortunate enough to fill my cellar with a lot of great Châteauneuf-du-Pape from producers that I can no longer afford because of this strategy, as well as many fine bottles of Burgundy from producers that have escalated in price tremendously.

Don't forget that K&L buys your old wine, too. If your cellar is running over, I am the guy to call. And if you're just getting started, make sure you're storing your wine properly. Check out our series on wine storage at Blog.KLWines.com.

Gary Westby

Jim's Gems

JIM'S THANKSGIVING GEMS

Summer and hot weather finally arrived on the North Coast today (September 23), a day after autumn started, and it promises to continue for the next several weeks. If the weather holds, we are about three weeks from harvesting our Dry Creek Zinfandel and, I hope, our Alexander Valley Syrah and Cabernet Franc right after. As with the previous two cool spring/summer vintages, it's all about “hang time” now. I'll let you know how it all transpires in December.

2005 Bois-Malot Bordeaux Supérieur* (\$10.99) Clyde keeps finding well-made, reasonably-priced Bordeaux from the exceptional 2005 vintage. This wine, a blend of Cabernet Sauvignon (50%), Cabernet Franc (20%) and Merlot (30%), is a perfect example of an underachiever benefitting from a great vintage. Medium-deep ruby in color, its opulent nose provides tons of black currant and spicy white pepper characteristics, with cedary undertones that carry over nicely to its round, soft, integrated mouthfeel. The finish is long, warm and quite satisfying. Anderson has told me that this Gem will be one of our house reds for November and maybe for Thanksgiving dinner. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2005 Valentons Canteloup Bordeaux Supérieur (\$10.99) The other half of Clyde's recent 2005 Bordeaux value haul involves this Bordeaux Supérieur. As with the Bois-Malot, this is a near-term drinking Bordeaux that shows the essence of the great '05 vintage. Located near Fronsac, this lovely Gem provides a deep ruby red color, with a lovely perfumed nose of violets and cranberry notes. In the mouth, the wine is balanced, well-structured, with modest, well-integrated tannins, ripe fruit, a fleshy mouthfeel and a long, bright finish. Anderson feels that this puppy will also be one of our red wines for Thanksgiving dinner and for the month. 13% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Senorio de P. Peciña Joven Rioja (\$12.99) A lovely unoaked Rioja. This is Tempranillo in its purest form, with vibrant plum to blackberry fruit exploding on the nose and in the mouth, flashy, bright, intense fruit on the finish and an exquisite, lush mouthfeel. Again, a wine that can drink now or age and evolve another two to three years. Anderson also wants to serve this wine at our Thanksgiving dinner, so I think we need to invite some friends over to share. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

2007 Jean-Louis Denois “Grande Cuvée” Limoux* (\$14.99) From one of my favorite producers in the Languedoc and maybe the best that our buyer, Mulan Chan, stumbled onto a few years ago. A classic wine that displays Denois' greatness and shows off Limoux's terroir. Deep ruby in color, the nose erupts with aromas of blackberries and black cherry supported by vanillin undertones, while in the mouth it explodes with lush, ripe, deeply flavored blackberry to plummy fruit that is broad, with well-integrated, silky tannins and a long, complex finish. Anderson has pointed out that, in spite of the fact that I just wrote a major run-on sentence, this will also be one of our house reds for the month and beyond. 14% ABV. (🍷🍷🍷🍷🍷🍷)

2009 Domaine Saint Nicolas “Fiefs Vendens” Pinot Noir Loire Valley* (\$17.99) One of my favorite Pinot Noirs, which offers incredible balance and depth of flavor. Medium-deep ruby in color, this Gem explodes on the nose with dried rose petals and violet floral tones that carry over to its expansive, complex, focused, fleshy palate. This is great Pinot and must not be missed. This will be one of our house reds for the month of November, and it is the perfect red to serve with Thanksgiving dinner, according to Anderson. 13% ABV. (🍷🍷🍷🍷🍷🍷)

Jim, Anderson, Eby and the Bean

UNDER THE RADAR *Thankful for Good Wine*

Ever since I started working at K&L, I look forward to Thanksgiving and quality family time more than ever, because I love bringing a case of mixed goods home. When I think about who's going to be sitting around the table, I start making a list of what that specific person's tastes are, and I make sure I have wine for them. It's not even so much about pairing to the turkey-centric meal as one would think, because if you drink like my family then you're probably cracking half the bottles before the food ever hits the table. It's more about taking a walk around the store and gathering every wine that has recently caught my attention. Right now, thanks to a plethora of new arrivals, I've never been more excited to make my annual selection. If I had to pick two wines, both a white and a red, that are absolutely screaming "deal" right now, I would recommend the following:

2009 Fujanera "Bellalma" Falanghina* (\$11.99) The new vintage of this 100% Falanghina wine from staff favorite Fujanera is simply fantastic. There's more than just zippy acidity and mineral undertones. There are vibrant fruit flavors, a softer mouthfeel and a barrage of spices that equate to a party in your

mouth. I know that many California wine fans end up shunning Italian whites because of their high acidity and lack of fruit, but I honestly believe that this wine could be a fantastic crossover option. The Fujanera is one of those rare wines that I want to purchase as Christmas gifts for everyone I know because I like it that much. From way down in Puglia, the heel of Italy's boot, it's a zesty white wine that everyone needs to try.

2005 Le Bonnat, Graves (\$12.99) We've found yet another fantastic, everyday Bordeaux from the much-loved '05 vintage. This is a better version of the famed '05 Trebiac that we carried for so long before finally selling out. It was one of the top deals from that vintage, but as good as that wine was, this one is far superior. The tannins are perfectly integrated in this Merlot/Cabernet blend and the dark fruit is still singing on the palate. This is not the earthy and mineral-driven Graves that you're used to drinking, but rather a juicy, supple and fruit-forward wine that everyone can enjoy before or during the big meal.

David Driscoll

GETTING TO KNOW *Christie Cartwright*

What's your position at K&L ?

I am the domestic liaison for K&L Hollywood. I was hired in the Fall of 2009. I've been with K&L for a year now, and I love it!

What's your favorite movie?

A Good Year starring Russell Crowe. If you haven't seen it then you must. I never get tired of it! Think brilliant wine and romance without the cheesy acting of *Bottle Shock*.

What do you do in your spare time?

My passion is food and wine first and foremost. As soon as I get home from work each night I spend multiple hours unwinding in the kitchen creating the "healthy fat" Hollywood dishes that only my wino friends can appreciate night after night. My significant other begs for steamed and "lo carb" items...so I give him cheese and avocado! We have a love-hate relationship when it comes to my cooking.

What was your "epiphany wine"?

I feel like I have the palate of two different people. When I was 21 years old and my palate was at its most impressionable I knew only California wines. When I tasted the power and lushness of the Big Dusi Vineyard Zinfandel I was hooked, and drank only big, red Paso powerhouses for quite some time. My palate finally became so tired of all that fruit and alcohol that I've been a white obsessed lunatic ever since. Not that I don't enjoy my

occasional Napa Cab, but it was good old Sauvignon Blanc that opened my eyes to the array of Old World wines filled with minerality, acidity and history and really turned my head.

How do you think your palate's changed?

I feel like a new person with a new palate since I started working at K&L. I never thought I could love so many non-domestic wines before. What they say is really true: "The more you taste the better well-defined your palate gets!" I love racy, high acid, mineral wines with structure and depth. The best thing about K&L? You don't have to spend a lot to get a well-balanced, delicious, interesting wine.

What do you like to drink?

I can't get enough racy whites or bubbles. I love Champagne, Cremant, Prosecco, you name it! If it's dry and has great texture then give it to me. I gotta' be real though; I do crave a creamy Chard once in a while, too. There's a place and a time for everything.

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

Get a group of fellow tasters together where everyone brings a bottle that fits a theme like New World whites or, even more specific, like Russian River Pinot Noirs. That will give everyone a chance to taste something different and learn about a particular region or varietal.

"The Fujanera is one of those rare wines that I want to purchase as Christmas gifts for everyone I know because I like it that much."

GETTING TO KNOW: *Christie Cartwright*



"I can't get enough racy whites or bubbles. I love Champagne, Cremant, Prosecco, you name it! If it's dry and has great texture then give it to me!"

PENSIERI DA MONTECHIARA

Thanksgiving is my favorite holiday, an opportunity to share wine and food, laughter, stories and remembrances with family and friends. This particular Thanksgiving I feel more pensive, nostalgic and longing for more; it is the first Thanksgiving I will pass without my father. In this moment, I feel drawn to my family, wanting to create the same experience for my children and friends, to share these special and fleeting moments. In the course of my life I have made many friends and acquaintances in Italy who've become more like an extended family, allowing me to create my own persona, follow my own passion, something I know my father was always proud of me for. So this Thanksgiving I wish to recommend wines that are my passion! To you, Dad.

Verdicchio di Matelica: I just love the Matelica region west of Ancona in the Marche on Italy's eastern coast. This DOC is a completely closed and idyllic mountain valley that was, at one time, an ancient Paleolithic salt lake, which left its soil full of minerals. The days are hot, but even in the summer the temperatures drop into the 50s every night, giving the wines balance and an extended growing season that lasts into the middle of October. It is here, in this small, special valley that Verdicchio, an Italian white with character, body and vibrancy that is overwhelmingly exciting, is produced. I'm sure you'll find them as exciting as I do. I have three I'd like to suggest, which is saying a lot since there are only 12 producers in the DOC.

First, the **2009 Collestefano Verdicchio di Matelica (\$15.99)** is fresh, crisp, vibrant and layered with mineral and spice. Although it was made entirely in stainless steel, this wine has richness and a superb, lasting finish. For when you want something to awaken your palate, especially with rich, creamy dishes.

The **2007 Bisci "Fogliano" Verdicchio di Matelica* (\$14.99)** is more complex than the Collestefano. It still sees no wood, but gets its character from a single vineyard. It has layers of minerality, waves of richness and heady aromas. It is a wine that can age well for another five or more years and still gain more complexity and depth; you'll love it.

Finally, I'd like to recommend the **2007 La Monacesca Verdicchio di Matelica (\$20.99)**, which has more weight in the mouth and more textural components, along with more mineral length and brightness on the palate than the first two. The aromas are a complex blend of cherry blossom and macerated apple that weave themselves into the center of the wine; truly dramatic and delicious. All of these wines are perfect for the traditional Thanksgiving meal.

Etna Rosso: The first day of my first visit to Etna I was greeted with the rumble of a nighttime volcanic eruption. I have been captivated by the place and the wines ever since. Nerello Mascalese and Nerello Cappuccio are the grapes that make Etna Rosso, the locals shorten it to just *i Nerelli* (the Nerellos). I find that these grapes make wines that have a thin veil of tannin on the edge, with a lithe, sweet elegant center, an aromatic burst that borders on erotic, and a supple, long-lasting palate feel that seems to line up somewhere between Burgundy and Nebbiolo with a bit of volcanic minerality to finish. Truly exciting wines. This is a magnificent, breathtaking region where vineyards are black, volcanic sand beaches, old vines abound and winemakers are crafting some of Italy's most exciting new wines.

The **2008 Murgo Etna Rosso (\$17.99)** is the freshest and lightest of our current Etna line-up, showing clean bright lines with spice and complexity. Benanti is one of the best known producers from Etna, and they currently have three levels of Rosso: the **2006 Benanti "Verzella" Etna Rosso (\$16.99)** is meatier than the Murgo, with more earth than spice. The **2005 Benanti "Rovitello" Etna Rosso (\$35.99)** sees a touch of barrique, which adds texture and depth to this wine without overpowering its seductive nature, and the **2005 Benanti Etna Rosso "Serra della Contessa" (\$39.99)**, their top wine, is elegant, aromatic and supple, with a deeper core of flavors and more minerality; just super. The **2006 Vini Biondi "Outis" Etna Rosso (\$34.99)** is a lusher, broader Etna from old vines that shows more ripeness, density and "masculine" style. The **2007 Passispicchio Etna Rosso (\$29.99)** is so inviting, with layers of supple sweetness. It is lush yet diaphanous and has power but is still a yielding, very delicious wine. Also arriving soon from Etna are the wines of Frank Cornelissen and the Terre Nere wines of Marc de Grazia. Happy Thanksgiving!

"Although it was made entirely in stainless steel, the Collestefano has richness and a superb, lasting finish. For when you want something to awaken your palate..."



Greg St. Clair

NOVEMBRE'S SELEZIONE

2007 Ferrero "Mo" Montepulciano Maremma* (\$22.99) From our friends Claudia Ferrero and Pablo Harri, the husband and wife team behind Ferrero. They have hit another one out of the proverbial ballpark with this 100% Montepulciano from Maremma. On the palate, you will find a dark, brooding profile of scorched earth, smoke, wild cherries and underbrush, with plenty of dark fruit that carries through to the finish. There is outstanding depth here, not to mention terrific overall balance, with soft, supple tannins. Just the thing for cheese-filled pastas.

2005 Baccinetti "La Saporioia" Brunello di Montalcino* (\$32.99) A couple months ago I wrote about the Rosso from this producer (you may remember it, I called it "Catzilla"). This Brunello has the same cat on the label and comes from the user-friendly 2005 vintage. This puppy is good to go, or should I say drink. This is a full-bodied wine, with silky and soft caressing tannins, intense fruit (black cherries and plum), with hint of mineral flavors. Very well-crafted. I would give this a couple hours of decanting and serve it with a hearty winter stew.

2005 Sesta di Sopra Brunello di Montalcino* (\$49.99) I love these friendly 2005 Brunelli. Impressive on the nose, with loads of ripe fruit, this is full-bodied with great tannin structure, but it won't hurt your teeth. The fruit is impressive, rich and concentrated. The wine boasts excellent length, with sweet, jammy black cherry and leather and a spicy nose with a little Tuscan dust and minerals on the finish. It is drinkable now with a couple of hours in a decanter. Or, give this wine time to improve over the next 2-4 years. I am thinking this will pair well with a roast pork loin, and I have no problem drinking a Brunello with the Thanksgiving turkey.

2009 Silvano Follador "Superiore di Cartizze" Prosecco Valdobbiadene* (\$24.99) The Superiore di Cartizze comes from the most famous vineyard zone in the region, a 266-acre slope framed by the villages of San Pietro Barbozza, Saccol and Santo Stefano (where the Folladors are from). This 2009 Cartizze is *dry*, and I swear smoke left my mouth after the first taste. That does not mean it's not a complex wine. I still get that Granny Smith apple up front and red apple and a touch of nectarine on the aftertaste. At 11.5% ABV, this is a great wine to serve at all your holiday parties.

Saluté!

Mike "Guido" Parres

Captain's Log NORTHERN ITALIAN NOVEMBER

Something went missing at K&L this summer: Lagrein. Fortunately, that's been corrected this fall. We recently brought in the **2008 Thurnhof Merlau Lagrein (\$21.99)**, which made me really appreciate how unfortunate the varietal's absence was. Well done Lagrein is like nothing else. Don't let the people who think it's related to Syrah confuse you. The Thurnhof is one of the best examples of Lagrein that I have had in a long time. The nose is fantastic, with dark berries, dark cherries and a slightly tart turn to it. Underneath the fruit is an earthiness somewhere between black tea and tobacco. The palate is medium-light and driven by acidity rather than tannins, but with ample grip. This is a wine that is all about matching your cool weather comfort food—pastas with creamy cheese sauces, game hens, meat stews—it will accompany and lift their flavors without weighing you down.

Another wine that I think we should never be without, yet is hard to keep in stock, is inexpensive Nebbiolo! The **2008 Produttori del Barbaresco Nebbiolo delle Langhe (\$18.99)** is actually young vine Barbaresco! Produttori del Barbaresco makes incredible wines that offer incredible value. Even their \$50 Riservas pack in a lot of wine for the money. This is everything that you want in a young Nebbiolo. It is bright, with lots of red fruits and berries, a round, almost juicy mid-palate, and just the right amount of spice and floral components to allow you to imagine what the wine from the older vines on the same vineyards might taste like. It is not austere, but it has a fair amount of tannin and juicy, bright acidity. Forget Beaujolais and Pinot Noir for Thanksgiving, it's time to think about Nebbiolo!

Kirk Walker

"I have no problem drinking a Brunello di Montalcino with the Thanksgiving turkey."

The Produttori is actually young vine Barbaresco and an incredible value.

POUR VOTRE PLAISIR

Our Ship Comes in, Again

I think the best 2008 red Burgundies are truly terrific. And the 2008 white Burgundies are both rich and concentrated, with very good acidity. So between all of our new 2008 arrivals, and a visit by one of our favorite producers from Chassagne-Montrachet, we have lots going on this month to tell you about.

One of the growers we are excited about, whose wines just arrived, is young Etienne Delarche of Domaine Marius Delarche. His 20 acres of vineyards are in Pernand-Vergelesses, and he also has some terrific Corton-Charlemagne and Corton-Renardes to offer. Etienne's wines have become more and more elegant in the five years since he graduated from enology school; his work in the vineyards is really paying off.

The **2008 Domaine Marius Delarche Pernand-Vergelesses Blanc (\$24.99)** is like a miniature Corton-Charlemagne, with crisp acidity, nice minerality and an elegant finish. This is balanced and bright. Speaking of Corton-Charlemagne, Etienne's **2008 Domaine Marius Delarche Corton-Charlemagne (\$69.95)** represents an astounding value in Grand Cru white Burgundy. It is relatively forward, by Corton-Charlemagne standards, with notes of oak and honey to balance the minerality. Lots of power here, at a bargain price.

Among his reds are the **2008 Domaine Marius Delarche Pernand-Vergelesses Rouge (\$21.99)**, with lovely red fruit notes and a clean, focused presence. This is delightful estate-grown and bottled Pinot Noir, with a real sense of place, for a very reasonable price. We also have the **2008 Domaine Marius Delarche Pernand-Vergelesses 1er Cru "Iles de Vergelesses" (\$32.99)**. In my opinion, as well as that of other commentators, Ile de Vergelesses is the single best Premier Cru vineyard in Pernand, with fine and elegant minerality and lots of drive. Etienne's is a fine example, with a delicate structure and a decided vibrancy of fruit that is extraordinarily appealing. Finally, we have his **2008 Domaine Marius Delarche Corton-Renardes Grand Cru (\$54.99)**. This has a foxy note, with lovely, concentrated red fruit and a surprising amount of structure, although the density of fruit is such that you hardly see it. Most of this vineyard is about 40 years old, but there is also some six-year-old young vine fruit, contributing brightness and vigor to the wine. A terrific value in Grand Cru!

"Speaking of Corton-Charlemagne, Etienne's 2008 Domaine Marius Delarche Corton-Charlemagne represents an astounding value in Grand Cru white Burgundy. It is relatively forward, by Corton-Charlemagne standards, with notes of oak and honey to balance the minerality. Lots of power here, at a bargain price."

We also continue to work with Domaine Chicotot in Nuits-St-Georges. Their wines have been getting better and better the last few vintages, with more fruit and less overt tannins, as they bottle earlier and press more gently. The **2008 Domaine Chicotot Bourgogne Pinot Noir* (\$17.99)** has lovely transparency of character and nice, pretty red and black fruit notes. This is unmistakably Nuits-St-Georges, but an easy to drink and delightful wine. Their **2008 Domaine Chicotot Nuits-St-Georges* (\$32.99)** has both black and red fruit notes and a lovely texture. The tannin structure is very fine, and the finish is long and elegant. The **2008 Domaine Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"* (\$46.99)** shows much more elegance and energy, but is a bit less supple on the palate. But where this really shines is its Energizer Bunny of a finish that seems to go on long after you expect it to fade. Finally, we have the **2008 Domaine Chicotot Nuits-St-Georges 1er Cru "Vaucrains"* (\$54.99)**, from a vineyard I particularly like, since its meager soils contribute to wines of elegance. My notes from my March visit to the winery described this as "lacier." I found it more open than the others, with less obvious structure and very nice length.

I'm also extremely excited about **Thierry Pillot's** upcoming visit. Thierry is the talented young producer from **Domaine Paul Pillot in Chassagne-Montrachet**. Check the Local Events section of our website at KLWines.com for more information about our private dinner on Monday, November 8th at 231 Ellsworth in San Mateo. Join us for a delightful multi-course meal and a chance to taste to taste some of the terrific red and white Burgundies Thierry is making!

À Santé!

Keith Wollenberg



"Domaine Marius Delarche's 20 acres of vineyards are in Pernand-Vergelesses, and they also have some terrific Corton-Charlemagne and Corton-Renardes to offer."

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Vinotheque 550	428	\$4,126	\$3,115
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QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
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Vinotheque 220	224	\$1,999	\$1,699
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NOVEMBER FEATURED ITEM:

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“It’s never too soon to start thinking about the holidays. Instead of fretting over what you should get (insert recipient here), if it’s the right size or if they’ll like it, give them the perfect gift: a subscription to one of K&L’s five wine clubs or a Personal Sommelier subscription.”

K&L Wine Clubs: The Perfect Gift

It’s never too soon to start thinking about the holidays. Instead of fretting over what you should get (insert recipient here), if it’s the right size or if they’ll like it, give them the perfect gift: a subscription to one of K&L’s five wine clubs or a Personal Sommelier subscription. Our clubs offer a simplified way to shop, with options guaranteed to fit almost anyone’s taste or budget. Whether you’re buying for someone who enjoys French Champagne, big bold reds, Italian wines, interesting varietals or stupendous values, we have the perfect club. Our experienced buyers and purchasing power, built over more than 30 years, allow us to negotiate to give you the best possible wines for your money. The clubs are not only a great gift for a friend, colleague or loved one, they make a great splurge for yourself. 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 wine value to pair with your burgers, 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 jazzed up night where you’re cooking Porterhouse or salmon. 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.

Champagne Club: Make every party a real celebration! Our Champagne buyer travels to Champagne to source the best possible artisanal grower-producer Champagnes as well as the world’s top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such minuscule quantities. Add a little sparkle to the even numbered months. The Champagne Club costs \$69.95 per month + shipping and ships every other month.

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

Alex Pross, Wine Club Director

NOVEMBER WINE CLUB PICKS

signature red collection

2007 Antinori “Tenuta Guado al Tasso Il Bruciato” Bolgheri

The Il Bruciato is the second wine of Guado al Tasso, which was one of the first Super Tuscans to integrate both Merlot and Syrah successfully into an IGT blend. A blend of 50% Cabernet Sauvignon, 30% Merlot and 20% Syrah, barrel aged for eight months. An intense ruby red in the glass, the wine has aromas of plum, mint and green tea. On the palate, the wine displays gorgeous red fruits, hints of spicy oak and a delicate, almost ethereal, touch of earth and terroir.

Regular K&L Retail \$29.99 Wine Club price: \$24.99

best buy wine club

2006 Brassfield Estate “Eruption-Volcano Ridge Vineyard” High Valley Rhône Blend

Here’s a dirty little secret Napa Valley doesn’t want you to know: the best Rhône-varietal wines aren’t grown in Napa Valley but rather in appellations such as Paso Robles in the south and Lodi/Mendocino up north. The 2006 Brassfield Estate “Eruption” comes from the slopes of an extinct volcano in the relatively new appellation of High Valley. This wine is made in the Southern Rhône style from a blend of Mourvèdre, Syrah, Grenache and Petite Sirah that produces a rich, fruit-driven wine with distinctive notes of plums, cedar, cigar box and toffee, followed by a palate rich in blueberry, plums and just a hint of black pepper.

Regular K&L Retail \$12.99 Wine Club price: \$9.99

premium wine club

2009 Kalinda Santa Barbara Chardonnay*

Sweet notes of exotic tropical fruits and acacia flowers fill the nose, while the palate displays golden delicious apple, pear, nutmeg, hints of roasted nuts and toasty oak, all of which wrap themselves around your palate.

Regular K&L Retail \$18.99 Wine Club Price: \$14.99

italian club

2005 Martina Brunello di Montalcino

A new Brunello on the scene! Florentine wine shop owner Antionio “Tony” Sasa decided that when you want a wine done your way, you might as well go out and make it yourself. So with the help of some friends in Montalcino, he created his own Brunello. Full-bodied, rich, with lots of fruit, hints of vanilla and structure to age, this is an outstanding wine for the price and a spectacular first effort.

Regular K&L Retail \$34.99 Wine Club Price: \$29.99

TALES OF THE SPORTING LIFE

In my never-ending pursuit to fulfill all the needs of cocktail fanatics, I'm constantly trying new products. Some are entirely new formulas born of one person's vision, determination, delusion or downright stubbornness. Others have been around for centuries and are only now being introduced to the American market. They straddle the line between new and old. It feels like discovering a new species of geothermal shrimp living at 1,000 fathoms. The feeling of being confronted with something totally unique, totally new and seemingly futuristic then suddenly realizing that it is, in fact, very old indeed, is about as close as I'll ever get to being a marine biologist (a childhood dream). It's something that happens more and more often these days, and I'm thankful for it.

I'm committed to considering everything (within reason) that comes my way. Today it was Ice Wine Vodka, last week the new **Nolet's Reserve Gin (750ml \$699.00)**, tomorrow—who knows? That said, the spirits industry seems chock full of bad ideas (e.g. “imitation liqueur”). Whether it's poorly made or poorly marketed, illegitimate or just plain uninspired, my job consists of saying, “No, thank you” quite regularly. Thanks to the expansion of the American palate and our renewed love affair with the cocktail, the aforementioned scenarios are fewer and farther between. And I'm proud to have some exceptional new products on our shelves that I'm happy to highlight today:

Distilleries et Domaines de Provence Farigoule de Thyme (375ml \$21.99) This outrageous little elixir comes from a great operation in Provence responsible for some fantastic pastis and liqueurs that have been on the market for quite a while. This is the latest entry from their excellent portfolio. The base for this wonderful little concoction is freshly macerated thyme left to steep in a grape spirit base. This is then distilled, and the natural essences of sage, angelica and lemon verbena are added to achieve incredible depth of flavor. It is then lightly sweetened with fresh cane syrup.

Anis La Chinchon Seco (750ml \$23.99) One of Spain's most popular anise drinks. Many Americans are afraid of *anis* because they remember the terrible stuff that grandpa kept in the cabinet that no one ever drank. This is a whole different world. Even if you think you don't like anise flavor, try this dry liqueur before you write it off entirely. Great in classic cocktails.

Combiar Roi Rene Rouge Cherry Liqueur (750ml \$29.99) This has become a personal favorite of mine. From a 400-year-old recipe created by Mother Superior Gautron from the Convent of Saumur, Roi Rene is an exciting cherry apéritif using a small cherry from the Loire region called *La Guigne*. An expertly crafted, tantalizing balance of sour, sweet and aromatic cherry. This should be in everyone's fridge for mixing complex drinks as well as apéritifs.

David Othenin-Girard

K&L Whisky Merchants

I've been looking forward to typing this article up for some time now. St. George Spirits, just across the Bay in Alameda, is one of the country's most renowned distilleries. They're known for Hangar One vodkas, Firelit Coffee Liqueur, Agua Libre rum, Aqua Perfecta eau de vie and pretty much their ingenuity. Having one of the most respected modern spirits producers in your own backyard can make retailing ripe with opportunity. Besides the fact that I consider Dave Smith and the rest of the folk at the “Hangar” good friends at this point, I think our mutual love for unique products would have eventually brought us together even if we hated one another. Thankfully, we really love working together.

Anyway, one day I drove out to St. George to taste some single malt whiskey barrel samples that are currently aging in their facility. Dave and I strolled through barrel alley and he gently caressed one of the casks, saying, “This one is my baby.” When I asked what the barrel contained, he told me that it held a Frankensteinian experiment of a 12 year old whiskey—aged eight years in a standard bourbon barrel, it had spent the last four in an apple brandy barrel. Seriously, a single malt whiskey made from Sierra Nevada mash finished for a third of its life in apple brandy wood? “What the heck does it taste like?” was my response. So Dave drew me a sample of what is now the **St. George Single Barrel “K&L Exclusive” Cask Strength Single Malt Whiskey (Inquire)**. It's like taking a sip of sweet barley juice while simultaneously taking a bite of a tart, crisp apple and letting both flavors swirl over your palate. It's fascinating, amazing, ridiculous and delicious. The flavors are bold, assertive and absolutely wild. There is richness, spice and, without a doubt, loads of fresh apple pumping through this malt, which is unlike anything most whiskey fanatics have ever tasted. At K&L, we pride ourselves on having great whiskeys, great relationships with local producers, and always giving our customers something new. Believe me when I tell you this, we have outdone ourselves this time, and so has St. George. We can't wait for you all to try this.

David Driscoll

I'm committed to considering everything (within reason) that comes my way. Today it was Ice Wine Vodka, last week the new Nolet's Reserve Gin, tomorrow—who knows?”

“It's like taking a sip of sweet barley juice while simultaneously taking a bite of a tart, crisp apple and letting both flavors swirl over your palate.”



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The Last Word **ON BORDEAUX**

As we gear up for the holidays, we're seeing some of our favorite wines come back into stock, including La Gatte, a great find in Bordeaux for quality and value. Château La Gatte is owned by Michael Affatato and his wife Hélène Fenouillet. The property has been in her family since 1639. The main parcel is a 1.5 hectare plot (3.7 acres) that was replanted by Hélène's grandmother in 1978. The vineyards contain roughly 80% Merlot and 20% Cab.

2006 La Gatte "Cuvée Butte" Bordeaux* (\$14.99) The La Butte parcel sits behind the La Gatte château, perched upon a hill with an impressive slope towards the Dordogne River. It has bright red fruit on the nose, with a bit of spice in the background. The softer and fleshier mouthfeel is full of red fruit and spice that lingers throughout the finish. There is only a bit of astringency with bright acidity. This will change your mind about Merlot.

2006 La Gatte "Tradition" Bordeaux Rouge* (\$10.99) This is La Gatte's entry level wine, a field blend vinified in stainless steel tanks then transferred to cement vats until bottling. Classically-styled, it has aromas of cassis, raspberry, earth and spice, all of which continue through onto the palate. And although the mouthfeel is fleshy, there is more astringency than the Cuvée Butte.

2006 Domaine de Montalon, Bordeaux Supérieur* (\$14.99) This comes from a single vineyard on the La Gatte property. They kept the original domaine name out of respect for Hélène's grandmother, Claudine. I love the nose, which is all earth and mushroom, most likely from the indigenous yeast used in fermentation. After some time open, the red and black fruits come through on the nose. The fruit is still in the background on the palate, with the mushroom/earthy flavors dominating. The mouthfeel is astringent and the acidity adds tartness to the fruit on the finish. This wine needs food or time unless you're a fan of funky earthiness.

2006 Poitevin, Médoc (\$12.99) For the California Cabernet drinker in your life. A modern style Bordeaux with ripe fruit and oak spice dominating the nose. The ripe mouthfeel is full of dark fruit and spice that carries through onto the long finish, with only slight astringency from the oak.

2005 L'Avocat Rouge, Graves* (\$17.99) In honor of Sean Allison's visit this month, I decided to revisit the L'Avocat, another great value, this time from Graves. The nose is layered with floral, spice and red fruit. On the palate, the red and black fruit dominates with spice and mineral in the background. The finish is all heady black fruit that lingers. This is '05, so it is still quite astringent, but with some decanting this wine is really lovely now.

Steve Greer

In honor of Sean Allison's visit in November, I decided to revisit the 2005 L'Avocat to see how it was doing.